

## Managing Safe Temperatures

According to the CDC, hot foods should be kept at 140°F (60°C) or warmer and cold foods at 40°F (4°C) or colder.



### Touch Screen Thermometer and Timer

Ensure accurate food temperatures in a snap with the touch screen thermometer and timer.

[Learn More »](#)



### Coldmaster® Food Pans & Lids

Food stays cool in Coldmaster® food pans! Say no to unsanitary ice baths to make room for quality food pans and lids.

[Learn More »](#)



### StorPlus™ High Heat Food Pans

Keep food hot and ready for serving in food bars and steam tables with StorPlus™ high heat food pans.

[Learn More »](#)



### Rapi-Kool® Plus Cold Paddles

Safely cool soups, stews and other hot liquids from the inside-out with Rapi-Kool® plus cold paddles.

[Learn More »](#)



### Scoop Alarm Monitoring System

Be sure your ice scoop is always correctly returned with the Scoop Alarm Monitoring System.

[Learn More »](#)



### Saf-T-Ice® Value Pack

This value pack contains a Saf-T-Ice® scoop with a germ guard and a Saf-T-Ice® tote for carrying ice to machines.

[Learn More »](#)



### Original Saf-T-Ice® Tote

Protect ice from dangerous contamination during transport with Original & Shorty™ Saf-T-Ice® tote.

[Learn More »](#)



### Saf-T-Ice® Cart

Make transporting large amounts of ice comfortable with the dolly-like designed Saf-T-Ice® cart.

[Learn More »](#)