

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 two 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.

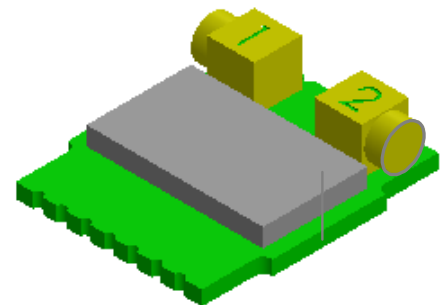
TEMP SENSOR SPECIFICATIONS

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
Body (overall): 8mm x 145mm long; Weight 25g
Probe Tip: 5mm x 90mm long

READER

Interface: UART-TTL-3.3V
Radio Frequency: 428–439.5 MHz
Operating Temperature: -20C to 70C
Dimensions: 22mm x 25.4mm x 6.5mm
Antenna Ports: 1 or 2
Antenna Connector: MCX
Optional: TT1000 RTD on Antenna Port 1
Packaging: Tape and Reel

O.E.M. MODULE



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