HACCP MANAGER™ Kit | 93710

The HACCP Manager Kit provides the software, hardware and PC interface designed for collecting, reporting, analyzing and storing of product temperature records. The Handheld is the data-collecting instrument designed to simplify the collection of temperatures and the logging of all corrective actions. The Handheld can store up to 3000 readings and the database software allows for customizing up to 300 menu items to maintain accurate HACCP data.

93710 HACCP Manager Kit
- Handheld (37100)
- MicroNeedle Probe (50209-K)
- Battery Charger (9382)
- USB Cable (9383)
- Software CD-ROM (9384)
- Soft Carrying Pouch (9385)

System Requirements
- Windows XP, Vista, Windows 7
- Universal Serial Bus (USB) port
- 512 MB of memory
- 500 MB of hard disk space
- Compact Disk (CD) drive

Specifications

37100 Handheld
- Temperature Range: -99.9° to 999.9°F (-73.2° to 537.7°C)
- Accuracy: ±1°F (±0.5°C) or ±0.2% of reading
- Ambient Operating Range: 32° to 122°F (0° to 50°C)
- Water resistant
- ABS Plastic with rubber boot
- NIST traceable
- Rechargeable lithium ion battery (8 hours typical)
- Five year warranty

CE ☒ RoHS

Probe Specifications

50209-K MicroNeedle Probe
- Temperature Range: -100° to 500°F (-73° to 260°C)
- Response Time: 1 second (liquid)
- Max Tip Temp: 500°F (260°C)
- Max Cable Temp: 176°F (80°C)
- Extended Cable Length: 48" (1.2 m)
- Shaft Length: 3.5" (89 mm)
- One year warranty

Features
- Transfer data easily to/from Handheld via USB cable
- Stores up to 3000 temperatures and 300 menu items
- Temperature limit indicators
- Accepts all Type K thermocouple probes
- Temperature measurement stabilization icon

Packaging
- Individual Package Weight: 1lb 7 oz (652 g)
- Package Dimensions (L x W x H):
  10.5" x 5.25" x 3.25" (268 mm x 133 mm x 82 mm)
- Package Cube: 0.10

2.6875" (68 mm)

2.125" (54 mm)

7.25" (184 mm)

37100 Handheld

Use the Handheld to check incoming food product to ensure compliance with your HACCP workflow.

Accuracy to the Highest Degree
Cooper-Atkins Corporation · 800-835-5011 · 860-347-2256 · www.cooper-atkins.com
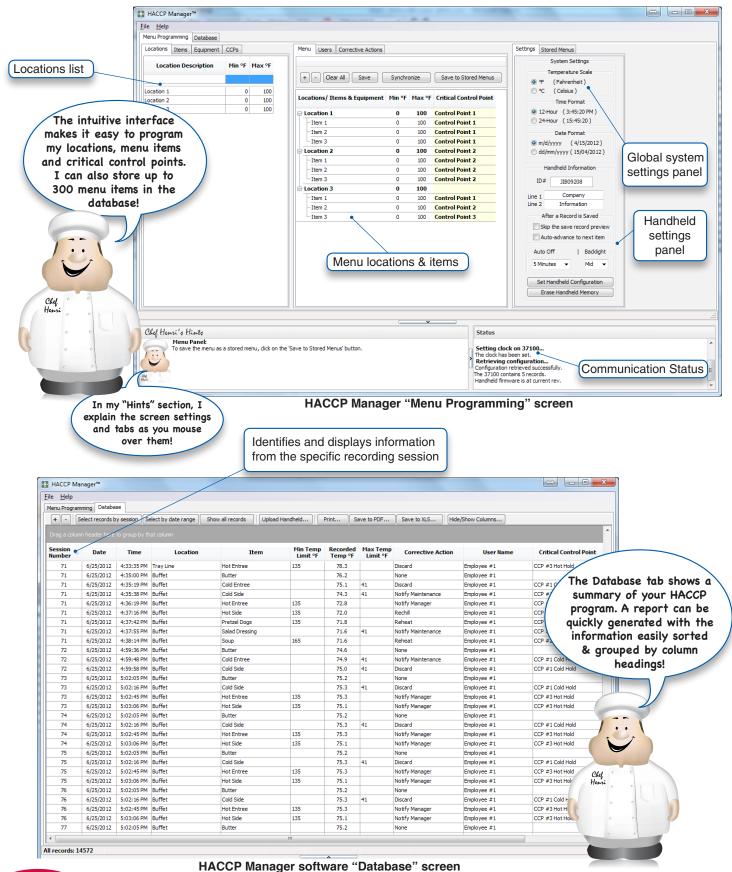
93710 HACCP MANAGER™ SOFTWARE

The HACCP Manager software is the most important and powerful component of your HACCP Manager system. Data can be transferred between the Handheld and a PC. This data is easily customizable. Critical control points and corrective actions can be defined by the user to ensure a detailed and solid HACCP workflow tailored to your facility.

Locations list

The intuitive interface makes it easy to program my locations, menu items and critical control points. I can also store up to 300 menu items in the database!

Menu locations & items

Global system settings panel

Handheld settings panel

Communication Status

In my "Hints" section, I explain the screen settings and tabs as you mouse over them!

HACCP Manager "Menu Programming" screen

Identifies and displays information from the specific recording session

The Database tab shows a summary of your HACCP program. A report can be quickly generated with the information easily sorted & grouped by column headings!

HACCP Manager software "Database" screen