



Foodservice Catalog 2015



Cooper-Atkins® Corporation

A customer-centric technology leader in monitoring solutions for the global Foodservice, Healthcare and Industrial markets.



Since 1885, Cooper-Atkins has been a leading manufacturer of innovative measuring systems. We have a global reach and are a trusted source for reliable, high-quality thermometers, timers, hand-held temperature and humidity instruments and expert advice. The company continues to meet the needs of its customers by remaining focused on the education and promotion of important industry issues and providing the highest level of service and customer satisfaction!

Table of Contents

HACCP Management Systems	3
High-speed Digitals	4
Standard Digital Thermometers/Thermometer Validation	5
EconoTemp™ Thermocouple Instruments & Kits	6
AquaTuff™ Thermocouple Instruments	7
AquaTuff™ Wrap&Stow™ Thermocouple Instruments	8
Infrared Thermometers	9
Thermocouple Probes	10
Thermocouple Probes & Accessories	11
HACCP Manager™ System	12-13
NotifEye™ Cloud-based Wireless Monitoring	14
Blue2™ Bluetooth Temperature Transmission	15
TempTrak® Wireless Monitoring Solution	16
Refrigerator/Freezer Thermometers	17
Bi-metal Insertion Thermometers	18
Bi-metal Insertion/Cooking Thermometers	19
Storage, Wall and Panel Thermometers	20
Temperature & Humidity Thermometers	21
TravAlert™ In-transit Data Logging	22
Timers	23



"We will continue to provide our dedicated customers with affordable solutions for every temperature measurement challenge - from bi-metal pocket tests to hand-held thermocouple units to our high-tech wireless temperature monitoring systems. When foodservice professionals are faced with temperature challenges they will continue to look to Cooper-Atkins to provide solutions tailored to the needs of their business."



Carol P. Wallace has been the President and CEO of Cooper-Atkins Corporation since 1994 and is recognized by the WBENC for leading a successful and thriving woman-owned corporation. The WBENC is the largest third-party certifier of businesses owned, controlled, and operated by women in the U.S.

HACCP Management Systems

The development of HACCP (Hazard Analysis Critical Control Point) has provided a systematic way to identify and reduce the risk of food safety hazards in foodservice environments. HACCP is highly recommended for foodservice, and has been widely embraced across the US and abroad. While the principles of HACCP are effective in reducing the risk of foodborne illnesses, it requires a lot of extra time, resources, training and cumbersome record keeping.

Foodservice directors are further pressured to create efficiencies leading to time and labor savings. So how can you succeed with so many different challenges? As is the case with most industries, technology is available to aide with these challenges.



Maintain your menus and checklists digitally!

HACCP Manager™ Kit

Thermocouple Instrument/Kitchen Management Solution
Page 12-13

- Eliminates manual record keeping and data logs
- Stores up to 3,000 temperatures and 300 menu items
- Transfer data easily between Handheld and PC software
- Stores menus for easy recall
- Creates custom checklists



Monitor all your facilities from a single software platform

TempTrak®

Wireless Monitoring Solution
Page 16

- Unlimited points/locations
- Eliminates manual temperature logs
- Supports Wi-Fi and 900 MHz technology
- Hosting services available



Monitor your equipment wirelessly with instant alerts 24/7!

NotifEye™

Cloud-based Wireless Monitoring
Page 14

- Self installable & ready to use, out-of-the-box
- Online monitoring and notifications
- Data shared between webhost & computer



Transmit data to your smart device via Bluetooth technology

Blue2™

Bluetooth Temperature Transmission
Page 15


- Transmit temperatures wirelessly to your mobile device
- Accepts any Type K temperature probe
- Data can be integrated into third party applications

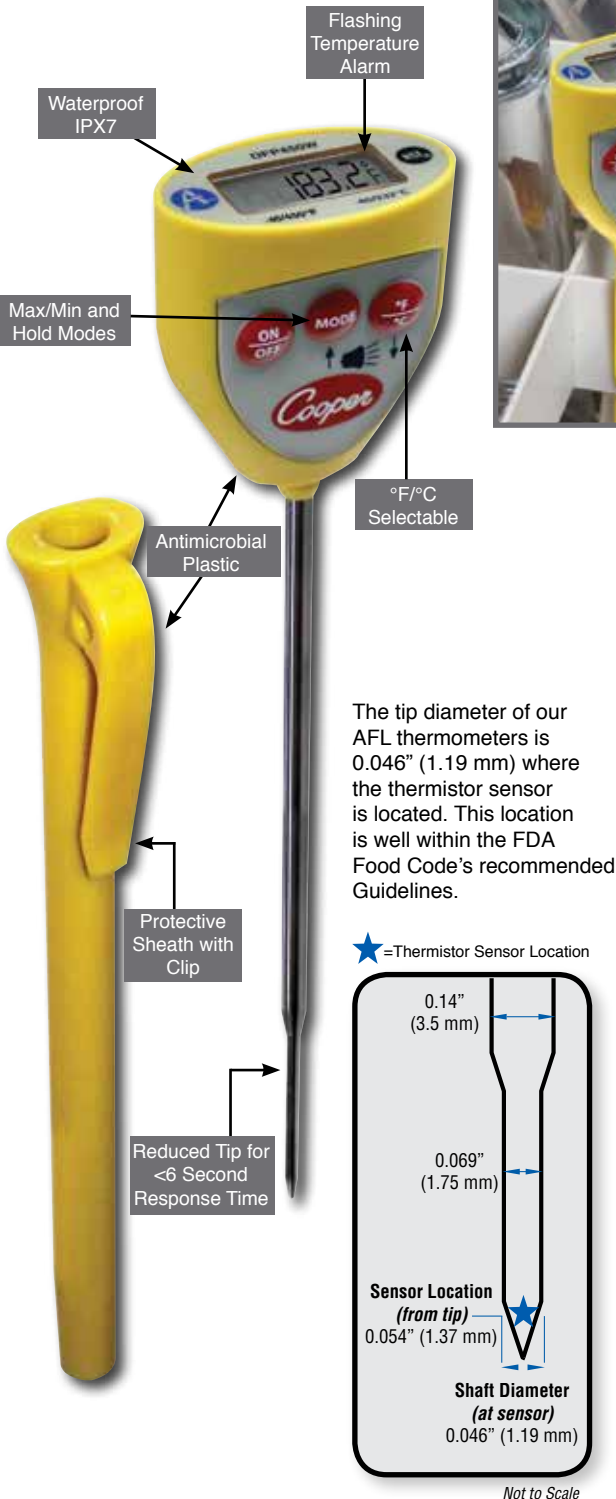
We'd like to introduce you to our HACCP spokesman Chef Henri. Throughout the catalog look for **Henri's Hints**. These call-outs feature key points about our products.



High-speed Digitals

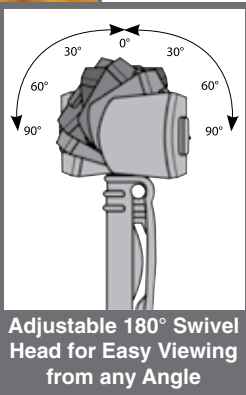


The same innovative technology incorporated in our popular thermocouple instruments, used by the most sophisticated restaurant chains in the world, is also available in select digital thermometers. With settings stored in a non-volatile memory chip, field adjustment has become a thing of the past. We are so committed to ensuring the accuracy of our products that we guarantee them for life. Look for the  logo on Cooper-Atkins' products and ask your local representative for more details.



