

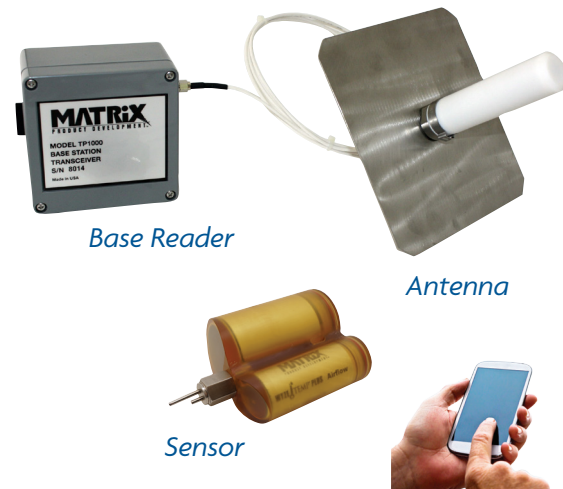
Oven/Chiller Airflow

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

- Real time monitoring of airflow while cooking or chilling.
- Compatible with Wyze Temp[®] Base readers so temperature, weight, and airflow can simultaneously be recorded, graphed and saved for optimizing the cooking recipe, improving yield, quality, and profits.
- Airflow uniformity of the oven or chiller can be validated in real-time which is particularly useful for products moving on a conveyor.
- Oven or chiller airflow patterns can be mapped out in real-time to ensure uniformity in the cooking or chilling process.

AIRFLOW SENSOR SPECIFICATIONS

Airflow Range: 1-600 meters/min
Operating Temperature Range: -20C to +100C
Storage Temperature: -40C to +100C
Compatible with Wyze Temp[®] Base Readers
Response Time: 5 seconds
Accuracy at +20C: 45% RH, and 1013hPa;
12 meter/min.; +4% of Measured Velocity
IP Rating: IP69K
Materials: FDA compliant materials
for food contact (stainless
steel, plastic, and silicone)
Direction: Omni-directional
Sensor Body Size and Weight:
Approx. 25mm x 50mm x 70mm; Weight 75g
Probe Size: 2mm dia. x 38mm long



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MADE IN THE USA