Data Logging Solutions for USDA Regulation Compliance and HACCP Programs for **Food Processing** 







## Data Logging Solutions for Temperature Critical Food Processing Applications

MadgeTech has been a key resource for the food and beverage industry for over 20 years, offering a wide range of temperature monitoring solutions. We have a deep commitment to facilitating regulatory compliance and promoting best practice in food safety. MadgeTech data loggers and monitoring systems have become synonymous with HACCP compliance and process verification throughout the food industry, both domestically and internationally.

Most importantly, the MadgeTech name is widely known for both quality and reliability.

As a provider of leading-edge technology, MadgeTech offers a diverse line of wireless data logging systems for environmental and facility monitoring. This allows FSQA personnel to see both product and process temperatures in real-time. From refrigerators to freezers and blast chillers, from the production floor to packaging and storage, MadgeTech provides an easily scalable temperature and humidity data monitoring solution for even the most challenging environments.

Our goal is to continue to provide the tools needed to help food safety professionals perform their jobs more effectively and efficiently.

When you think food safety, think MadgeTech.



## **Data Logging Solutions**



Wireless Continuous Process Monitoring



Cooking & Cooling



Food Storage



Food Shipping



Canning Processes



Oven Temperature Monitoring



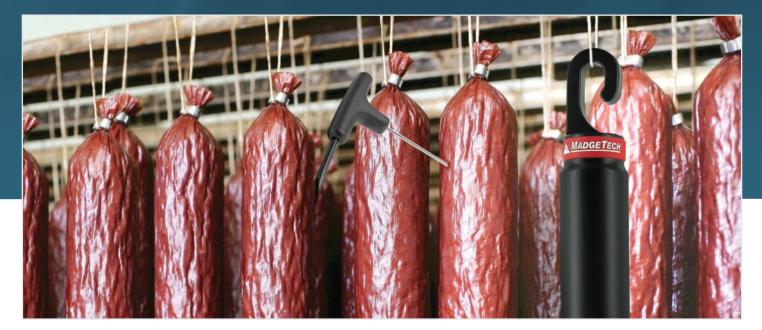
Egg Shipping & Storage and Incubation



Beverage Pasteurization

## Wireless Continuous Process Monitoring

MadgeTech's RFOT wireless, continuous monitoring data logging system provides a streamlined solution for measuring and recording internal product temperatures throughout the cooking, smoking, cooling and storage of meat and food products. Users can configure email and text message notifications in the event a logger receives data outside of the desired range.



# Wireless Meat Temperature Monitoring

The **RFOT** monitors and records internal temperature of meat products during cooking, cooling and storage. It can be used inside smokers and other cooking processes up to 212 °F (100 °C) as well as coolers and freezers down to -4 °F (-20 °C). The RFOT is completely splash-proof and can withstand wash down cycles. Once deployed, loggers can be stopped and started remotely and real-time data can be viewed from a central PC or from a smartphone using MadgeTech Cloud Services.

#### Available Probe Lengths

1.75 in (70mm)
 4.0 in (102 mm) RFOT-FR (Fast Resonse)
 4.0 in (102 mm) RFOT-4-TD (Transitional Diameter)
 7.0 in (177 mm) RFOT 7

## Wireless Ambient Data Loggers

Temperature and Humidity Monitoring

The MadgeTech 2000A series of wireless data loggers include models specifically designed to monitor ambient temperature and humidity in warehouses, coolers, freezers and other sensitive environments. Data from each 2000A logger can be viewed locally via LCD screen or remotely using MadgeTech 4 Data Logger Software or MadgeTech Cloud Services.

Programmable alarms can be set to alert users of undesirable temperature or humidity excursions. These alarms are audible and visible on the logger itself and users can also configure text message or email notifications.



RFRHTemp2000A Wireless Temperature and Humidity Data Logger with LCD display on table mount.



RFTemp2000A Wireless Ambient Temperature Data Logger with LCD on wall mount.