	DFP450W	DPP400W	DPP800W	TTM41	TTM41-10
Temperature Range:	-40° to 450°F (-40° to 232°C)	-40° to 392°F (-40° to 200°C)	-40° to 450°F (-40° to 232°C)	-4° to 302°F (-20° to 150°C)	-4° to 302°F (-20° to 150°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)
Resolution:	0.1°	0.1°	0.1°	0.1°	0.1°
Response Time (in liquid):	<6 seconds	<6 seconds	<6 seconds	-	-
Stem Length:	4.75" (121 mm)	2.75" (70 mm)	4" (102 mm)	15" (381 mm)	10" (254 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min.	10 min.	10 min.	-	-
Accurate for Life:	Yes	Yes	Yes	Yes	Yes
Water Resistance Rating:	IPX7 Dishwasher Safe	IPX7	IPX7 Dishwasher Safe	Water Resistant	Water Resistant
Antimicrobial Plastic:	Yes	Yes	Yes	Yes	Yes
Weight:	0.7 oz (20 g)	1 oz (28 g)	1 oz (28 g)	2 oz (56 g) w/clip	2 oz (56 g) w/clip
Regulatory Listings:	CE (RoHS)	CE (RoHS)	CE (RoHS)	CE (RoHS)	CE (RoHS)
Warranty:	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

Standard Digital Thermometers



	DPS300-01	DT300
Temperature Range:	-40° to 302°F (-40° to 150°C)	-40° to 302°F (-40° to 150°C)
Accuracy:	±2°F (±1°C) from 32° to 212°F (-0° to 100°C) ±4°F (±2°C) all other ranges	±2°F (±1°C) from -10° to 212°F (-23° to 100°C) ±4°F (±2°C) all other ranges
Resolution:	0.1°	0.1°
Response Time:	<18 seconds	<20 seconds
Stem Length:	4.75" (121 mm)	4.625" (117 mm)
Power:	(1) 1.5V #LR44	(1) 1.5V #LR44
Auto Off:	10 min	-
Antimicrobial Plastic:	Yes	Yes
Weight:	1 oz (28 g)	0.5 oz (14 g)
Regulatory Listings:	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year

Thermometer Validation

Using accurately calibrated thermometers is an essential component of any basic HACCP plan. Cooper-Atkins believes that every foodservice professional should implement validation testing into their regular routine to ensure their thermometers are accurate.

Calibration is a formal comparison of any item to a known standard that is of higher accuracy.

The comparison is normally conducted under controlled environmental conditions and typically not done onsite. It is traceable to a known standard through an unbroken chain of comparison to the National Institute of Standards and Technology (NIST).

Other manufacturers include an option for adjustment known as a calibration button on their thermometers. This allows the user to reset the expected error/accuracy drift in the thermometer that may have developed over time. While this may sound like a useful feature, if the conditions are not controlled accurately, it could introduce more error at critical test temperatures! **Cooper-Atkins' Accurate For Life** digital thermometers require no "field" adjustment of calibration settings, which eliminates the risk of introducing error into the instrument.

Validation is a quick, less formal comparison of any item against a single temperature point. When validating thermometers, it is usually by means of a single test point such as an ice bath (32°F/0°C). It can be performed regularly onsite, and is a confirmation that the instrument is accurate to within acceptable tolerances.

Periodic checking of thermometer accuracy is recommended as standard practice to satisfy certain governmental regulations. Over its lifetime, the digital thermometer may exhibit some minor accuracy shift, due in part to environmental variations, and in part to normal aging of the components used.

Cooper-Atkins' ValCup™ was designed to accurately validate all types of thermometers quickly and easily. Just follow the simple directions printed on the cup and insert your thermometer for fast results.

Validate the accuracy of your thermometer with our easy-to-use ValCup™.
Just fill with crushed ice, add water, insert thermometer and validate.

Save money and time by not using disposable cups!

Henri's Hint

When creating an ice bath, use crushed, not cubed ice. Tests show that using cubed ice can result in an ice bath with a baseline temperature higher than 32°F (0°C), which may result in a false reading.



9325
ValCup™



Watch the Video!

EconoTemp™ Thermocouple Instruments & Kits

The EconoTemp's™ slim line design sits nicely in the palm of your hand and provides an ergonomic grip. The removable rubber boot provides superior impact resistance and withstands multiple drops from six feet onto a cement floor. The rubber boot also has molded tabs on the side to hold and store most needle probes. The EconoTemp™ is an ideal transitional instrument from the digital pocket test. It has greater speed and flexibility with interchangeable probes. Food safety kits include instruments and probes recommended by foodservice professionals and can be made to order. Let us build a specialized kit for you!

32311-K
with 50336-K DuraNeedle Probe



93230-K
with 50336-K DuraNeedle Probe
and wall mount



5-Year Instrument Warranty



Any instrument which proves to be defective in material or workmanship within five years of original purchase will be repaired or replaced without charge upon receipt. This Limited Warranty does not cover damage in shipment or failure caused by tampering, obvious carelessness or abuse, and is the purchaser's sole remedy.

	32311-K	32322-K
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 1000°F (-40° to 538°C)
Instrument Accuracy:	±1°F (±0.5°C)	±1°F (±0.5°C)
Resolution:	1°	0.1° up to 495°F (257°C)
Housing:	ABS	ABS
Power:	(3) 1.5V AAA	(3) 1.5V AAA
Battery Life:	4500 hours	4500 hours
Auto Off:	10 min.	10 min.
Weight:	6 oz (170 g)	6 oz (170 g)
Regulatory Listings:	CE (NSF) RoHS	CE RoHS
Warranty:	5 Year	5 Year



- 93233-K**
EconoTemp™ Kit
- 32311-K Instrument
 - 50012-K Surface-angled Bell Probe
 - 50306-K Oven/Freezer Probe
 - 50336-K DuraNeedle Probe
 - 9368 Wall-mount Bracket
 - 14235 Medium Case
 - Weight: 2 lb 3 oz (851 g)

- 93230-K**
EconoTemp™ Combo Pack
- 32311-K Instrument
 - 50336-K DuraNeedle Probe
 - 9368 Wall-mount Bracket

**Direct Connect
Probe Allows for
Single-handed
Operation!**



- 94020-K**
EconoTemp™ Single-handed Combo Pack
- 32311-K Instrument
 - 50337-K Direct Connect DuraNeedle Probe
 - 9368 Wall-mount Bracket

Henri's Hint

For maximum versatility, EconoTemp™ Instruments are compatible with all Type K thermocouple probes.

