



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.

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



Copeland Cold Chain LP
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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.