NEW TV30-GE Model Now Available

We are pleased to share the exciting news that we have a new product in our noncontact temperature measurement range.

The ThermoView range has a new GigE model (TV30-GE). These innovative cameras offer a true GigE Vision interface, providing endless possibilities for specialised applications. The GigE Vision interface allows direct communication with the camera using the Fluke Process Instruments ThermoView software for an all-encompassing monitoring solution.

Other Camera Option:

- TV30-SA Camera Models: These models provide seamless integration without the need for a PC. You can effortlessly monitor your process and access onboard analytics through a standard web browser. Enjoy the convenience of real-time insights and streamlined control.

TV30 Key Features:

- Reduced installation cost and space savings: TV30's small footprint allows easy installation, while multiple fieldbus options simplify integration with existing process controllers and external devices.

- Spot issues swiftly with AOIs and customization: The TV30 series empowers our customers with Areas of Interest (AOIs) and extensive customization options.

- Designed for the harshest conditions: Rugged and reliable IP67 housing is resilient and built to last, with an air purge, water-cooling jacket, and other

accessories available. You can be sure your equipment will stand up to whatever is thrown at it.

For more details on the ThermoView TV range or for a demo, get in contact by calling 01908 370000 or by emailing tv30@radir.com.

Datapaq Food Tracker Thermal Profiling System

The Datapaq Food Tracker temperature profiling systems are comprised of a data logger, protective thermal barrier and Insight software. With a Datapaq system, you can guarantee the quality and safety of your cooked meats, poultry, bakery products and ready-to-eat meals.

Datapaq systems, designed to withstand the harshest environments, travel through the oven or freezer with the food product, making a complete record of product temperatures. You can monitor the product temperature of the entire cook/freeze cycle in either static or conveyorised ovens, as well as in steam cookers, deep fat fryers and blast freezers.

Food Tracker Insight Software:

Use Insight software to convert raw data into meaningful information about your process, including instant reports on lethality. Features include:

- **Process Analysis**: Automatically calculate all process critical control points to satisfy your HACCP requirements.

- **Lethality Calculations & Reporting**: Employ accurate lethality calculations for the micro-organism risk in your particular process and product (Fo value), ensuring your food is of the highest quality.

- **Process Optimisation & Fault Finding**: Quickly locate the exact position of hot or cold spots in the oven, minimizing production loss.

- **Reporting**: Generate certified and traceable profile reports to satisfy all your HACCP validation documentation needs.

- **Monitoring**: Observe the exact moment on your PC when your product reaches the required safe cooking temperature.

To find out more about our Datapaq systems get in contact by calling 01908 370000 or by emailing datapaqft@radir.com.