

## What are the benefits of using the Wireless HACCP Temperature Monitor?

### Cost Savings

The BIOS HACCP Temperature Manager eliminates the time and expense of manual data collection and record keeping. Temperature data is automatically retrieved every 15 minutes around the clock, everyday.

Owners and managers can be confident that temperature monitoring is being done accurately and consistently, leaving them time to focus on "running the business."

The time saved by managers and other personnel pays for the unit in a matter of months!

### Critical Control Point Temperatures

Maximum and minimum temperature control points are programmed into the monitor for each sensor.

If a temperature falls outside the "safe range" the sensor goes into "alarm mode" by flashing a red light and sounding a 90 dB beeper alarm. On the monitor, the data line from that particular sensor flashes, the red alert light comes on, and the beeper alarm sounds.

All outside safe range data is highlighted in red in the Excel storage document.

### Tamperproof Record Keeping

The monitor collects temperature data from external temperature sensors every 15 minutes and stores the information for 10 days (when using 6 sensors). The data collected is easily uploaded to a PC in an Excel document for storage. This software has been designed so that all temperature data is completely "tamperproof". The data cannot be deleted, or altered in any way.

Tamperproof log sheets are created in Excel for storage, graphing, and email.

These records will demonstrate "due diligence" with respect to all temperature monitoring protocols.

### Easy Installation and Set Up

The monitor accepts up to 30 remote temperature sensors. Temperature information is sent wirelessly, up to 300 feet / 100 meters. Mounting brackets can be screwed in place or use the industrial adhesive tape (included). The sensors are waterproof to the IP65 standard and all components meet the NSF criteria for professional kitchen equipment.

Probes have standard 6 ft / 1.8 m cables, and 14 ft / 4.25 m extensions are available for both "hot" and "cold" measurement probes.

## SPECIFICATIONS:

### Features of the Monitor

Size	7" x 1.1" x 5.5"
Temperature Range	-20°F to 300°F
LCD	3.5" x 3.5"
Data Update Time	15 minutes
Memory Capacity	2 days for 30 temperature sensors 10 days for 6 temperature sensors
Programmable Limits	Programmable for up to 30 temperature sensors
Temperature Alarm	80 - 90 dB
Green Light	Flashes every 10 seconds Indicates temperatures are in "Safe Range"
Red Light	Flashes every second Indicates temperatures are outside "Safe Range"
Power Source	120V AC/DC 15mA adapter included 4 x "AA" battery back up
Reception Range	Receives data within 300 ft / 100 m of temperature sensors



### Features of the Temperature Sensor

Size	2" x 3" x 0.75"
Power Source	3 x "AAA" batteries
Waterproof	Certified to IP65
Red Light	Flashes every second for first 2 minutes, then every 5 seconds. Indicates temperature is outside "Safe Range".
Flashing Digit	Flashes every second. Indicates sensor is operating.
Alarm	80 - 90 dB when outside "Safe Range"
Probe Temperature Measuring Range	Cold probe: -20°F to 140°F Hot probe: 50°F to 300°F
Transmission Range	300 ft / 100 m in open area
Mounting	Bracket can be screwed into walls or mounted using adhesive tape



### Accessories

Probes (Hot Probe, Cold Probe)
Wall Mount Bracket for Temperature Sensor
AC/DC Adapter
6 / 1.8 m ft USB Cable
14 ft / 4.25 m Extension Cord
Industrial Adhesive Tape (not shown)
PC Download Software Minimum System Requirements: Windows 2000 & XP, Excel 2002, 2003 & 2007, Pentium III (or compatible) processor, 1GHz or above, 64MB RAM, 16GB available hard disk space, CD-ROM Drive, USB Port
User Manual
Batteries Batteries will last approximately one year with normal use.



