

## WIRELESS SOLUTIONS FOR RTE MEATS

By: Douglas Wright, President

[Scigiene](#) [wireless systems](#) provide simple and cost effective solution for measuring and recording the cooling, cooking and storage of meat products in slaughterhouses, abattoirs and retail environments.

Our wireless [T\\_probe](#) is specifically designed for temperatures up to 100°C and its rugged sealed Teflon and St. steel design stand up to the rigours of any cook or smoke house.

It can be paired with countless other [sensors](#) in coolers and freezers to give you a plant wide temperature monitoring system at costs far below what you would pay for ordinary dataloggers or competing wireless systems or costly cookhouse controls.

This cutting edge device records and transmits internal product temperature data back to a central computer or [cloud based software](#) for real-time data monitoring and alarming. Data can be transmitted up to 350 ft indoors (non-line of sight) and this can be expanded to cover the largest facilities using simple signal repeaters. The system can be configured to send an email, text message or on-screen alerts to your smartphone as well as log data and generate reports for HACCP compliance.

The Scigiene [T-probe](#) can be used to monitor live both cook and cool down cycles. The Advantages over standard dataloggers are live readings allowing for precise cook monitoring and controls. Compared to controls these have several advantages:

- no cables to get damaged
- can be placed anywhere (not just where the cables permit)
- can follow product right from the beginning of the cook cycle trough the chilling into the freezer.

Can be integrated with other [wireless sensors](#) for plant wide wireless monitoring.



1295 Morningside Ave Units 16, 17, & 18  
Toronto ON M1B 4Z4 Canada  
Telephone: 416-261-4865 Fax: 416-261-7879  
[www.scigiene.com](http://www.scigiene.com)

**Features & Specifications:**

- 900MHz Operating Frequency
- 300 - 350 ft. non-line-of-sight device range\*
- 3 to 6" PT1000 RTD Probe
- Probe Range: -50°C to +370°C (-58°F to +700°F)
- Accuracy: +/-0.3° at 0°C
- Antenna: 3dBi RP SMA
- Power: High temperature Lithium Thionyl Chloride AA, 3.6V Battery ( factory replaceable only)
- At 1 minute heartbeat setting, included AA batteries will last >1yr\*\*
- Enclosure: Teflon and St. Steel IP68
- Sensor (Body) Max Operating Temperature: -40° to 140°C Dimensions: 4cm x 12cm plus probe
- FCC and IC certified
- User defined thresholds for alerts and notifications
- Can be offered with customized mounting pins (call for details)
- Supplied with probes 3 to 6" (or call for other options)

**Perfect for the Following Applications:****Monitoring Processes****Cooking & Cooling Cycles****Smokehouses****Ordering Instructions:**

<b>Product #</b>	<b>Description</b>
<b>RFT-245-5A</b>	Wireless T Handle Probe – 5 inches (To be used for sausages)
<b>RFT-245-6A</b>	Wireless T Handle Probe – 6 inches (To be used for cattle and ham)

\* Actual range may vary depending on environment

\*\* Battery life is determined by sensor reporting frequency and other variables



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