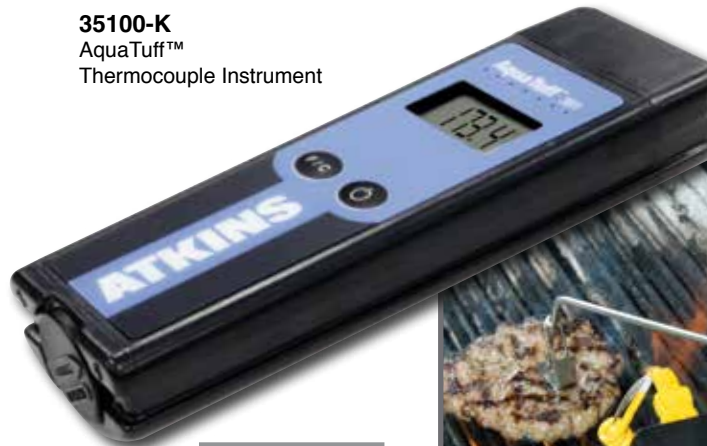


AquaTuff™ Thermocouple Instruments

Cooper-Atkins' line of hand-held thermocouple instruments continues the proud heritage of products designed and manufactured in an ISO 9001:2008 registered facility in the USA. The powerful microprocessor in Cooper-Atkins' thermocouple instruments delivers speed and reliability and has a unique memory that stores the calibration settings and will never need recalibration. The AquaTuff™ Series Thermocouple Instruments are highly accurate, NIST traceable and most importantly, as the AquaTuff™ name implies, is IPX7 waterproof rated for greater reliability and durability in harsh environments. The non-Wrap&Stow™ enclosure design allows for maximum versatility, and can be used with any Type K thermocouple probe.

	35100-K	35200-K
Temperature Range:	-100° to 999°F (-73° to 537°C)	-100° to 999°F (-73° to 537°C)
Instrument Accuracy:	±0.5°F (±0.3°C)	±0.5°F (±0.3°C)
Resolution:	0.1°	0.1°/1° selectable
Housing:	ABS Plastic	ABS Plastic
Hold:	-	Yes
Backlight:	-	Yes
Power:	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours
Auto Off:	10 min.	10 min.
Replacement Item For:	38653-K 38658-K	39658-K
Weight:	5 oz (142 g)	5 oz (142 g)
Regulatory Listings:	CE  RoHS	CE  RoHS
Warranty:	5 Year	5 Year

35100-K
AquaTuff™
Thermocouple Instrument



Easy twist-open
battery hatch



35200-K
AquaTuff™
Thermocouple Instrument




The non-Wrap&Stow enclosed design instruments are compatible with all Type K thermocouple probes for maximum versatility.



- 93970-K**
AquaTuff™ Thermocouple Kit
- 35200-K Instrument
 - 50012-K Surface Angled Bell Probe
 - 50306-K Air/Oven Probe
 - 50335-K Needle Probe
 - 14235 Medium Case
 - Weight: 1 lb 14 oz (907 g)

IPX7 Waterproof

The AquaTuff™ thermocouple instruments are IPX7 waterproof rated and durable for harsh environments. An IPX7 reading means the instrument can be submerged in 1 meter of water for 30 minutes without water damage occurring.




AquaTuff™ Wrap&Stow™ Thermocouple Instruments

Wrap&Stow™ designs are available with a unique, cable storage channel so that the heavy duty, patented probe can be stored safely alongside the unit housing. The Wrap&Stow™ insertion probe is factory-calibrated with the instrument for a higher degree of total system accuracy.

	35132	35135	35140	35232	35235	35240	35340
Probe Included:	DuraNeedle	Bell Surface	MicroNeedle	DuraNeedle	Bell Surface	MicroNeedle	MicroNeedle
Temperature Range:	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)
Accuracy:	±0.9°F (±0.5°C) total system accuracy	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) total system accuracy	±0.9°F (±0.5°C) total system accuracy	±0.5°F (±0.3°C)*	±0.9°F (±0.5°C) total system accuracy	±0.9°F (±0.5°C) total system accuracy
Resolution:	0.1°	0.1°	0.1°	0.1°/1° selectable	0.1°/1° selectable	0.1°/1° selectable	0.1°
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic
Hold:	No	No	No	Yes	Yes	Yes	-
Backlight:	No	No	No	Yes	Yes	Yes	-
Power:	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA	(2) 1.5V AAA
Battery Life:	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours	1800 hours
Auto Off:	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.	10 min.
Weight:	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)	8 oz (227 g)	7 oz (199 g)	7 oz (199 g)
Regulatory Listings:	CE (NSF) RoHS	CE RoHS	CE (NSF) RoHS	CE (NSF) RoHS	CE RoHS	CE (NSF) RoHS	CE RoHS
Warranty:	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year	5 Year

* Accuracy specification for instrument only.

35132

AquaTuff™ Wrap&Stow™
Thermocouple Instrument
with DuraNeedle Probe



35235

AquaTuff™ Wrap&Stow™
Thermocouple Instrument
with Surface Probe



35340

AquaTuff™ Wrap&Stow™ ITS™
Thermocouple Instrument
with MicroNeedle Probe



Instrument with ITS™ and Memory Storage



The Intelligent Temperature Stabilization (ITS™) feature, on the 35340 AquaTuff™ Wrap&Stow™ ITS™ Thermocouple, prevents the temperature from being displayed until the final stabilized temperature is reached. While in the ITS mode, you have the option of recording the stabilized temperature into the 35340 memory. The memory can store up to 250 readings, which can then be reviewed by scrolling up or down.

Infrared Thermometers

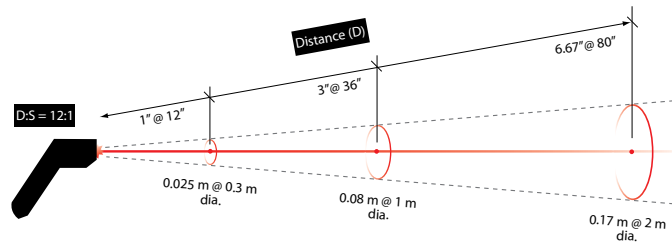
Non-contact infrared thermometers provide an immediate surface temperature. Simply point the infrared (some available with a visible laser) directly at an area to obtain its temperature. Infrared thermometers are perfect for measuring items in display cases, salad bars, and buffets without touching the food or causing cross-contamination. They are also ideal for checking moving machinery, pipes and overhead equipment in any kitchen or cafeteria.



Models 480 and 481 come with an insertion probe to obtain internal food temperatures. Model 412 accepts any Type K thermocouple probe

D:S (Distance to Spot Ratio)

The further away from the object, the larger the surface area measured. Optical resolution is expressed as a ratio of the distance to the resolution spot divided by the diameter of the spot.



