

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



2.6875"
(68 mm)

2.125"
(54 mm)



**37100
Handheld**



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



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

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

Location Description	Min °F	Max °F
Location 1	0	100
Location 2	0	100
Location 3	0	100

Menu locations & items

Locations/ Items & Equipment	Min °F	Max °F	Critical Control Point
Location 1	0	100	Control Point 1
-Item 1	0	100	Control Point 1
-Item 2	0	100	Control Point 1
-Item 3	0	100	Control Point 1
Location 2	0	100	Control Point 2
-Item 1	0	100	Control Point 2
-Item 2	0	100	Control Point 2
-Item 3	0	100	Control Point 2
Location 3	0	100	Control Point 3
-Item 1	0	100	Control Point 1
-Item 2	0	100	Control Point 2
-Item 3	0	100	Control Point 3

Global system settings panel

System Settings
 Temperature Scale: °F (Fahrenheit) °C (Celsius)
 Time Format: 12-Hour (3:45:20 PM) 24-Hour (15:45:20)
 Date Format: m/d/yyyy (4/15/2012) dd/mm/yyyy (15/04/2012)

Handheld settings panel

Handheld Information
 ID#: JIB09208
 Line 1: Company Information
 Line 2: Information
 After a Record is Saved:
 Skip the save record preview
 Auto-advance to next item
 Auto Off: 5 Minutes | Backlight: Mid
 Buttons: Set Handheld Configuration, Erase Handheld Memory

Communication Status

Status
 Setting clock on 37100...
 The clock has been set.
 Retrieving configuration...
 Configuration retrieved successfully.
 The 37100 contains 5 records.
 Handheld firmware is at current rev.

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!



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

Chef Hemi's Hints
Menu Panel:
 To save the menu as a stored menu, click on the 'Save to Stored Menus' button.

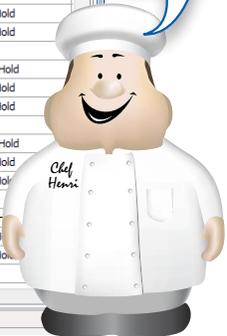
Identifies and displays information from the specific recording session

HACCP Manager "Menu Programming" screen

Session Number	Date	Time	Location	Item	Min Temp Limit °F	Recorded Temp °F	Max Temp Limit °F	Corrective Action	User Name	Critical Control Point
71	6/25/2012	4:33:35 PM	Tray Line	Hot Entree	135	78.3			Employee #1	CCP #3 Hot Hold
71	6/25/2012	4:35:00 PM	Buffet	Butter		76.2		None	Employee #1	
71	6/25/2012	4:35:19 PM	Buffet	Cold Entree		75.1	41	Discard	Employee #1	CCP #1 Cold Hold
71	6/25/2012	4:35:38 PM	Buffet	Cold Side		74.3	41	Notify Maintenance	Employee #1	CCP #1 Cold Hold
71	6/25/2012	4:36:19 PM	Buffet	Hot Entree	135	72.8		Notify Manager	Employee #1	CCP #3 Hot Hold
71	6/25/2012	4:37:16 PM	Buffet	Hot Side	135	72.0		Rechill	Employee #1	CCP #3 Hot Hold
71	6/25/2012	4:37:42 PM	Buffet	Pretzel Dogs	135	71.8		Reheat	Employee #1	CCP #3 Hot Hold
71	6/25/2012	4:37:55 PM	Buffet	Salad Dressing		71.6	41	Notify Maintenance	Employee #1	CCP #1 Cold Hold
71	6/25/2012	4:38:14 PM	Buffet	Soup	165	71.6		Reheat	Employee #1	CCP #3 Hot Hold
72	6/25/2012	4:59:36 PM	Buffet	Butter		74.6		None	Employee #1	
72	6/25/2012	4:59:48 PM	Buffet	Cold Entree		74.9	41	Notify Maintenance	Employee #1	CCP #1 Cold Hold
72	6/25/2012	4:59:58 PM	Buffet	Cold Side		75.0	41	Discard	Employee #1	CCP #1 Cold Hold
73	6/25/2012	5:02:05 PM	Buffet	Butter		75.2		None	Employee #1	
73	6/25/2012	5:02:16 PM	Buffet	Cold Side		75.3	41	Discard	Employee #1	CCP #1 Cold Hold
73	6/25/2012	5:02:45 PM	Buffet	Hot Entree	135	75.3		Notify Manager	Employee #1	CCP #3 Hot Hold
73	6/25/2012	5:03:06 PM	Buffet	Hot Side	135	75.1		Notify Manager	Employee #1	CCP #3 Hot Hold
74	6/25/2012	5:02:05 PM	Buffet	Butter		75.2		None	Employee #1	
74	6/25/2012	5:02:16 PM	Buffet	Cold Side		75.3	41	Discard	Employee #1	CCP #1 Cold Hold
74	6/25/2012	5:02:45 PM	Buffet	Hot Entree	135	75.3		Notify Manager	Employee #1	CCP #3 Hot Hold
74	6/25/2012	5:03:06 PM	Buffet	Hot Side	135	75.1		Notify Manager	Employee #1	CCP #3 Hot Hold
75	6/25/2012	5:02:05 PM	Buffet	Butter		75.2		None	Employee #1	
75	6/25/2012	5:02:16 PM	Buffet	Cold Side		75.3	41	Discard	Employee #1	CCP #1 Cold Hold
75	6/25/2012	5:02:45 PM	Buffet	Hot Entree	135	75.3		Notify Manager	Employee #1	CCP #3 Hot Hold
75	6/25/2012	5:03:06 PM	Buffet	Hot Side	135	75.1		Notify Manager	Employee #1	CCP #3 Hot Hold
76	6/25/2012	5:02:05 PM	Buffet	Butter		75.2		None	Employee #1	
76	6/25/2012	5:02:16 PM	Buffet	Cold Side		75.3	41	Discard	Employee #1	CCP #1 Cold Hold
76	6/25/2012	5:02:45 PM	Buffet	Hot Entree	135	75.3		Notify Manager	Employee #1	CCP #3 Hot Hold
76	6/25/2012	5:03:06 PM	Buffet	Hot Side	135	75.1		Notify Manager	Employee #1	CCP #3 Hot Hold
77	6/25/2012	5:02:05 PM	Buffet	Butter		75.2		None	Employee #1	

All records: 14572

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



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