

TEMPERATURE DATA LOGGER for FOOD INDUSTRY TDC



FREE! SOFTWARE

Application



Frozen food industry



pharmaceutical

Ordering code

TDC -

- 1 : Cable length 1 meter
- 2 : Cable length 2 meters
- 3 : Cable length 3 meters

Accessories



Model : USB cradle

Description : supplied with ThermaData logger PC software

www.omi.co.th

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Features

- TDF data logger incorporates an external NTC thermistor probe with a one meter PVC/PFA lead and probe connector
- TDF that are ideal for food, pharmaceutical and other applications where a high temperature data-logger is required.
- TDF has a clear, easy to read LCD display and is housed in a waterproof, ergonomic case
- With Biomaster antimicrobial technology from England, proven to reduce the growth of food borne bacteria such as E.Coli, Salmonella and Campylobacter by up to 99.99%

Technical data

Probe type : NTC thermistor sensor

Measurement range : -40....+125°C

Accuracy : ±0.5°C (@ambient of -10 to 85°C)

Resolution : 0.1°C

Display : 10mm LCD and 2 LED

Unit : °C/°F

Memory capacity : 4,000 reading

Interval time : 6s...255 min

Battery type : 3.6 volt half AA lithium

Battery life : 18 months (*depend on condition and interval time*)

Data file : excel, pdf and graph

Case material : ABS plastic with Biomaster Antimicrobial technology

Cable material : PVC/PFA lead

Cable length : standard 1 meter (*can customize - see in ordering code*)

Dimension (probe) : Ø3.3 x 100 mm

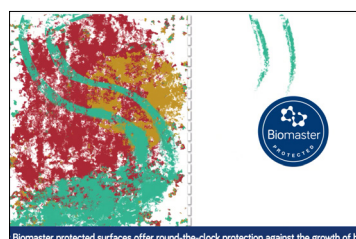
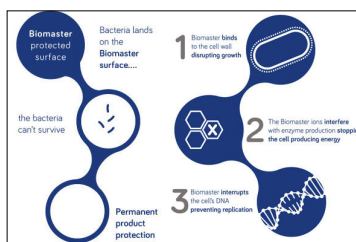
Dimension (device) : 76 x 23 mm

Weight : approx. 106g

Protection : IP67

conforms to standard : EN 12830:1999, S & T, C & D, 1, 0.5

Technology



Biomaster protected surfaces offer round-the-clock protection against the growth of bac

Biomaster protection

Biomaster antimicrobial technology from England, reducing the risk of bacterial cross contamination. As well as being harmful to health, outbreaks of food poisoning can damage brands, and the reputation of stores, food producers and restaurants. This protection lasts for the useful lifetime of the product.

How does it work?

The active ingredient in Biomaster is silver. Silver has been used in its pure form for many centuries to prevent the growth of bacteria.

Incredibly durable, long lasting and highly active, when Biomaster is added during manufacture it is dispersed throughout the product casing, will not wash off and will last for its entire lifetime. Biomaster provides antimicrobial protection without allowing bacteria to develop resistance.