

Temperature control on delivery

ProbTx

- A simple control tool for measuring and logging commodity temperature during in or outbound delivery.
- Entries are directly and wirelessly stored in a table corresponding to the respective supplier.
- Handles up to 20 suppliers.
- Control program for managing deviations and actions.
- Approved for rejection of poorly chilled goods.

Livsmedel AB - Verktyg					
Hem / Livsmedel AB / Ankomstkontroll					
001.234	002.345	003.456			
Milko	ICA	Nordic Bake off	Siljans	Solbergs	Ridderheims
Gourmetgruppen	Gävle Fisk	Meikers	Färskvarupolen	Färskvarukompani	Arla
Swedish Trading	GB	Diplom Is	Ank 16	Ank 17	Ank 18
	Ank 19				Ank 20

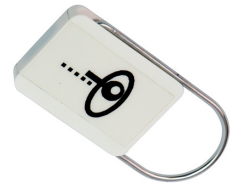
1	2	3	4	5	6	7
2019-03-28 21:52:36	Siljans	-20.7 °C				
2019-03-26 23:28:06	Siljans	-17.9 °C				
2019-03-26 23:18:53	Siljans	-19.8 °C				
2019-03-26 21:46:48	Siljans	-20.1 °C				
2019-03-26 21:44:29	Siljans	-22.0 °C				
2019-03-20 21:58:50	Siljans	-19.4 °C				
2019-03-19 23:00:36	Siljans	-18.9 °C				
2019-03-19 23:00:17	Siljans	-21.3 °C				
2019-03-19 22:18:31	Siljans	-20.2 °C				



The arrival control ProbTx is your tool for verifying the temperature of the goods at delivery, as it is extremely important that foodstuffs maintain the right temperature at all stages in order to ensure durability and edibility. Place the probe between the goods (according to our recommendations), scroll to the right supplier with ProbTx scroll wheel and start the measurement by pressing the scroll wheel. When the temperature is stabilized, the measured value is automatically transmitted for registration in the system. On the web, you can then generate statistics and analysis, and use the records as evidence in any complaints.

Technical specification

Measured value:	-30°C to +100°C 0,1°C resolution 0,2°C inaccuracy Surpasses the HACCP standard SS-EN 12830.
Design:	With display for manual reading option on site
Size:	79 × 117 × 24 mm
Weight:	188 grams
Protection:	IP-54 IP-68, waterproof option, for kitchen and food production.
Operation:	With patented non-contact activation key* for; <ul style="list-style-type: none"> - Manual report. - Identification of linked receiver. - Off-identification to remove a device from the system and deactivate it.
Display:	3-digit luminous green LED, 15 × 23 mm, clearly visible even in the dark.
Diode indication:	Report - radio transmission av automatic or manual report. Batt - Battery low °C - Temperature
Technology:	Durable surface mounted device (SMD), microprocessor based. Compatible with the industrial wireless control system RadioPLC®. Data transfer: License-free low-power radio. Undisturbed and error-controlled.
Battery:	Long-life lithium, 1-15 years operating time depending on usage, service bag submitted for replacement.
Accessories:	Stainless steel straight probe, Art. No. 944 Stainless steel sharp angled probe, Art. No. 943 Transparent lexan holder with “click bracket”, Art. No.922 Magnetic mounting, Art. No. 918



* TermoSense® and RadioPLC® are registered trademarks # 399593 and 380443. The products are covered by seven patents; 0601964-0, 0602021-8, 0850069-6, 1150137-6, 1150138-4, 1230113-1 and 1230114-9.

We reserve the right to make technical changes. © 2019 SensiNet AB