WYZE TEMP® PLUS

Product Cooking and Chilling

Smoke House

Steamer for Fish, etc

CONTINUOUS AND BATCH COOKING PROCESS:
Wireless, Real-time Temperature Monitoring Sensor System

- Real-time temperature sensors with full software integration into process control system.

- Software and process control customization tailored to specific plant requirements.

- Excellent customer service supported by engineering team with extensive food industry experience.

- Product benefits include: continuous cooking operation/ no interruption of cook process to measure product temperature, long-term product reliability, improved safety for employees.

- Satisfies HACCP and FDA safety compliance initiatives.

- Field replaceable battery.

- Capable of mobile device communication.

- Easy on/off feature.

WYZE TEMP® PLUS WIRELESS TEMPERATURE SENSOR

Sensor Type: Active RFID technology
Radio Frequency: 433MHz
Battery Life: 1+ Years, field replaceable
Accuracy: ±0.25C (50C to 100C)
     ±1.5C (-20C to 50C)
Operating Temp: -20C to +100C
Case: IP69K FDA approved Ultem enclosure
Body: Approx. 25mm x 50mm x 70mm;
     Weight 75g
Probe: 3mm dia. x 125mm long

Base Reader

Antenna

Sensor

WYZE TEMP® BASE UNIT

Interface: Ethernet with a Web service
Radio Frequency: 433MHz
Operating Temperature: -20C to +100C
Dimensions: 100mm x 100mm x 56mm

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MADE IN THE USA