

THE VALCUP™

Using accurately calibrated thermometers is an essential component of an efficient HACCP workflow. Validate the accuracy of your thermometers with our easy-to-use VALCUP! Follow the instructions printed on the back side of the cup to create the perfect ice bath. Just fill with crushed ice, add water and validate your thermometer in a few, simple steps.

VAL™ Thermometer Validation Cup

Validation is a quick 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 can be performed on site, and is a confirmation that the instrument is accurate to within acceptable tolerance. **Save time and create the perfect ice bath using the VALCUP!**

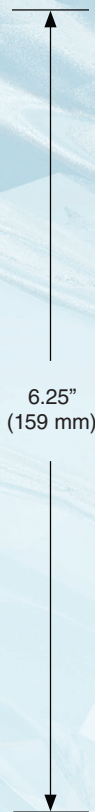
Specifications

- Commercial dishwasher-safe
- BPA-free acrylic
- Weight: 6 oz (170 g)
- One year warranty

Packaging

- Individual Box Package Weight: 8 oz (227 g)
- Package Dimensions: 4.125" x 4.125" x 6.5" (105 mm x 105 mm x 165 mm)
- Package Cube: 0.06
- 12 per master carton

#9325



4" Diameter
(102 mm)



**No wasting time,
No wasting cups!**

**Designed to accurately
validate all types of
thermometers quickly
and easily. Just follow
the simple directions and
insert your thermometer
for fast results!**

**Save money and time by not
using disposable cups.**

Cooper
ATKINS®

Accuracy to the Highest Degree
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