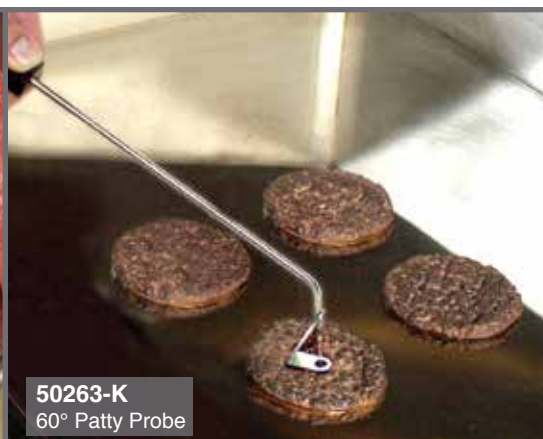
	412	462	470	480	481
Temperature Range:	Infrared -76° to 932°F (-60° to 500°C) Type K Thermocouple Jack -83° to 1999°F (-64° to 1400°C)	-40° to 536°F (-40° to 280°C)	-27° to 428°F (-33° to 220°C)	Infrared -27° to 428°F (-33° to 220°C) Probe -67° to 626°F (-55° to 330°C)	Infrared -40° to 536°F (-40° to 280°C) Probe -40° to 392°F (-40° to 200°C)
Infrared Accuracy :	Infrared ±4°F (±2°C)	Infrared ±2°F (1°C)	Infrared ±3.6°F (±2°C)	Infrared ±4°F (±2°C)	Infrared ±2°F (±1°C)
Probe Accuracy :	Thermocouple Jack ±2°F (±1°C)	-	-	Thermocouple Probe ±2°F (±1°C)	RTD Probe ±1°F (0.5°C)
Resolution:	0.1° 1°F/°C above 200°F	0.1° 1°F/°C above 230°F	0.1° 1°F above 200°F	0.1° 1°F above 200°F	0.1°
Ambient Operating Range:	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)	32° to 122°F (0° to 50°C)
Laser:	Single Dot	Single Dot	-	-	Illumination Beam
Distance to Spot (D:S):	12:1	6:1	1:1	1:1	3:1
Emissivity:	0.95 default Adjustable from 0.10 to 1.0	Preset at 0.97	Preset at 0.95	0.95 Default, Adjustable from 0.10 to 1.0	Preset at 0.97
Power:	(2) 1.5V AAA	(1) 9V battery	(1) #CR2032	(1) #CR2032	(1) 9V battery
Battery Life:	180 Hours	12 Hours	40 Hours	40 Hours	100 Hours
Auto Off:	60 sec.	7 sec.	15 sec.	15 sec.	20 sec.
Weight:	6 oz (170 g)	5 oz (142 g)	1 oz (28 g)	2.5 oz (72 g)	6 oz (170 g)
Regulatory Listings:	CE RoHS	CE RoHS	CE RoHS	CE RoHS	CE NSF RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year



Thermocouple Probes



50207-K
MicroNeedle Probe



50263-K
60° Patty Probe



50336-K
DuraNeedle Probe

Cooper-Atkins' thermocouple probes are the most extensive line you will find in the foodservice industry. We produce different types of probes for all kinds of temperature measuring applications, from internal food to equipment surface temperatures. We build all of our probes at our headquarters in Connecticut, so you can rely on Cooper-Atkins to custom design and manufacture a probe for your specific needs. All our probes are manufactured in an ISO 9001:2008 facility.

Insertion/ Needle Probes	31901-K	50207-K	50208-K	50209-K	50263-K	50335-K	50336-K
Description	Needle Probe	Direct Connect MicroNeedle Probe Chisel Tip	Fry Vat Probe	MicroNeedle Probe	60° Patty Probe w/ 3/16" (4.76 mm) Depth Indicator (other angles available)	Needle Probe (other sizes available)	DuraNeedle Probe
Temperature Range:	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-40° to 400°F (-40° to 205°C)	-100° to 500°F (-73° to 260°C)	-100° to 500°F (-73° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)
Max Tip Temperature:	400°F (205°C)	500°F (260°C)	400°F (205°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)	500°F (260°C)
Max Cable Temperature:	400°F (205°C)	-	400°F (205°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)	176°F (80°C)
Response Time (in liquid):	4 seconds	1 second	8 seconds	1 second	1 second	4 seconds	2 seconds
Shaft Length:	4" (102 mm)	3.75" (95 mm)	7.3" (185 mm)	3.5" (89 mm)	8" (203 mm)	4.5" (114 mm)	6" (152 mm)
Cable Length Max Extended:	24" (610 mm)	Direct Connect No Cable	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m)	48" (1.2 m)	48" (1.2 m)	48" (1.2 m)
Accuracy:	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F	± 1°F
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

Surface Probes	50012-K	50014-K	50318-K
Description	Bell Surface Probe	Weighted Griddle Probe	Ceramic Tip Surface Probe
Temperature Range:	-40° to 500°F (-40° to 260°C)	-40° to 500°F (-40° to 260°C)	-40° to 1202°F (-40° to 650°C)
Max Tip Temperature:	500°F (260°C)	500°F (260°C)	1202°F (650°C)
Max Cable Temperature:	176°F (80°C)	400°F (205°C)	176°F (80°C)
Response Time (on oiled surface):	4 seconds	2 seconds	1 second
Shaft Length:	4.5" (114 mm)	-	4" (102 mm)
Cable Length Max Extended:	48" (1.2 m)	30" (762 mm) w/ Flexible Armored Cable	48" (1.2 m)
Weight:	5 oz (142 g)	2 lb (907 g)	5 oz (142 g)
Warranty:	1 Year	1 Year	1 Year

Henri's Hint

The Total System Accuracy (instrument and probe accuracy combined) over the entire range is a result of rigorous testing against established standards using NIST-traceable equipment.



For our extensive line of probes please refer to our ATKINS Thermocouple Instrument & Probe Catalog #67-1240.

Thermocouple Probes & Accessories



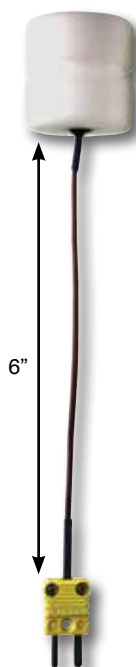
50012-K
Bell Surface Probe



50306-K
Air/Oven Probe

52048-K

Thermocouple Solid Simulator
Simulates food product temperature.
Mounted with a cable-tie.



Air Probes	39032-K	39138-K	50306-K	52048-K
Description	Handheld Air Probe	Bare Tip Probe	Oven/Freezer Probe	Solid Product Simulator
Temperature Range:	-328° to 400°F (-200° to 205°C)	-328° to 400°F (-200° to 205°C)	-100° to 600°F (-73° to 316°C)	-40° to 180°F (-40° to 82°C)
Max Tip Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	180°F (82°C)
Max Cable Temperature:	400°F (205°C)	400°F (205°C)	600°F (316°C)	400°F (204°C)
Response Time:	11 seconds 5m/sec. air steam	1 sec. liquids 7 sec. 5m/sec. air	1 second liquid 10 sec. 5 m/sec. air	Up to 2 hours to stabilize
Shaft Length:	4" (102 mm)	-	2.125" (54 mm)	1.5" (38 mm)
Cable Length Max Extended:	36" (914 mm)	36" (914 mm)	43" (1.1 m) w/ Stainless Steel Overbraid	6" (152 mm)
Weight:	1 oz (28 g)	1 oz (28 g)	1 oz (28 g)	2.5 oz (71 g)
Warranty:	1 Year	1 Year	1 Year	1 Year

9150

- Probe Wipes - Box
- 200 individual foil-wrapped wipes
 - Packet Size: 2" x 2" (51 mm x 51 mm)



From left to right:
50306-K Air/Oven Probe
50335-K Insertion Probe
50337-K DuraNeedle Direct Connect Probe
50210-K MicroNeedle Direct Connect Probe
50209-K MicroNeedle Probe
50012-K Bell Surface Probe



9391

- Wire Rack & Cup
- Holds Thermocouple Instrument
 - Storage cup holds pocket tests



HACCP Manager™ System



The planning and training involved in a paper-based HACCP food safety program is laborious, costly and can be a burden to your business.

The HACCP Manager™ system is the perfect solution!

