

Temp-Taker® 6 – Full Specifications

◆ System Requirements for Temp-Taker® Software Application

Computer/processor	1 GHz or faster; 32-bit or 64-bit processor
Operating System	Windows 11 & 10 – Windows 10 must be version 1803 (Build 17134) or higher
Memory	Minimum of 2 GB RAM
Hard Disk	Minimum of 4 GB available
Display	900 x 680 or higher resolution monitor
Bluetooth Radio	Bluetooth v4.0 (LMP 6.6) or higher – integrated Bluetooth radio or Bluetooth USB dongle

◆ Certifications

Device Certifications	FCC, CE, RoHS, and NIST-Traceable Factory Calibration
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◆ Temperature Sensing

Device Range	-310°F to 770°F (-190°C to 410°C)
Accuracy	±1.0°F (0.56°C) with included NIST-Traceable factory-calibrated standard probe
Units	°F or °C (user selectable)
Resolution	1°, 0.1°, or 0.01° (user selectable)
User Probe Calibration	Perform probe calibration by following simple on-screen instructions; Restore factory calibration at any time
Probe Requirements	Accepts most K-Type thermocouple probes with standard mini connector; Includes high-quality penetration-style probe

◆ Included Standard Probe

Type	Fast-response penetration-style K-Type probe with mini connector
Range	-58°F to 572°F (-50°C to 300°C)
Wires	Precision thermocouple wires with SPECIAL LIMITS OF ERROR
Sheath	Material: 304/316 Stainless Steel; Length: 4" (10cm); Diameter: 0.125" (3.2mm), reduces to 0.07" (1.8mm) near probe tip
Cable	PVC jacket with 0.15" (3.8mm) diameter; Coiled portion 6.5" (16cm) long in relaxed position, stretches up to 4ft (1.2m)
Handle	Delrin material 1¾" (4.4cm) long with handle-to-cable SS-spring strain relief

◆ Device Power

Type	Requires 2 AA (1.5V) batteries; Accepts 4 AA (included) for extended battery life; Accepts Alkaline or rechargeable batteries (all installed batteries should be of same type)
Power Conservation	Auto-off (configurable), automatic LCD brightness reduction, and Bluetooth power saving features

◆ Device Memory

Type	EEPROM with >1 million write cycles and 40-year data retention (no power required)
Capacity	Stores >7,000 data records before needing to upload data to Temp-Taker® software app

◆ Mechanical

Impact Resistance	Tough thermoplastic polymer blend easily endures 6-ft drops onto concrete; Rubber boot accessory enhances impact resistance
Water Resistance	Protective coating encases internal electronics making device immune to high-humidity environments and splash resistant (IP54)
Keypad	Each keypad button uses a Snaptron RK-series metal dome (5,000,000 cycles each)
Probe Storage	Integrated probe storage compartment protects probe shaft and tip when not in use; Easy access to compartment interior facilitates periodic cleaning/sanitizing
Probe Connector	Compartment protects probe connector when device is dropped or cable is pulled hard
Magnetic Attachment	Equipped with two 0.6" (15mm) diameter neodymium magnets for easy and secure attachment to flat steel surfaces
Other Attachment	Integrated wall mounting and lanyard/hook holder features
Rubber Feet	4 neoprene rubber feet prevent sliding on inclined surfaces
Device Dimensions	3.8 W x 5.6 H x 1.1 D inches (97 x 142 x 28 mm) - dimensions do not include probe
Weight	0.46lb (210g) – without probe and batteries
Display	2.8" (1.5mm) monochrome graphical LCD with 128 x 64 pixels
Operating Temp Range	-4°F to 158°F (-20°C to 70°C)

◆ Device Bluetooth Radio

SIG Specification	v5.0 BLE Core Specification – backward compatible down to v4.0 (LMP 6.6)
Transceiver Certifications	FCC, ISED, CE, KCC, NCC and SRRC
Range	Up to 50 meters
ISM Band	2.402 to 2.480 GHz Operation
Channels	0-39
RX Sensitivity / TX Power	-90 dBm / 0 dBm

