

Cooper

ATKINS

FOODSERVICE
CATALOG



Bringing you
the future in food safety

Cooper-Atkins Corporation

Since our establishment in 1885, Cooper-Atkins has built a solid reputation as a manufacturer and provider of quality temperature time and humidity instruments. We take extreme pride in our exceptional service levels and our customer relationships.

In today's rapidly changing world, innovations in technology have brought about dramatic changes in the foodservice industry. To better serve our valued customers, our technological capabilities have expanded with the acquisition of Atkins Technical, the leader in thermocouple technology, responsively serving 17 of the top 25 restaurant chains and KTG, Inc., a developer of food safety, inspection, employee training and inventory software and wireless monitoring solutions.

Cooper-Atkins Corporation products will continue to be offered through the same brand names our customers have come to know. Now we are meeting customers' needs with an even wider array of measurement solutions. By exercising the synergies of the three, we are committed to be the global leader in innovative food safety and indoor environment solutions.

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1-800-835-5011

Innovative Food Safety Technology

Because we are committed to food safety, Cooper-Atkins Corporation provides you with the most extensive line of Food Safety Monitoring Equipment in the world.



TempTrack®
Remote and Wireless
System Monitoring



Intelli-PDA™
Hand-Held
Wireless
Data Collection



DFP450W
Waterproof,
Dishwasher Safe,
Calibratable
Thermometer



32311
Economy
Thermocouple

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TempTrak[®]

Wireless technology products are the most exciting thing happening in the foodservice industry today. Imagine, consistent temperature monitoring that is done automatically, remotely and wirelessly.

The TempTrak System eliminates the time and expense of site visit data acquisition. No longer will you need to manually visit and record temperatures of walk in coolers, hot and cold holding units, and other temperature equipment requiring frequent monitoring. The TempTrak remote sensors unit can be mounted in these locations then wirelessly transfers data to the monitoring software collecting and recording your preset requirements. Each unit monitors preset conditions and will alert you by a variety of methods including pager or e-mail when a danger zone condition exists.



Mini Sentries monitor temperature ranges from -70° to 300°F / -57° to 149°C and temperature and humidity range from 0% to 99% RH. From its remote location, the signal is transmitted through the base station to the back office PC.



Base Receiver



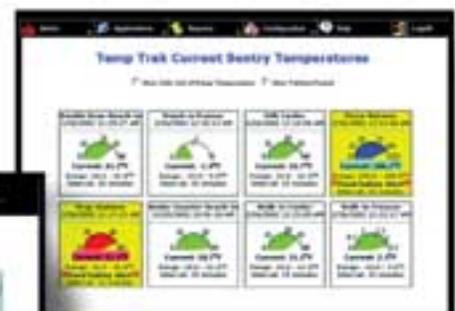
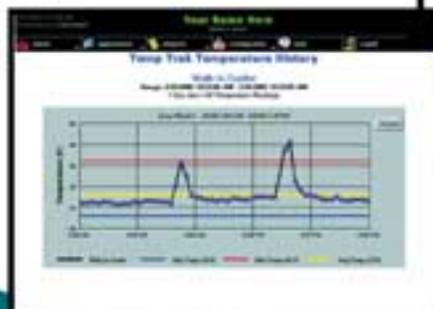
TempTrak software creates automatic reports on all temperatures collected through the system. It provides records of corrective actions and monthly summary reports for easy identification of problem equipment. Data can be stored to provide years of history.

Should a cooler door be left open for an extended period of time the TempTrak system **contact sensors** will generate an automatic alert notifying the designated person of the problem for which a corrective action will be logged.

For larger installations, TempTrak uses a system of **signal repeaters** that allow for an almost unlimited expansion of the system.



Temptrak software creates **Custom Reports** that track temperature acquisition and history.



Intelli-PDA™

Temperature acquisition has never been easier or more reliable. Use the Intelli-PDA in place of your hand-held thermocouple instrument for testing food product temperatures. Information is downloaded to back office computers or corporate office either wirelessly or through a docking station. Reports are generated for the most accurate and reliable documentation your system needs.



Use the Intelli-PDA to replace all the paper forms used in your operation. Collect data on everything from product temperatures to visual inspections, all the way through inventory. Simply create your forms in our easy-to-use back office PC Based application and the form will be automatically transferred to the PDA and you are ready to go! When you are finished collecting data, simply cradle (if batch) or wirelessly transfer the data automatically to the back office PC, including all your corrective actions!

There the information can be stored, reviewed or even transferred to your Company Headquarters. Data can be analyzed to find problem areas in your operation. Create an unlimited number of forms for an unlimited number of uses. Master forms can even be created or changed at your headquarters location and downloaded to the store without any assistance or knowledge at the store level.

Intelli-PDA will work in conjunction with TempTrak for the most **COMPLETE** wireless temperature data management system available today. The Intelli-PDA will support food safety initiatives, inspections, employee training and even inventory.