- Replaces manual data collecting
- Saves the user time and money
- Decreases training times
- Increases employee accountability
- Custom menus and checklist storage
- Software and firmware updates via the web
- Real-time, color-coded alerts
- Identifies corrective actions for failed results
- Generates automated reports
- Exception based filtering
- Export reports to PDF and Excel format
- Ensures food is safe and improves health inspection scores

The Handheld is a portable data-collecting instrument designed to simplify the gathering of temperatures, manage standard checklist processes and document corrective actions.

Specifications
Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)
Accuracy: ±1°F (±0.5°C)
Stores up to 3,000 temperatures and 300 menu items
Stores 1500 checklist records (150 questions)
Water resistant
ABS Plastic with protective rubber boot
Accepts all Type K thermocouple probes
Traceable to NIST standards
Rechargeable lithium ion battery
5-year warranty



HACCP Manager with 50209-K MicroNeedle Probe (see page 10)

93710 HACCP Manager™ Solo Kit

- 37100 Handheld
- 50209-K MicroNeedle Probe
- 9382 Battery Charger
- 9383 USB Cable
- 9384 Software CD-ROM



Works as a standalone system with software residing on a local PC.
Not Mac Compatible.

The Must-Have Addition to Your HACCP Program!



BENEFITS FOR MANAGEMENT

Saves Time: Shorter time to program and complete temperature logs - up to 50% time savings reported compared to manual logs!

Ensures Compliance: Helps to ensure temperature logs are done accurately and in the correct time period; substantial reduction in fraudulent dry-logging.

Guarantees Proper Documentation: Records include Employee Names, Locations, Product Descriptions, Temperature Tolerances, Actual Temperatures, Corrective Actions, Date and Time Stamps.

Reduces Costs: “going green” - conserves paper usage which adds up to significant money savings per year.

Increases Efficiency: Unlike paper logs, the HACCP Manager software allows you to organize data for analysis and custom reporting.

Enhances Quality of Operations: Allows you to electronically document other Yes/No requirements such as: inventory, bathroom checks, sanitation supplies, replenishment and closing tasks.

Provides Versatility: Cooper-Atkins offers more than 150 different Type K probe options for insertion as well as solid simulators (mimics core food temperatures in Walk-ins, Reach-ins and Grab-n-Go's); surface probes for griddle temperatures; dishwasher probes for rinse sanitation records; and Oven/Air probes etc.

BENEFITS FOR CUSTOMERS

Increases Consumer Confidence: Documenting the safe food practices in your establishment improves health inspection scores and helps to prevent foodborne illnesses, provides reassurance, improves confidence and their overall customer experience.

BENEFITS FOR STAFF

Reduces Training Time: Easy-to-use, intuitive programming offers simplicity, allowing any level of employee to perform these important tasks.

Improves Morale and Attitude: Feedback from testing sites indicates that personnel enjoy completing the temperature logs because they are using advanced technology to complete their work.

Increases Accountability: The names of personnel completing logs are stored; For accountability, use the log analysis tools and reporting as positive reinforcement during employee evaluations.

Ensures Proper Action: When a temperature exceeds its preset limits, the handheld acknowledges it and the employee must choose a corrective action in order to move forward to the next item. Educating the employee on what to do for any given situation lessens confusion.



NotifEye™ Cloud-based Wireless Monitoring

The NotifEye™ cloud-based temperature monitoring and notification system increases operating efficiencies and monitors indoor air quality. It is a low-cost wireless solution that is self-installable and ready to use out-of-the-box. The system has a wireless range of 250-300 ft and offers unlimited sensor data storage. System data is accessible 24/7, while out-of-range notifications are sent in real-time as e-mail and text alerts. Eliminate manual data logs and ensure consistent, accurate tracking of temperatures.

View the NotifEye™ Online System and Live Data!

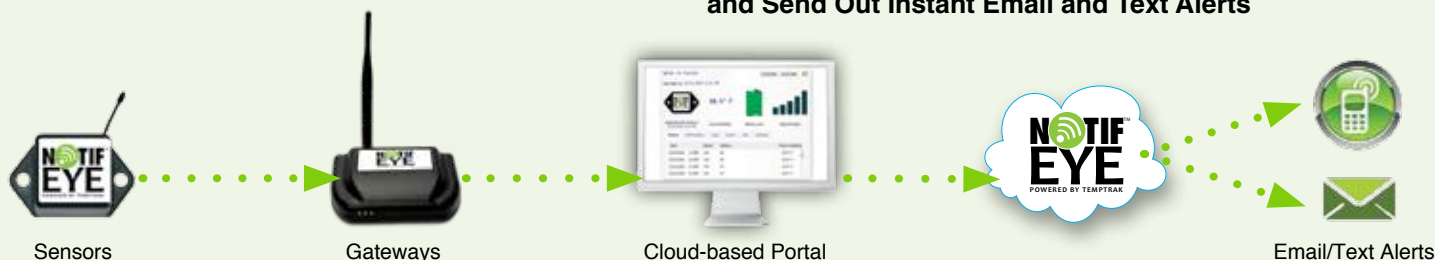
Log Into: www.notifeyewireless.com

User Name: demo / Password: demo2013



How It Works

Wireless Sensors Send Data via Gateways to the NotifEye™ System and Send Out Instant Email and Text Alerts



#15100 Temperature Sensor

Temperature Range: -40° to 257°F (-40° to 125°C)

Accuracy: ±1.8°F (±1°C)

#15120 Humidity Sensor

Relative Humidity Range: 0-100% RH

Accuracy: ±2% under normal conditions (50-90% RH)

#15130 Contact Sensor

Magnet operation gap up to 0.75"

SPST, gold under-plating contact with Deactivated Rhodium outer-plating

General Specifications

Ambient Operating Range: 20° to 140°F (-7° to 60°C)

Communication: RF 900 MHz, Antenna: 4" high-gain whip antenna

Sensor Range: 250-300 ft non-line-of-sight (actual range may vary depending on environment)

Probe Lead Length: 3 ft. (0.91 m)*

Power: Replaceable 3.0 V Lithium Ion coin cell battery

Battery Life: 2-3 years at 2-hour heartbeat (battery life determined by sensor reporting frequency and other variables)

1-year warranty

Multiple Applications:

- Refrigerator/Freezers
- Walk-ins/Reach-ins
- Prep Areas
- Dry Storage
- Salad/Deli Bars
- Steam Tables
- Open Air Cases
- Hot-holding Cabinets

15502 Repeater

Extends the sensor range by up to 50%



Watch the Video!

Blue2™ Bluetooth Temperature Transmission







The 92010-K Kit is made up of the 20100-K Blue2 Wand and the 50337-K DuraNeedle Direct Connect Probe. The Blue2 Wand transmits temperatures wirelessly to your mobile device via Bluetooth Low Energy. The wand can utilize any interchangeable Type-K temperature probe making it versatile for insertion, air or surface temperature measurement. The data can be integrated into existing third party applications.