◆ General Device Features

Wireless Communication	All communication between handheld devices and the PC Temp-Taker® application is performed via Bluetooth; While a Bluetooth connection is maintained, all device generated data is automatically uploaded to the PC Temp-Taker® application
Fast Scrolling	Performs fast scrolling through long lists (20 items/second); Shortcut keys advance from first item to last item and from last item to first item
Audio/Visual Alarms	Audio/visual alarm notification provided by buzzers and 2 orthogonally positioned LEDs
Timers	3 independent Timers (countdown or count up); Countdown timers can be set up to 9,999h 99m 00s; Countdown timers have reset memory with optionally enabled auto-reset; Each Timer can be assigned a custom name (e.g., "Misc.", "Half-n-Half", "2% Milk")
Spot Check Temps	Large-display/free-running digital thermometer with optionally enabled Statistics Mode which displays continuously-updating MAX/AVG/MIN temperature readings
Auto Flip	Automatically flips display content upside down depending on the physical orientation of the device; Allows for one-handed operation (designed to work with rubber boot or non-cabled probe accessories)
Clock Mode	Large-display digital clock with day-of-week and date; AM/PM or 24-hour modes

◆ Special Features

Designed for HACCP Documentation	Support for 5 common food-safety documentation practices/processes used in HACCP (see HACCP Functionality section below)
Automatic Software & Firmware Updates	Application software and device firmware updates are received automatically via the Internet; Benefit from new features and enhancements as well as fixes
ITD Cloud Portal Data Service	Optional subscription-based service that sends your device-generated data securely to the ITD Cloud Portal where you can consolidate, view, and analyze your data from any device via the Internet
SFTP Mode	For a private, in-house data-service solution, the SFTP Mode option will send all data in .CSV format via SFTP to your own server where your IT staff can write a script to parse these files and insert desired data fields into your database server.
Custom Data Report Tabs	Create and customize up to 50 report tabs to display/export/print only the data of interest; Each report tab has its own dedicated date scope and configurable data filters; Show/hide and reposition any data column; Related events can be automatically grouped together in the correct sequence (even if other events were logged within the same time frame); Print or export reports in PDF, CSV, or XML formats
Auto-Generated Reports	Configure multiple PDF reports to be automatically generated at periodic intervals; Reports can be saved to disk and/or emailed; If reports are saved, they can be saved on the machine hosting the Temp-Taker® application, a network location, or a cloud folder
Insufficient Activity Notifications (IAN)	Automatically send email and/or mobile-phone text messages when temps or question checklists have not been started or completed by a certain time of the day
Headquarter Control of Device Settings	Update device settings at satellite locations (e.g., an entire restaurant chain) using Auto Import; Usage requires a local network or cloud storage folder (e.g., OneDrive)
Auto Temp	When enabled, the device detects when the probe tip is inserted into product and automatically takes its temp; Thereafter, the device detects when probe tip is removed from product and automatically saves data (when appropriate)
Keypad Temp Measurement Option	Temp measurements are normally taken using the attached probe, but can be optionally recorded via keypad entry for select items
Fast Temperatures	Proprietary temperature stability-detection algorithm produces measurements in as fast as 2s (with fast-response probe); Accommodates fast-response or medium probe types
False Measurement Detection	Probe-temperature monitoring algorithm detects and flags temperature measurement falsifications
Insufficient Time Lapse Detection	Background algorithm monitors the elapsed time between each In-Range food temperature measurement; Measurements that occur too quickly one after the other are flagged; This feature helps supervisors identify workers that do not clean the probe between each measurement

