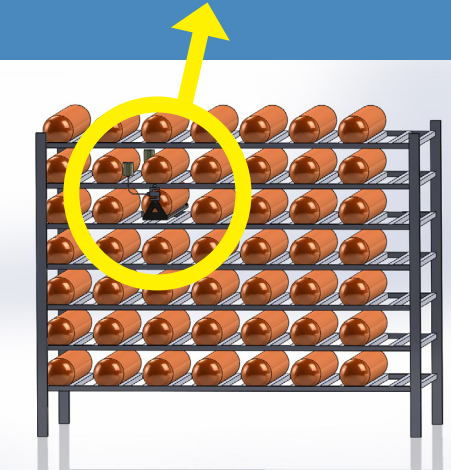
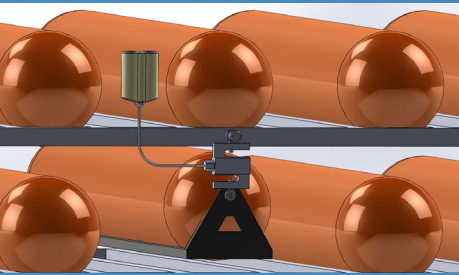


Sausage Weight



Log Weight, Dual Sensors

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

- Real-time monitoring of weight loss during cook cycle.
- Compatible with Wyze Temp[®] Base readers so temperature and weight can simultaneously be recorded, graphed, and saved for optimizing the humidity and temperature for improving yield, quality, and profits.
- A typical use-case would be actively weighing a single strand of brats using one weight sensor. Another use-case would use a pair of weight sensors to actively monitor a log of deli meat.

WEIGHT SENSOR SPECIFICATIONS

Weight Range: 1-23kg
Safe Overload Weight: 150% of full scale
Operating Temperature Range: -20C to +85C
Storage Temperature: -40C to +93C
Compatible with Wyze Temp[®] Base Readers
Temperature Slew Rate or Stabilization Time: 1 minute/20C temp change
Accuracy: 0.25% of reading
Non-Linearity: 0.15% of reading
Non-Repeatability: 0.1% of reading
Hysteresis: 0.15% of reading
Zero Balance: 1.0% of reading
Averaging Period is Adjustable from 1-30 Seconds
IP Rating: IP67K
Materials: FDA compliant materials for food contact (stainless steel, plastic, and silicone)
Choice Between Compression or Tension Load
½-20 Eyelets Installed On Each End
Sensor Body Size and Weight: Approx. 25mm x 50mm x 70mm; Weight 75g
Load Cell Size and Weight Without Eyelets: 63mm x 63mm x 11mm; Weight 200g



MATRIX
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