



FOOD & DRINK PROCESSING & PACKAGING

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The world's largest supplier of premium perforated solutions with over a century's experience in perforation.

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PhoenixTM cook monitoring solutions for Pizza perfection

When it comes to pizza nobody wants a soggy bottom! In the commercial world supplying ready to eat Pizzas takes significant experience and control of the cooking / baking process to get the quality safe product the consumer wants. The HACCP program validation of such cook and chill processes is a critical and significant task taking time, effort, and resources.

PhoenixTM have developed a thru-process temperature monitoring technology specifically for this task designed to meet the challenges of Pizza production. Ideal for the validation process for any new cook regime, new product, or annual process certification. Conveyorised pizza base cook lines come with monitoring challenges of their own. Ovens are low height and although run for short bake cycles can reach up to 400 °C at the belt level.

The PhoenixTM Thru-process profiling system comes with a low height thermal barrier protecting the data logger to give accurate temperature readings as it travels through the oven. At such elevated temperatures the thermocouple offered is a 316 stainless steel mineral insulated



(MI) design operating up to 500 °C (Type K). The MI thermocouples can be inserted into the pizza. Alternatively, to thermally map the oven, thermocouples can be positioned across the belt using the probe jig accessory (Shown above).

The system can be placed easily on the line in one quick step and temperature uniformity across the belt can be determined quickly and efficiently. The thermocouples are maintained in the same position run to run.

To illustrate the flexibility of the system current pizza

manufactures in the UK are using the same technology to determine and validate their recommended cooking instructions to the consumer.

Operating the data logger outside the domestic oven multiple thin flexible PFA exposed junction thermocouples, rated up to 265 °C, can be run easily through the oven door seal to the pizza sitting on the oven rack. Designed with a fine sensor tip the thermocouple can be inserted into the base, and toppings with accuracy and ease. To secure the thermocouple in place the cable can be inserted through the base in a "chain stitch" fashion as shown left.

Real time temperature data can be transferred from the data logger (via USB or RF telemetry option) to the Thermal view Food Software showing the complete temperature profile as it develops. The data you need to determine the full cook conditions to obtain the quality safe product your customer desires.

Contact PhoenixTM to help Find, Fix and Forget your Food Cook Problems!

www.phoenixtm.com

