

SUPER C SENSE

Bringing product temperatures to everyone in your cold chain

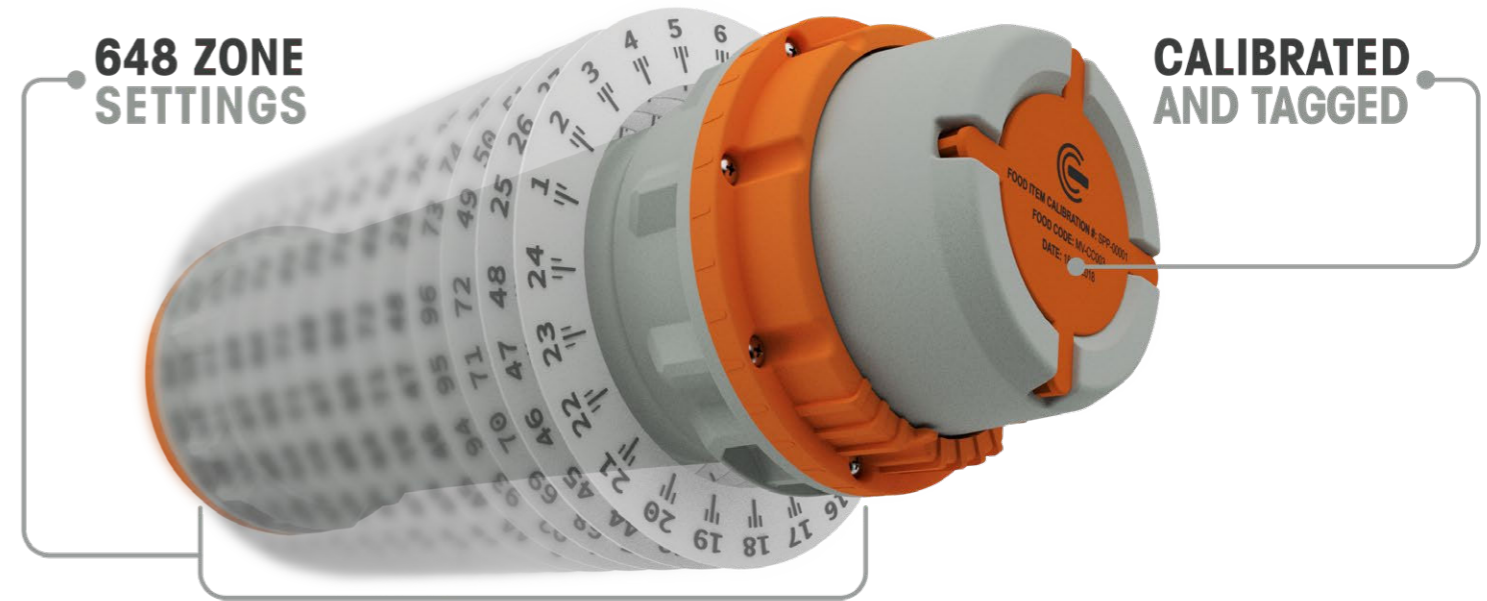


SUPER C SENSE SMART PROBE

A product temperature probe that eliminates the necessity to insert temperature sensors and thermometers into chilled or frozen goods for the purpose of measuring core or surface temperature information

Achieves temperature compliance without compromising the integrity of food items

Reduces time, money and food waste








CALIBRATION AND SETTINGS

Settings available to suit a wide variety of food products.

- 648 different zones available
- Unlimited variety of food types monitored
- Accuracy to $< \pm 0.5^{\circ}\text{C}$
- Product core or surface temperature settings
- Annual or frequent calibration possible

HOW TO USE

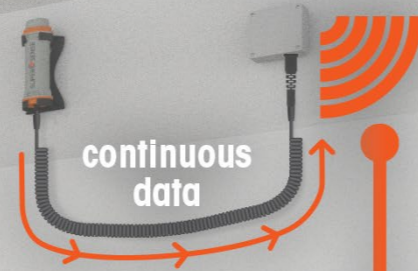
5 DIFFERENT WAYS

USE TYPE	MOST ACCURATE Single product monitoring	MOST ACCURATE Packaged product monitoring	Remote single product monitoring	Remote packaged product monitoring	Matched package product monitoring
WHERE TO USE	Open crates and trays refrigerators, large display cabinets and food processing areas	Inside packaged food cartons	Small cold rooms	Outside packaged food cartons	Refrigerators Large cold rooms Transport trailers Shipping Containers
WHEN TO USE	SMARTprobe is ready once refrigerated to equal the product temperature				
DISTANCE TO PRODUCT	Adjacent	Adjacent	≤ 2 metres	Adjacent	≤ 2 metres
ACCURACY	≤ 0.5°C	≤ 0.5°C	≤ 1.0°C	≤ 1.0°C	≤ 1.0°C (airflow < 0.5 m/s)
SUPERSENSE SMARTPROBE					