Call your local Cooper-Atkins representative to find out today how you can start benefiting from these powerful management tools.

Every year as many as 33 million people become ill from pathogens in their foods, resulting in thousands of deaths.

Help prevent this by using a quality Cooper-Atkins instrument to verify cooking temperatures and destroy harmful bacteria such as Salmonella and E.coli 0157:H7 enteritis.



An extensive choice of Atkins Interchangeable probes available



Thermocouple Instruments

VersaTuff models are designed to accept all Type K Thermocouples. With over 50 probes to choose from, this line has everything you will need for any application (see our probes on page 8). The aluminum housing design is easy to keep clean and the features are state of the art electronics.



- VersaTuff Series 386 and 396:**
- -40° to 1832°F / -40° to 1000°C
 - $\pm 0.9^{\circ}\text{F}$ / $\pm 0.5^{\circ}\text{C}$
 - 1 AA Battery - 1000 hours
 - Uses any Type K Thermocouple

- Additional Features of the 396:**
- Backlit LCD
 - Hold button freezes current reading
 - Whole and tenth degree selectable



The **AccuTuff** series is the right choice when accuracy is your top priority. Total system accuracy insures this instrument and probe combination will deliver. The probe is calibrated with the instrument to deliver a **TRUE** $\pm 0.9^{\circ}\text{F}$ accuracy. This package neatly wraps and stows your choice of 4 probe combinations.



- AccuTuff Series 330 and 340:**
- -40° to 500°F / -40° to 260°C
 - $\pm 0.9^{\circ}\text{F}$ / $\pm 0.5^{\circ}\text{C}$ total system
 - 1 AA Battery - 1000 hours
 - Wrap & Stow probe included

- Additional Features of the 330:**
- Backlit LCD
 - Hold button freezes current reading
 - Whole and tenth degree selectable



Cooper-Atkins builds dozens of custom thermocouple instruments to meet the unique requirements of our multi-unit partners. Allow us to design one for you.



AccuTuff Series Replacement Probes

DuraNeedle probes are best used for dense meats. They also work well with soft foods and liquids, and are included in the **33032** and **34032** AccuTuff Kits. To order replacement DuraNeedle probes, use model numbers **53032** and **54032**.



MicroNeedle probes are perfect for testing delicate products like eggs, hamburger patties, soft foods and liquids, and are included in the **33040** and **34040** AccuTuff Kits. To order replacement MicroNeedle probes, use model numbers **53040** and **54040**.



VersaNeedle probes are best for general kitchen use, everything from testing equipment surfaces to meats, soft foods and liquids, and are included in the **33041** and **34041** AccuTuff Kits. To order replacement VersaNeedle probes, use model numbers **53041** and **54041**.



Surface probes are perfect for testing griddles and other surfaces, and are included in the **33035** and **34035** AccuTuff Kits. To order replacement Surface probes, use model numbers **53035** and **54035**.



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Thermocouple Instruments

The **New 32311 EconoTemp Series** is the highest technology you will find in an economy thermometer. Designed for the foodservice industry, the powerful microprocessor delivers speed and reliability and a unique memory which stores the calibration settings and will virtually never need recalibration. A rubber boot protects the ABS plastic housing securely delivering impact ratings not found in other economy models.



32311 EconoTemp Series

- -40° to 500°F / -40° to 260°C
- ±2°F / ±1°C
- 3 AAA Batteries - 1500 hours
- Uses any Type K Thermocouple

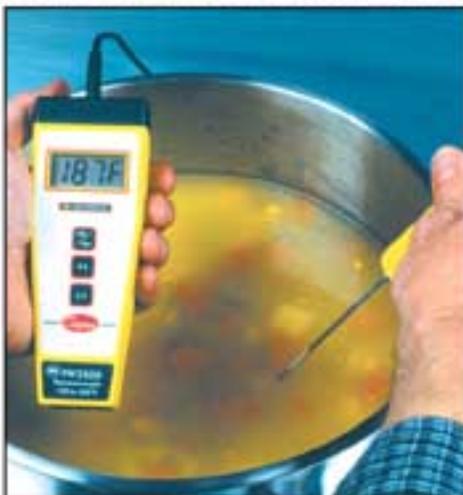
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Thermocouple instruments will hold calibration very well. However, we recommend checking accuracy periodically – especially if the unit or probe sees excessive physical conditions such as drops or exposure to extreme ambient operating environments. Refer to specific product specifications for operating limitations. Calibration is also recommended whenever the sensing probes are replaced or repaired.

All Cooper-Atkins instruments are calibrated against NIST traceable standards. This assures that your instrument is manufactured to the highest standard of quality.

FW2000 Waterproof Thermocouple features a hard-wired thermocouple needle probe with wrap-around cord and snap-fit probe storage in back. Waterproof per EN60529, IPX6 and IPX7, with a sealed membrane keypad, making them: Ideally suited for wet, steam-filled environments such as kitchens and processing areas.



