

## Kitchen Cheat Sheet



Shortstuff

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## Summary

Kitchen Cheat Sheet for common US conversions, and meat safety temperatures.

[Art & Design](#) > [2D Plates & Logos](#)

Tags: [kitchen](#) [cooking](#) [sign](#) [plate](#) [multicolor](#)

As an Engineer I was always allowed a “cheat sheet” on my exams. I also happen to love cooking and baking but I was always looking up these conversion rates, even just as a sanity check. Plus, when cooking meats, you really don't want to mix up minimum safety temperatures. Hence the Kitchen Cheat Sheet, for quick reference in the kitchen. Bonus, it's 3D printed so it's much sturdier than paper, and won't damage with water, dough, splatters, etc. Perfect gift for anyone that likes to cook. Also, there is a slight typo in Teaspoon(should be Teaspoons) this HAS been fixed in the model, just not the photo I uploaded.

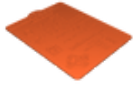
PS, the 3mf file will most likely only work with bambu studio. Otherwise use the STL and do a height range, first color up to 1.6 mm, then second color for the rest.

# Model files



**kitchen-conversions-plate-plate.3mf**

☐ For Bambu Studio users



**kitchen-conversions-plate-plate.stl**

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