



CONTINUOUS AND BATCH COOKING PROCESS: Wireless, Real-time Temperature Monitoring System

- Temperature sensing without batteries! (Sensors and tags are powered by the Reader RF energy.)
- Cart tags in combination with Wyze Temp Pioneer tags can be used to identify, record and validate each cart's cooking and cooling process in real time with full software integration into the process control system.
- Software and process control customization tailored to specific plant requirements.
- Excellent customer service supported by engineering team with extensive food industry experience.
- Product benefits include: continuous cooking operation/no interruption of cook process to measure internal product temperature.
- Product cooking and chilling, long-term product reliability, improved safety for employees.
- Satisfies HACCP and FDA safety compliance initiatives.



Control Box



Antenna

WYZE TEMP® PIONEER SPECS

Sensor Type: Passive RFID technology

Radio Frequency: 868/915MHz

Battery Life: Not applicable

Accuracy: $\pm 0.75C$ (-20C to 85C)
 $\pm 1.5C$ (-40C to 100C)

Antenna Operating Temp: -40C to 230C

Probe Tip Operating Temp: -40C to 100C
(For high temps, consult factory)

Case: IP69K FDA approved materials

Body: Approx. 10mm x 30mm x 160mm long;
Weight 70g

Probe Tip: 5mm x 10mm oval x 125mm long

WYZE TEMP® PIONEER BASE UNIT

Interface: Ethernet with a Web interface

Radio Frequency: 868/915MHz

Operating Temperature: -20C to 85C

Dimensions: 200mm x 250mm x 100mm

High Temp Antenna with IP69K Rating

Radio Frequency: 868/915MHz

Antenna Operating Temp: -40C to 230C

Dimensions: 400mm x 460mm x 30mm

Weight: 10 kg

- OR -

Antenna with Splash Proof Enclosure

Radio Frequency: 868/915MHz

Operating Temperature: -40C to 85C

Dimensions: 400mm x 460mm x 30mm

Weight: 1 kg



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MADE IN THE USA