FW2000 Thermocouple

- -100° to 500°F / -73° to 260°C
- ±1°F / ±0.5°C from -35° to 350°F / -37° to 177°C
- ±2°F / ±1°C overall
- 9 Volt alkaline battery
- Hard wired probe

NSE

FW2000MK Waterproof Thermocouple, shown with **9348** protective boot, is designed with Type K mini-connectors, and accepts a wide variety of probe styles.

- -100° to 999°F / -73° to 537°C
- ±1°F / ±0.5°C from -35° to 350°F / -37° to 177°C
- ±2°F / ±1°C overall
- 9 Volt alkaline battery
- Uses any Type K Thermocouple

NSE



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Thermocouple Probes

The Cooper-Atkins probe line is the most extensive you will find in the foodservice industry. With over 50 probes to choose from you are guaranteed to find the right one for your application.



VersaTuff Series 386 with Surface Probe

9150 Probe Wipes clean and sanitize thermometer probes quickly without skin contact. It is not necessary to rinse the probe stem with water after using Cooper-Atkins probe wipes. Simply air dry and you are ready to test another temperature. Packaged in a box that holds 200 probe wipes. Each wipe contains 70% Isopropyl Alcohol.



AccuTuff Series 340 with Wrap & Stow Probe

Thermocouple:
The potential difference in junction temperatures of two dissimilar materials. In a K-Type Thermocouple, the two thermocouple wires are made of Nickel Chromium and Nickel Aluminum.

We build hundreds of custom probes. Rely on us to manufacture a probe for your specific requirements.

50208 - Fry Vat Probe



50014 - Weighted Griddle Probe



50306 - Oven/Cooler Probe



50209 - MicroNeedle Probe



50012 - Surface Probe



50143 - Heavy Duty Probe



50101 - Frozen Food Probe



50336 - DuraNeedle Probe



50207 - MicroNeedle Probe

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Specialty Thermocouple Kits

Convenience is why Cooper-Atkins develops foodservice kits. Our Food Safety Kits include instruments recommended by foodservice professionals, from caterers, to convenience-stores. We will provide you with the customized kit to meet your needs. We offer standard kits in our **AccuTuff**, **VersaTuff**, and **EconoTemp** lines. Whether working with fryolators, grills, ovens or cold holding you may select kits that feature low cost bimetal thermometers up to our more advanced kits that include an infrared and thermocouple instruments with specialty probes.



The 93086 kit comes with VersaTuff 386 instrument, needle, surface and oven probe in a hard carrying case.



The 93230 EconoTemp Combo pack includes the 32311 Thermocouple with DuraNeedle probe 50336 and lanyard. Packaged in an attractive self-merchandising clamshell, this combination kit will provide a general purpose unit that will meet most of your temperature monitoring needs. Interchangeable probes can be purchased for more versatility.



9339 Pouch holds instruments and has a velcro flap that attaches to your belt.



The 93013 Economy Kit comes with our NEW 32311, a needle, surface and oven probe in a soft carrying case.

Data Collection

The HT3100 HACCP Manager is a "Smart" thermocouple instrument that audits with Data Collection for crucial record keeping. It records time and temperature of product or location.



9342
Programmable Reader
Tabs are used to
monitor additional
locations.

Our HT3100 stores up to 2,000 data points which can be downloaded to a PC and then accessed to verify record keeping and/or analysis. During auditing an audible "real-time" alarm warns when temperatures are out of their min/max ranges.



The self-powered GL100 Data Logger monitors both time and temperature. This small device records temperatures at intervals from 1 minute to every 4 hours from -13° to 185°F / -25° to 85°C. Excellent for refrigeration and holding cabinets.



Contamination is the unintended presence of harmful substances or micro organisms / pathogens.

- Three contamination types are:
- Biological: Bacteria, viruses, parasites, and fungi
 - Chemical: Pesticides, food additive, cleaning supplies
 - Physical: Foreign matter, such as dirt or broken glass



93507 Waterproof
Wall Mount
instrument with
armored meat probe
50361 (not shown)
for meat packing.

- -100 to 1000°F /
-37 to 538°C
- ±2°F / ±1°C
- Battery: 9 volt -
2000 hours
- Armored meat
probe included

61840 Clip-board
Thermometer is the perfect
combination for data
collection. Use a Type K
probe, purchased
separately, to take the
readings and note the
information using the
heavy duty plastic
clip-board.

