



CoolCheck™ units help take the guess work out of food safety.

- Patent-pending technology allows you to quickly see when temperatures are no longer safe*
- Same great features as our standard Coldmaster products with the added element of color-changing technology
- Eliminates the guessing game behind food safety
- Unit holds food safely below 41° for 6-8 hours*
- Reduces waste by “telling” workers when food temperature is safe
- Eliminates the mess and inconvenience of ice
- FDA approved; dishwasher safe
- NSF Listed

*Time will vary based on ambient room temperature

Lids

- Designed to fit Coldmaster standard food pans
- Clear acrylic lid protects against contaminants
- Helps maintain cold temperatures so your food stays fresh longer
- Molded-in handle allows easy removal

