



Oven/Chiller Airflow

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

- Real time monitoring of airflow while cooking or chilling.
- Compatible with Wyze Temp<sup>®</sup> Base readers so temperature, weight, and airflow can be recorded, graphed and saved for optimizing the cooking recipe, improving yield, quality, and profits.
- Airflow uniformity of the oven or chiller can be validated in real-time which is particularly useful for products moving on a conveyor.
- Oven or chiller airflow patterns can be mapped out in real-time to ensure uniformity in the cooking or chilling process.

## AIRFLOW SENSOR SPECIFICATIONS

**Airflow Range:** 1–600 meters/min

**Operating Temperature Range:** -20C to +100C

**Storage Temperature:** -40C to +100C

**Compatible with Wyze Temp<sup>®</sup> Base Readers**

**Response Time:** 5 seconds

**Accuracy at +20C:** 45% RH, and 1013hPa;  
12 meter/min.; +4% of Measured Velocity

**IP Rating:** IP69K

**Materials:** FDA compliant materials  
for food contact (stainless  
steel, plastic, and silicone)

**Direction:** Omni-directional

**Sensor Body Size and Weight:**

Approx. 25mm x 50mm x 70mm; Weight 75g

**Probe Size:** 2mm dia. x 38mm long



Base Reader

Antenna



Sensor

**MATRIX**  
PRODUCT DEVELOPMENT™

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