



ATKINS[™]
T E M P T E C

THE HIGHEST DEGREE.™

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Atkins Tempotec

Atkins Tempotec™ is the leading manufacturer of digital thermometers and probes for the foodservice industry, not because of sales figures or market share, but performance.

The Company's exacting standards for development and manufacturing are goals not simply to be met, but to be *exceeded*.

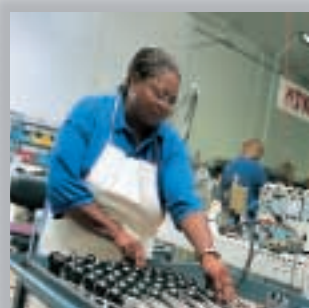
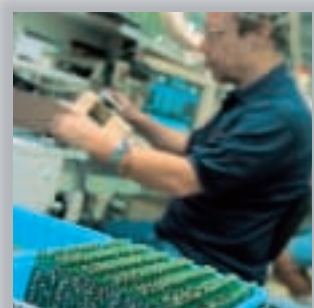
Higher standards, broader temperature ranges, greater ease of use — these are just some of the features that give Atkins Tempotec products their great reputation.

How do *you*
measure
performance?



the highest

degree



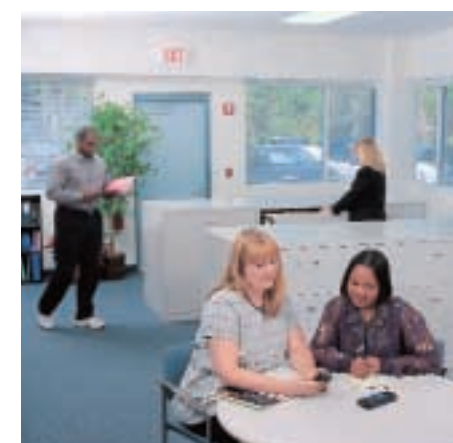
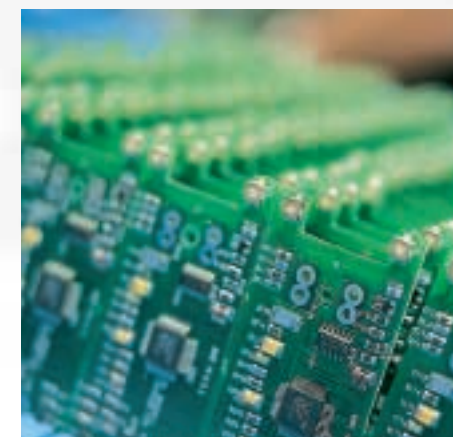
Of Durability.
Of Accuracy.
Of Versatility.

Atkins Temptec™ is the foodservice industry's brand of choice. Foodservice professionals throughout the nation recognize the Atkins name and associate it with reliable temperature measurement and recording products, excellent value, and consistently high levels of service. Virtually all of Atkins' research and development dollars are spent on the food industry, providing a distinct advantage over the competition in terms of product integrity and reliability. Reinforced by ISO 9001 registration, Atkins products are the most durable, accurate, and easy to use instruments for the foodservice industry.

Atkins serves approximately 60% of the market of foodservice chains. Eleven of the top 15 restaurant chains require the use of Atkins products in their organizations. Atkins' other principal customers are smaller restaurants, supermarkets, food processors and institutional customers.

Atkins is dedicated to producing first-rate precision products on demand, a commitment which has fostered long-standing relationships with many restaurant chains, such as McDonald's, Burger King, Wendy's, and Taco Bell. Why do so many companies depend on Atkins? Because Atkins employees provide creative, trend-setting solutions to meet customer demands.

As an organization, Atkins employs a staff of dedicated experts in foodservice thermometry and temperature technology. Atkins participates as a sponsor of the International Food Safety Council, and is a member of the National Restaurant Association, Manufacturer's Agents for the Food Service Industry, National Environmental Health Association and the Florida Restaurant Association.