#### Applications

- Coolers
- Freezers
- Warehouses
- Thermal Mapping

#### Features

- LCD Screen
- Audible and LED Alarm
  Indicators
- Battery Life Indicator

### Wireless Thermocouple-Based Data Logger RFTCTemp2000A

The **RFTCTemp2000A** is a wireless thermocouple temperature data logger. This device can measure ambient temperature and be fitted with a thermocouple probe for targeted remote measurement. It accepts all thermocouple types, allowing the device to measure and record temperatures between -454 °F and +3308 °F (-270 °C to +1820 °C). The convenient LCD provides instant viewing of the current readings, as well as access to minimum, maximum and average statistics.





## Wireless Diagram

#### It's Easy! Start Logging in 4 Steps...

- 1 Setup the RFC1000's
- 2 Deploy the data loggers
- 3 Wirelessly start the data loggers
- Data is instantly transmitted to a computer or cloud for real-time monitoring



**RFOT** Wireless Meat Temperature Data Logger



**RFRHTemp2000A** Wireless Temperature and Humidity Data Logger with LCD Display



#### **RFTCTemp2000A** Wireless Thermocouple Based Temperature Data Logger with LCD Display





RFC1000 Wireless Transceiver

The **RFC1000** is a wireless transceiver for the RFOT, Therm-A-lert and 2000A series of data loggers. The RFC1000 features a 7.0 inch (178 mm) pivoting external antenna, which increases the transmission distance, provides greater signal strength and also allows more flexibility with mounting orientation.



#### RFC1000-IP69K Splash-Proof Wireless Transceiver

For environments that require high pressure, high temperature wash down, MadgeTech has designed the **RFC1000-IP69K**. This new splash-proof transceiver can be installed directly in the wash down location, ensuring 100% communication throughout the entire process.

# Cloud Services



## Access Data Instantly and Securely from Anywhere in the World

MadgeTech Cloud Services puts real-time data in the palm of your hand from anywhere in the world, giving users around the clock access from any internet enabled device. Users can view and manage an infinite number of wireless data loggers with a single MadgeTech Cloud account, empowering business owners and managers to view data for an entire production facility or a network of facilities around the world in one convenient view.

Users can also set alarms via the cloud to alert them in the event of an undesirable temperature or humidity excursion. These alarms can be configured as emails or text messages, allowing users to create the system that works best for them.

MadgeTech Cloud Services is available free of charge and compatible with all MadgeTech wireless data loggers, allowing users to create an account online and be up and running in minutes.



Real-Time Data

24/7 instant access to your temperature and humidity data.



of Mind

Be assured your equipment is running, whether you are in the building or on the road.



#### Text & Email Notifications

Get notified when temperature thresholds are met.



#### Multi-Facility Monitoring

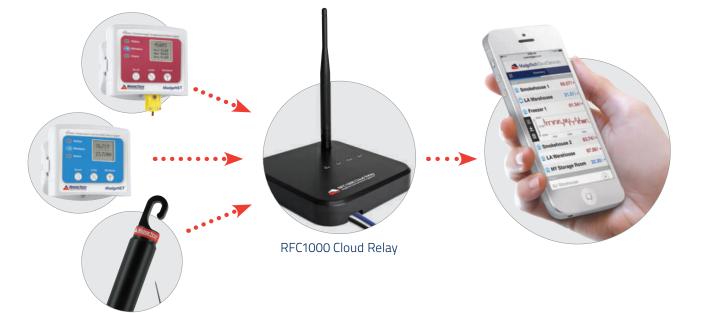
Managing a single logger system or a network of facilities.

# Transmit data directly to MadgeTech Cloud Services with the **RFC1000 Cloud Relay**



### Data Logging Hub RFC1000 Cloud Relay

The **RFC1000 Cloud Relay** is a data logging hub that transmits live data directly to MadgeTech Cloud Services. This allows users to remotely monitor and manage any number of data loggers without the need for a central PC. All Cloud data can be downloaded as a CSV file for record keeping or further analysis.



## **High Temperature Process Validation**



## Verify Wet or Dry Food Processing Applications

HiTemp140 Series

MadgeTech **HiTemp140** data loggers are designed for a wide range of food and meat processing applications to assist in compliance with HACCP guidelines and USDA regulations. HiTemp140 loggers are made from food-grade stainless steel and come in a variety of both rigid and flexible probes. These rugged loggers can indefinitely withstand temperatures of up to 284 °F (140 °C) and are completely submersible, making them perfect to validate cooking, smoking or pasteurization processes.

