GL Series

Part of the HACCP Management System. Record temperature data in an affordable and water-resistant Mini Data Logger.



The self-powered Mini Data Logger is a time and temperature logging device that is splash-, dirt- and impact-resistant. An operator can set up a data logging mission using HACCP Manager™ System software, which also sets flags for upper and lower temperature limits and frequency of the readings. Then up to 2048 recordings can be read using the supplied PC interface. The HACCP Manager™ System enables the information to be viewed as a graph or in a data table. Ideal for monitoring temperatures of any object to which it is attached.



FEATURES:

- Allows user to view data by table or graph
- Records at your specified intervals from 1 minute to 4 hours
- High-visibility yellow tag helps prevent it from being misplaced
- Splash-resistant, recommended for use with pre-packaged foods
- Stainless steel bead chain, to hang from racks or hooks
- Mounting bracket with adhesive backing
- Data logger tag features smooth area for affixing an ID or bar code label

MODEL GL100 - Includes two Mini Data Loggers, two mounts, reader, instructions and software

MODEL GL100-01 - Includes two Mini Data Loggers, two mounts, reader and instructions

MODEL GL100-02 - Includes two Mini Data Loggers, two mounts

Now With Updated
HACCP Software
HACCP Software
Version 2.0







Specifications:	
Temperature Range:	-13° to 185°F/-25° to 85°C
Temp Conversion:	±2°F for -4°F to 158°F
Accuracy:	±1°C for -20° to 70°C
Clock Accuracy:	±2 minutes per month
Overall Tag Dimensions:	2" x 2-5/8"
Records:	2,048
PC Requirements:	Windows 95 or higher - Minimum of 10MB of free hard drive space and CD-Rom. (Will not work on Macintosh)

33 Reeds Gap Road • Middlefield, CT 06455-0450 USA Tel: 800-835-5011 or 860-347-2256 Fax: 860-347-5135 www.cooperinstrument.com



For additional data collection instruments, see the HT3100 Thermocouple Thermometer

The HT3100 is a "Smart" Digital Thermometer with data collection capability. This hand-held unit records time, temperature and location, plus alarms can be activated for high or low temperature variances. Recordings can be read immediately as you audit. Once downloaded into the HACCP Manager™ System, corrective actions and notations can be recorded for alarm conditions or calibration activity. The HT3100 has received awards for innovation and is used in foodservice, food processing and manufacturing worldwide.

MODEL HT3100 FEATURES:

- Unit temperature range: -58° to 999°F/-50 to 537°C
- Field calibration
- Visual audible alarms

Call Customer Service for additional information on this and all of Cooper's quality instruments!

Cooper Instrument Corporation 33 Reeds Gap Road, Middlefield, CT 06455-0450 Telephone: 800-835-5011 • 860-347-2256

Fax: 860-347-5135

