



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 charge 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

*Time will vary based on ambient room temperature



White(02)

| Prod No | Description | Color | Pack | Cs Wt/Cube |
|-----------------------------|---|-------|------|------------|
| Coldmaster CoolCheck | | | | |
| CM1100C14 | 6" Deep Full-size Food Pan | 02 | 1 ea | 11.45/1.16 |
| CM1101C14 | 6" Deep Half-size Food Pan | 02 | 1 ea | 5.40/0.57 |
| CM1102C14 | 6" Deep Third-size Food Pan | 02 | 1 ea | 4.45/0.39 |
| CM1103C14 | 6" Deep Third-size Divided Food Pan | 02 | 1 ea | 4.45/0.39 |
| CM1104C14 | 6" Deep Sixth-size Food Pan | 02 | 1 ea | 2.35/0.22 |
| CM1105C14 | 6" Deep High Capacity Sixth-size Food Pan | 02 | 1 ea | 2.20/0.26 |

NSF Listed products are designated with a



For more information please contact your local sales representative

Coldmaster® CoolCheck™

How To Freeze/Use:



NOT FOOD SAFE



FOOD SAFE



FOOD SAFE

1. Wash unit before use. Commercial dishwashing is both safe and recommended. Units may be washed with hot water and mild detergents. To maximize performance and long term durability, we recommend thawing unit before dishwashing. To thaw, units should be at ambient room temperature of 76°F (24°C) for 8 hours. Unit should be thoroughly dried before refreezing.
2. Unit will be completely white unless it is “charged”.
3. **For optimum performance, freeze unit at 0°F (-18°C) for a minimum of 8 hours.**
4. Unit exterior will be blue when it is “fully charged”.
5. Fill the **Coldmaster** unit with **refrigerated** product that is at or below 40°F (4°C). **Coldmaster**® units will then maintain a temperature below 40°F (4°C) for up to 8 hours. This 40°F (4°C) temperature is based on a 76°F (24°C) ambient room temperature.
6. The unit will transition from blue to entirely white over time. The unit has lost its “charge” and the content is no longer food safe as soon as the exterior has fully transitioned to white.

NOTE:

- **COLOR CHANGE WILL BE AFFECTED IF UNIT IS PLACED NEAR A HOT OR COLD SOURCE.**
- **COLOR CHANGE WILL BE AFFECTED IF AMBIENT ROOM TEMPERATURE RISES ABOVE OR BELOW RECOMMENDED 76°F (24°C)**
- **DO NOT HEAT UNITS IN OVEN OR PLACE ON TOP OF BURNERS.**
- **DO NOT WASH UNITS UNTIL THEY HAVE SUFFICIENTLY THAWED – 8 HOURS OF USE AT 76°F (24°C).**
- Although the **refrigerant gel** is non-toxic, it is **not intended for human consumption.**

For more information on our complete line of **Coldmaster**® products, please visit our online catalog at www.carlislefsp.com

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