



Celsius - Meso

Non-destructive Temperature Measurement System



PRODUCT DESCRIPTION

The Celsius Meso measurement system offers a fast accurate method for non-invasive temperature measurement of a wide variety of food products.

The measurements are performed using microwave thermometry technology which measures the equilibrium temperature rather than the surface or core temperature. This produces fast, consistent and accurate readings because the temperature measurement is not reliant on the positioning of a temperature probe.

Celsius is not an alternative but the new standard offering: Superior quality assurance: Celsius is proven to be the most accurate measurement available. Celsius will not miss hot or cold spots as it takes into account the entire product, giving the “desired” equilibrium temperature.

Increased production efficiency: Celsius offers the quickest results available to the industry, with minimum operator skill. Removal of paper-records eliminating human error.

Considerable savings: Celsius offers impressive paybacks, with savings made due to the removal of product wastage, packaging, replacement probes and rejected product.

Data Sheet — Celsius Temperature Measurement System

FEATURES

- Non-destructive measurement
- Built-in intuitive user Interface
- Electronic record keeping
- Simple calibration
- More accurate than probe or infra-red devices
- Increases detection of hot or cold spots on product
- Simple operating procedure
- Optional bar-code scanner
- Optional status beacon

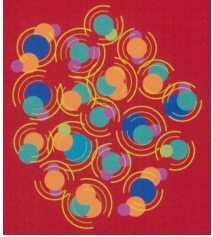



APPLICATIONS

- Packaged and unpackaged food
- Mid-line sampling
- End-of-line sampling



TECHNICAL SPECIFICATION

Electrical requirements:	90 to 240 V 50/60 Hz
Ambient operating temperature:	-5 to 40°C (-23 to 104°F)
Operating humidity:	40 to 90% RH non-condensing
External dimensions: (HxWxD)	800 mm x 680 mm x 500 mm (approx.)
Weight:	135kg
Product temperature range:	-5 to 30°C (Chilled) (23 to 86°F) -30 to -5°C (Frozen) (-22 to 23°F)
Maximum product size: (HxWxD)	490 mm x 540 mm x 490 mm (approx.)
Data interfaces:	RS232 for optional barcode reader Ethernet for network connection
Operator display:	Touch screen
Controls:	Power on/off

			
All organic matter naturally emits thermal radiation, generated by random movement of molecules	Celsius detects these thermal signals and uses them to calculate the average temperature	Temperatures are recorded via network, eliminating the paperwork and possibility of human error	The process is non-invasive, eliminating product wastage and reducing cost

OPTIONS

Barcode Reader

Stock code: 91556

Beacon

Stock code: 91557

Please note that Celsius Instruments recommend the use of 800 ml of ethylene glycol to calibrate the device

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