CONNECTION

Suitable for any temperature monitoring system

- Connects to both online and offline systems
- Can be wall mounted or inserted into the load
- Safe breakaway plug system



Third-party compatible

BENEFITS

Replaces the traditional bayonet probes and data loggers, which can be inaccurate due to misalignment and vibration during transport

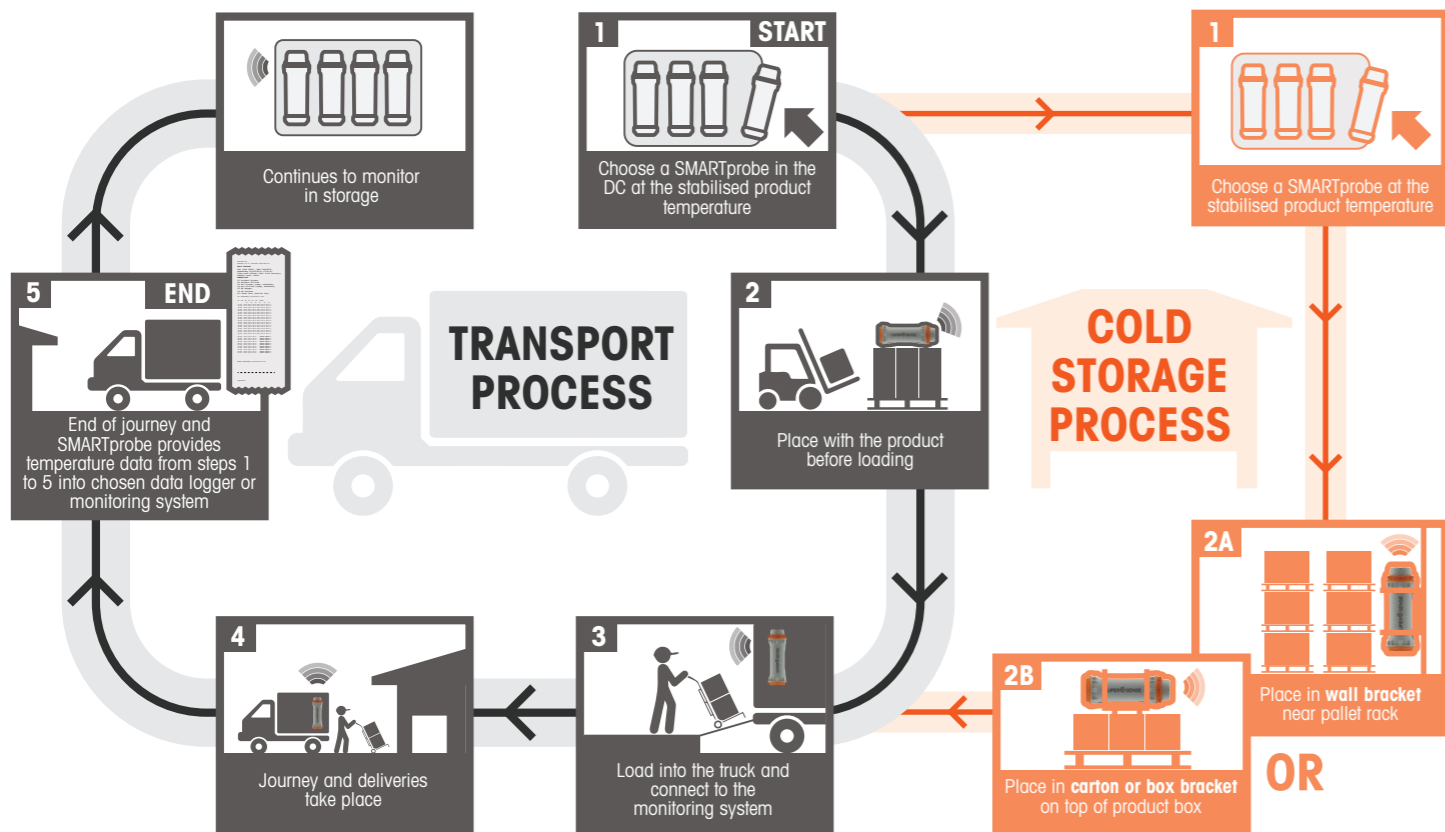
- Eliminates the necessity to insert probes into products during compliance checks and audits
- Closes Cold Chain links across loading docks
- Connects to most temperature monitoring systems
- No battery, no Wi-Fi and no Bluetooth
- A time-saving solution for transport managers, loading dock personnel and drivers
- Reduces risk of food rejection
- Makes recording temperatures easier than other methods
- Saves money
- Saves food
- Can be mounted in different configurations
- Custom colours available