the highest degree of Durability

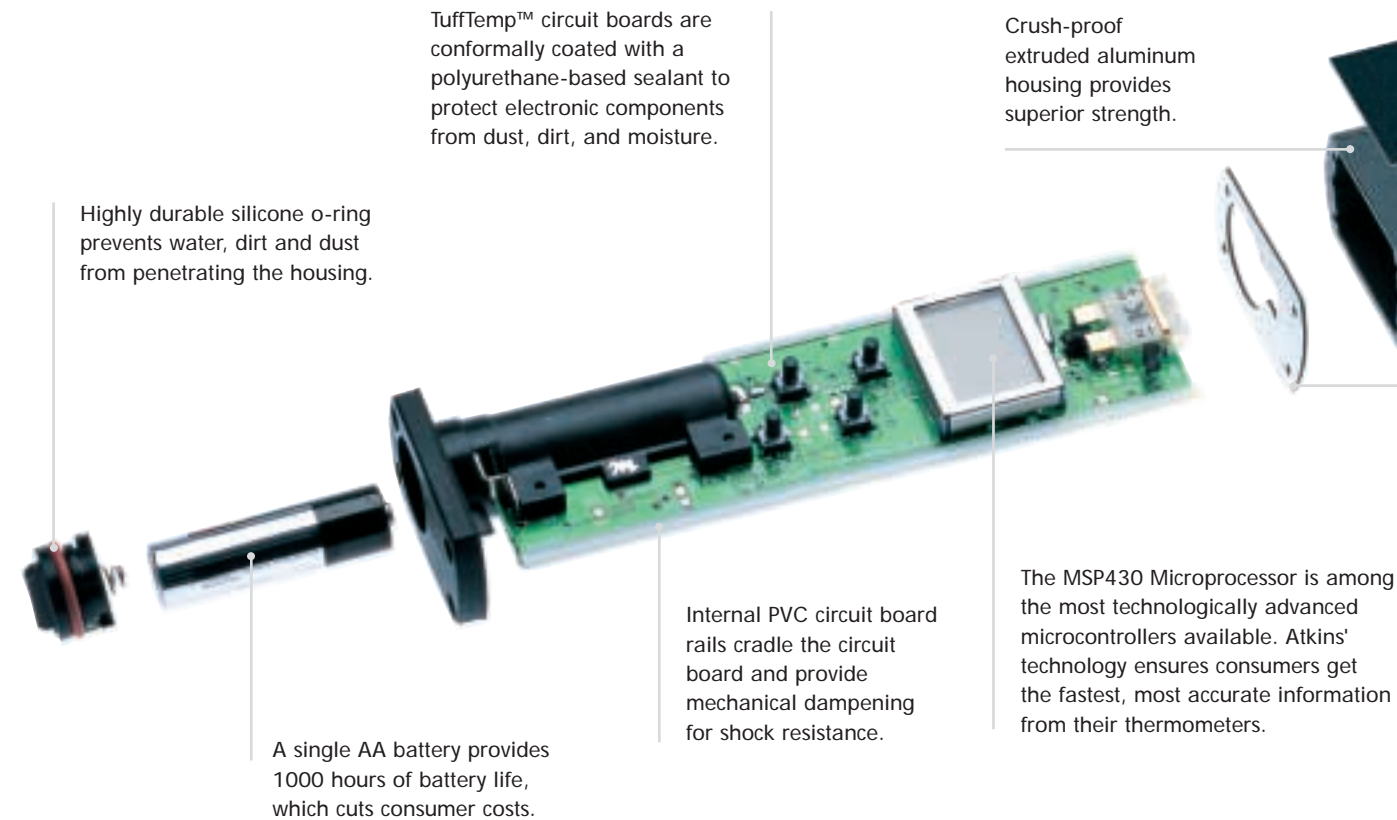
Exclusive TuffTemp™ Construction

CE Compliance

In the foodservice industry, it is critical that instruments receive CE markings. This is because some appliances and features of restaurant environments (high voltage ovens, microwaves, drive-thru radio systems, motors and RF wireless devices) can cause high levels of electromagnetic interference (EMI) and radio frequency interference (RFI). This interference can cause thermometers to display inaccurate temperature readings.

Atkins TuffTemp instruments are designed to protect internal components from various types of interference. The extruded aluminum housing fully encases the circuit board, providing a metal barrier to block interference. Also, the circuit board is designed with special components that filter out "white noise" that characterizes interference. These design features allow Atkins to receive the CE marking on all TuffTemp instruments.

A highly intensive testing process is required for all electronic equipment to receive the CE marking. Its primary testing requirements are in two areas: immunity and emissions. Instruments must be immune to electromagnetic interference (EMI), electrostatic discharge (ESD), and radio frequency interference (RFI). Also, they must not produce emissions of EMI or RFI in levels that can affect other equipment.



