

Application Note Data logger monitors dishwashers in catering kitchens.

Customer Requirements

To register the various temperatures during washing cycles: washing, rinsing and drying temperatures. Also recorded were the resources used during the operation, for example water, cleaning, rinsing and the drying time.

At the same time it is necessary to survey the cleaning arm's speed and the total cleaning time.

From this data it is possible to decide if the cleaned product is ready for re-use.

The client also requires an alarm to be raised if any of the five dishwashers in the 'dishwashing lane' malfunction.

Equipment

2 x dataTaker DT800 data loggers
DeLogger™ 4 Pro

Sensors

PT100
4-20mA converters
Product counters
Digital sensors
Flow meters



Commercial dishwashing lane



The dataTaker DT800 solution

Datataker Solution

Two dataTaker DT800 data loggers and dataTaker DeLogger Pro software was used. Connected to the data loggers were signals from sensors: there were a quantity of PT100 sensors with 4-20mA converters, product counters, flow meters and a number of digital sensors and other performance indicators in the machines.

Using DeLogger the client can now view on their PC the actual condition of every dish washing machine and via charts it is possible to follow the different operational temperatures.

Other Applications

Quality assurance purposes
Manufacturing processes

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