**BIOS**  
*Professional*

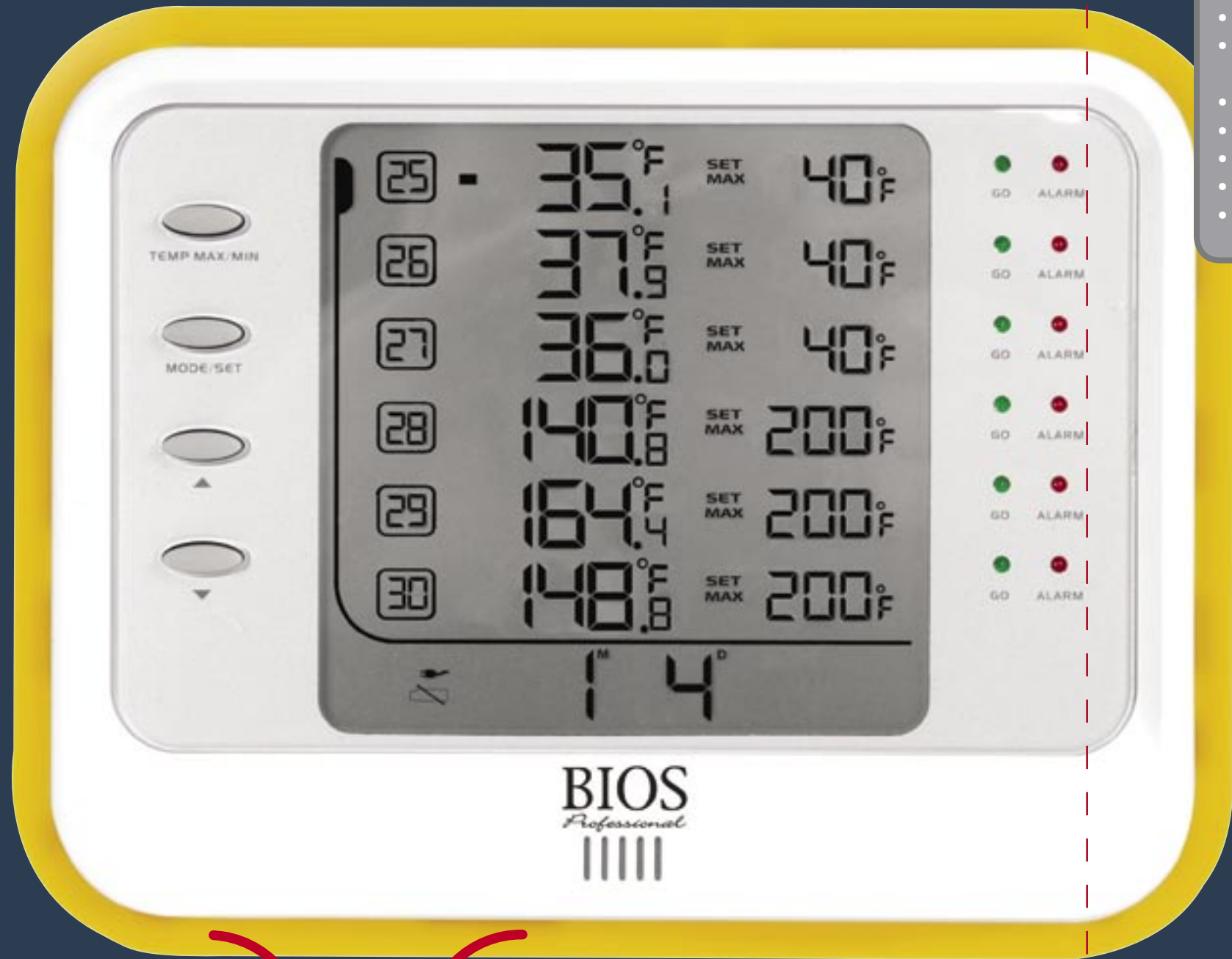


## Wireless HACCP Temperature Manager

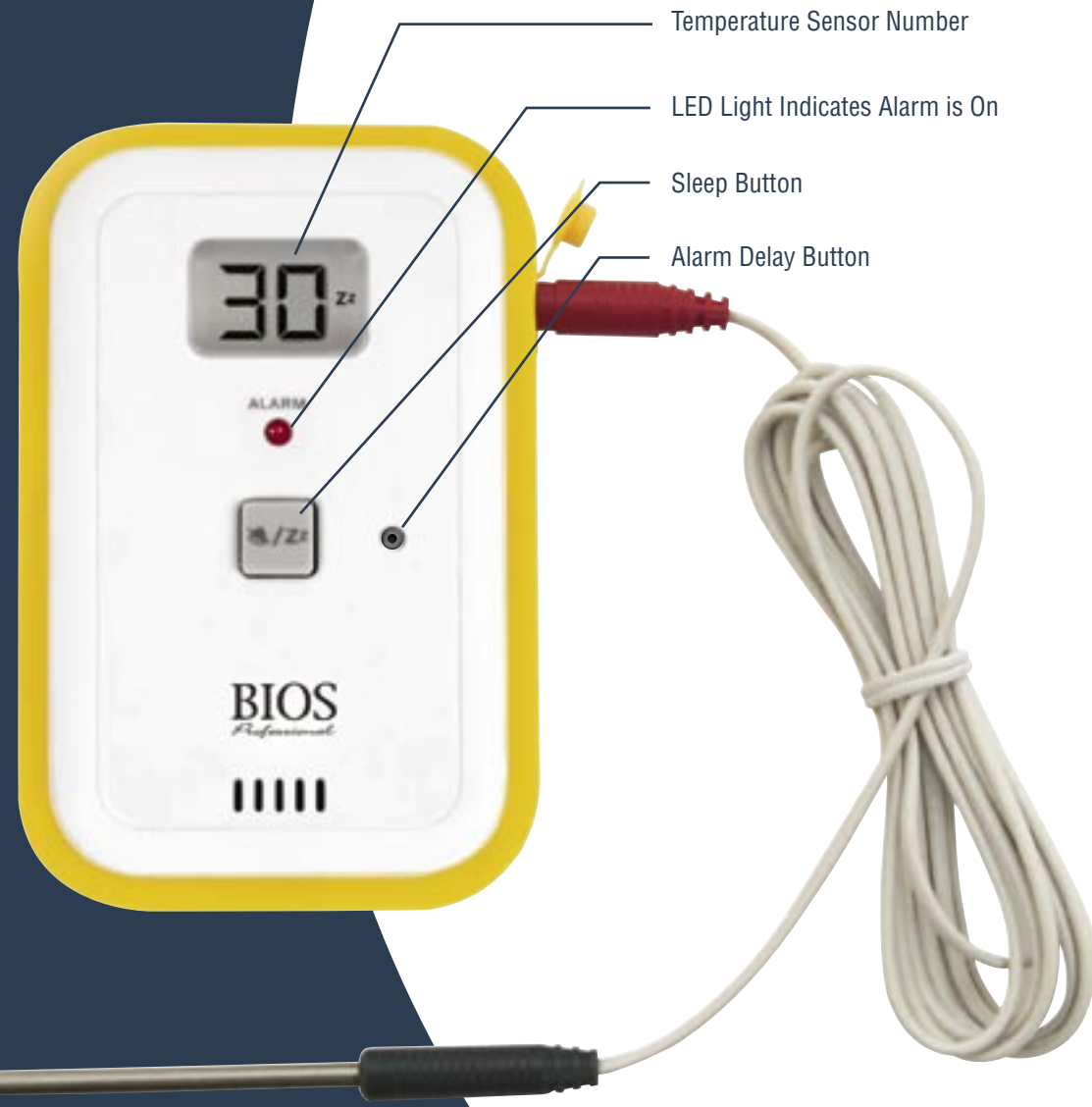
PRECISE MONITORING FOR FOOD SAFETY

# WIRELESS HACCP TEMPERATURE MANAGER

The BIOS HACCP Temperature Manager has been designed as a cost effective, accurate and reliable temperature logging system. It is easily adapted to any users HACCP protocols.



- Features:**
- Reduces costs associated with managing HACCP protocols
  - Monitors current temperatures from up to 30 temperature sensors
  - Tamperproof HACCP log sheets automatically created in Excel for graphing and storing
  - Updates log every 15 minutes, 24/7
  - Visual and audible alarms
  - Memory stores 10 days of temperature data
  - 5 different alarm delay settings (0/15/30/45/60 minutes)
  - °F/°C switchable



maximum  
300 ft./100 m

- Hot Monitoring:**
- Ovens
  - Warming Drawers
  - Hot Holding
  - Steam Tables

- Cold Monitoring:**
- Walk-in Coolers & Freezers
  - Reach-ins
  - Ice Makers
  - Chest Freezers
  - Cold Holding
  - Display Merchandisers
  - Cream Dispensers

# SOFTWARE AND SYSTEM FEATURES

Temperature data is simply uploaded to the PC with the click of a mouse!

Excel File can Graph Information and can be Emailed or Downloaded to a Network

Displays Programmed Max/Min Temperatures

Manual Location Input

Red Highlighted Background Indicates Alarm was Triggered

Separate Temperature Log for each Sensor

Displays Recorded Max/Min Temperatures

User can Input Background Explanations and Corrective Actions For Out of Safe Range Occurrences

Tamperproof Temperature Data

Actual Temperature

Displays Temperatures from up to 30 Sensors

Temperature Sensor Number

AC/DC Adaptor Icon

Low Battery Icon

Real Time Clock and Calendar

Programmable Control Points Max/Min temperatures set the "safe range" for each sensor

Set and Recorded Max/Min Temperature Display

Red LED Light, Flashes when Sensor is Out of "Safe Range"

Green LED Light, Flashes when Sensor is Operating Within "Safe Range"

USB Port

90 dB Audible Alarm, Indicates Temperature is out of Safe Range