



Rotisserie



Professional Oven



Consumer Oven

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

- Temperature sensing without batteries! (Sensors are powered up by the reader RF energy)
- Up to three antennas can be connected to the reader to extend the read distance.
- Up to three temperature probes can be read simultaneously.
- Perfect for conveyor ovens and rotisseries where tethered probes cannot be used. Bakery goods and other foods that go through cooking and cooling zones benefit by real time temperature tracking.
- Oven integration software support available.
- 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.

TEMP SENSOR SPECIFICATIONS

Sensor Type: Surface Acoustic Wave (SAW) technology
Radio Frequency: 428–439.5 MHz
Battery Life: Not applicable
Accuracy: ±1.0C (50C to 90C); ±3C (0C to 120C)
Operating Temp: 0C to +230C
Probe Measurement Temp: 0C to +120C
Case: Conformance for food contact per EN1935/2004
Dishwasher Safe: Yes
Probe: Approx. 5mm dia. x 100mm plus 8mm dia. by 55mm handle (antenna); Weight 25g

READER

Interface: USB, RS232, RS485, CAN
Radio Frequency: 428–439.5 MHz
Operating Temperature: -20C to +70C
Dimensions: 57mm x 96mm x 45mm



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PRODUCT DEVELOPMENT™

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