



THERMOLAB

Saf-T-Log ®

Thermomètre enregistreur HACCP

- Indique la date, l'heure, le nom de l'utilisateur, la température mesurée, réussite OK/manqué et des mesures correctives
- Sans papier, élimine l'utilisation de registre et l'erreur humaine
- Archive automatiquement les données et génère des rapports (imprimables par la suite)

Le Saf-T-Log est aussi facile à utiliser qu'un thermomètre. Plus besoin former le personnel !

Il mesure, enregistre, télécharge et imprime les rapports de température.

Aucun autre enregistreur portable n'enregistre et transmet des données de températures intuitivement à ce prix-là !

Son logiciel peut créer une liste de 300 articles que vous mesurez régulièrement, 10 actions correctives et jusqu'à 25 utilisateurs. Chaque article peut inclure une valeur limite de température haute/basse qui informe automatiquement l'utilisateur sur l'écran si la mesure a passé/(pass) manqué(fail) et qui sera imprimée sur le rapport. Une fois la check liste créée, elle peut être sauvegardée, envoyée par email aux autres utilisateurs et transférée sur n'importe quel autre Saf-T-Log.

Pour enregistrer les lectures, sélectionnez l'article désiré et pressez sur le bouton REC (enregistrez). Une fois que les lectures sont enregistrées, elles peuvent être téléchargées sur un PC. Les données sont archivées et un rapport est généré automatiquement sans intervention de l'utilisateur. Le rapport est verrouillé de sorte que les données enregistrées ne peuvent pas être falsifiées.

Le Saf-T-Log peut être utilisé avec n'importe quelle sonde thermocouple de type K. Son boîtier est étanche IP66/IP67. Sa gamme de mesure est de -100 à 1372°C selon la sonde utilisée. Précision $\pm 0,4$ °C. L'écran est rétro-éclairé avec un grand contraste. Il possède une fonction de compensation de calibration





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Données techniques:

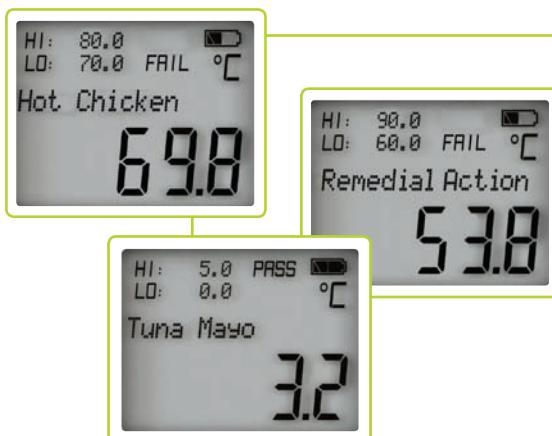
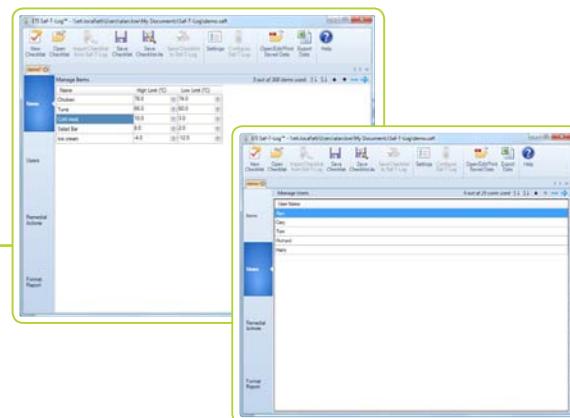
Gamme de mesure	-100 à 1372C
Résolution	0.1°C
Précision	±0.4 ° C ± 1% de lecture
Batterie	3 x 1.5 volts AAA
Durée de vie de la pile	> 2500 heures env
Type de capteur	Thermocouple type K
Affichage LCD	12 mm
Dimensions	32 x 71 x 141 mm
Poids	220 grammes
Calibration	certificat de calibration inclus

Saf-T-Log®

so how does it work?

Step 1: Create Custom Checklists

With the Saf-T-Log Windows® utility, you set up a checklist that gets downloaded onto the handheld. Create as many checklists as needed and store them to the PC and email to your other locations. Create up to 300 items to be measured, 10 remedial actions and up to 25 users. You can choose which checklist to use when you sync the Saf-T-Log.



Step 2: Take Readings

With the checklist items loaded onto the handheld, readings are stored with location, user, date, time and limits. Up to 1000 readings are stored before upload is required. Attach the appropriate type K thermocouple probe and store readings with the press of a button. Scroll quickly through your checklist with the **▲▼** buttons.

The Saf-T-Log display shows the current item to be measured, high and low targets, pass/fail status and a large temperature display. For failed readings the user can input up to 10 remedial actions, which can be displayed on the device when out of limit temperatures are recorded.



