

TB5010

Shower Proof Barrier Ideal for long duration Batch Cook / Chill in Static or Rotating Ovens

3.75 Hours Protection at Environmental Temperature 200 °C

Equipment Shown With RF Transmitter Aerial sending data from the Oven live back to the Monitoring PC

100 mm High

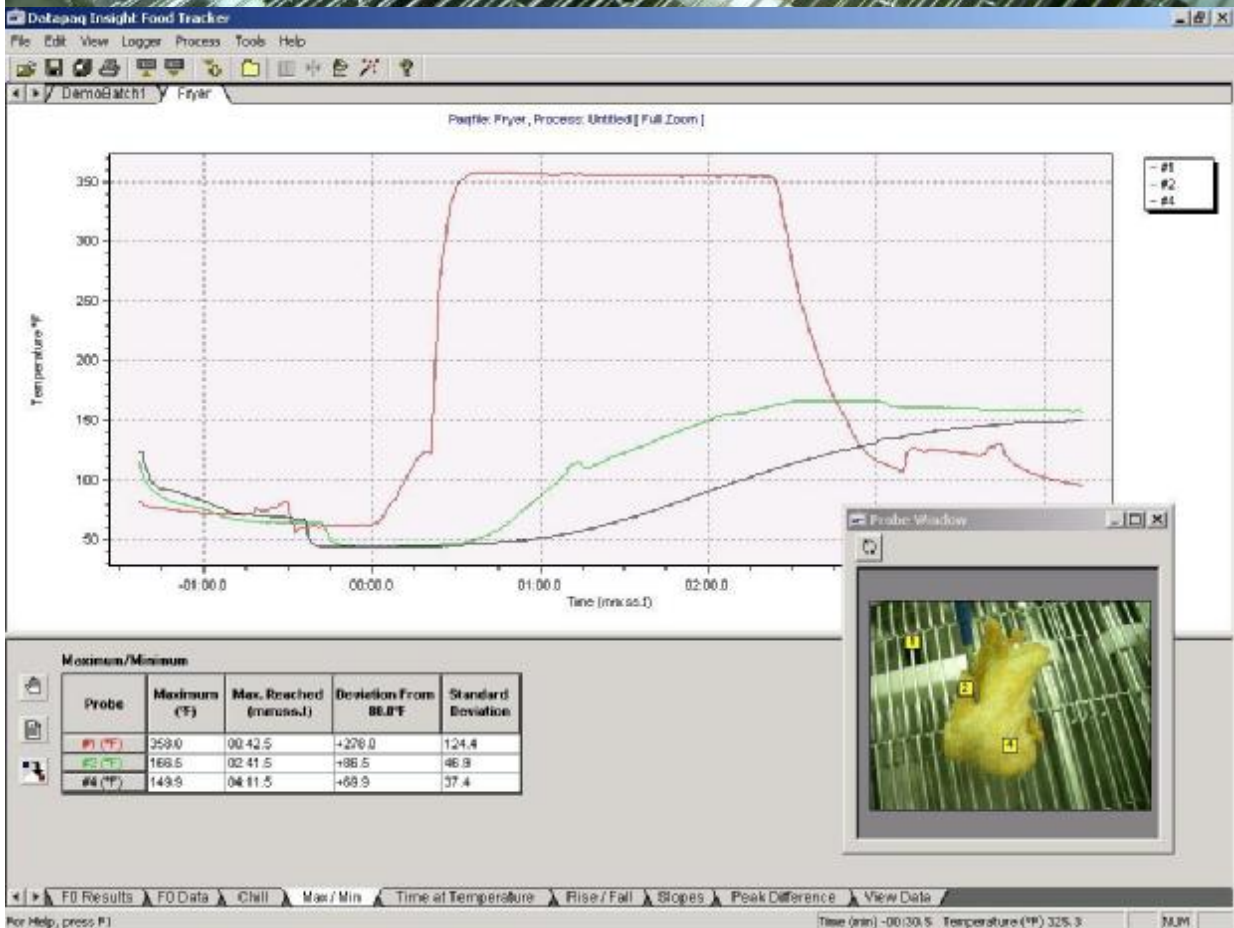


TB5815

Fully Water Tight IP67 Thermal Barrier for Deep Fat Fry / Boil & Blanch Processes