Instrument Testing

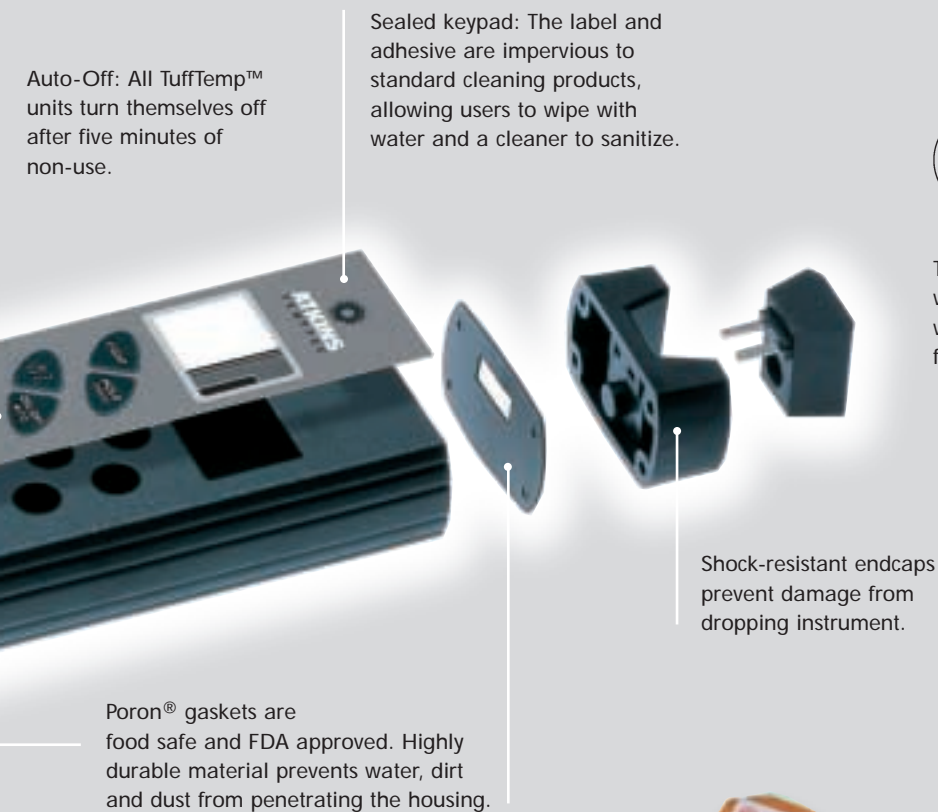
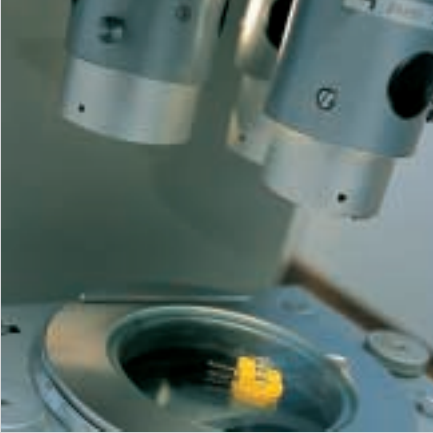
TuffTemp™ instruments are drop tested at two-foot intervals between 2 and 8 feet. Instruments are dropped onto concrete on all six sides at each height. Most recently, Atkins tested the strength of the aluminum housings by running them over with a pick-up truck. The housings showed virtually no damage.

TuffTemp™ instruments are also tested for water resistance using a 60-minute water spray test and a water integrity test, in which instruments are disassembled and the housing is filled with water to test for leaks.

Calibration

Atkins advanced technologies require you to think about calibration in a whole new way. Unlike traditional temperature instruments, the TuffTemp line requires no mechanical adjustment. Calibration points are stored in the instrument's electronic memory. This provides better long term accuracy than manual calibration because there is no chance of altering calibration through shock or tampering. Because of this technology, we can now state that under normal operating conditions, TuffTemp instruments should not require recalibration.

We do not recommend that users calibrate their own instruments. The reason is simple: Accurate calibration requires at least two points, preferably three, and most users can only reliably calibrate at one point, 32°F (0°C). The use of N.I.S.T. approved precision calibration baths is required for other points.