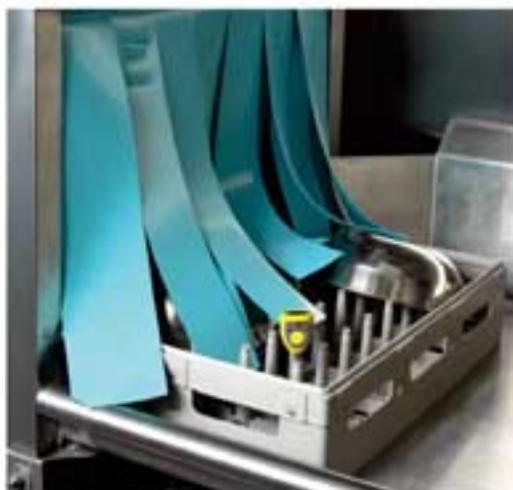
- -100 to 1000°F
- ±2°F
- Battery: 9 volt -
2000 hours

Digital Pocket Tests

Cooper-Atkins offers a wide range of fast response Digital Pocket Tests, with 0.1° resolution on easy to read 0.25" (6.4 mm) high LCD displays, automatic shut-off and a 5" (27 mm) stem length. Thermistor sensors are located in the probe tip for quick, response time and accurate readings. A Thermistor is a semiconductor device whose resistance changes with the temperature.



- DFP450W**
Dishwasher Safe
Digital Pocket Test
- -40° to 450°F / -40 to 300°C
 - ± 2°F / ± 1°C
 - 1.5 volt #392 battery
 - Field calibration
 - Waterproof
 - Maximum temp memory
 - Lifetime warranty



Our DFP450W is your non-mercury solution. The small amount of mercury contained in a single thermometer is enough to contaminate a 20-acre lake. Prevent hazardous waste and avoid costly clean-up of broken mercury filled thermometers; use a DFP450W to test the rinse temperature in your dishwasher.

If you have been using a digital pocket test, but need more versatility, thermocouple instruments are favored due to their capability for a wide range of temperatures and quick response. Our EconoTemp Thermocouple is the perfect entry level instrument offering interchangeable probes for a wider variety of applications. See our model 32311 on page 7 and the 93230 Combo Pack on page 9.

- QC450**
Harsh Environment
Thermometer -
A robust splash proof thermometer. Designed for strong grip when inserted and removed from food products.
- -40° to 450°F
 - ± 2°F
 - 1.5 volt battery



- DPS300 or DPS300C**
Swivel Head
- -58° to 302°F or -50° to 150°C
 - ± 2°F or ± 1°C
 - 1.5 volt - #A76 battery
 - Swivel head turns 30°, 60° or 90°



- DPP400W** Waterproof Pen Style
Digital Pocket Test
- -40° to 302°F / 14° to 150°C
 - ± 2°F / ± 1°C
 - 2.5" / 7 cm stem length
 - 1.5 volt #392 battery

- DPT450**
- -40° to 450°F
 - ± 2°F
 - 0.5" / 1.3 cm LCD
 - 2" / 5.1 cm diameter
 - 1.5 volt #393 battery



- DT300**
- -40° to 302°F / -40 to 150°C
 - ± 2°F / ± 1°C
 - 1.5 volt #A76 battery
 - On-off switch



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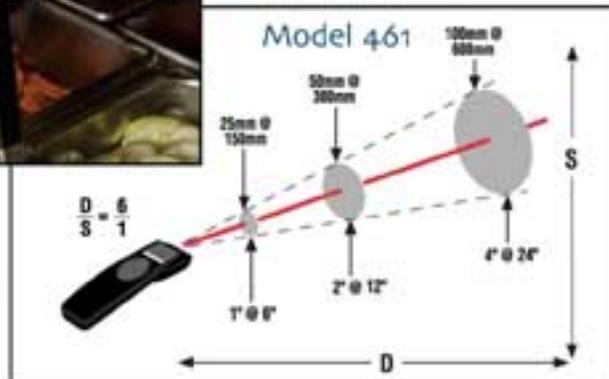
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Infrared Thermometers

Non-Contact Infrared Thermometers measure surface temperatures fast, avoiding cross-contamination, during temperature checks. Infrared instruments are used for quick assessment in receiving, storage and holding areas, steam tables, and salad bars. IR thermometers, when maintained in normal working conditions, will hold calibration well. However, we recommend these units be calibrated yearly. Care should be taken to keep the lens of the unit clean, free from dust, dirt or grease, to avoid sudden changes in the ambient operating temperatures.



461 Slim-Line Infrared Thermometer is lightweight and durable and fits in the palm of your hand. 4:1 optics and laser sighting is a handy inspection tool. Uses a 9 volt alkaline or NiCad battery. 0° to 500°F / -18° to 260°C.



D:S (Distance to Spot Ratio): The further away from the object the larger the surface area measured. Optical resolution expressed as a ratio of the distance to the resolution spot divided by the diameter of the spot.



The **431 Infrared Thermometer** can measure temperatures up to 1000°F. It can be ordered calibrated and certified to NIST standards. 30:1 optics and adjustable emissivity. Uses a 9 volt alkaline or NiCad battery. A 1075RD 3.5" / 9 cm, RTD puncture probe can be used with the 431 IR.

