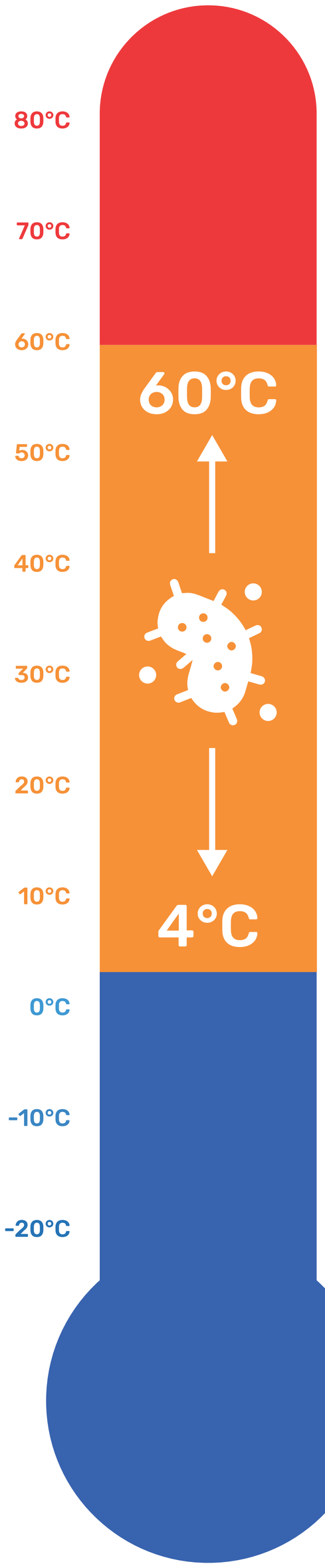
Freezer temperature chart



71°C - 80°C

Internal cooking temperature

Hot-holding temperature

Foods can be hot-held at 57°C if they have been thoroughly cooked to safe internal cooking temperatures.

4°C - 60°C

Temperature danger zone !!!

Pathogens optimally grow at this temperature range

0°C - 4°C

Refrigeration temperature

0°C - (-18°C)

Freezing temperature

Save time
on daily tasks

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