TuffTemp™ instruments are available with NSF certification, providing users with the highest quality accuracy and food safety features.

How Tough is TuffTemp?




We received a letter from a technician who had been using an old Atkins 330 instrument on the runway at the Burbank airport. The instrument was left on the runway and run over by a 727 jetliner. Days later, when it was found, the technician turned it on and it still worked! The technician jokingly stated that we needed to improve our design. We took him seriously — TuffTemp instruments are the next generation, made of even stronger extruded aluminum!



the highest degree of Accuracy

AccuTuff™ by Atkins is an essential tool for those requiring the highest degree of accuracy and durability. Each AccuTuff instrument has a Total System Accuracy (instrument and probe accuracy combined) of +/- 0.9 F° (+/- 0.5 C°) over the entire temperature range. Exclusive TuffTemp construction ensures reliable performance even after repetitive drops onto concrete and exposure to high temperature.

Each AccuTuff instrument comes with one of four probe options, MicroNeedle, VersaNeedle, DuraNeedle or Surface Probe. AccuTuff probes are made out of patented, high temperature, abrasion resistant cable, and may be interchanged with the same probe type on site and still maintain +/- 0.9 F° (+/- 0.5 C°) accuracy.

	MicroNeedle Insertion/Immersion
	VersaNeedle Insertion/Immersion/Surface
	DuraNeedle Insertion/Immersion

Wrap&Stow™ Wind cord and secure probe into side channel for protection and convenience.



No Calibration Required
Your AccuTuff™ is factory calibrated to N.I.S.T. standards. Under normal operating conditions, it will not need to be recalibrated.

Surface Probe Option
Each AccuTuff™ is available with a surface probe instead of the standard needle probe.



AccuTuff™ 340 digital thermocouple thermometer

Exclusive TuffTemp™ Construction

Rugged extruded aluminum housing helps ensure reliable performance even after repeated drops onto concrete and exposure to high temperature.

Water resistant construction



Easy twist-open battery hatch, single AA battery, included

Molded endcaps for shock/impact resistance

Turns off after five minutes of non-use

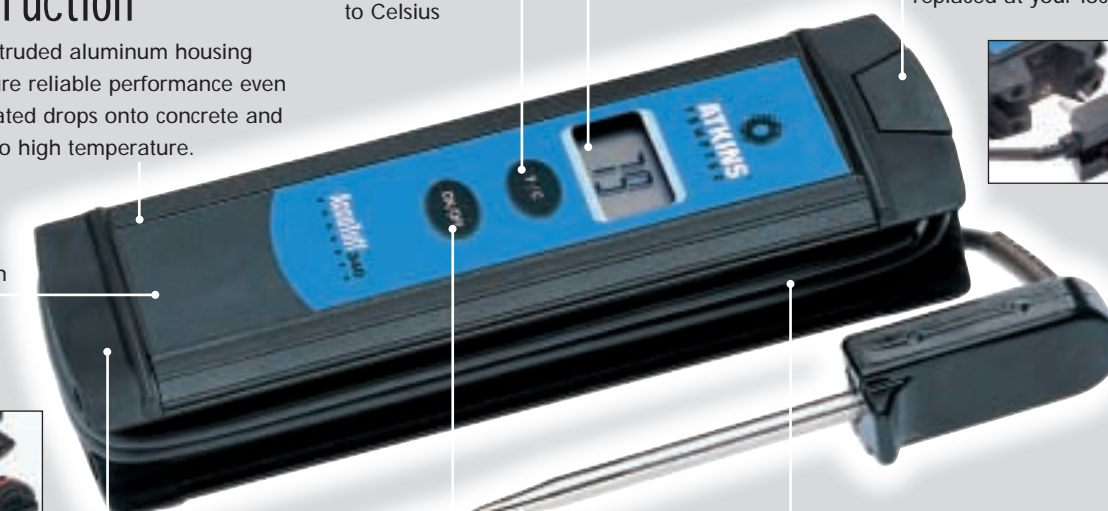
Probe is calibrated with instrument for Total System Accuracy™

Heavy duty patented probe cable is reinforced with Kevlar® and stainless steel braid

Switches quickly from Fahrenheit to Celsius

Large, easy-to-read LCD screen

Probes can be easily replaced at your location



AccuTuff™ PLUS 330 digital thermocouple thermometer

Exclusive TuffTemp™ Construction

Rugged extruded aluminum housing helps ensure reliable performance even after repeated drops onto concrete and exposure to high temperature.