For applications above 284 °F (140 °C), a thermal shield is available for HiTemp140 series data loggers. Made of food-grade PTFE, the Thermal Shield extends the operating temperature range of the data logger for extreme temperature monitoring.



MadgeTech data loggers help users monitor and record the internal temperature of meat during a process.

#### Applications

- Cooking and Smoking
- Pasteurization Processes
- Roasting Ovens
- Lobster Boiling
- Equipment Validation/Profiling



Thermal Shield

HiTemp140X2 HiTemp140-1

-1 HiTemp140-2

HiTemp140-5.25 HiTemp140-7

## **Canning & Beverage Applications**







### Canning ThermaLock Pro Canning Fitting

The ThermaLock Pro Canning Fitting securely attaches to cans, jars or other rigid containers used in food processing applications. Compatible with the MadgeTech HiTemp140-FP and HiTemp140X2-FP data loggers. The ThermaLock Pro probe sheath extends into the container to allow users to monitor internal temperatures.

#### Available Probe Sheath Sizes

- 1.6 in (40.64 mm) probe sheath
- 2.4 in (60.69 mm) probe sheath
- 3.6 in (91.44 mm) probe sheath
- 4.5 in (114.30 mm) probe sheath
- 5.4 in (137.16 mm) probe sheath

#### Suitable Packaging Types

- Cans
- Jars
- Soft Pouches
- Rigid Plastic Containers
- Retort Packages



# Beverage Pasteurization

The **MicroTemp** is a miniature, submersible temperature data logger. At just 2.6 inches (66 mm) tall and 0.7 inches (18 mm) in diameter, this recorder can easily fit into beverage bottles to monitor and record temperatures during pasteurization.



## **Oven Temperature Monitoring**





## Rotary & Conveyer Oven Monitoring

The ThermoVault Max is an extreme, high temperature thermal barrier designed for use with MadgeTech's HiTemp140-PT data logger models. Built to endure extreme temperature monitoring environments, this durable enclosure can withstand temperatures up to 752 °F (400 °C) and provides a best-in-class solution for the harshest of applications.

No Wires or Thermocouples
 Temperatures up to 752 °F
 Food-Grade Stainless Steel

Sleek Compact Design

MadgeTech data loggers help verify your equipment is working properly and assist in your preventative maintenance program.



## Shipping & Storage Data Loggers



## Refrigerated Products

The **TransiTempII** is a low cost, splash-proof temperature data logger ideal for shipping applications. It measures temperatures between -40 °F and +176 °F (-40 °C to +80 °C), making it a perfect fit for refrigerators and freezers. Built in LED lights visually warn users when programmed temperature thresholds are approaching or have been exceeded.





#### Freezer Foods & Shipping Containers Cryo-Temp

The **Cryo-Temp** is a standalone ultra-low temperature logger that can measure as low as -122 °F (-86 °C). The enclosure is splash-proof and equipped with LED lights to inform users when programmed temperature limits have been approached or exceeded.

## Validating Egg Processes



## Egg Shipping, Storage & Incubation

EggTemp & EggTemp-RH Data Loggers

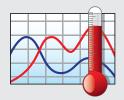
The EggTemp and EggTemp-RH are submersible data loggers that are designed to thermally respond to an environment the same way a real egg does. The EggTemp measures and records temperature, while the EggTemp-RH measures temperature and humidity, simulating the experience of the actual product.

These devices are commonly used in monitoring the shipping and storage of eggs as well as monitoring pasteurization cycles. They can record temperatures up to  $140 \,^{\circ}\text{F}$  (60  $\,^{\circ}\text{C}$ ) and have a maximum memory capacity of 32,767 readings.









## MadgeTech 4 Software

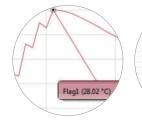
The simple, easy-to-use, Windows-based software enables the user to effortlessly collect, display and analyze data. A variety of powerful tools can be used to examine, export and print professional quality reports with just a click of the mouse. This software can be downloaded for free from the MadgeTech website.



#### Easy-to-use, Windows-based Software



The MadgeTech Data Logging Software makes record keeping a simple task. Easily tailor graphs and create custom reports for the product being processed to help comply with federal guidelines and regulations.











Cooling Flags

Graph View

Tabular Data View

Alarm Notifications

Automation



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