

The HACCP Manager Kit provides the software, hardware and PC interface for the collecting, reporting, analyzing and storing of product temperature records and checklist documentation. The Handheld is a data-collecting instrument designed to simplify the gathering of temperatures and the documentation of corrective actions as well as managing standard checklist processes. The database software allows for customizing up to 300 menu items and the Handheld can store up to 3000 temperature readings. The Handheld also holds up to 1500 checklist records (150 questions) and includes a durable rubber boot with probe storage slot.

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: $\pm 1^\circ\text{F}$ ($\pm 0.5^\circ\text{C}$) or $\pm 0.2\%$ 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 hrs typical)
- 5-year warranty



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)
- 1-year warranty

Features

- Transfers data easily to/from Handheld via USB cable
- Stores up to 3000 temperatures and 300 menu items
- Viewable temperature measurement stabilization icon
- Color-coded preset temperature limit indicators
- Accepts all Type K thermocouple probes
- Creates custom checklists
- Handheld stores 1500 checklist records (150 questions)
- Boot incorporates secure probe storage area

Packaging

- Individual Package Weight: 1 lb 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

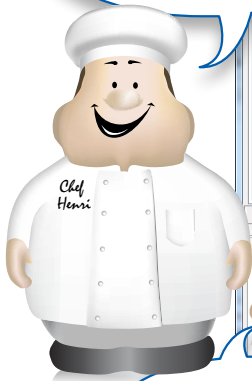
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93710 HACCP MANAGER™ SOFTWARE

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!



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

Identifies and displays information from the specific recording session

HACCP Manager "Menu Programming" screen

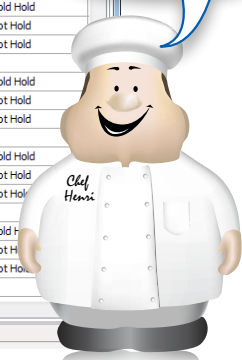
Global system settings panel

Handheld settings panel

Communication Status

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		Discard	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	

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