Kit Includes:

- 20100-K Blue 2 Wand
- 50337-K DuraNeedle Direct Connect Probe



Specifications
#20100-K Blue2 Wand
Temperature Range: -40° to 999°F (-40° to 537°C)
Ambient Operating Range: 32° to 122°F (0° to 50°C)
Resolution: 0.1°
Accuracy: ±0.5°F with ambient temperatures between 68° to 86°F, add ±0.1°F per degree outside of this ambient range
RF Range: 100 feet, line-of-sight
Bluetooth Low Energy
Power: Replaceable 3V Lithium cell battery (CR123A) (Included)
Battery Life: 750 hours
ABS plastic housing with antimicrobial additive
IPX7 waterproof rated
Traceable to NIST standards
5-year Warranty
     
<p><i>Note: EMC Compliance: The Blue2 probe may record temperature measurements beyond the stated accuracy when exposed to radio frequency disturbances between 250Mhz and 1000Mhz with a field strength in excess of 3.0V/m. This deviation is temporary and the Blue2 will recover when the disturbance is removed.</i></p>

#50337-K DuraNeedle Probe
Temperature Range: -100° to 500°F (-73° to 260°C)
Accuracy: ±1°F
Response Time: 1 second in liquid
Probe Length: 4" (102 mm)
1-year Warranty



Watch the
Video!



TempTrak® ENTERPRISE

The Wireless Monitoring Solution for Foodservice Professionals

All Equipment. All Locations. One Platform.

Proper receiving, storing, holding, and monitoring of temperatures is vital in preventing bacterial growth in foods. The accurate reporting and logging of data is now a standard measure to ensure HACCP compliance. TempTrak Enterprise by Cooper-Atkins offers 24/7 monitoring of temperature, humidity, door open/close, etc, eliminating the need for labor-intensive manual temperature logs.

TempTrak Software

- View anywhere capability online
- Real-time & historical Data
- Instant alerts with escalation levels
- Documentation of corrective actions
- Customized views & reports
- Easy to use navigation
- Enhanced security access controls
- Reports for trend analysis
- Compatible with multiple browsers:
 - Internet Explorer, Google Chrome, Mozilla Firefox, Apple Safari, Opera

TempTrak Hardware

- Scalable to any size building or campus
- Multiple locations
- Waterproof sensors
- Automatic battery backup
- Available in both 900 MHz and Wi-Fi
- 900 MHz and Wi-Fi hardware can coexist with each other and outside wireless communications
- All TempTrak probes function with both 900 MHz and Wi-Fi transmitters
- Transmitters reach up to 762 meters (2,500 ft) open field range

TempTrak Service & Support

- Requires minimal infrastructure
- Automated database backups
- 24/7 live emergency support
- Unlimited web-based training



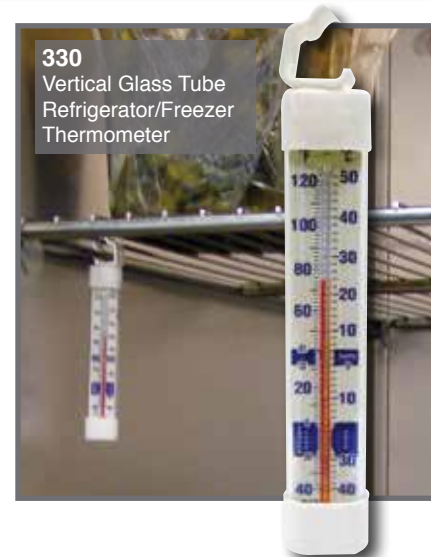
**TempTrak
Access
Wherever
You Go!**



**Watch the
Video!**

Refrigerator/Freezer Thermometers

	2560	25HP-01	330	335-01	535-01	PM180
Temperature Range:	-22° to 122°F (-30° to 50°C)	-20° to 80°F (-29° to 27°C)	-40° to 120°F (-40° to 50°C)	-40° to 80°F (-40° to 25°C)	-20° to 120°F (-30° to 50°C)	-25° to 180°F (-32° to 82°C)
Accuracy:	±1°F (0.5°C)	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2°C)	±2°F (±1°C)
Housing Material:	Antimicrobial Plastic	Stainless Steel	Food Grade Plastic	Stainless Steel	Plastic	Plastic
Dimensions:	3.562" x 1.25" x 3.5" (90 mm x 32 mm x 89 mm)	2.375" x 1.5" x 3" (60 mm x 38 mm x 76 mm)	0.625" x 0.25" x 4.25" (16 mm x 6.4 mm x 108 mm)	4.75" x 0.875" x 1.125" (121 mm x 22 mm x 29 mm)	2" (51 mm)	5" x 3.75" x 0.875" (127 mm x 95 mm x 22 mm)
Lens Material:	Food Grade Polycarbonate	Glass	-	Food Grade Polycarbonate	Plastic	-
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	0.25 oz (7 g)	1 oz (28 g)	0.5 oz (14 g)	5 oz (142 g)
Regulatory Listings:	CE NSF RoHS	NSF	NSF	NSF	-	CE RoHS
Warranty:	Lifetime	1 Year	1 Year	1 Year	1 Year	1 Year



330
Vertical Glass Tube
Refrigerator/Freezer
Thermometer



2560
Digital Refrigerator/
Freezer Thermometer

The 2560 is a low temperature digital thermometer designed to hang or stand within the food zone inside cold storage cabinets. Cable-ties included for added mounting security.



PM180
Dual-Cool™ Panel Thermometer

The Dual-Cool is Cooper-Atkins' first dual-temperature panel thermometer with interchangeable probes, Min/Max alarm settings and Hi/Lo temperature recall. Equipped with user-adjustable settings, it can simultaneously measure temperatures within two separate storage environments or two locations inside of the same reach-in, walk-in or hot-holding cabinet.

- PM180-01**
- PM180 Panel Thermometer
 - 2013 Air Probe
 - 2113 Solid Simulator Probe

- PM180-02**
- PM180 Panel Thermometer
 - (2) 2013 Air Probes

- PM180-03**
- PM180 Panel Thermometer
 - (2) 2113 Solid Simulator Probes

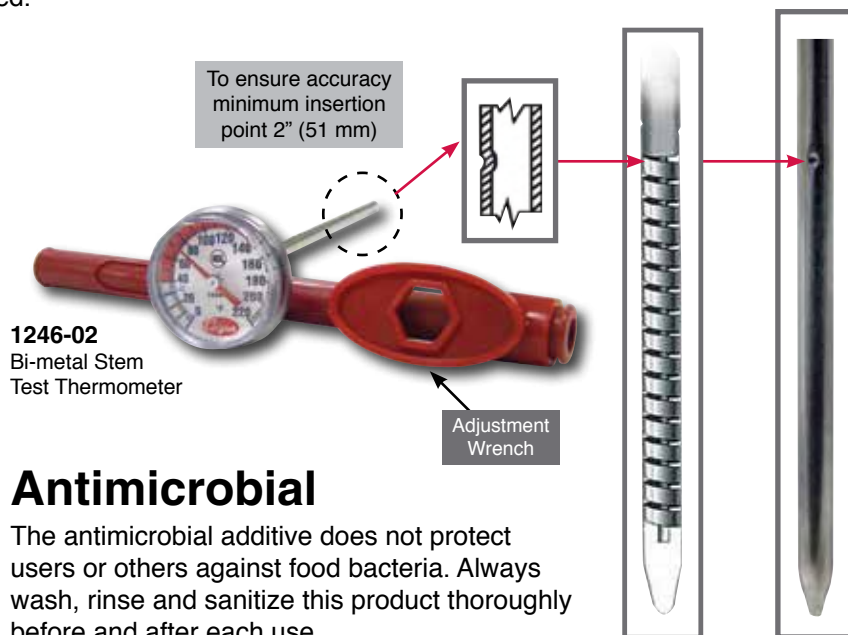


25HP-01
Refrigerator/Freezer Thermometer

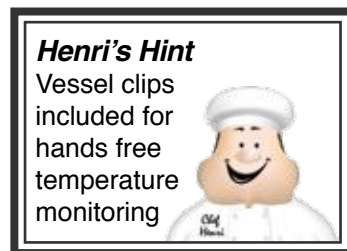
Bi-metal Insertion Thermometers

The Cooper-Atkins' bi-metal pocket test thermometers have an external dimple on the stem to indicate the minimum insertion point. The 1246 Series is not recommended for thin, delicate foods such as hamburger patties, seafood and pork chops. The bi-metal pocket tests have a magnifying lens for improved reading and a pocket sheath with adjustment wrench, made with antimicrobial plastic. Our 1246-02 dials have a blue indicator mark at 32° (freezing point) for ease of adjustment and a HACCP danger zone highlighted in red.