Water resistant construction



Easy twist-open battery hatch, single AA battery, included

Molded endcaps for shock/impact resistance

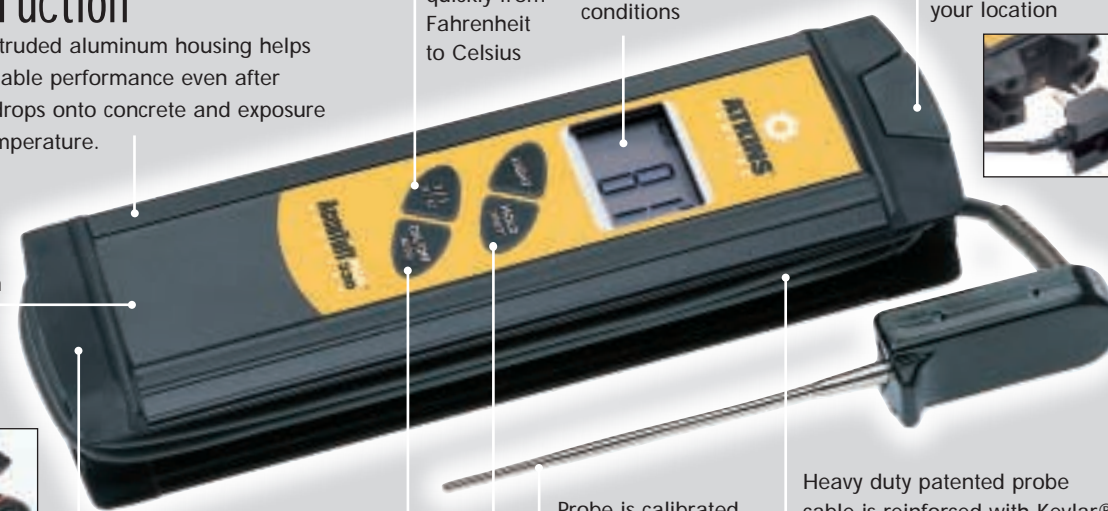
Turns off after five minutes of non-use

Probe is calibrated with instrument for Total System Accuracy™

Hold button "freezes" current reading

Large, easy-to-read LCD screen with electroluminescent backlight for low light conditions

Probes can be easily replaced at your location



the highest degree of Versatility

VersaTuff™ Versatility is the hallmark of the Atkins VersaTuff thermocouple thermometer. The VersaTuff (available in Type J, K or T) is specifically designed for use in harsh, commercial environments that require the use of numerous probes. Special TuffTemp™ construction ensures the instrument will survive the roughest environments, such as repetitive drops onto concrete, immersion into liquids and exposure to high temperature. To back up that claim, Atkins offers a five-year instrument warranty.

Features & Specifications

Accuracy	+/- 0.9 F° from -40 to 495°F (+/- 0.5 C° from -40 to 257°C) +/- 0.6% of reading remainder of range
Temperature Range	Type K: -40 to 1832°F (-40 to 1000°C) Type J: -40 to 1382°F (-40 to 750°C) Type T: -40 to 752°F (-40 to 400°C)
Resolution	VersaTuff™: Fahrenheit/Whole Degree, Celsius/Tenth Degree to 257°C VersaTuff PLUS™: Whole or Tenth Degree to 495 °F (257°C), Whole Degree Remainder of Range
Battery Type/Life	Single AA/1000+ Hours
Warranty	5 years
Housing	Extruded Aluminum
Certifications	CE Marking NSF Component
Extra Features	Water & Corrosion Resistant Turns itself off after 5 minutes of non-use Fahrenheit/Celsius Switchable VersaTuff PLUS™ only: Electroluminescent Backlight HOLD Button "freezes" current reading

No Calibration Required!

Your VersaTuff™ is factory calibrated to N.I.S.T. standards. Under normal operating conditions, it will not need to be recalibrated.