Step 3: Save Readings / Print Report

When the handheld is reconnected to the PC via USB cable (supplied), everything happens automatically. Readings are archived and a report is automatically generated. All you need to do is print. For advanced users, an additional remedial action, or note can be added and stored to the report.

Add Notes and Corrective Actions					
Item	User	Taken At	Limits (°C)	Reading (°C)	Notes
Chicken	Alan	23-04-2013 13:55:55	Hi: 70.0 Lo: 74.0	61.5	Throw away
Tuna	Alan	23-04-2013 13:56:27	Hi: 66.0 Lo: 60.0	57.0	Cook for a further 20 mins
Cold meat	Alan	23-04-2013 13:56:53	Hi: 10.0 Lo: 3.0	8.4	Placed back into the oven
Ice cream	Alan	23-04-2013 13:57:17	Hi: 4.0 Lo: -12.0	-7.4	Enter notes here

ETI Ltd Eating Close Working West Sussex BN14 1HQ						
Captured: Checklist Name: denim						
Item	User	Date/Time	Limits (°C)	Reading (°C)	Note	Location
Chicken	Alan	23-04-2013 13:55:55	Hi: 70.0 Lo: 74.0	61.5	Throw away - Put in the bin	Goods In
Tuna	Alan	23-04-2013 13:56:06	Hi: 66.0 Lo: 60.0	57.0	Cook for a further 20 mins - Placed back into the oven	
Cold meat	Alan	23-04-2013 13:56:53	Hi: 10.0 Lo: 3.0	8.4	Enter notes here	
Ice cream	Alan	23-04-2013 13:57:17	Hi: 4.0 Lo: -12.0	-7.4	Enter notes here	

Step 4: Report Generated Automatically

Completely eliminates hand writing! Reports are created automatically from the saved readings. Failed results are highlighted and remedial actions or notes included. Filed electronically for quick recall during audits or printed for hard copy archives. Data stored in locked PDF format for tamper-proof data storage.



USB Connection Point

The Saf-T-Log incorporates a USB port which allows the user to connect to a PC. Data is then transferred and a report automatically generated. The user can also export the data into Microsoft® Excel for a more in-depth analysis.

Hand Held Temperature Probes

type K thermocouple

		order code
penetration probe	 <p>Ø3.3 x 130 mm</p> <p>This stainless steel penetration probe is strong and versatile. Ideal for measuring a wide variety of applications including liquids and semi-solids. Response time less than three seconds. Probe temperature range -60 to 250 °C.</p>	123-160 323-160 (coiled lead)
penetration probe	 <p>Ø3.3 x 300 mm</p> <p>This extended, stainless steel penetration probe is versatile. Ideal for measuring a wide variety of applications including liquids and semi-solids. Response time less than three seconds. Probe temperature range -60 to 250 °C.</p>	123-168 323-168 (coiled lead)
fast response probe	 <p>Ø3.3 x 100 mm</p> <p>This reduced tip, fast response, stainless steel penetration probe is ideal for liquids or semi-solids i.e. delicate foods or similar. Response time less than two seconds. Probe temperature range -60 to 250 °C.</p>	123-159 323-159 (coiled lead)
needle penetration probe	 <p>Ø1.8 x 130 mm</p> <p>This fast response, stainless steel, needle penetration probe is suitable for liquids and semi-solids i.e. delicate foods or similar. Response time less than two seconds. Probe temperature range -60 to 250 °C.</p>	123-100 323-100 (coiled lead)
ribbon surface probe	 <p>Ø15 x 130 mm</p> <p>This precision, straight, ribbon surface probe utilises flat ribbon technology that ensures a fast, accurate response with minimal heat loss. Response time less than 0.5 of a second. Probe temperature range -60 to 250 °C.</p>	123-030
rigid between pack probe	 <p>Ø4.5 x 130 mm</p> <p>This rigid, stainless steel between pack probe is strong and versatile, designed specifically to measure between packets or boxes of produce. Response time less than three seconds. Probe temperature range -60 to 250 °C.</p>	123-060 323-060 (coiled lead)
miniature needle probe	 <p>Ø1.4 reducing to Ø1 mm tip x 50 mm</p> <p>This miniature, stainless steel needle probe is supplied with a one metre PTFE lead. Ideal for measuring small semi-solid items. Response time less than one second. Probe temperature range -60 to 250 °C.</p>	133-180
oven probe	 <p>Ø3.3 x 130 mm</p> <p>This oven probe has a stainless steel handle and a two metre PTFE high temperature lead. An oven probe without a handle is also available. Response time less than four seconds. Probe temperature range -60 to 250 °C</p>	133-170 133-173 (no handle)
air or gas probe	 <p>Ø4.5 x 130 mm</p> <p>This stainless steel, fast response air/gas probe is ideal for measuring air temperature in chill cabinets, fridges, freezers, storage areas or similar. Response time less than 0.5 of a second. Probe temperature range -60 to 250 °C.</p>	123-300 323-300 (coiled lead)