The **470 Mini Infrared Non-Contact Thermometer** is easy to use. Just aim at the object, press the button, and read the surface temperature in less than half a second. The pocket-sized design is so compact you can use the lanyard to wear it around your neck. The 470 has a temperature range of 32° to 120°F / 0 to 50°C with $\pm 1.5^\circ\text{F}$ / $\pm 1.0^\circ\text{C}$ accuracy and 1:1 optics. The 470 has memory for maximum / minimum values, and an automatic hold and lock function for long-term monitoring.



Infrared thermometers only take surface temperatures, they cannot provide information about the internal temperature of foods. When testing salad bars or steam tables where food is cooled and heated from below, if the surface temperature is not within your critical control point, either stir the product before retesting or use a puncture probe to verify internal temperatures.

The **Infrared Probe 4400MK** features a Type K mini connector making this unit a perfect fit with our thermocouple instruments. Its 4:1 optics gives you a spot diameter of 1/4" / 0.6 cm while holding the probe only an inch away from your target.



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Kitchen Timers

FT24 - Has a volume control dial that can be adjusted up to 10 decibels. This is great for noisy work environments. A red light flashes as the alarm goes off, and a large 1.2" / 3.5 cm LCD allows for easy viewing from across the room. The FT24 automatically counts up once the time has elapsed, allowing you to know how long it has been since the timer went off. An easy access, one-touch start/stop button is located on the top of the unit. The keypad is resistant to spills. Non-skid rubber feet keep the timer secure, or you can mount it to a wall, uses 4 "C" batteries.



Use a timer to ensure that internal food temperatures are brought to below 40°F (4.4°C) within 4 hours or less before refrigerating.

The **DTT361** Cooking Thermometer / Timer monitors internal temperatures of food cooking in your oven. The DTT361 features a heat resistant, stainless steel probe that inserts into the food while the oven door closes tightly over its specially-designed probe cord. You can read cooking temperatures without even opening the oven door, thus keeping the oven temperature constant. Once the desired temperature and/or time setting is reached, an alarm sounds. 1.5 volt AAA battery.



TS100 Timer / Stopwatch has a 18" / 45.7 cm, soft nylon cord which allows the timer to be worn around your neck for easy access. A simple 3 button function: minutes, seconds and start/stop, can be used for repetitive timing. The recall feature automatically re-sets to the previous time. 1.5 volt G13A micro cell battery.



MT60 Mechanical Spring Wound Timer. For the ring, simply turn the dial to 60 minutes then back to the desired setting.

The **TCS24** is a multifunction unit with clock, timer and stopwatch all in one. Clip on your shirt or coat pocket, mount to a metal surface via magnetized back, or place on a counter top with its easel stand. Uses a 1.5 volt AAA battery.



Bi-metal Stem Test Thermometers

A **Bi-metal Thermometer** has two metal strips formed into a coil. Metal changes volume with temperature, so the coil will tighten with cooling and unwind with exposure to heat thus turning the attached pointer. For accurate readings the entire expanse of coil must be exposed to the product you are testing. Bi-metal thermometers should also be checked for calibration if dropped, exposed to temperatures greater or less than the span of the dial, or other excessive uses. The Cooper-Atkins bi-metal pocket test has an external dimple on the stem to indicate exactly where the coil ends and its appropriate insertion point.

The 1" / 2.5 cm dial, 5" / 12.7 cm stem, bi-metal pocket tests have a magnifying lens for easy reading and a combination pocket sheath and calibration tool.

Calibration Instructions:

Immerse thermometer stem in mixture of crushed ice and water. Use the sheath/calibration tool to hold adjusting nut. Turn thermometer head so pointer reads 32°F (0°C). For scales that start reading above 32°F (0°C), bring a pan of water to a full rolling boil and adjust so pointer reads 212°F (100°C).



1246-01	-40° to 180°F	±2°
1246-01C	-40° to 80°C	±1°
1246-02	0° to 220°F	±2°
1246-02C	-20° to 100°C	±1°
1246-03	50° to 550°F	±5°
1246-03C	10° to 288°C	±3°

If you prefer faster temperature readings and a broader range, a Digital Pocket Test is right for you! They are more accurate and dependable than a bi-metal. The best digital pocket test available today is the DFP450W. See our entire assortment on page 11.

1051 Series Glass Stick Thermometers

are filled with a non-toxic liquid and packaged in a case to protect them from breakage.



1051-03	0° to 220°F	±3°
1051-04	-30° to 120°F	±3°

Our 2237 Espresso Thermometer gives you the assurance that you will get perfect results the first time. The key to steaming is to build volume in milk before it gets too hot. Any hotter than 140°F could result in burning the lactose sugar in the milk. The stainless steel vessel clip allows adjustments to the required depth. The 2237 has a 2" / 5 cm easy to read dial and proper zones froth, coffee, and hot cocoa on a 7" / 17.8 cm stem that allows for accurate measurement when using large frothing pitchers.