Designed for use with multiple probe types



Surface



Insertion



Equipment

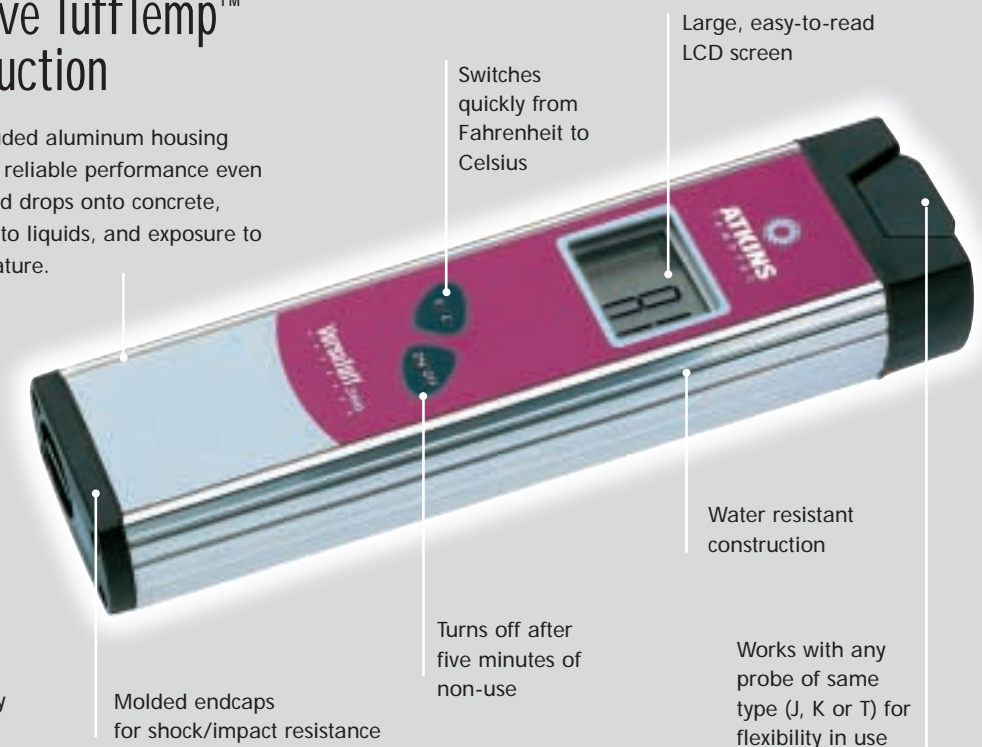
VersaTuff™ 386 digital thermocouple thermometer

Exclusive TuffTemp™ Construction

Rugged extruded aluminum housing helps ensure reliable performance even after repeated drops onto concrete, immersion into liquids, and exposure to high temperature.



Easy twist-open battery hatch, single AA battery included



Molded endcaps for shock/impact resistance

Turns off after five minutes of non-use

Switches quickly from Fahrenheit to Celsius

Large, easy-to-read LCD screen

Water resistant construction

Works with any probe of same type (J, K or T) for flexibility in use

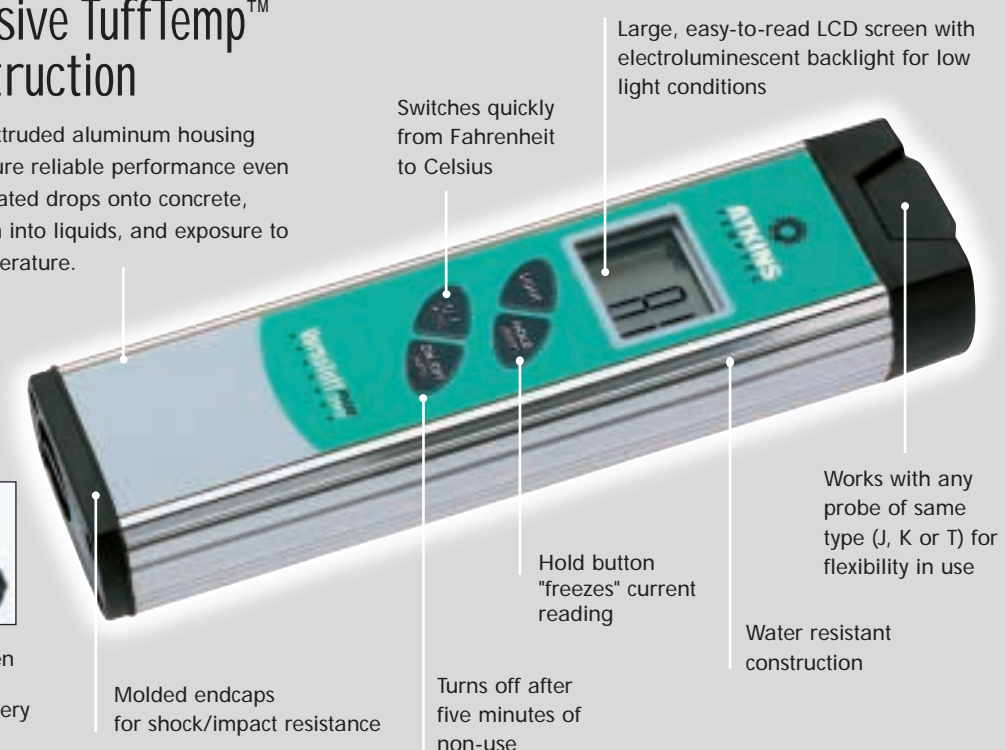
VersaTuff™ PLUS 396 digital thermocouple thermometer

