

DATAPAQ

Food Tracker[®] System

the complete HACCP solution to your cook/chill processes



DATAPAQ

Reliable, Rugged and Accurate

For over 10 years, these are the qualities that food processors have come to trust from Datapaq® – the industry leader in multi-channel temperature profiling systems.

What We Do –

Picture your oven with windows, not walls

A Datapaq logger, safely protected within a waterproof thermal barrier, travels with your product through the harshest oven, chiller, blast freezer or fryer. It records, and can even transmit the temperatures from various points in the product.

The resulting data yields individual temperature profiles that are analyzed by the Datapaq Insight™ Software. Problems are instantly spotted, trends are analyzed and the information automatically stored. Nothing could be easier and no one does it better.

- **Maximize product yield and throughput**
- **Guarantee food safety while meeting HACCP requirements**
- **Solve oven problems instantly or before they happen**
- **Document all processes for you, your customer and regulatory authorities**
- **Minimize variation in food quality, taste, texture and color**



Keeping it Simple

We have taken a hard look at every detail to make sure the Food Tracker® does what you need it to do – every time. From the newly redesigned, waterproof MultiPaq21 data logger and thermocouples to the remarkably easy-to-use stainless steel watertight thermal barriers, we have improved every feature. And combining this unique hardware with the Datapaq Insight Software yields a product that will enable your facility to run more efficiently while fulfilling HACCP requirements!

MultiPaq21 Data Logger

The state-of-art 6 or 8 channel logger is accurate, rugged, waterproof and programmable.

- High accuracy and large memory ensure you get the best data to solve problems that seem to happen when you least expect them.
- Record product or air temperatures – it doesn't matter to the Datapaq Type K or Type T thermocouples. They are specially designed to meet the stringent requirements of food processors.
- The MultiPaq21 logger comes with an TM21 RF Telemetry option which allows the logger to transmit temperature data to the operators computer live during the cook process – perfect for setting up new processes or getting instant feedback and a great time saver.



- Linkage with Insight software allows instant access months and years later for HACCP and other documentation needs.
- IP67 waterproof rating and operating temperature of up to 85°C (185°F) allow you to send this multi-channel logger to places never before imagined – and cleaning it is a snap.

And so easy to use ...

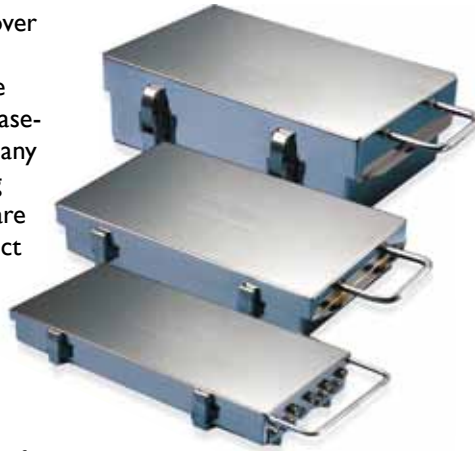
- Fully USB compatible for incredibly quick data transfer. A serial port is fine also.
- Rechargeable NiMH battery powers the logger for over a week.
- Do up to 8 separate runs without downloading. Save labor while simplifying the process.
- Push button start/stop is another example of simplicity and easy-of-use – as is the alternative time or temperature trigger. No wasted time or energy.





Thermal Barriers

This range of barriers exemplifies over 25 years of Datapaq leadership in protecting data loggers from hostile environments. Durability, size and ease-of-use are the key components for any multi-channel temperature profiling system. The Food Tracker barriers are waterproof – and several can protect the logger while submerged in frying oil. From fryer to freezer – no problem for a Datapaq thermal barrier.



- Environments of steam, high temperatures, flash frying and blast freezers pose little problem for a Datapaq logger protected by a Datapaq thermal barrier. With its unique combination of stainless steel, “Black Box” insulation and heat sinks, years of constant use are the norm.



- Unique ‘Food Tray’ for small products and ‘Thermocouple-Jig’ for wide ovens ensure ease-of-use and repeatability of results. No need to stop a conveyor or disturb production!
- Used with extensive range of thermocouple types to suit your specific process and product needs.

- Light weight and low height make these barriers easy-to-use – thus more likely to be used.
- Barriers can be located behind and away from the product, minimizing temperature distortion from an inordinate mass in or next to the product.



Insight™ Software

The industry’s most advanced software, made easy through specially designed Wizards. Simple and complex calculations are clearly and easily shown. Day-to-day advanced reports can be generated with the click of a key. Specific, in-depth analysis can rapidly be done by drilling down into the Insight software.



- Automatically calculate HACCP requirements, such as maximum and minimum temperatures, and time at several specific temperatures. Instant electronic storage minimizes lost or misplaced data.
- A Standard Report, printed at the click of a key, ensures your peace of mind.
- Calculates various lethality data, such as FoValue – Lethality Kill Rate, as well as chill rate Critical Control Point (CCP) and Decimal Reductions. No guesswork or transposed data.
- Alarms let you know if the process has passed or failed the criteria you set. Be assured your process is in control.
- Make comparisons over time to minimize variation and energy loss.
- Zoom in and out graphically to verify uniformity or to spot problem areas.
- Wizards allow you to drastically reduce training time.