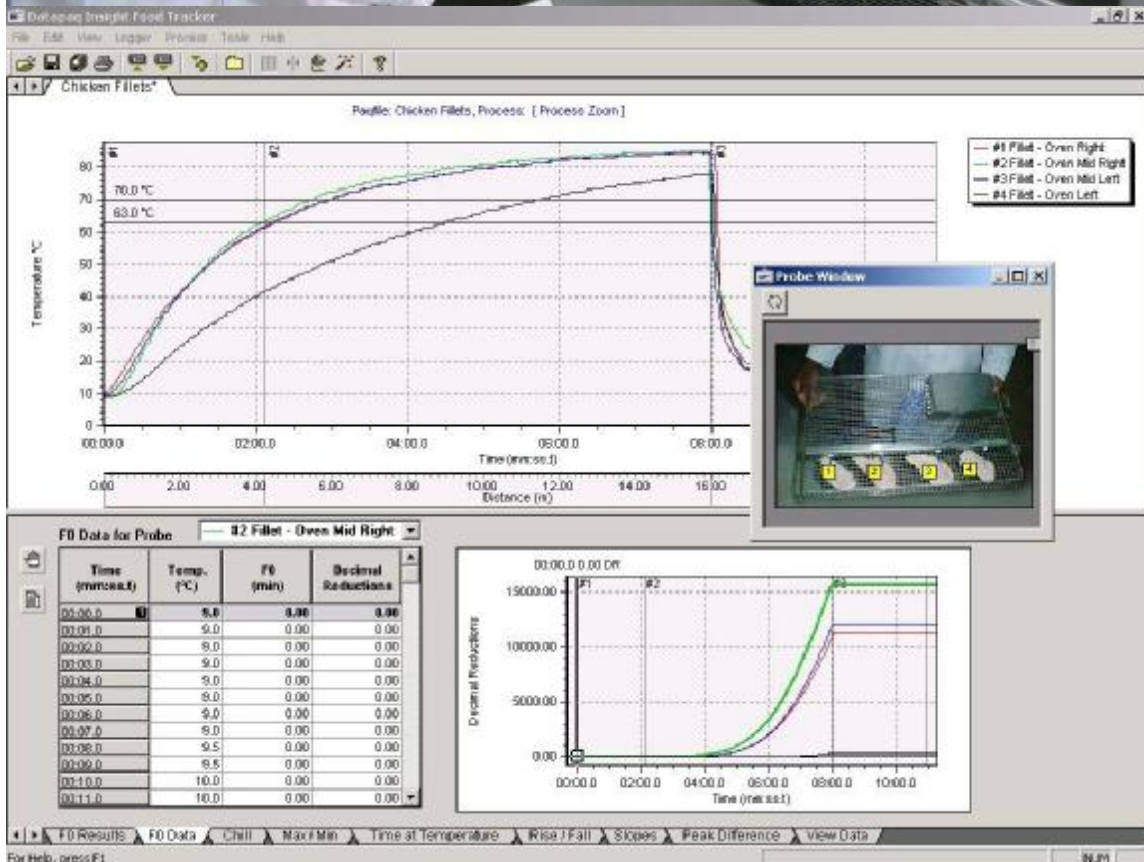
60 mins Protection in H₂O @ 100 °C
22 mins Protection in Oil up to 200 °C

40 mm High



TB5009

Shower Proof Barrier Ideal for Conveyorised Inline or Spiral Cook
 1.25 Hours Protection at an Air Temperature of 200 °C (60 mm High)
 Equipment Shown used with the Food Tray ideal for easy placement
 of equipment on a moving conveyor and reproducible product probe
 placement.

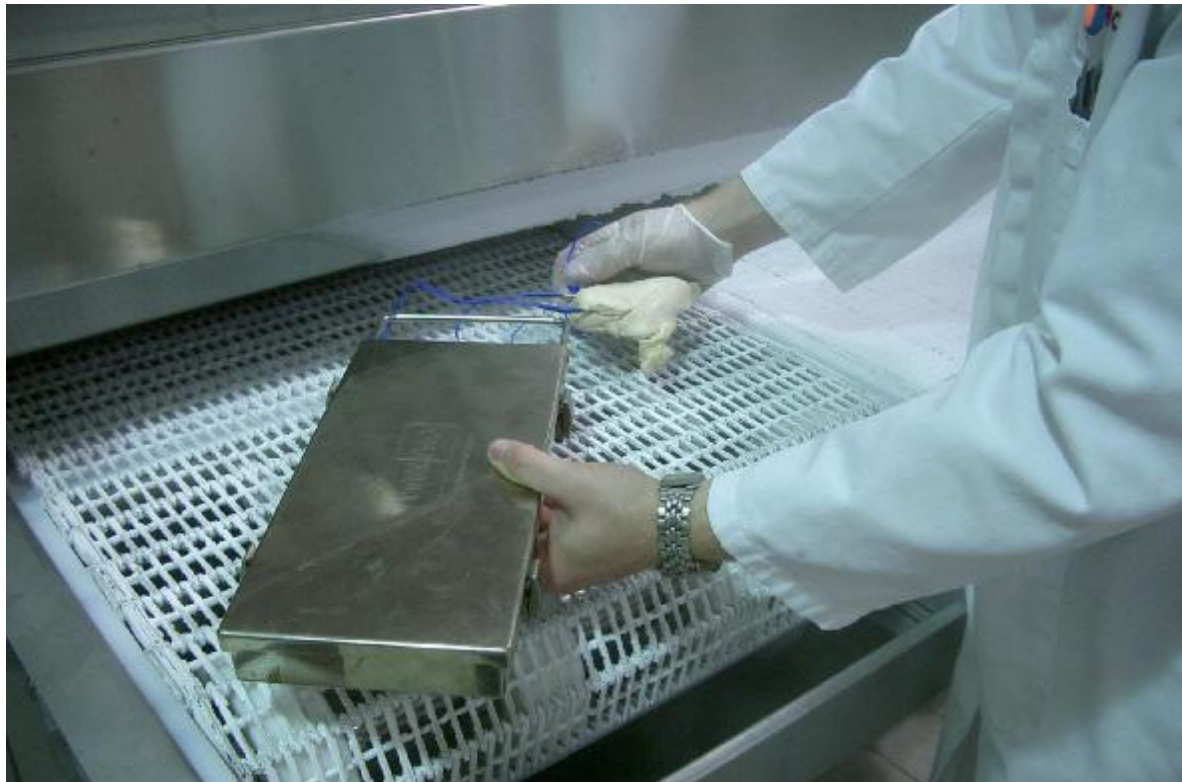


TB5011

Low Height Barrier 40 mm ideal for conveyorised Cook / Chill & Freeze applications.

Freeze 37 mins protection @ -100 °C

Cook 40 mins protection @ 200 °C



Humidity

Inprocess measurement of Product and Environmental Temperature plus environmental Humidity at process temperature up to 200 °C.

Bread Proving
Pasta Drying
Low Temperature Baking
Meat Processing

Capacitive sensor allows direct measurement of %RH and conversion to absolute Humidity (% m/v, ppm & Dew Point)

Preconditioning unit optimises response characteristics and reduces condensation problems.

