

SPECIFICATIONS 2017

Digi Cook2Cool Probe External K-Type Thermocouple

Improper cooling of food can lead to food borne illnesses. While cooling, cooked food must quickly pass through temperature danger zones to remain safe. Digi Cook2Cool automatically and continuously provides visibility and logging of food temperature during the cooling process. Using a wireless temperature sensor and mobile application, Digi Cook2Cool monitors so you don't have to. Keeping compliance and product quality simple.

Features

- Make sure cooling product has safely reached serving temperature and is of the highest quality.
- Receive corrective action alerts when a cooling item has deviated from your set temperature range profile.
- Aid compliance with recorded proof of product temperature throughout cool down.
- Eliminate error-prone manual logging with automated temperature taking and reporting tools.



Specifications

• Communication Range	300 feet line of sight*
• Communication Frequency	Configurable; default 10 minutes
• Communication Method	Bluetooth [®] 4.0
• Temperature Operating Range	-40°C to 100°C (-40°F to 212°F)
• Temperature Accuracy	±1°C (2°F)
• Battery Life	Minimum 12 months
• Battery Type	Lithium 3v CR2477
• Enclosure and Certifications	NSF food contact; NIST

* Actual communication distance will depend on RF environment

For more information about Digi Cook2Cool Probe
visit www.digi.com/smart-solutions

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