	1246-01 1246-01C	1246-02 1246-02C	1246-03 1246-03C
Temperature Range:	-40° to 180°F (-40° to 80°C)	0° to 220°F (-20° to 100°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±3°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	1" (25 mm)	1" (25 mm)	1" (25 mm)
Stem Diameter:	0.140" (3.5 mm)	0.140" (3.5 mm)	0.140" (3.5 mm)
Stem Length:	5" (127 mm)	5" (127 mm)	5" (127 mm)
Lens Material:	Magnifying Polycarbonate	Magnifying Polycarbonate	Magnifying Polycarbonate
Antimicrobial Plastic:	Yes Sheath Only	Yes Sheath Only	Yes Sheath Only
Weight:	0.5 oz (14 g)	0.5 oz (14 g)	0.5 oz (14 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year



	322-01	1236-70	2237-04/04C
Temperature Range:	200° to 400°F (90° to 200°C)	0° to 220°F	0° to 220°F (-10° to 104°C)
Accuracy:	±5°F	±2°F	±2°F (±1°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5" (64 mm)	1" (25 mm)	1.75" (178 mm)
Stem Diameter:	0.190" (4.8 mm)	0.140" (3.6 mm)	0.15" (3.8 mm)
Stem Length:	6" (152.4 mm) w/ vessel clip	5" (127 mm)	7" (178 mm) w/ vessel clip
Lens Material:	Glass	Magnifying Polycarbonate	Magnifying Polycarbonate
Weight:	2 oz (57 g)	0.5 oz (14 g)	1 oz (28 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year



Bi-metal Insertion/Cooking Thermometers

Protecting food during the preparation process is extremely important. When working with potentially hazardous foods you need to make sure it spends less than 4 hours in the “Danger Zone” between 41°F and 135°F (5°C - 57°C). Food exposed to this temperature for too long is not safe to consume. The final cooking temperature should always be tested with a thermometer, never just by looking at or touching the food.

	323	2238-06	2238-14	3270-05
Temperature Range:	120° to 200°F (49° to 93°C)	0° to 220°F (-10° to 100°C)	50° to 550°F (20° to 280°C)	50° to 550°F (10° to 285°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±5°F (±2.5°C)	±10°F (±5°C)
Housing Material:	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Dial Diameter:	2.5" (64 mm)	2" (51 mm)	2" (51 mm)	2.5" (64 mm)
Stem Diameter:	0.190" (4.8 mm)	0.140" (3.5 mm)	0.140" (3.5 mm)	0.250" (6.4 mm)
Stem Length:	6" (152 mm)	8" (203 mm)	8" (203 mm)	15" (381 mm)
Lens Material:	Glass	Glass	Glass	Glass
Weight:	2 oz (57 g)	1.5 oz (43 g)	1.5 oz (43 g)	5.5 oz (156 g)
Regulatory Listings:	NSF	NSF	NSF	-
Warranty:	1 Year	1 Year	1 Year	1 Year

323

Roasting Thermometer



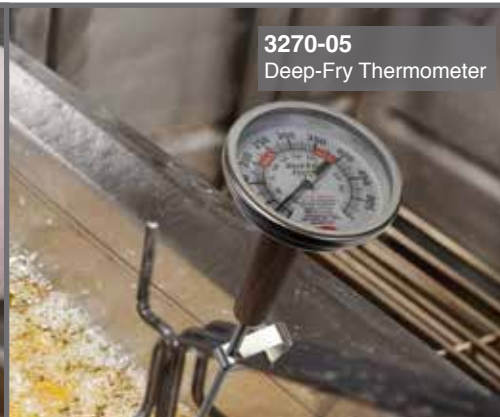
2238-14

8" Stem Test Thermometer



3270-05

Deep-Fry Thermometer



3210-08

Grill Thermometer



	24HP-01	26HP-01	3210-08
Temperature Range:	100° to 600°F (50° to 300°C)	100° to 175°F (38° to 80°C)	100° to 600°F (50° to 300°C)
Accuracy:	±25°F (12.5°C)	±3°F (±1.5°C)	±25°F (12.5°C)
Housing Material:	Stainless Steel	Stainless Steel	Aluminum
Dial Diameter:	2" (51 mm)	2" (51 mm)	2.5" (64 mm)
Lens Material:	Glass	Glass	Glass
Weight:	1.5 oz (43 g)	1.5 oz (43 g)	3 oz (85 g)
Regulatory Listings:	NSF	NSF	NSF
Warranty:	1 Year	1 Year	1 Year



24HP

HACCP Dial
Oven Thermometer

The 24HP was voted the Most Reliable Oven Thermometer by America's Test Kitchen.

Storage, Wall and Panel Thermometers

Get accurate internal temperature readings without opening any doors. Cooper-Atkins' panel meters are the perfect choice for use in walk-in refrigerators, tanks, refrigerated display cases, holding cabinets, dairy cases, and more. Save time and lower energy costs by monitoring cold storage temperatures from the outside.

	250-0-1	255--06	255-14	268	6142-20	SP160-0 / 01 Black / White	PM120	T158
Temperature Range:	40° to 120°F (-40° to 50°C)	-60° to 120°F (-50° to 50°C)	10° to 80°F	40° to 120°F (-40° to 50°C)	-40° to 60°F (-40° to 15°C)	-58° to 158°F (-50° to 70°C)	-40° to 122°F (-40° to 50°C)	(Internal): 32° to 122°F (0° to 50°C) (External): -58° to 158°F (-50° to 70°C)
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±2°F	±2°F (±1°C)	±2°F (±1°C)	±2°F (±1°C)	±1.8°F (±1°C)	±2°F (±1°)
Housing Material:	Plastic	Plastic	Plastic	Plastic	Stainless Steel	Plastic	Plastic	Plastic
Lens Dimensions:	4.5" (114 mm)	3.75" (95 mm)	3.75" (95 mm)	-	2" (51 mm)	-	-	-
Lens Material:	Clear Acrylic	Clear Acrylic	Clear Acrylic	-	Polycarbonate	-	-	-
Power:	-	-	-	-	-	Solar with battery backup 1.5v (AAA)	1.5v (AA)	1.5v (AAA)
Weight:	4 oz (113 g)	3 oz (85 g)	3 oz (85 g)	2 oz (57 g)	5 oz (142 g)	3 oz (85 g)	2 oz (57 g)	5.5 oz (156 g)
Regulatory Listings:	-	-	-	-	NSF	CE RoHS	CE RoHS	CE RoHS
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year

6142-20
Vapor Tension
Thermometer



SP160-01
Digital Solar Panel Thermometer



PM120
Mini Rectangular
Panel Thermometer



255-14
6" Refrigerator/Freezer Thermometer
HACCP reference color-zoned dial
and large, black pointer are for ease of viewing

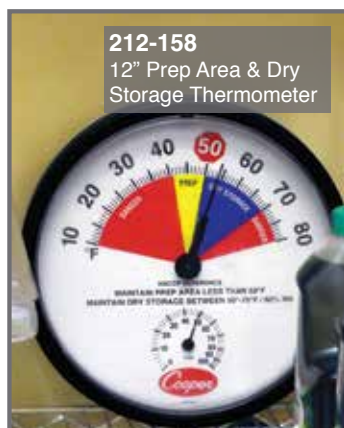


268
Glass stick Indoor/Outdoor
Thermometer with Suction Cups



T158
Digital with Remote
Sensor Thermometer

Temperature & Humidity Thermometers



The 212-158 HACCP thermometer has a HACCP reference color-zoned dial and a large black pointer for ease of viewing. This oversized wall thermometer allows easy monitoring of temperatures in critical food-related locations.

