Coolit-Rite™
Cooling Validator

IS YOUR FOOD BEING SAFELY COOLED? ARE YOU MONITORING YOUR COOLING PROCESS CORRECTLY?
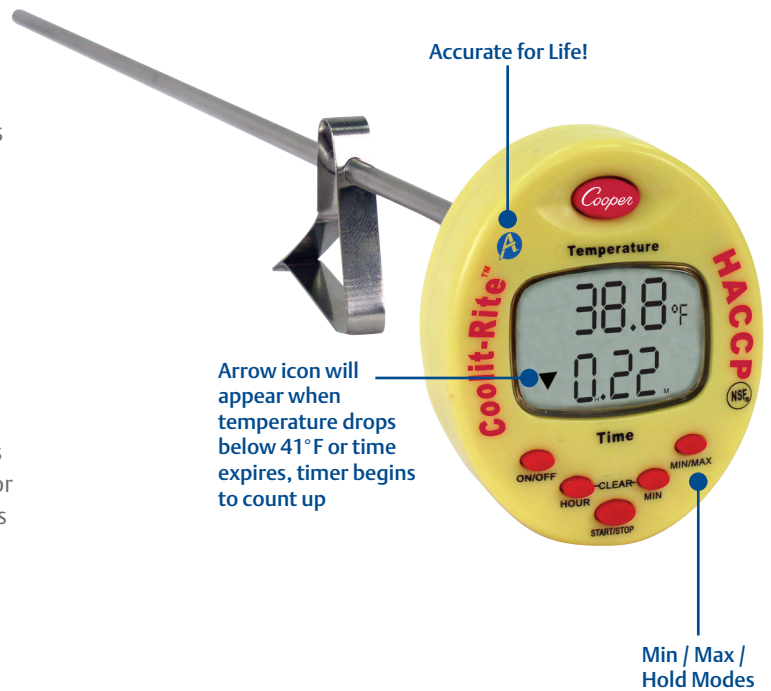
Cooper-Atkins Corporation can help!

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.

Accurate for Life!

Arrow icon will appear when temperature drops below 41°F or time expires, timer begins to count up

Min / Max / Hold Modes