COMPLIANT PROCESS

Product core temperature solved in six easy steps

SMARTprobe provides product temperature from DC, loading dock and to vehicle, thereby completing the Cold Chain link across the CCP



MOUNTING OPTIONS

SMARTprobe simulates product temperature when positioned in same or nearby location to the product

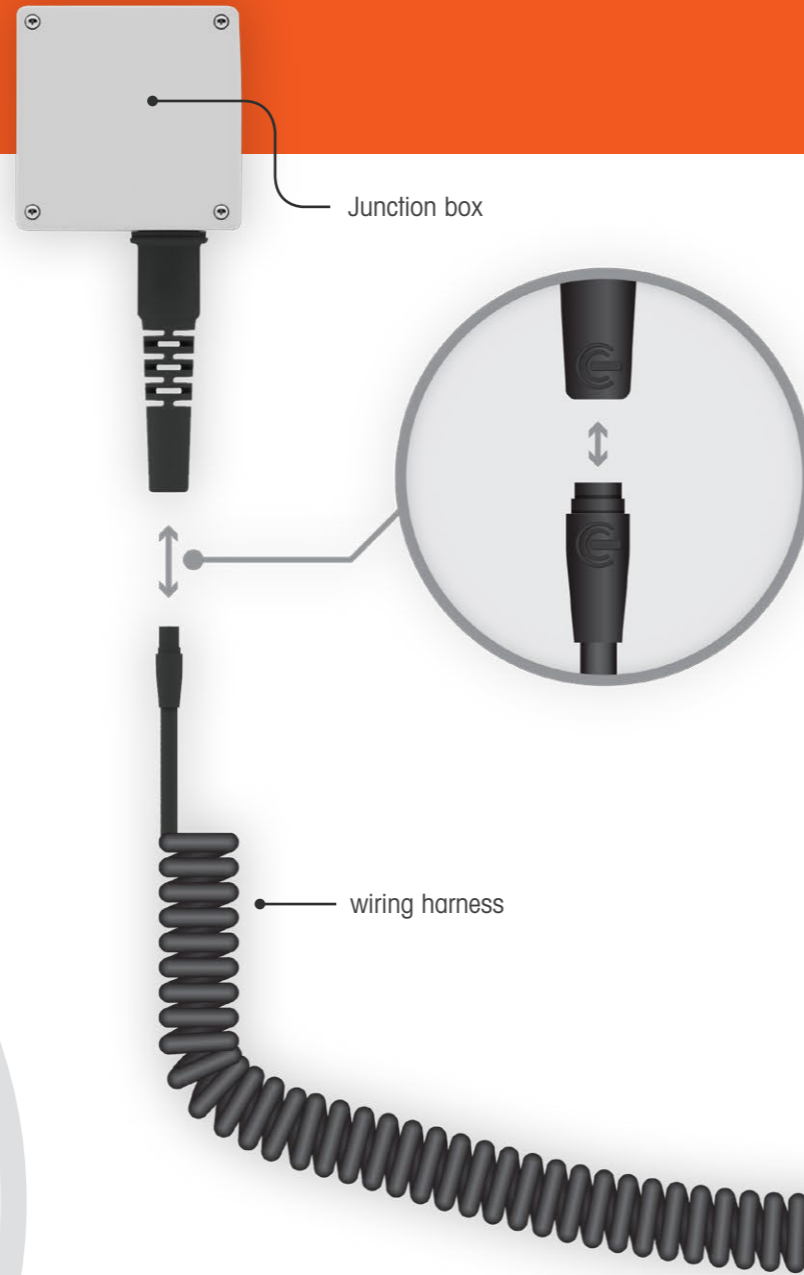
Standard bracket options enable several ways of mounting SMARTprobe in refrigerated compartments