Exclusive TuffTemp™ Construction

Rugged extruded aluminum housing helps ensure reliable performance even after repeated drops onto concrete, immersion into liquids, and exposure to high temperature.



Easy twist-open battery hatch, single AA battery included



Molded endcaps for shock/impact resistance

Turns off after five minutes of non-use

Switches quickly from Fahrenheit to Celsius

Hold button "freezes" current reading

Large, easy-to-read LCD screen with electroluminescent backlight for low light conditions

Water resistant construction

Works with any probe of same type (J, K or T) for flexibility in use

probes

Atkins TempTec™ manufactures all of its own probes in the US. This centralized design and manufacturing capability provides Atkins with significant advantages in serving its customers, such as higher accuracy, increased durability and lower cost of ownership.

Atkins manufactures several hundred different probes for a multitude of uses. If you need information on any item not listed here, please call 800-284-2842, or visit our website www.atkinstemtec.com.

Food Product Probes

MicroNeedle — 50207

2 Second Response Time
Durability: Good



MicroNeedle — 50209

2 Second Response Time
Durability: Very Good



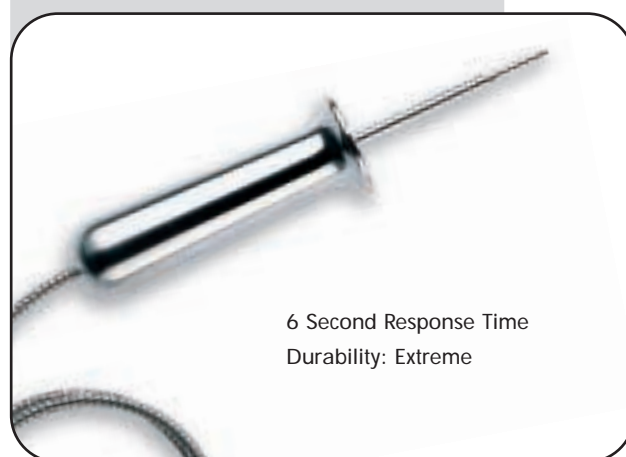
DuraNeedle — 50336

3 second response time
Durability: Excellent



Frozen Product — 50101

6 Second Response Time
Durability: Extreme



Equipment Probes

Bell Surface — 50012

Designed for use on any flat surface.
Ideal for griddles and platens.



4 Second Response Time

Weighted Griddle — 50014

Allows hands free use. 9 second response time on oiled surfaces



Fry Vat — 50208

11 Second Response Time



Oven Freezer/Cooler — 50306

High temperature cable makes this ideal for use in ovens and hot holding cabinets. Also used in freezers/coolers. Clips can be secured to a rack inside.

9 Second Response Time



Dishwasher — 50415

Simply clip the probe onto a rack or plate to measure the temperature inside of your dishwasher. Cable is 15 ft. long.

9 Second Response Time



accessories



HARD PLASTIC CARRYING CASE
Model #14235
Holds instrument and several probes.

Outside dimensions:
8" x 12" x 2.5"
(203 mm x 305mm x 64mm)



SOFT VINYL CARRYING CASE
Model #14057
Holds instrument and 2-3 probes.

