



¿Se puede comer con seguridad?

Use un termómetro de alimentos para estar **SEGURO**.



165°F

Todas las aves

Enteras, partes, molidas

Todos los guisos

Todas las sobras



160°F

Carne molida

Carne de res,
ternera, cerdo y cordero

Platos con huevo



145°F

Mariscos, Pescado

Filetes,

Chuletas y asados

Dejar reposar por

3 minutos más antes de comer
la carne de res, ternera, cerdo y cordero



Termómetro dial
Área sensible de 2"



Termómetro digital
Área sensible de 1/2"

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