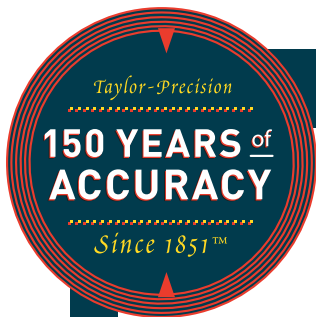




Model 9829 Temp-Taker™

The Temp-Taker™ HACCP Food Safety Solution is an automated temperature recording data logging device.

TEMP-TAKER™ Software features:

- Pre-programmed HACCP MENU PLAN and HACCP Control points
- The Temp-Taker™ will automate your HACCP menu plan: Walk-in Coolers, Freezers, reach-in coolers, Cold Truck, Frozen Truck, Dry Storage, Hot Holding, Cold Holding, Cooking Temps, Cool Down Temps, Reheat Temps, Milk Boxes and more
- Define corrective action log manager: Contains "Action Steps" to assist the user in bringing the product into the HACCP safe range if products are found "OUT OF RANGE" Temp-Taker™ will record corrective actions taken. "Quick Heat to 165" "Quick Chill" and "Dispose of Properly"
- Download and upload data to and from the Temp-Taker™ in seconds
- Secure database which does not allow for the manipulation of critical temperature data
- Prints easy-to-read HACCP temperature Food Safety reports
- Graph and E-mail functions
- Stores and archives data for years
- Tracking Log numbers provided with every temperature recorded
- Temperature Data Log records and reports: user ID, date, time, equipment, item, mode, temperature, disposition, log number and employee ID.



TEMP-TAKER™ Specifications

Stainless Steel Probe

Measurement/Operating Range

Display Resolution

Instrument Accuracy

Display

Software

Protective Rubber Boot

Communications

Battery Type

Probe Sanitation Method

Thermocouple

-40°F to 400°F

+0.1% of reading

+/- 1°C- +/-2°F

Full graphic LCD, 128 x 64 pixels

Requires Windows 2000/XP/Vista

Food safe ABS

RS232 8-pin serial connector/USB Cable

3 x 1.5v AA IEC LR6 Alkaline

Sanitizing Tube