

Why the Market Needs the Smart Lid

The Current Problem

- 1) The ideal brewing temperature for hot coffee is about 190°F, while full thickness skin burns can commence as low as 120°F.
- 2) Premium insulated paper cups, along with foam cups, eliminate the customers sense of touch in determining the heat of the contents.
- 3) The only warning device available are the very hard to read 'warning hot contents' letters on the lid surface.
- 4) With all hot beverage drinkers having different heat tolerances, current lids and cups leave coffee drinkers no option but to test the coffee temperature with their mouth.

Why the Smart Lid Turns Red at 120F / 48C

LIQUID TEMPERATURE		SCALD TIME
155°F	68°C	1 Second
140°F	60°C	5 Seconds
127°F	52°C	1 Minute
120°F	48°C	5 Minutes
100°F	38°C	Safe Bathing Temperature

Source: American Burn Association

Why the Smart Lid Turns Red at 120°F / 48°C

- 1) Full thickness skin burns commence at 120°F, however gradual temperature rises equate to dramatic decreases in scald times. Source: American Burn Association.
- 2) 120°F is the recommended maximum hot water temperature in the USA for residential hot water systems. (U.S. Consumer Product Safety Commission), and Smart Lid wishes to extend this safety feature to outside the house.
- 3) Nursing homes and child care facilities recommend and regulate the maximum temperature of hot water systems be 43 degrees Celsius.
- 4) Hot beverage consumption regularly involves the presence of young family members.



www.smartlid.com