



# Product Solutions

*Quality Solutions  
to Minimize Food Waste*

## How to Minimize Food Waste

- Check that all inventory deliveries are undamaged and within the appropriate temperature range before accepting the shipment
- Keep temperatures out of the danger zone across all critical control points to prevent bacteria growth
- Maintain safe temperatures in all storage areas to deter spoilage
- Avoid cross-contamination during all steps of prep by properly cleaning probes between each use
- Properly cool and reheat food according to food safety standards for time and temperature
- Ensure food is served at the customer's requested temperature to avoid redoing orders
- Choose the right solutions to meet your specific temperature control and monitoring needs
- **Choose Cooper-Atkins**

## About Cooper-Atkins

Cooper-Atkins has been a trusted brand in the food service and food processing industries since 1885. The Cooper-Atkins portfolio has evolved to offer a comprehensive range of temperature management products and monitoring needs to serve many different applications, from single-point solutions to more advanced technologies. Cooper-Atkins is a Copeland brand, a global leader in sustainable heating, cooling, and refrigeration solutions. For more information, visit [www.copeland.com/cooper-atkins](http://www.copeland.com/cooper-atkins).

*To explore our  
wide range  
of food safety  
solutions, scan:*



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67-1878 | V0724

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## CONNECTED PRODUCTS



Streamline temp checks by transmitting data to DFS software via Bluetooth® Low Energy Technology.

## POCKET TEST THERMOMETERS



Measure internal temperatures of liquid or solids with these easy-to-carry thermometers.

## STORAGE & WALL THERMOMETERS



Know at a glance if your inventory is stored within the optimal temperature range.

## THERMOCOUPLES



Feature digital screens, wider temperature ranges, and integrated probe jacks for adaptability and versatility.

## BIMETAL COOKING THERMOMETERS



Monitor specific steps of prep with thermometers clearly labeled with the correct temperature zones.

## PANEL METERS



Preserve cold storage air temperatures by reducing the frequency of opening cooler or freezer doors.

## TYPE-K THERMOCOUPLE PROBES



Pair with any Type-K thermocouple instrument for air, surface and internal temperature needs.

## INFRARED THERMOMETERS



Instantly read surface temperatures of food and kitchen equipment without the risk of cross-contamination.

## TIMERS



Mitigate food safety risks by closely tracking cooking, cooling and reheating times.

## AFL DIGITAL THERMOMETERS



Provide accuracy to the highest degree with sophisticated technology that requires no recalibration.

## REFRIGERATOR & FREEZER THERMOMETERS



Make day-to-day monitoring of cold storage areas easy for employees to help prevent spoilage.

## ACCESSORIES



Protect your investment by properly cleaning, validating and storing your equipment.