2237-01	150° to 212°F	±2°
2237-01C	66° to 100°C	±1°



The 2238 series has an 8" / 20.3 cm stem, a 2" / 5 cm dial, with a tempered glass lens and features a stainless steel vessel clip. Model 2238-06 is perfect for monitoring dough through the yeast-kill process. Yeast becomes dormant at 63°F / 17.2°C and works best between 80° and 95°F / 26.7° and 35°C. Model 2238-14 features a higher temperature range.

2238-06	0° to 220°F / 10° to 100°C
2238-14	50° to 550°F / 10° to 288°C

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Monitoring Thermometers

Reaching and maintaining accurate oven and surface temperatures play an important role in how your finished product turns out. To help monitor the temperatures of your equipment, Cooper-Atkins offers a variety of thermometers to fit your specific needs. Each with a color zoned dial and HACCP guidelines.



- 323 Meat Thermometer**
- 6" / 15.2 cm stem
 - preset pointers for accurate measurements.
 - 130° to 190°F / 54° to 88°C



To obtain the most accurate temperature of a roast, steak or chop, insert the stem into the center of the thickest part, away from bone, fat, and gristle.



- 26HP**  **Hot Holding Cabinet**
100° to 175°F / 40° to 80°C



- 3210-08 Grill Thermometer**
- 2.5" / 6.3 cm cast aluminum construction
 - Unique grips for easy removal from hot grill surface
 - 100° to 600°F / 37.8° to 315°C



- 24HP**  **Oven Thermometer**
200° to 600°F / 100° to 300°C



- 329 Deep-Fry Paddle Style Candy/Jelly Glass Tube Thermometer**
- Adjustable vessel clip
 - 12.5" / 31.7 cm thermometer with
 - Easy-to-grip black plastic handle
 - Non-toxic spirit filled glass tube.

A thermometer being used in candy making indicates how much water had boiled out of the sugar solution. A Boiling Point: The temperature at which a liquid transforms to a gas. The boiling point of water is 212°F (100°C) at sea level.

- 3270-05 Deep-Fry**
- 50° to 550°F / 10° to 285°C
 - Adjustable vessel clip
 - 2.5" / 6.3 cm dial
 - 15" / 38.1 cm stem
 - Perfect for using kettle method for deep-fried turkey



- 322 Candy/Jelly/Deep-Fry**
- Pre-set pointer
 - Adjustable vessel clip on 6" / 15.2 cm stem
 - 200° to 400°F / 93.3° to 204.4°C



Refrigerator / Freezer Thermometers

Keep constant and accurate temperatures in your coolers, freezers and refrigerators.



25Hp

- -20° to 80°F / -30° to 30°C
- ±2°F / ±1°C
- 2" / 5 cm diameter stainless steel construction



NSE

Frozen foods should arrive in an air-tight, moisture-proof wrapping at 0°F (-17.8°C). Ice cream can be received at 6° to 10°F (-14.4° to -12.2°C). Freezers must have a temperature of 0°F (-17.8°C) or lower to keep foods protected. To accurately monitor the temperature of your freezer, place a thermometer in the warmest area (near the door) and coldest area (near the back by the vents).

To thaw meat, fish and poultry safely, take it out of the freezer and place it in the refrigerator. Put thawing foods into a plastic bag or sealed container to prevent the juices from dripping onto other foods. Never thaw meat, poultry or fish on your counter-top or in warm water because bacteria multiplies rapidly between 40° to 140°F.

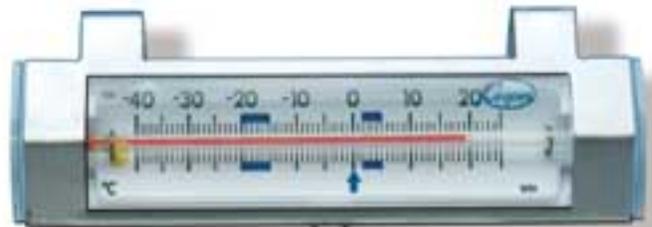


330

- 3" / 7.6 cm Non-toxic spirit filled glass tube
- -40 to 120°F / -40° to 50°C
- ±2°F / ±1°C

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Refrigeration is defined as short-term holding of perishable and potentially hazardous foods. Refrigerator air temperature should be 35°F (1.7°C) or lower to keep foods below the bacterial danger zone. This must be monitored carefully. The slightest temperature increase can spoil food.



335

- 5" / 12.7 cm non-toxic spirit filled glass tube
- -40° to 80°F / -40 to 25°C
- ±2°F / ±1°C
- Magnifying lens
- Hang, stand or permanently mount.
- Aluminum casting

NSE



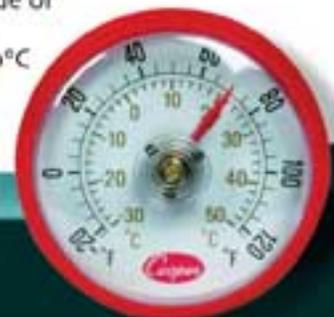
2200-07 Cooling Thermometer - By placing this thermometer in the food vessel being chilled, you can monitor the temperature as it cools. A very effective tool when used with a cooling wand or ice bath.

