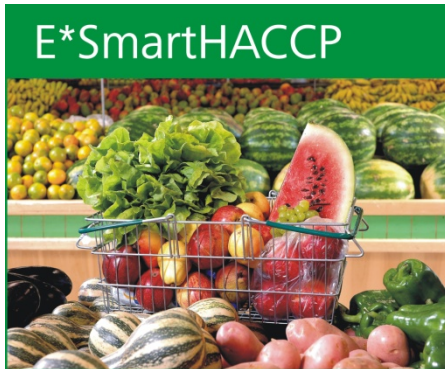


E*SmartHACCP Wireless temperature monitoring



Temperature documentation costs a lot of time and money at least for manual measurement and handwritten log.

Temperature documentation could be so easy and cost-effective:

The wireless sensor system from Eckelmann automates the temperature documentation for the quality assurance according to HACCP.

It can be set up, configured and operated completely using a web browser.

TS 30 XW Wireless sensors
External sensor e.g.
for cold rooms

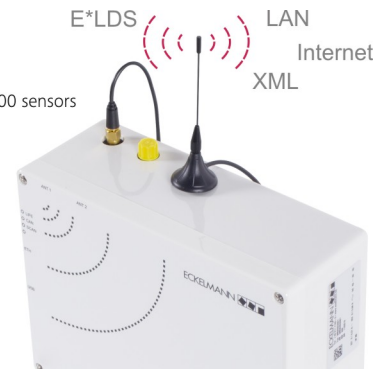


TS 30 W Wireless sensors - the classic

- Metering range: -40 .. +80 °C
- High-accuracy digital measurement
- Internal data buffer: > 4 days
- 10 years maintenance-free and long-time stable
- Compact, simple and hygienic

WR 400 Receiver module

- Receiving management up to 100 sensors
- Secure data archiving for 1 year
- Intelligent alarm management
- Networkable: LAN and E*LDS
- Easy by browser operating
- Server integrated



Mode of operation

The wireless sensors are placed at critical temperature points. The sensor measures the temperature every 15 minutes and sends its data to the receiver module at configurable intervals of 5 to 30 minutes.

The receiver module is responsible for the transmission management of 100 sensors and alarms if limit values are exceeded. The receiver module also provides the data in the network in XML or HTML format for display in the convenient browser user interface.

Uses

- Automatic temperature measurement and documentation according to HACCP.
- Alarming by horn or desktop service
- Temperature acquisition without gaps
- 10 years maintenance-free
- More reproducibility and transparency in the quality assurance
- Setup and operation using browser
- Replaces time-consuming temperature measurements by personnel

E*SmartHACCP temperature monitoring

24h Archive 28.02.2012

Choose Date: < 28.02.2012 >

Sensor			All temperatures as an hourly mean in °C																								Ø	Min.	Max.		
ID	Name	Pos.	00	01	02	03	04	05	06	07	08	09	10	11	12	13	14	15	16	17	18	19	20	21	22	23					
1	Counter Fish	*001*	2	1	2	2	2	2	2	2	2	2	2	3!	3!	3!	3!	3!	2!	2!	2!	3!	3!	2	2	2	2.2	1:20	1.0	14:40	3.0
3	Multideck dairy	*003*	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10	10.0	0:05	10.0	16:25	10.2
4	Freezer pizza	*004*	-19	-19	-19	-18	-19	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18	-18.2	7:20	-19.0	14:00	-18.0
5	Poultry shelf	*005*	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4.1	22:15	3.0	11:25	6.0
6	Minced meat	*006*	3	3	4	3	3	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	4	3.8	3:35	3.0	16:45	4.4
7	Counter cake	*007*	6	6	6	6	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	7	6.9	22:15	6.2	15:15	8.2

Legend: | Sensor in Alarm
 ❄ Defrosting
 Temperature above max. limit
 Temperature more than 2K above max. limit

24 hours temperature list

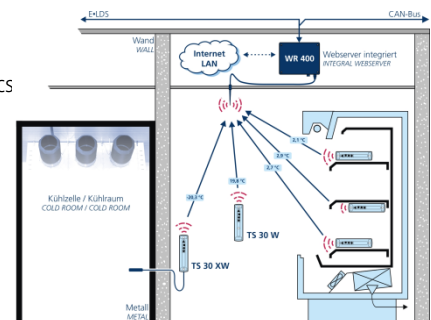
Configure and operate using browser

The user interface of the receiver module can be invoked in a web browser on every computer in the network. The Configuration menu enables fast setup and configuration of sensor networks; from the registration of new sensors to the setting of limit values and multi-level alarm priorities to the allocation of sensor names which enable easy assignment of the measuring points. Special technical knowledge is not required for this. The possibility for setting defrost times is particularly interesting for the monitoring of cooling units. However, the system also has automatic defrost detection whereby defrost alarms can be intelligently suppressed.

Amongst other things, the data are compressed in clear 24 hours lists. Deviations from limit values and alarms are highlighted in colour so that the user can have an overview quickly. The average, maximum and minimum values of all measuring points are also displayed. The tables can be saved as reports for the temperature documentation according to HACCP. Under Windows, the practical "Alarm Notifier" service can also be installed; this informs the user about alarms using a pop-up window and a signal tone.

Application examples

- Cooling units / freezer cabinets in supermarkets
- Cold storage
- Fresh food logistics
- Laboratories and medical equipment
- Food industry
- Canteens and large-scale catering
- Pharmaceutical storage and logistics
- Server rooms and data centres
- Greenhouses
- Mushroom farms



Eckelmann Group – Source of inspiration