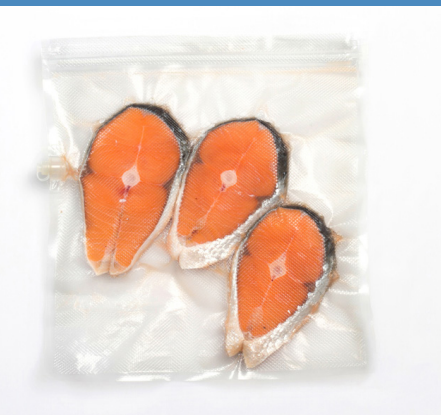




Commercial Freezer



Sous Vide Cooking



Steamer for Fish, etc

COLD CHAIN AND BATCH COOKING PROCESS: Wireless, Real-time Temperature Monitoring 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.
- Cloud service available to log cooking or chilling processes for a permanent record of product temperatures.
- Satisfies HACCP and FDA safety compliance initiatives.
- Field replaceable battery.
- Custom lengths available.

WYZE TEMP[®] APOLLO WIRELESS TEMPERATURE SENSOR

Sensor Type: Active RFID technology

Radio Frequency: 433MHz

Battery Life: 1+ Years, field replaceable

Accuracy: $\pm 0.75C$ (-20C to 85C)
 $\pm 1.5C$ (-40C to 100C)

Operating Temp: -40C to 100C

Case: IP69K FDA approved Ultem enclosure

Body (overall): 25mm x 150mm long; Weight 75g

Probe Tip: 4mm dia. x 55mm long

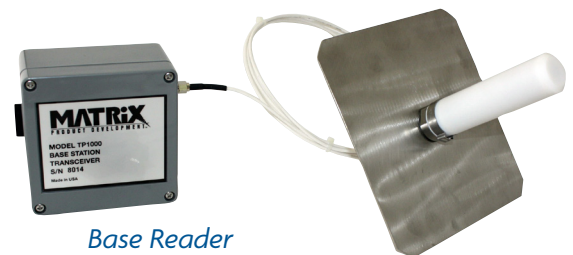
WYZE TEMP[®] PLUS BASE UNIT

Interface: Ethernet with a Web service

Radio Frequency: 433MHz

Operating Temperature: -20C to 85C

Dimensions: 100mm x 100mm x 56mm



Base Reader

Antenna



Sensor



11 North Bird Street • Sun Prairie, WI 53590 USA

(608) 834-1661

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MADE IN THE USA