- Adjustable vessel clip stainless steel construction
- 30° to 165°F ±2°
- 2" / 5 cm dial, 18" / 46.6 cm stem

NSE

535

- Magnetic back or self adhesive tabs are provided for mounting to underside of refrigerated glass cases.
- -20° to 120°F / -30° to 50°C
- 1.5" / 3.4 cm diameter
- ±5°F / ±2°C



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Cooler & Dry Storage Thermometers

Stay in HACCP compliance and prevent food spoilage with one or more of Cooper-Atkins Environmental Thermometers. Dials are marked with correct temperature zones for food safety and product quality. For coolers, freezers, prep and dry storage areas.

Store canned goods in a cool, dry place and use within a year. Never put them above the stove or in a damp location.

Foods in dry storage also require proper monitoring. It is recommended that dry storage temperature stays at 50°F (10°C) for long shelf life.

- 264 Wall Thermometer**
- 8" / 20 cm high
 - Non-toxic spirit filled glass tube.
 - -40 to 120°F / -40 to 50°C



- 255-12 Freezer Thermometer**
- -10° to 80°F
 - 6" / 15.2 cm diameter and

- 255-13 Cooler Thermometer**
- -10° to 80°F
 - 6" / 15.2 cm diameter

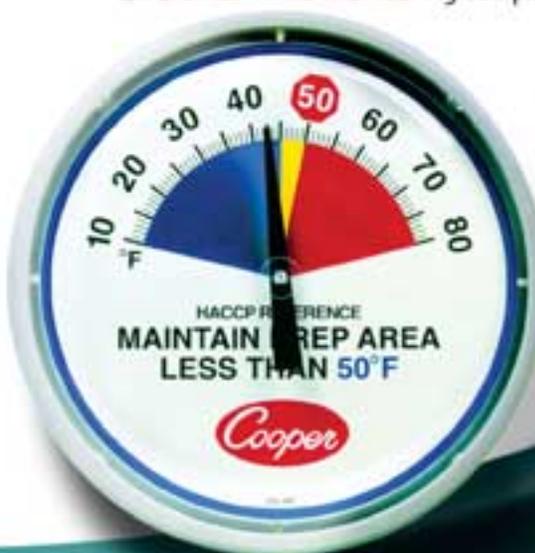
°C: Celsius (or centigrade) relationship between Centigrade and Fahrenheit can be found by multiplying Celsius degrees by 1.8 and then adding 32. For example 20°C is equal to $20 \times 1.8 + 32 = 68^\circ\text{F}$.

°F: Fahrenheit
 $^\circ\text{F} = 1.8 \times ^\circ\text{C} + 32$
 inversely
 $^\circ\text{C} = (^\circ\text{F} - 32) / 1.8$

212 - Brightly colored, 14" / 35.6 cm diameter, wall thermometers are available for a variety of requirements that increase employee awareness while monitoring temperature.



- 250 Wall - Storage Thermometer**
- 5" / 12.7 cm diameter
 - -40 to 120°F / -40 to 50°C



- 212-144 Dry Storage**
- 10° to 80°F
- 212-145 Prep**
- 10° to 80°F
- 212-146 Cooler**
- 10° to 80°F ±2°
- 212-147 Freezer**
- -10° to 80°F ±2°

Humidity & Temperature Meters

Relative humidity (RH) effects how comfortable your customers are. It also plays an important role in food storage and shelf life of perishables. Proper humidification lowers the transmission rate of disease-causing bacteria.



- DRH122**
Thermo-Hygrometer Pen
- 14° to 122°F / -10° to 50°C
 - ±2°F / ±1°C
 - 20 to 95% RH
 - Min/max readings recall
 - 1.5 volt battery
 - Designed for simplicity and one-handed operation

Relative Humidity (RH): A measure of the amount of water vapor in the air, expressed as a percentage of the maximum that the air could hold at the current temperature.

Fluctuation in refrigerator temperature, for example, caused by frequent opening and closing of refrigerator door, precipitates fairly rapid dehydration. In order to minimize drying effects, store food in covered containers or plastic bags and maintain a standard temperature.

