fdpp
FOOD & DRINK PROCESSING & PACKAGING
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TIPS FOR LONG AND TROUBLE-FREE FORKLIFT LIFE

IMPACT CAT Lift Trucks

Customers have reached out to us with a question on what the weakest parts of a forklift are, and how to avoid unexpected breakdowns.

PhoenixTM Real Time Temperature Monitoring 'Look as you Cook!'

As part of any food processing operation monitoring, controlling and validating food cook temperatures is critical to the success of any HACCP strategy.

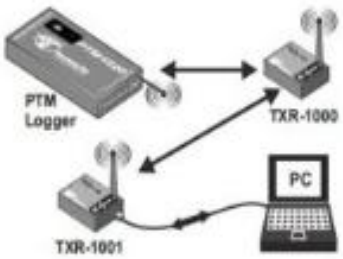
Knowing the accurate core temperature of your product during any cook regime is essential.

You may know the live temperature of the oven from the controller systems but not the product itself.

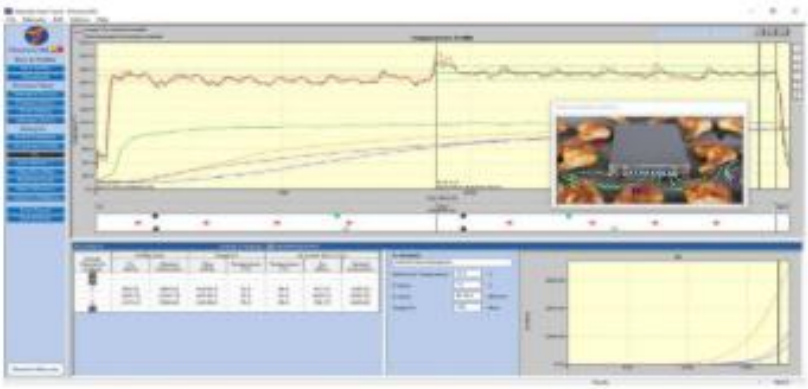
Manual testing with a handheld thermocouple is an option but this will interrupt the cook cycle creating delays and reducing productivity as well as cook efficiency.

Complementing its range of thru-process temperature monitoring systems designed specifically for the Food industry, PhoenixTM offers a real time RF telemetry system option.

Food cook temperature data measured by the thermally protected data logger, using thermocouples, is stored in the memory of the data logger. Simultaneously temperature data is transmitted direct from the data logger via a thermally insulated RF antenna exiting the barrier with the thermocouple cables. The RF signal transmitted out of the oven is then passed along a series of repeater units ('Lwmesh' networking protocol) back to the main coordinator connected to the monitoring PC. The repeater units are powered by battery and are not physically linked by any cable. As such they can be positioned where needed and moved with ease (No expensive infrastructure or installation costs).



Employing real time operation, product core temperatures over the product rack or conveyor mesh belt width can be monitored live.



Cook programs can be controlled therefore by true product temperature. This may be far more efficient than cooking to a set cook program time which may overcook just to be safe. Using Real Time RF telemetry new cook programs can also be optimised and validated with efficiency and confidence.

The full temperature profile can be fully analysed, post run, for complete HACCP compliance.

A comprehensive suite of analysis tools converts the raw profile temperature data into useful process information. Analysis tools also include the ability to calculate Fo/Pu values for the process against target micro-organisms.

The information gathered, further to process validation, can be used to allow informed process problem solving and optimisation to maximise product quality, yield, process productivity and efficiency.

See live what a difference a PhoenixTM system could make to your cook operation. Contact PhoenixTM to help Find, Fix and Forget your Cook Problems!

www.phoenixtm.com

Efficient HACCP Cook & Chill CCP Validation

PhoenixTM
Phoenix Temperature Measurement

Where experience counts !

Thru-process temperature monitoring solutions for all your cook applications

PhoenixTM Technology

- Accurate IP67 data logger (Type K or T)
- 10 Measurement Points for full oven mapping
- Thermal barrier options to suit cook regime
- Comprehensive thermocouple range
- Standard miniature thermocouple plugs
- Calibrated thermocouple options
- Food trays and thermocouple jig options
- Full lethality (Fo/Pu) and reporting
- Real Time RF Telemetry options
- Local efficient calibration and service support

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