

Food Safety Technology



Our specialty foodservice thermometers are marked with correct temperature zones for food safety and product quality. So help enhance your quality system by using thermometers specifically designed to audit particular food processes.

MODELS: 2200-07, 2236-28, 2237-01, 2237-01C, 1236-70

Specifications: 2200-07

Instrument Range	30° to 165°F
Accuracy	±2°F
Dial Size	2" diameter
Case Material	Stainless steel
Stem Length	18"
Weight	2.7 oz with clip
Calibration	Field calibrateable

Specifications: 2236-28

Instrument Range	20° to 80°F
Accuracy	±2°F
Dial Size	2" diameter
Case Material	Stainless steel
Stem Length	5"
Weight	1.2 oz
Calibration	Field calibration

Specifications: 2237-01/2237-01C

Instrument Range	150° to 212°F/66° to 100°C
Accuracy	±2°F
Dial Size	2" diameter
Case Material	Stainless steel
Stem Length	7"
Weight	1.25 oz
Calibration	Field calibration

Specifications: 1236-70

Instrument Range	0° to 220°F
Accuracy	±2°F
Dial Size	1" diameter
Case Material	Stainless steel
Stem Length	5"
Weight	0.7 oz with sheath
Calibration	Field calibration

Cooper Instrument Corporation

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

Model 2200-07 - Cooling Thermometer

Features

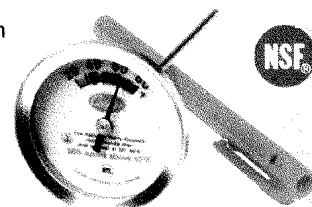
- Stainless steel construction
- Stainless steel vessel clip
- HACCP guidelines



Model 2236-28 - Milk Thermometer

Features:

- Stainless steel construction
- Red protective sheath
- HACCP colored zoned reference dial



Models 2237-01/2237-01C - Espresso/Café Thermometer

Features:

- Stainless steel case, aluminum bezel
- HACCP reference dial



Model 1236-70 - Espresso Thermometer

Features:

- Stainless steel construction
- Stainless steel vessel clip

