

COOPER-ATKINS

Multi-Function Thermometer

INSERTION • AIR • SURFACE

Cooper-Atkins is here to help

Food safety is always top of mind for your business, and reliable temperature monitoring is a top priority. Creating daily temp logs is an important, but labor-intensive process. You're doing a good job now, but there's a better way. We're here to help.

Introducing the Cooper-Atkins Multi-Function Thermometer, or MFT

The MFT is a handheld, Bluetooth™-enabled thermometer that effectively registers internal, surface, and air temperatures – hot or cold – and transmits that data to a digital food safety (DFS) software app.

Accurate record-keeping made easy

With our help it's simple to keep your HACCP records up-to-date. The MFT captures who is taking the temperature, applies a date/time stamp, and assigns a clear pass/fail to every product reading, helping enable timely corrective action. Your data is now visible, providing you insight for continuous improvements. It's that easy.

Simple to use

The MFT comes with a limited 5-year warranty, is IPX7 waterproof rated, operates with a replaceable AA battery, and all firmware updates are now conveniently handled over the air. No more sending in devices for updates!

Works with your current probes

The MFT is compatible with any Type-K thermocouple probe, making it versatile for insertion, as well as air or surface temperature measurement. There's no need to purchase any additional hardware; the MFT works with your current Type-K probes.

It's peace of mind made simple

We understand that food safety is always on your mind, and that's why the MFT helps reallocate labor. Regular temperature checks can take about 30 minutes less with the MFT. This grants you the peace of mind to focus time elsewhere – on serving customers faster and more efficiently, building your business and growing your brand.

Support your business with the MFT

It's a better way to help monitor temperature. A better way to help protect food safety and quality. It's a better way to do business.

Contact your Cooper-Atkins sales rep for more details. Start a better way, today.



A better way to handle food safety

Are your HACCP records complete?

Keeping accurate compliance records is now easier.

Are your food temperatures safe and consistent?

A consistent customer experience can help grow your business.

Worried about food safety?

It's peace-of-mind made simple.

Are your temperature logs helping optimize your business?

Get reliable monitoring with actionable data.



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