Overall length: 9"
(229mm)

MINIDIGITAL THERMOMETER

Model #12710
Accuracy: +/- 2F° (+/- 1.1 C°)
Range: -40°F to 300°F (-40°C to 150°C)
Resolution: 0.1°
Battery: Watch or Calculator Type 357 or A-76
Probe: 2.5" (63.5mm) Stainless Steel Needle
Warranty: 1 Year

Extra Features:

- Water resistant
- Hold button "freezes" current reading
- Auto-Off
- Fahrenheit/Celsius Switchable
- Protective cap and neck lanyard



service & exchange program

Atkins products are constructed to give you years of use under normal conditions. If however, you experience any problems due to manufacturers defects, we promise to get you back in business as quickly as possible.



- Call or email the Atkins Repair Department 800-507-8301 / repairs@atkinstemptec.com.
- Give us the model number of your product, your shipping address and billing information.
- We will give you an RMA number to put on all paperwork and in the carton you are using to return your product. Return your product with a traceable carrier such as UPS, FedEx, RPS, etc., freight prepaid.
- Within days of receiving your product, we will send you a replacement. If the problem is covered by warranty, you will not be charged. If it is not covered by warranty, you will receive an invoice for the exchange cost.

These temperature standards are based on the 1999 FDA Food Code. For background information, links to standards and more tips on using your thermometer, visit the Atkins TempTips library on the web: www.atkinstemptec.com/temptips.html.

Critical Temperatures for Foodservice

Receiving

Refrigerated potentially hazardous foods: 41°F or below
Frozen foods: 0°F or below

- Check temperatures of food upon receipt and reject any potentially hazardous foods out of accepted ranges.
- Put perishable foods away promptly.

Storage

Refrigeration (air) temperature: 38°F or below
Refrigeration (food) temperature: 41°F or below
Refrigeration - Seafood (food) temperature: 30-34°F
Refrigeration - Fresh Produce (food) temperature: 41- 45°F
Deep chill: 26-32°F
Freezer (food) temperature: 0°F or below
Dry Storage: 50-70°F

- Use open shelving and do not cover with foil.
- Check foods in multiple locations throughout a cold storage area; temperature may not be uniform.
- For ready-to-eat foods prepared on-site, label and comply with storage time standards (7 days maximum for food held at 41°F or below).

Thawing

In the refrigerator: 41°F or below
Under running water: 70°F or below (water temperature)

- Do not thaw at room temperature.
- If you thaw in a microwave, immediately begin cooking the food afterwards.

Cooking

Beef roast: 145°F for 3 min. minimum or 140°F for 12 min. or 130°F for 121 min.
Beef, steaks, pork, ham, fish, seafood (fillets, chops, or intact pieces), bacon: 145°F for 15 sec. minimum
Ground beef, ground pork, chopped/flaked meats: 155° for 15 sec. minimum
Poultry, stuffed foods: 165°F for 15 sec. minimum
Eggs, cooked to hold: 155°F for 15 sec. minimum
Eggs, cooked to order: 145°F for 15 sec. minimum
Food cooked in microwave: 165°F - hold 2 min. minimum
Fruits, vegetables: 140°F (no minimum time)

- Check your local regulations for variations on these standards.
- For combination dishes, choose the ingredient with the most stringent standard and follow it.
- Measure temperature in the thickest part of the food.

Cooling - Potentially Hazardous Food

From hot temperature: Cool to 70°F within 2 hours; and down to 41°F or below within 4 more hours (6 hours total).
From room temperature: Cool to 41°F within 4 hours.

- Do not cool at room temperature.
- Use a blast chiller or ice bath to hasten cooling.
- Divide food into small units or use a shallow pan.

Holding

Hot Food: 140°F or above.
Cold food: 41°F or below.

- Keep food covered.
- Stir hot food frequently.
- Store utensil in food.
- Take actual food temperature; do not rely on a thermostat setting.
- Check temperature frequently (at least every 2 hours).
- Do not use hot holding equipment to heat or reheat food.

Reheating

Reheat leftovers to a minimum temperature of 165°F

- Food must reach temperature within 2 hours.

Potentially Hazardous Foods

These foods favor bacterial growth and require strict temperature control: Meat, poultry, eggs, seafood, dairy products, cut melon, raw seed sprouts, garlic-in-oil mixtures, cooked rice or potatoes, and others.

Danger Zone: 41° - 140° F

Potentially hazardous foods exposed to this temperature range for a cumulative total of more than four hours are not safe to eat.

More Temperatures

Handwashing water: 110°F
Sanitizing solutions (heat): 171°F for 30 sec. minimum
Sanitizing solutions (chemical): 75-120°F

