*Rotisserie*

*Professional Oven*

*Gas Grill*

*Commercial Grill*

## Wireless, Real-time Temperature Monitoring Sensor System

# Now you're cooking with FIRE

- Temperature sensing without batteries
- Probe charges in 5 minutes for a maximum 16 hour operating time
- Up to 16 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
- Optional draft fan
- Optional CLOUD service for permanent cook record

- 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

**CLOUD OPTION**

## TEMP SENSOR SPECIFICATIONS

**Radio Frequency:** 2.4 GHz
**Accuracy:** ± 0.25C typical; ± 0.75C
**Operating Temp:** 0 - 260C
**Probe Measurement Temp:** 0 - 100C
**Case:** Conformance for food contact per EN1935/2004
**Dishwasher Safe:** Yes
**Body (overall):** 9 x 14 x 150mm
**Probe Tip:** 5 x 9 x 100mm

Actual Size

## GUAGE

- Local LED display of oven and product temps
- Bluetooth and Wi-Fi to mobile device with Android and iOS app
- Cloud service option to store a permanent cook record
- Powered by four AA batteries
- Optional wireless draft fan for charcoal or wood-fired grills, powered by four AA alkaline batteries

## MATRiX
PRODUCT DEVELOPMENT™