<p>Box bracket Used when product packaging cannot be opened. Available for different types of product carton packaging.</p>	<p>Carton bracket Enables SMARTprobe to be located within close proximity of the product, but outside the product carton.</p>	<p>Wall bracket Used to provide storage for SMARTprobe when not in use, or to monitor relative product temperature in low airflow refrigeration.</p>

UNIQUE

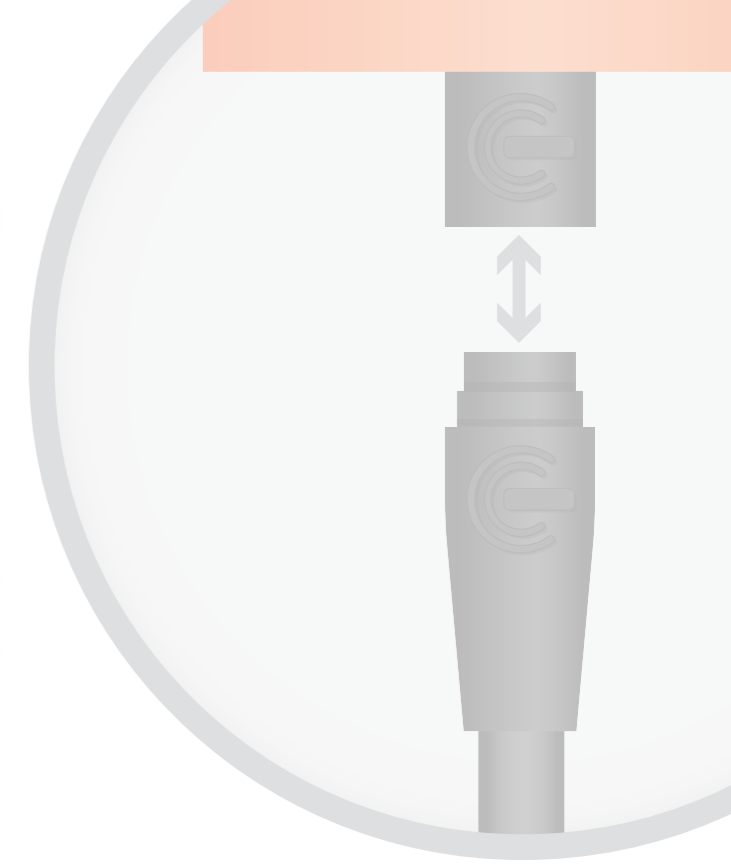
SuperSense breakaway plug and connection system

- Easy to connect and disconnect
- Robust and accurate connection
- Moisture and dirt proof
- Protects SMARTprobe from damage during loading and unloading
- Removes risk of cable breakage and over-stretching
- Extension leads in different sizes
- Connection reach up to 6 metres



Reduces the risk of damage to wiring harness

Protects SMARTprobe against misuse



BREAKAWAY SYSTEM

SUPERSENSE SMARTWARE

SMARTware receives inputs from known or predicted air temperature information to calculate the core or surface temperature of a chilled or frozen product at any nominated time



BENEFITS & USE

Process designers – those involved in transport logistics, quality control and HACCP compliance are better equipped to devise compliant processes while minimising the potential for failure.

Auditors – investigating why loads are rejected and how to resolve problems is now much easier. SMARTware is a silent auditing system and temperature evaluation service. The job of auditing is more efficient and without unnecessary confrontation in situations where temperature rules may be flouted.

Food designers – knowing the thermal effects of ambient temperatures and transit times on chilled food of any mass or shape assists manufacturers in food design.

Food packagers – gain prior knowledge of the impact of different styles of packaging on the food's ability to maintain temperature in transport.

API connections available – for existing compliant Cold Chains. Integrates into third-party portals and provides thermal calculations and simulations of product temperatures sourced from accurate air temperature readings.



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