

Food Safety Solutions

DeltaTrak offers a variety of cold chain management tools to keep food safe, maintain quality and shelf life, and comply with HACCP, FSMA, the FDA and other regulatory agencies. Thermometers are an essential inspection tool for checking internal temperature of products to verify they are being processed, cooked, stored, shipped and received at the correct temperature. Data loggers document complete trip history during transport. The loggers download secure PDF reports with graphs, summary data, analytics, and our patented Shadow Log® guarantees trip history even if a shipper fails to start the unit. Trip information is shared instantly via email, and optionally uploaded to secure accounts on ColdTrak Data Central cloud-based service, for 24/7 global corporate sharing of data, sending alerts and notifications, and management reports.

Model 15039



ThermoTrace Infrared / Thermocouple Probe Combo Thermometer

- Thermocouple probe for internal product temperature
- Infrared for instant non-contact surface measurement
- Multi-beam laser for accurate targeting
- Green backlight indicates HACCP food safety zone
- Red backlight indicates HACCP danger zone
- NSF certified, NIST traceable



Model 15041

ThermoTrace Infrared Gun Thermometer

- 12:1 Field of View
- Emissivity fixed 0.95
- Dual Scale °C / °F switchable
- Automatic data hold
- Jumbo back-lit LCD display
- NIST traceable calibration



Model 50009

Alcohol Wipes

- Premium, nonwoven pad material saturated with 70% isopropyl alcohol
- Cleans and sanitizes
- Sealed in air-tight, poly-lined foil pouches
- Cost effective



Model 50012

pH Plastic Indicator Strips

- Immediate response
- Direct reading pH stick
- Easy to match color with color chart included
- Economical pack contains 300 strips



Model 50013

Quaternary Ammonium Test Papers

- Get room temperature test solution (65°F - 75°F)
- User-friendly dispenser package
- Economical pack provides approximately 100 tests



Model 50014

Chlorine Test Papers

- Reliable color matching at 10-50-100-200ppm
- User-friendly dispenser package
- Economical pack provides approximately 200 tests



Model 50010

Food Safety Stand

- Centralized storage for food safety HACCP tools
- Compartments hold probe thermometer, pen, kitchen shears, alcohol wipes and timer
- Includes needle probe thermometer, heavy duty kitchen shears, Count-Up/Countdown Timer and sanitizing alcohol wipes



Model 50003

Food Safety Center

- Centralized storage for food safety tools minimizes lost or misplaced items
- Includes SOP manual, log book, anti-microbial needle Tip Probe Thermometer, Thermometer Dishwasher Kit, alcohol wipes, chlorine and quat test strips & Tempdot Dishwasher Thermal Labels
- Easy access ensures on-time HACCP inspections



11083



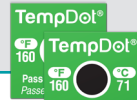
12214



50014



50013



54125



50009



50012

Model 25050

FlashCheck Ruggy Thermocouple Thermometer Kit – (K Type Probes)



w/ Reduced Tip Probe

- Sturdy protective rubber enclosure
- Ideal for food service and quality control inspectors
- NSF Certified
- Switchable °F/°C
- Three interchangeable K type probes available
- Large LCD Display
- IP54 Splash Proof

Kit includes 25003 base unit, boot and 1 probe. Extra probes sold separately. Thermometer and probes are also available individually.

Model 25054

Reduced Tip Probe

(4" long, 101.6mm, tip dia. 2.33mm w/39.56mm cable)
-76°F to 752°F (-60°C to 400°C)



Model 25055

Surface Probe

(7.5" long, 190mm w/39.56mm cable)
-76°F to 752°F (-60°C to 400°C)



Model 25056

Needle Probe

(4.4" long, 112mm, tip dia. 1.6mm w/39.56mm cable)
-76°F to 1112°F (-60°C to 600°C)