◆ HACCP Functionality

Hot/Cold Holding	<p>Measure/record temperatures of food in Hot/Cold Holding lines; Device automatically evaluates if the temperature is within the applicable safe zone; If the temperature is Out of Range, Corrective Options are provided; Key specifications:</p> <ul style="list-style-type: none"> • Up to 100 custom Safe Holding Zones can be created • Each zone can be <i>assigned</i> customizable Corrective Options • Up to 40 custom Corrective Options can be created, each with up to two custom 135-character User Directives and the following Corrective Session parameters: <ul style="list-style-type: none"> ○ Start/continue session? ○ Session duration (e.g., 30 minutes) ○ Require supervisor PIN? • Enable one or two (back-to-back) Corrective Sessions • Enable session-expiration Reminder Alarms (customizable)
Cooking	<p>Measure/record temperatures of food undergoing Cooking; Device evaluates if the temperature is within the target range; If the temperature has not reached the required minimum, the food item's cooking process continues and the user is able to take more temperatures on the same item later on; Optionally record out-of-range Temps</p>
Cooling	<p>Support for the following food cooling processes: 2-stage hot-food cooling, 1-stage hot-food cooling, and room-temp food cooling; Device applies the procedure of the selected process when taking temperatures; Available Settings:</p> <ul style="list-style-type: none"> • Minimum start temperature for hot-food cooling • Duration and target temperatures of cooling stages • Reminder-alarm interval (for periodic temperatures) • Customizable re-heat/discard-item corrective options (when hot-food is not cooling down fast enough)
Time In Lieu of Temperature (TILT)/ Time as a Public Health Control (TPHC)	<p>Support for straight TILT (TPHC) and hybrid TILT/Holding policies; Key specifications:</p> <ul style="list-style-type: none"> • Configurable target temperature range required to start TILT Period • Configurable TILT Period duration • Ability to log item as 'Consumed' or 'Discarded' any time during the TILT Period • Reminder alarms can activate before each item's TILT Period expires • Optionally record additional Temp measurements <i>during</i> a food item's TILT Period
Question Checklists	<p>Up to 2,000 custom Questions can be downloaded to a device, where:</p> <ul style="list-style-type: none"> • Each Question has the following components: <ul style="list-style-type: none"> ○ Short Name (up to 21 characters) ○ Full Question (up to 135 characters) ○ Optional Additional Comment (up to 135 characters) • Each Question is assigned one of the following answer types: <ul style="list-style-type: none"> ○ Yes/No ○ Custom single answer (select from up to 10 custom 21-character answers) ○ Custom multiple answers (more than one answer can be selected) ○ Temperature measurement (i.e., 'Question' is answered by taking a Temp) ○ Date (e.g., May 5, 2022) ○ Numeric (e.g., 150 PPM or 90%); Range: -32,767 to 32,767 • The next Question to display can depend on the answer to the current Question (allows displaying custom corrective-action directives after an undesired answer) • Each Question can optionally: <ul style="list-style-type: none"> ○ Designate a desired/undesired answer; Undesired answers are flagged ○ Activate an audio/visual alert when 'Question' is displayed ○ Log or not log the answer

◆ Programming

Programs	<p>Up to 450 custom Programs can be created and downloaded to a device, where:</p> <ul style="list-style-type: none"> • Each Program contains up to 40 members plus any reminder alarms; Each member can be one of the following: <ul style="list-style-type: none"> ○ Item (e.g., Tomato) ○ Question (e.g., What is the PPM level in Sanitizing Sink #1?) ○ Process Group, where each Process Group can contain up to 250 Items ○ Checklist, where each Checklist can contain up to 250 Questions • Program Items are configured to carry out one of the following HACCP Processes: Holding, Cooking, Cooling, or TILT • Programs may be configured using an optionally enabled calendar-based user interface, designed for organizations that perform cyclic changes to food menus (e.g., schools and hospital cafeterias)
Items	<p>Up to 2,000 different items can be created; Each item is given a name (up to 21 characters long) and can be associated with multiple HACCP Processes</p>
Users	<p>Up to 250 different users can be created and downloaded to a device; Each user name can be up to 21 characters long; See Security specs for more user-related information</p>

◆ Settings & Data

Default Settings	<p>Software installs with sample HACCP settings that are easily customizable; Custom installers can be created for restaurant chains sharing the same settings, providing plug-n-play functionality</p>
Data	<p>Handheld device generates and stores event data (e.g., temperature measurements and answers to checklist questions); data is uploaded automatically to a PC running the Temp-Taker® application; The application displays up to 21 data fields for each logged event, including: Unique Event ID, Event #, Seq #, Unit Serial Number, Unit Name, User, Program Group, Program, Process Group, Question (full), Item/Question (name), Date, Time, Answer (full), Outcome, Temp Measurement, Target Temp, Temp Difference, Zone Name, Comment, and Verified By; All data fields, except Comment and Verified By, are non-modifiable</p>
Security	<p>Important security-related events are automatically logged; Key security specifications:</p> <ul style="list-style-type: none"> • Users are assigned 1 of the following 3 security access levels: <ul style="list-style-type: none"> ○ Admin (full access) ○ Supervisor (configurable access) ○ User (lowest) • Logging into software application grants access according to assigned security level • Security features can be enabled/disabled at any time via the software application • When security PINs are enabled, each user creates a 4-digit PIN during first login (either via the software application or the device) • Devices can be configured to: <ul style="list-style-type: none"> ○ Require users to log in with their PIN when taking temps ○ Require a supervisor PIN to be entered before gaining access to certain device settings (e.g., performing a probe calibration) ○ Require a supervisor PIN to be entered for select custom corrective options (e.g., discarding food)