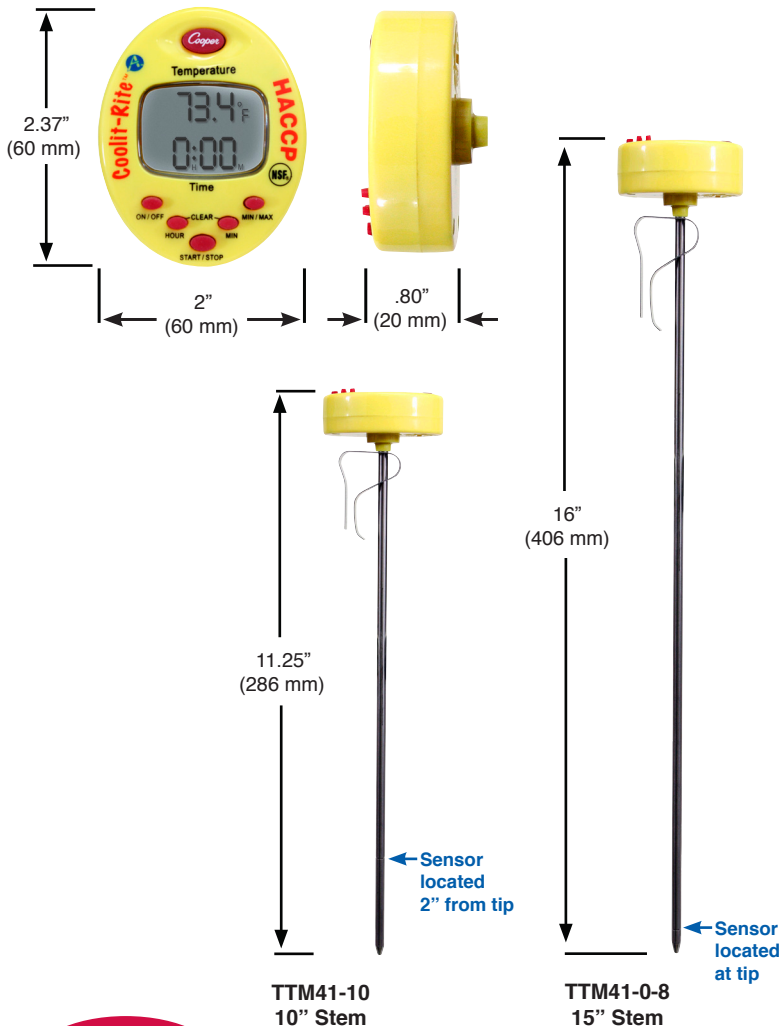


# TTM41 - Coolit-Rite™ Cooling Validator

The USDA Food Code requires that food must be cooled below 41°F / 5°C in less than four hours after cooking or hot holding. The TTM41 Coolit-Rite™ Cooling Validator verifies compliance with these HACCP guidelines. The TTM41's built-in, programmable timer tracks elapsed time while its thermometer monitors food temperatures. When the current food temperature drops below 41°F / 5°C or when time expires, the TTM41 begins counting up and displays the final temperature until cleared.



## Specifications

- Temperature Range: -4° to 302°F (-20° to 150°C)
- Accuracy: ±2F° (±1F°) from -4° to 212°F (-20° to 100°C)  
±3F° (±2C°) above 212°F (100°C)
- Resolution: 0.1°F / °C
- Timer Range: 6 hours : 59 minutes
- Min / Max / Hold temperature modes
- Water-resistant
- °F / °C selectable
- Stem Length:

**TTM41-0-8:** 15" (381 mm) stainless steel stem with minimal depth indicator

**TTM41-10:** 10" (254 mm) stainless steel stem with temperature sensing point 2" from tip

- Adjustable, stainless steel vessel clip
- Timer will count up and display an "UP" arrow icon when time expires
- Displays final temperature until cleared
- Battery Type: LR44, 1.5v, Silver Oxide (spare included)
- CE certified, NSF listed, WEEE marked, RoHS compliant
- Guaranteed Accurate for Life
- Anti-microbial plastic
- Lifetime Warranty:  
LIFETIME WARRANTY INCLUDES CALIBRATION  
ACCURACY: Any Afl designated instrument which proves to measure temperatures out of the specified accuracy range, or be defective in material or workmanship, will be replaced without charge upon receipt of the unit prepaid.



