Ensure safe cool down of cooked foods with continuous temperature monitoring and automated logging.

**DIGI COOK2COOL SAFELY COOL HOT FOOD**

Improper cooling of food can lead to food borne illnesses. While cooling, cooked food must quickly pass through temperature danger zones to remain safe. Digi Cook2Cool automatically and continuously provides visibility and logging of food temperature during the cooling process. Using a wireless temperature sensor and mobile application, Digi Cook2Cool monitors so you don’t have to. Keeping compliance and product quality simple.

- Make sure cooling product has safely reached serving temperature and is of the highest quality
- Reduce product waste and cut down on employee costs with automation
- Simplify compliance with recorded proof of product temperature throughout cool down
- Eliminate error-prone manual logging with automated temperature taking and reporting tools

**PURPOSE-BUILT FOR THE FOOD SERVICE INDUSTRY**

- **RESTAURANTS**
  Ensure you are serving the safest and highest quality product to your customers.

- **EDUCATION**
  Meet food safety requirements set by the FDA for meals served to students in public schools.

www.digi.com/cook2cool
DIGI COOK2COOL | A COST EFFECTIVE AND RELIABLE SOLUTION

Digi Cook2Cool monitors and logs temperature data throughout the cool down process. Data can be readily viewed for reporting and compliance. Because Digi Cook2Cool provides recommended corrective actions if an item has deviated from your set temperature range, you can rest easy knowing the food you’re serving is safe. The Digi Cook2Cool solution is shipped ready to communicate. Installation is easy, with just a few components to set up. Place sensors into cooling items, and download the app to get started.

HOW IT WORKS

Place sensors where you want to monitor temperature and activate the cool down process from the Digi FreshTemp App.

Digi FreshTemp provides notifications for corrective actions if food is not cooling quickly and safely.

Digi Freshtemp provides completed cool down data from sensors and provides confirmation that food items have safely cooled down.

Small form factor data logger that is NSF certified. Made from plastic material that is food contact grade. Can also be submersed in liquid.

The Digi Freshtemp dashboard let’s you view past cool down data from anywhere.

NSF certified sensor with the ability to connect any external K-type thermocouple.