Cooper-Atkins Accurate for Life Digital Thermometers

Accuracy to the Highest Degree

The same innovative technology we developed for our popular thermocouple instruments—used by some of the most sophisticated restaurant chains in the world—is now available in select digital thermometers. With settings stored in a non-volatile memory chip, no "field adjustment" of calibration settings is required, so there is no risk of introducing error into the instrument.

We are so committed to ensuring the accuracy of our products that we guarantee them for life!

DFP450W

2560

Reduced Tip for Quick Response

DPP400W

Reduced Tip for Quick Response

Reduced Tip for Quick Response

DPP800W

Reduced Tip for Quick Response

Specifications

DPP800W MAX Pen-Style, Digital Pocket Test Thermometer

- **Temperature Range:** -40° to 450°F (-40° to 232°C)
- **Accuracy:** ±1°F (±0.5°C)
- **Resolution:** 0.1°
- **Stem Length:** 4" (102 mm) stainless steel with a reduced tip for <6 second response time
- Max / Min / Hold modes
- IPX7 Waterproof-rated - dishwasher safe
- EZ-Read large LCD display
- CE certified, NSF listed, WEEE marked, RoHS compliant

DFP450W Digital Pocket Test with Temperature Alarm

- **Temperature Range:** -40° to 450°F (-40° to 232°C)
- **Accuracy:** ±2°F (±1°C)
- **Resolution:** 0.1°
- **Stem Length:** 4.75" (121 mm) stainless steel with a reduced tip for <6 second response time
- Max / Min / Hold modes
- IPX7 Waterproof-rated - dishwasher-safe
- CE certified, NSF listed, WEEE marked, RoHS compliant

DPP400W Pen-Style, Digital Pocket Test Thermometer

- **Temperature Range:** -40° to 392°F (-40° to 200°C)
- **Accuracy:** ±2°F (±1°C)
- **Resolution:** 0.1°
- **Stem Length:** 2.75" (72 mm) stainless steel with a reduced tip for <6 second response time
- Max / Min / Hold modes
- IPX7 Waterproof-rated
- CE certified, NSF listed, WEEE marked, RoHS compliant

2560 Digital Refrigerator / Freezer Thermometer

- **Temperature Range:** -22° to 122°F (-30° to 50°C)
- **Accuracy:** ±1°F (±0.5°C)
- **Resolution:** 0.1°
- **Response Time:** 30 second updates
- **Display:** 1.875" x 0.75" (48 mm x 19 mm)
- Min / Max / Reset features
- Water-resistant
- CE certified, NSF listed, WEEE marked, RoHS compliant

Accurate for Life∗

∗ Accurate for Life digital thermometers are guaranteed to maintain accuracy specification as set by Cooper-Atkins for a period of 10 years from the date of purchase. Cooper-Atkins' standard one-year limited warranty, available at https://www.copeland.com/en-us/terms, shall apply in addition to this guarantee.

COOPER-ATKINS

Get Accurate! Go Digital! Validate!

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 and ready to use.

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 on-site. It is traceable to a known standard through an unbroken chain of comparison to the National Institute of Standards and Technology (N.I.S.T.).

Some thermometers include an adjustment feature. This feature allows the user to reset or adjust-out the expected error / accuracy drift the thermometer 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). It is performed regularly, can be performed on-site, and is a confirmation that the instrument is accurate 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 and insert your thermometer for fast results.

NOTE: When creating a proper 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, which may result in a false reading.

Thermometer Validation Cup

SAVE TIME! SAVE CUPS!

Validate the accuracy of your thermometer with our easy-to-use ValCup (#9325). Just fill with crushed ice, add water, insert thermometer and validate.

Save money and time by not using disposable cups!

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CE (NSF) RoHS

FDA

U.S. Food and Drug Administration Center for Food Safety & Applied Nutrition Food Code

CHAPTER 3 FOOD
3-501.19 Time as a Public Health Control
(**B**) The FOOD shall have an initial TEMPERATURE of 41°F (5°C) or less if removed from cold holding temperature control, or 135°F (57°C) or greater if removed from hot holding temperature control.

CHAPTER 4 EQUIPMENT, UTENSILS AND LINENS
4-502.11 Good Repair and Calibration.

(**A**) UTENSILS shall be maintained in a state of repair or condition that complies with the requirements specified under Parts 4-1 and 4-2,http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/default.htm or shall be discarded.

(**B**) FOOD TEMPERATURE MEASURING DEVICES shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.

(**C**) Ambient air temperature, water pressure, and water TEMPERATURE MEASURING DEVICES shall be maintained in good repair and be accurate within the intended range of use.

To learn more, visit **copeland.com/cooper-atkins**
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