FOOD TYPES	TEMPERATURE	RELATIVE HUMIDITY
FRESH FRUITS:		
Apples	32°F	80%
Melon	50°F	80 to 85%
FRESH VEGETABLES:		
Celery	32°F	80%
Potatoes	50°F	80 to 85%
COMMODITIES REQUIRING SPECIAL CONDITIONS		
Bananas for Ripening	58° to 68°F	90 to 95%
Ripe Bananas for Holding	55° to 60°F	75 to 90%
Green Tomatoes for Ripening	55° to 70°F	85 to 90%
Pears for Ripening	60° to 65°F	85 to 95%

- TRH122M**
This Mini Thermo-Hygrometer features a min/max memory, daily updates, °F / °C switchable and can be wall mounted.
- Resolution: 0.1°, 1.0%
 - 14° to 140°F / -10° to 60°C
 - ±2°F / ±1°C
 - 10% to 99% RH
 - .45" / 1.2 cm LCD
 - 1.5V AAA battery



- PMRH120**
Dry / Comfort / Wet icons shown on 0.625" / 1.6 cm LCD
- -12° to 140°F / -24.4° to 60°C
 - 20% to 99% RH ±5%
 - ±2°F / ±1°C
 - AA battery
 - 39" / 99.0 cm lead length



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1-800-835-5011

Remote Reading Panel Thermometers

Get accurate interior temperature readings without opening any doors. Keep the cold air in and hot air out and reduce the times your cooler / freezer door is opened. All thermometers on this page read two areas at once and allows for monitoring of temperature variance in walk-in coolers.



- SP160**
Digital Solar Panel Thermometer
- -58° to 158°F
 - ±2°F
 - 0.5" / 1.2 cm LCD
 - 4' / 1.2 meter lead
 - Solar with 1.5 volt AAA battery back-up

Cooper-Atkins panel thermometers are offered in a variety of configurations and temperature ranges to meet diverse application requirements. Whether solar or digital, we have a style to meet your needs.



- 6142-20** 
Vapor Tension Thermometer
- -40° to 60°F / -40° to 15°C
 - ±2°F / ±1°C
 - 48" / 122 cm Capillary
 - Front flange, back connect
 - Flush mount



PM200A Electronic Panel Thermometer.

You can program the minimum and maximum temperature range for your coolers and cases. If the readings fall out of that range an audible / visual alarm can be connected. Models available in either 12 VDC or 115 VAC. Also available with an external relay. Sensors sold separately.

- Resolution: 0.1°
- Bright 0.3" / 7.7 cm LED
- Lead wires can be extended up to 1000' / 304.5 meters
- -40° to 300°F



1070 Dual Sensor Meter

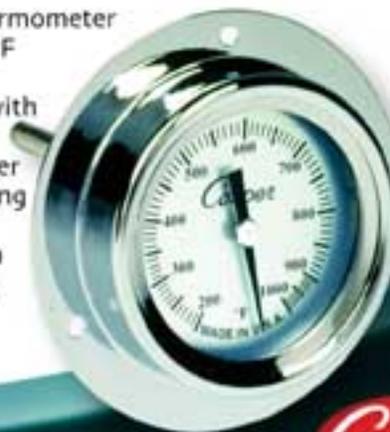
- -58° to 158°F
- ±2°F or 2% of range
- 1" / 2.5 cm LCD
- 1.5 volt AAA battery



2225-05

Pizza Oven Thermometer

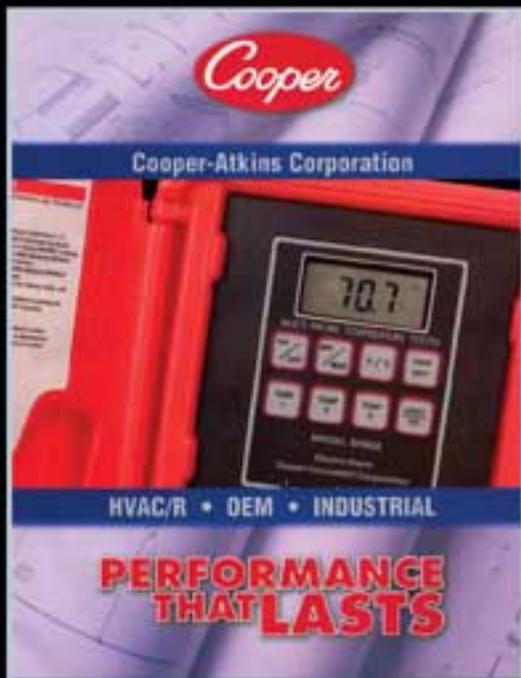
- 200° to 1000°F
- ±20°F
- 2.5" / 6.3 cm with 3.5" / 8.8 cm flange diameter
- 4" / 10.1 cm long .25" / 6.3 cm diameter stem
- Stainless steel construction



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Industrial Division: Foodservice is not our only specialty. We also provide a wide array of HVAC/R and industrial products. To request a copy of the Cooper-Atkins Industrial Catalog call our headquarters.

Customization: Cooper-Atkins Corporation is known for offering exceptional service and innovative quality products. We provide solutions tailored to the needs of your business. We private label many of our thermometers and packaging, as well as to OEM requirements. For more information about this special service please contact your distributor, representative or our headquarters.

Merchandising: Cooper-Atkins Corporation offers professional point-of-sale and technical communication materials to help merchandise our products. Included in the selection are food safety brochures with literature holders, posters, counter and floor displays. For more information about these items please contact your distributor, representative or our headquarters.