	TRH158	TRH122	212-150	212-158	212-159	212-159C
Temperature Range:	32° to 122°F (0° to 50°C)	14° to 122°F (-10° to 50°C)	-40° to 120°F (-40° to 50°C)	10° to 80°F	-10° to 80°F	-25° to 35°C
Accuracy:	±2°F (±1°C)	±2°F (±1°C)	±3°F (1.5°C)	±3°F	±3°F	±1°C
Relative Humidity:	25 to 90%	10 to 99%	0 to 100%	0 to 100%	0 to 100%	0 to 100%
RH Accuracy:	±5%	±5%	±5%	±5%	±5%	±5%
Housing Material:	Plastic	Plastic	Plastic	Plastic	Plastic	Plastic
Lens Dimensions:	-	-	11.5" (292 mm)	11.5" (292 mm)	11.5" (292 mm)	11.5" (292 mm)
Lens Material:	-	-	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive	Plastic with UV additive
Power:	1.5v (AAA)	1.5v (AAA)	-	-	-	-
Weight:	4.5 oz (127 g)	3 oz (85 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)	15 oz (425 g)
Regulatory Listings:	CE RoHS	CE RoHS	-	-	-	-
Warranty:	1 Year	1 Year	1 Year	1 Year	1 Year	1 Year



212-150
12" Wall Thermometer/Humidity Meter



The TRH122M measures both temperature and % Relative Humidity. It features Min/Max memory and is °F/°C selectable.



TRH158
Digital Temperature & Humidity Wall Thermometer

Measure both temperature and humidity with the TRH158. It is wall or desk mountable and is °F/°C selectable.

TravAlert™ In-transit Data Logging

TravAlert™ is most commonly used for monitoring storage temperatures during transportation and provides highly accurate data for use in the foodservice and industrial markets. It can also be used to monitor and record temperatures of stationary refrigeration units or hot-holding cabinets. The self-powered Data Logger is a time and temperature, PC interfacing device that can record up to 2,048 temperatures (in intervals from 1 minute to 4 hours) and is splash, dirt and impact resistant.

The operator initiates a session in the TravAlert software, then sets upper and lower temperature limits and frequency of the readings. The Delay Start feature allows the user to program a job in their office and account for time it takes to get the data logger in place. When the session is complete, the data logger is connected to a PC with the reader cable and a unique session report is generated.

1. Program



2. Locate



3. Report



2302

TravAlert™ Data Logger Kit

- 9387 Data Logger (2)
- 9364 i-Button Reader Cable (1)
- 9365 USB Adapter (1)
- 9386 Software CD (1)



TravAlert™

SPECIFICATIONS

Temperature Range: -40° to 185°F (-40° to 85°C)

Accuracy: ±2°F (±1°C) from -22° to 176°F (-30° to 70°C)

Resolution: 1°F (0.5°C) increments

Recording Intervals: 1-255 user-programmable intervals up to 2,048 readings

Tag: ABS plastic tag with stainless steel button

Water resistant

Reprogrammable for multiple uses

Battery: Lithium

Warranty: 1 year

FEATURES

Unique user-defined session identity

Go/No-Go Icon for immediate visual (based on user-defined parameters)

All readings for session shown in graph and tabular format

Printable to PDF at destination

Quick session summary display

SYSTEM REQUIREMENTS

Windows XP, Vista, Windows 7

Universal Serial Bus (USB) port

512 MB of memory

500 MB of hard disk space

Compact Disk (CD) drive

Timers

Cooper-Atkins' timers are popular because of their large, easy-to-read displays. Our digital timers feature an adjustable volume control, stopwatch capabilities, wall or magnet mounting, non-skid rubber feet and grease-resistant keypads. Recall settings help save time in the kitchen.

FT24
Digital Timer

TC6
Six Button Timer

TFS4
Multi-station Timer

Wire hanger is perfect
for mounting on coffee urns
and air pots

Now with Optional
AC adapter #9374

	DTT361	FT24	TC6	TFS4	TM60	TS100	TW3
Unit Range:	23:59:59 Hours	23:59:59 Hours	23:59:59 Hours	99 Hours 59 Minutes	0 to 60 Minutes	99 Minutes 59 seconds	99 Minutes 59 seconds
Resolution:	1 second	1 second	1 second	Hours/Minutes Minutes/Seconds	1 minute	1 second	1 second
Power Source:	1.5 v AAA	(4) 1.5V "C"	1.5 v AAA	(4) 1.5v "C" AC Adapter (optional)	Wind up	1.5v LR44	1.5 v AAA
Memory / Recall:	Yes	Yes	Yes	Yes	-	Yes	Yes
Modes:	-	-	Counts up/down	Counts up/down	-	-	-
Alarm Level (Decibel):	-	90 decibels	85 decibels	90 decibels	70 decibels	70 decibels	70 decibels
Housing:	ABS Plastic	ABS Plastic	ABS Plastic	ABS Plastic	Stainless Steel	ABS Plastic	ABS Plastic
LCD Dimensions:	1.875" x 1.375" (48 mm x 35 mm)	0.875" x 2.25" (22 mm x 54 mm)	0.625" x 1.625" (16 mm x 41 mm)	3" x 3" (76 mm x 76 mm)	-	-	1.5" x 2.5" (38 mm x 76 mm)
Weight:	4 oz (113 g)	1 lb 3 oz (539 g)	2 oz (57 g)	1 lb 6 oz (523 g)	4 oz (113 g)	1 oz (28 g)	3 oz (85 g)
Regulatory Listings:	CE RoHS	CE	CE RoHS	CE RoHS		CE RoHS	CE RoHS
Warranty:	1 Year	2 Years	1 Year	1 Year	1 Year	1 Year	1 Year

DTT361
Cooking Thermo-Timer
with Time/Temperature
Alarm

TS100
Stopwatch Timer

TM60
Long-Ring 60 Minute
Mechanical Timer

TW3
Large Digit
Multi-Function Timer

**For additional information please contact
your Cooper-Atkins Representative**



Accuracy to the Highest Degree

Cooper-Atkins Corporation

33 Reeds Gap Road • Middlefield, CT 06455-0450 U.S.A.
860-347-2256 • Fax: 860-347-5135 • www.cooper-atkins.com

67-1364-1.5M-V0115