## Packaging

### TTM41-0-8

- Individual Package Weight: 7 oz. (198 grams)
- Package Dimensions: 5.625 x 2.375 x 20.375" (143 x 60 x 518 mm)
- Package Cube: 0.16
- Units per carton (6) / Units per master carton (36)

### TTM41-10

- Individual Package Weight: 7 oz. (198 grams)
- Package Dimensions: 5.625" x 2.375" x 15.375" (230 x 143 x 516 mm)
- Package Cube: 0.12
- Units per carton (6) / Units per master carton (36)



**Measuring Success Since 1885**

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# Coolit-Rite™

Cooling Validator

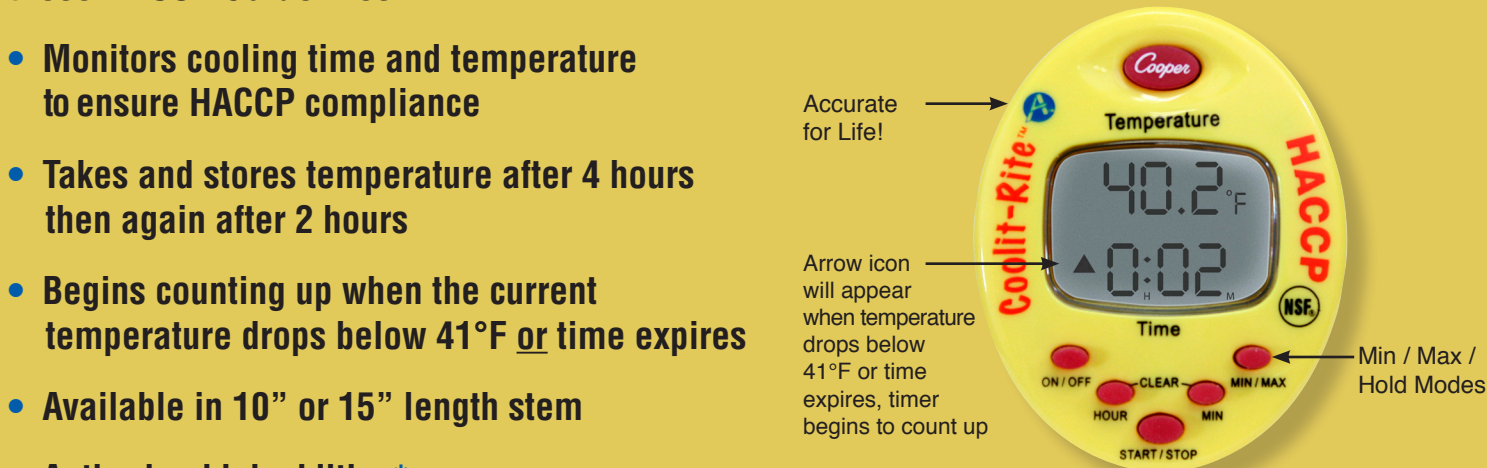
**IS YOUR FOOD BEING SAFELY COOLED?**

**ARE YOU MONITORING YOUR COOLING PROCESS CORRECTLY?**

Cooper-Atkins Corporation can help!

USDA Food Codes require that cooked food must be cooled to 41°F / 5°C or lower in less than four hours after cooking or hot holding and before storing. The Coolit-Rite™ will assist an operator in verification of compliance with these HACCP Guidelines.

- Monitors cooling time and temperature to ensure HACCP compliance
- Takes and stores temperature after 4 hours then again after 2 hours
- Begins counting up when the current temperature drops below 41°F or time expires
- Available in 10" or 15" length stem
- Anti-microbial additive\*
- No "field" adjusting of calibration settings required
- No risk of introducing error into the instrument
- Accurate for Life GUARANTEED!



#### \*Anti-Microbial Additive:

The anti-microbial additive in the ABS plastic housing inhibits the growth of bacteria on the unit. It does not protect users or others against food bacteria. Always clean and wash products thoroughly before and after each use.



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