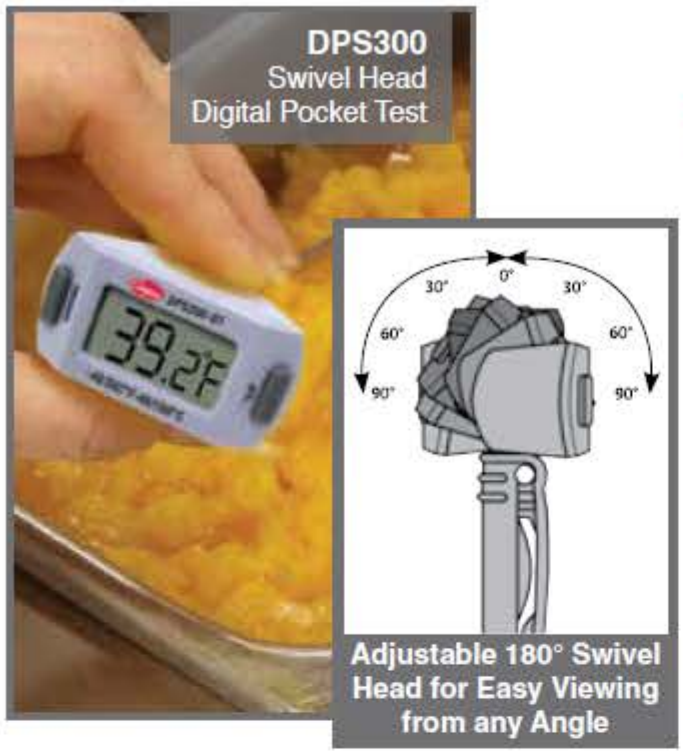
Standard Digital Thermometers



Adjustable 180° Swivel Head for Easy Viewing from any Angle

DT300
Oval Style,
Digital Pocket Test

	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.

Watch the Video!

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!

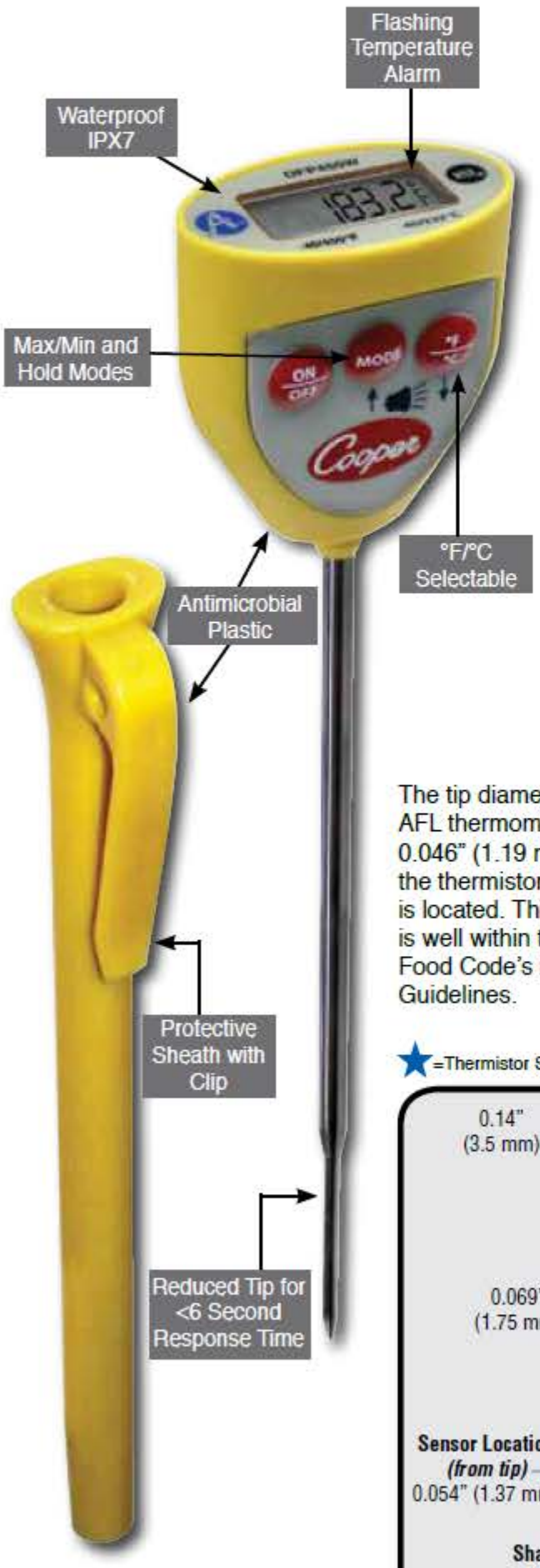
Henri's Hint

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™

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.



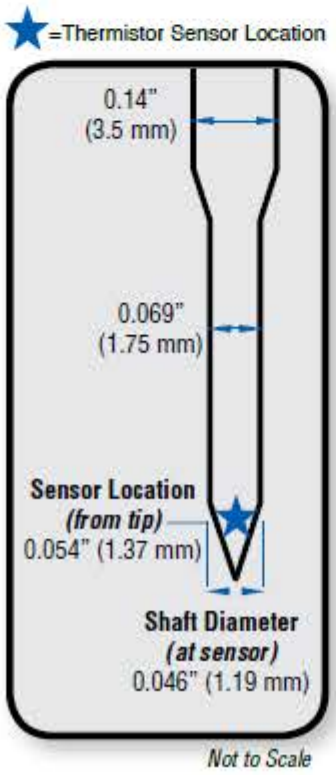

DFP450W
Digital Pocket Test
with Temperature Alarm


DPP400W
Pen-style
Digital Pocket Test


DPP800W
MAX
Digital Pocket Test


TTM41
Coolit-Rite™ Cooling Validator monitors cooling time and temperature to ensure HACCP compliance

The tip diameter of our AFL thermometers is 0.046" (1.19 mm) where the thermistor sensor is located. This location is well within the FDA Food Code's recommended Guidelines.



	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 NSF RoHS	CE NSF RoHS	CE NSF RoHS	CE NSF	CE NSF RoHS
Warranty:	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime