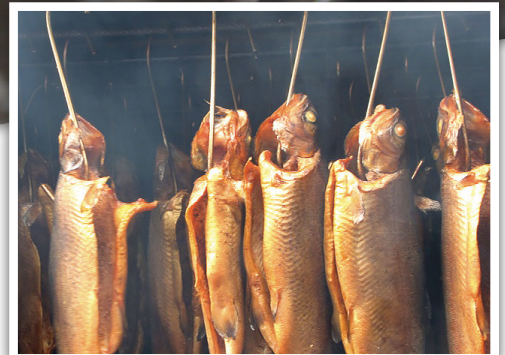


Data Logging Solutions for USDA Regulation  
Compliance and HACCP Programs for  
**Seafood Processing**





## Data Logging Solutions for Temperature Critical Food Processing Applications

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MadgeTech has been a key resource for the seafood industry for over 20 years, offering a wide range of temperature monitoring solutions. We have a deep commitment to facilitating regulatory compliance and promoting best practice in food safety. MadgeTech data loggers and monitoring systems have become synonymous with HACCP compliance and process verification throughout the entire food industry, both domestically and internationally. Most importantly, the MadgeTech name is widely known for both quality and reliability.

As a provider of leading-edge technology, MadgeTech offers a diverse line of wireless data logging systems for environmental and facility monitoring. This allows FSQA personnel to see both product and process temperatures in real-time. From refrigerators to freezers and blast chillers, from the production floor to packaging and storage, MadgeTech provides an easily scalable temperature and humidity data monitoring solution for even the most challenging environments.

Our goal is to continue to provide the tools needed to help food safety professionals perform their jobs more effectively and efficiently. When you think food safety, think MadgeTech.



# Data Logging Solutions for Temperature Critical Applications in Seafood Processing



Wireless Continuous Process Monitoring



Seafood Cooking



Seafood Storage



Seafood Shipping



Seafood Canning



Lobster Boiling

# Wireless Continuous Process Monitoring

MadgeTech's RFOT wireless, continuous monitoring data logging system provides a streamlined solution for measuring and recording internal product temperatures throughout the cooking, cooling and storage of seafood products. Users can configure email and text message notifications in the event a logger receives data outside of the desired range.



## Wireless Seafood Temperature Monitoring

### RFOT

The **RFOT** is designed for use in monitoring and recording the temperatures of meat and seafood products throughout production.

- Monitor fish temperatures throughout the entire production process
- Verify proper cooking temperatures are reached
- Monitor product temperatures in smokehouses and coolers
- Validate internal temperatures during refrigeration and storage
- Wirelessly transfer real-time data to PC
- Compatible with MadgeTech Cloud Services for remote monitoring



### Available Probe Lengths

- 1.75 in (70mm)
- 4.0 in (102 mm) RFOT-FR (Fast Resonse)
- 4.0 in (102 mm) RFOT-4-TD (Transitional Diameter)
- 7.0 in (177 mm) RFOT 7



*MadgeTech wireless data loggers help users ensure that critical control limits are not exceeded by sending email or text notifications when temperature thresholds are met.*

# Wireless Ambient Data Loggers

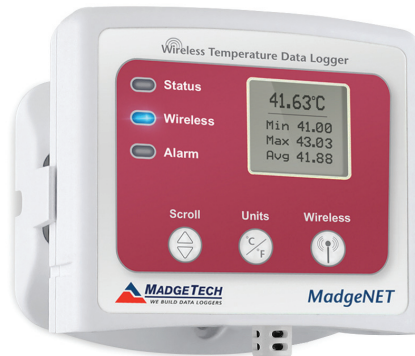
## Temperature and Humidity Monitoring

The MadgeTech 2000A series of wireless data loggers provide the ultimate solution in environmental monitoring for seafood production facilities, storage warehouses, retail locations and more.

- Monitor storage environments to prevent spoilage
- Map the temperature of production facilities and warehouses
- View data on device screen or remotely via PC or MadgeTech Cloud Services
- User-programmable audible or visible alarms
- Configure text message or email notifications



**RFRHTemp2000A**  
*Wireless Temperature and Humidity Data  
Logger with LCD display on table mount.*



**RFTemp2000A**  
*Wireless Ambient Temperature Data Logger  
with LCD on wall mount.*

## Applications

- Coolers
- Freezers
- Warehouses
- Thermal Mapping

## Features

- LCD Screen
- Audible and LED Alarm Indicators
- Battery Life Indicator

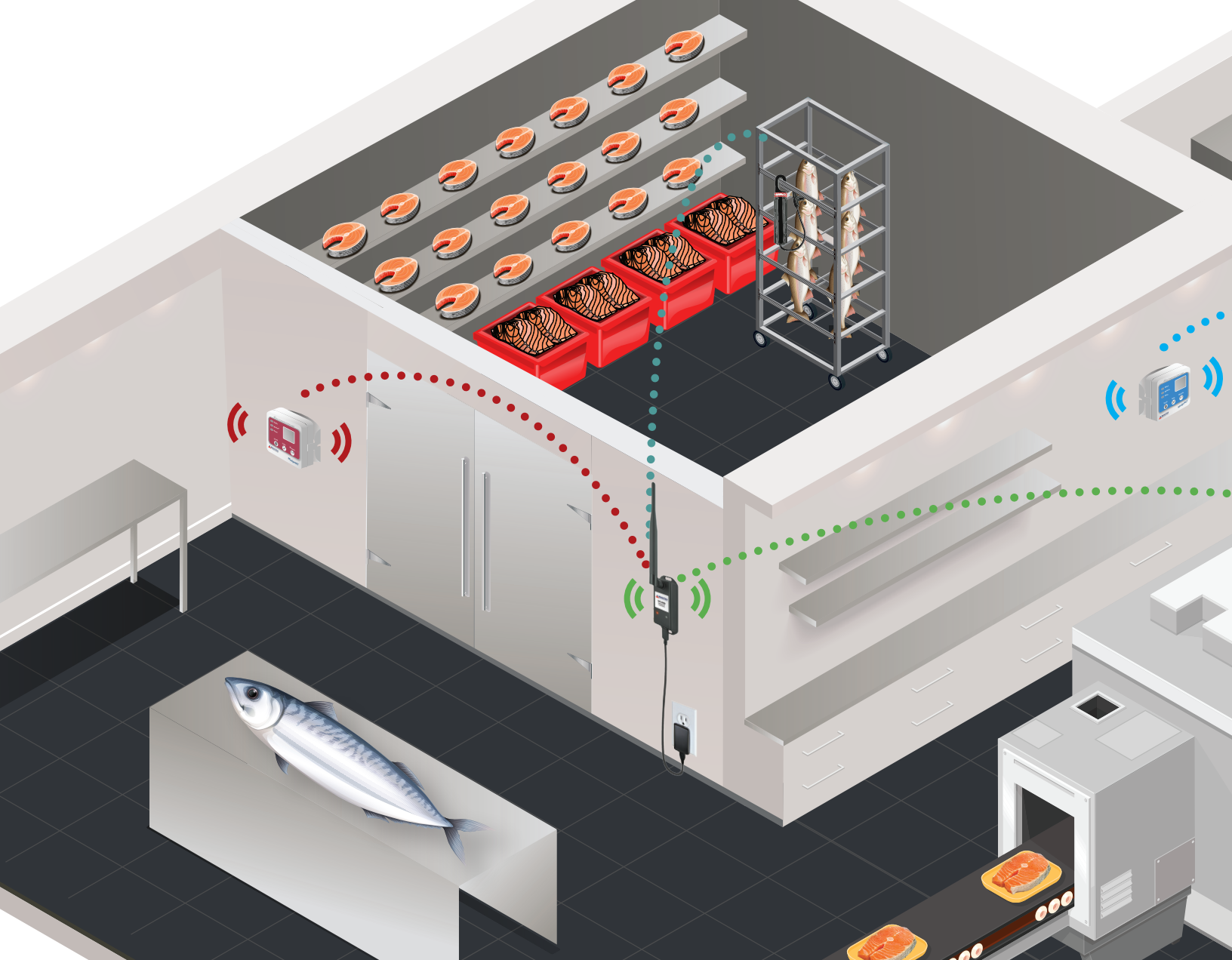
# Wireless Thermocouple Temperature Data Logger

## RFTCTemp2000A

The **RFTCTemp2000A** is a wireless data logger compatible with most thermocouple probes, ideal for remote product temperature monitoring.

- Monitor internal temperatures of products in smokers, coolers and steamers
- View data locally on LCD or remotely via PC or MadgeTech Cloud Services
- Program alerts to tell you when unsafe temperatures occur





## Wireless Diagram

### *It's Easy! Start Logging in 4 Steps...*

- 1 Setup the RFC1000 transceivers
- 2 Deploy the data loggers
- 3 Wirelessly start the data loggers
- 4 Data is instantly transmitted to a computer or to MadgeTech cloud for real-time monitoring



#### **RFOT**

Wireless Meat Temperature Data Logger



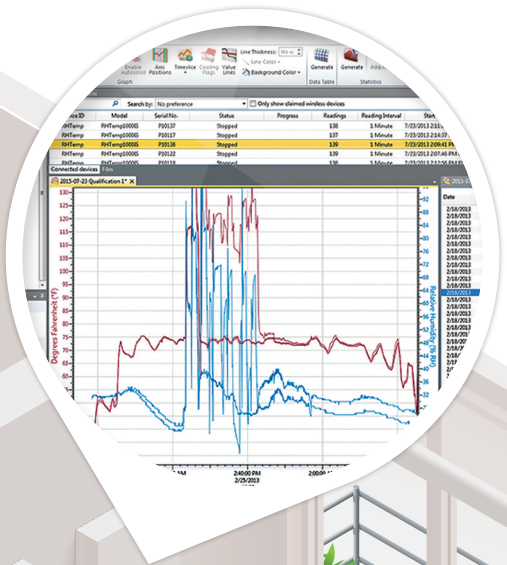
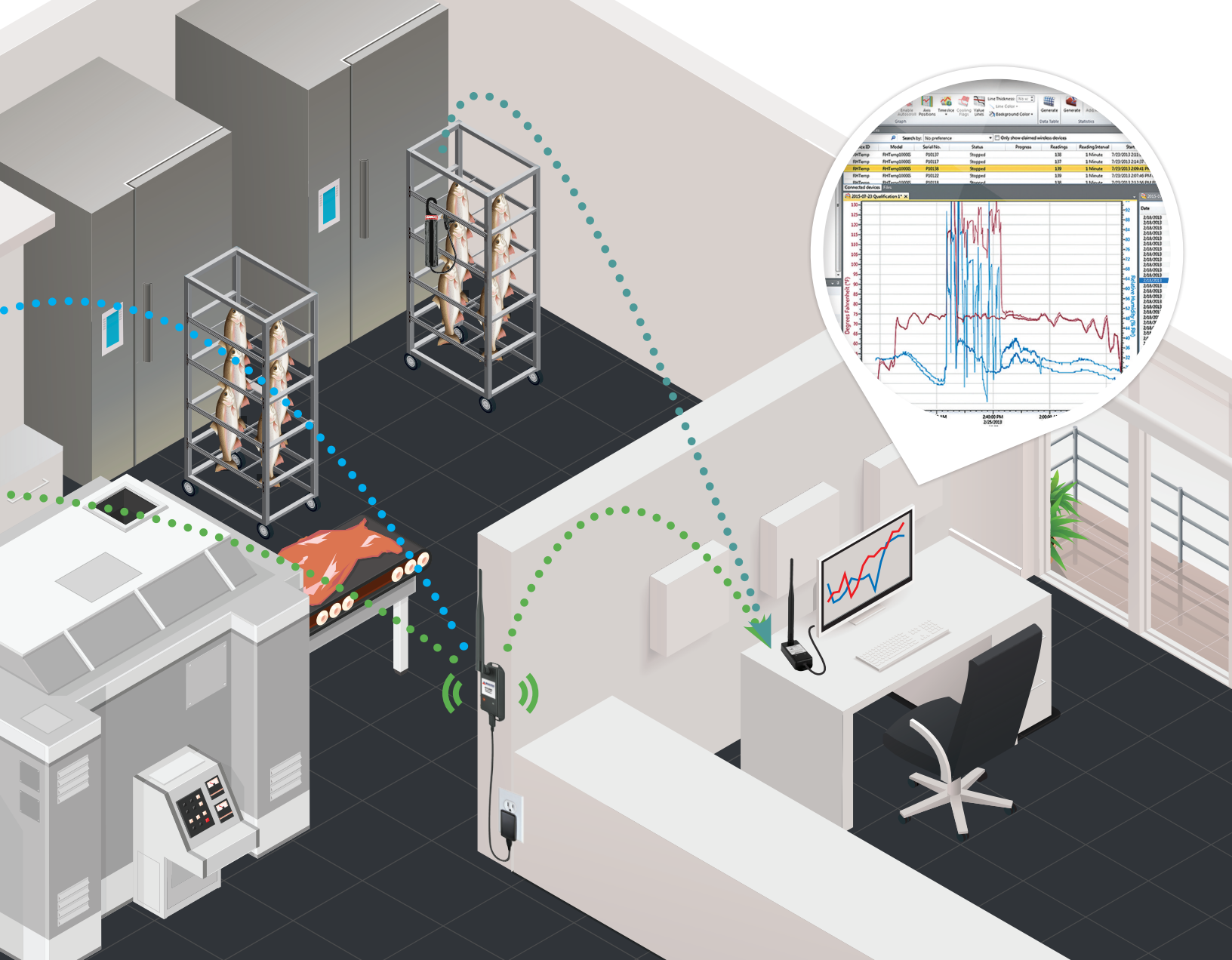
#### **RFHTemp2000A**

Wireless Temperature and Humidity Data Logger with LCD Display



#### **RFCTemp2000A**

Wireless Thermocouple Based Temperature Data Logger with LCD Display



## RFC1000

### Wireless Transceiver

The **RFC1000** is a wireless transceiver for the RFOT, Therm-A-Alert and RF2000A series of data loggers. The **RFC1000** features a 7.0 inch (178 mm) pivoting external antenna, which increases the transmission distance and provides greater signal strength and also allows more flexibility with mounting orientation.



## RFC1000-IP69K

### Splash-Proof Wireless Transceiver

For environments that require high pressure, high temperature wash down, MadgeTech has designed the **RFC1000-IP69K**. This new splash-proof transceiver can be installed directly in the wash down location, ensuring 100% communication throughout the entire process.

# High Temperature Process Validation

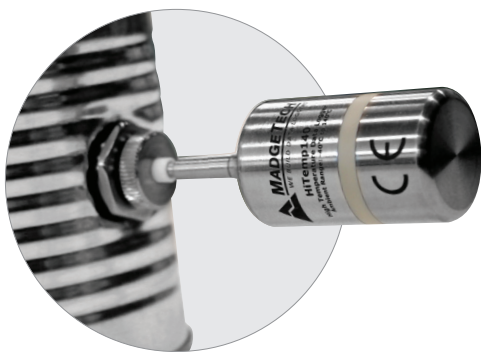


## Verify Wet or Dry Food Processing Applications

### HiTemp140 Series

MadgeTech **HiTemp140** data loggers are rugged high temperature loggers made of food grade stainless steel. Designed to help seafood processors comply with HACCP guidelines and USDA regulations, the **HiTemp140** series is a versatile industry favorite.

- Monitor temperatures during cooking and smoking
- Validate pasteurization processes
- Verify equipment sterilization
- Map and profile ovens
- Generate compliance reports through MadgeTech 4 Data Logger Software



### CF200 Canning Fitting

- Securely attach HiTemp140 data loggers to jars, cans and other containers
- Monitor internal temperatures during canning processes
- Prevent the risk of foodborne illness
- Validate canning process compliance and safety

### ThermaLock Pro Canning Fitting

The ThermaLock Pro Canning Fitting securely attaches to cans, jars or other rigid containers used in food processing applications. Compatible with the MadgeTech HiTemp140-FP and HiTemp140X2-FP data loggers. The ThermaLock Pro probe sheath extends into the container to allow users to monitor internal temperatures.



### Available Probe Sheath Sizes

- 1.6 in (40.64 mm) probe sheath
- 2.4 in (60.69 mm) probe sheath
- 3.6 in (91.44 mm) probe sheath
- 4.5 in (114.30 mm) probe sheath
- 5.4 in (137.16 mm) probe sheath





# Shipping and Storage Data Loggers

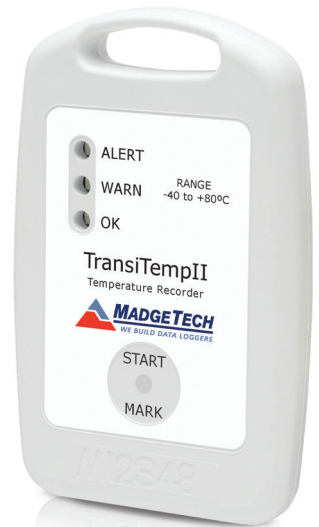


## Refrigerated Products

### TransiTempII

The **TransiTempII** is a low cost temperature data logger ideal for shipping applications.

- Record product exposure during storage or shipping
- Fits easily in refrigerators, freezers or shipping trucks
- Easy-to-read LED light display
- Splash-proof design for ice or moisture applications

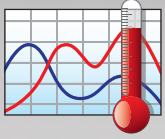


## Freezer Foods & Shipping Containers

### Cryo-Temp

The **Cryo-Temp** is an ultra-low temperature data logger.

- Monitor freezer temperatures during storage and shipping
- The perfect complement to a dry ice system
- Easy-to-read LED light display
- Splash-proof design, compact and portable



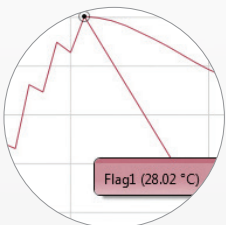
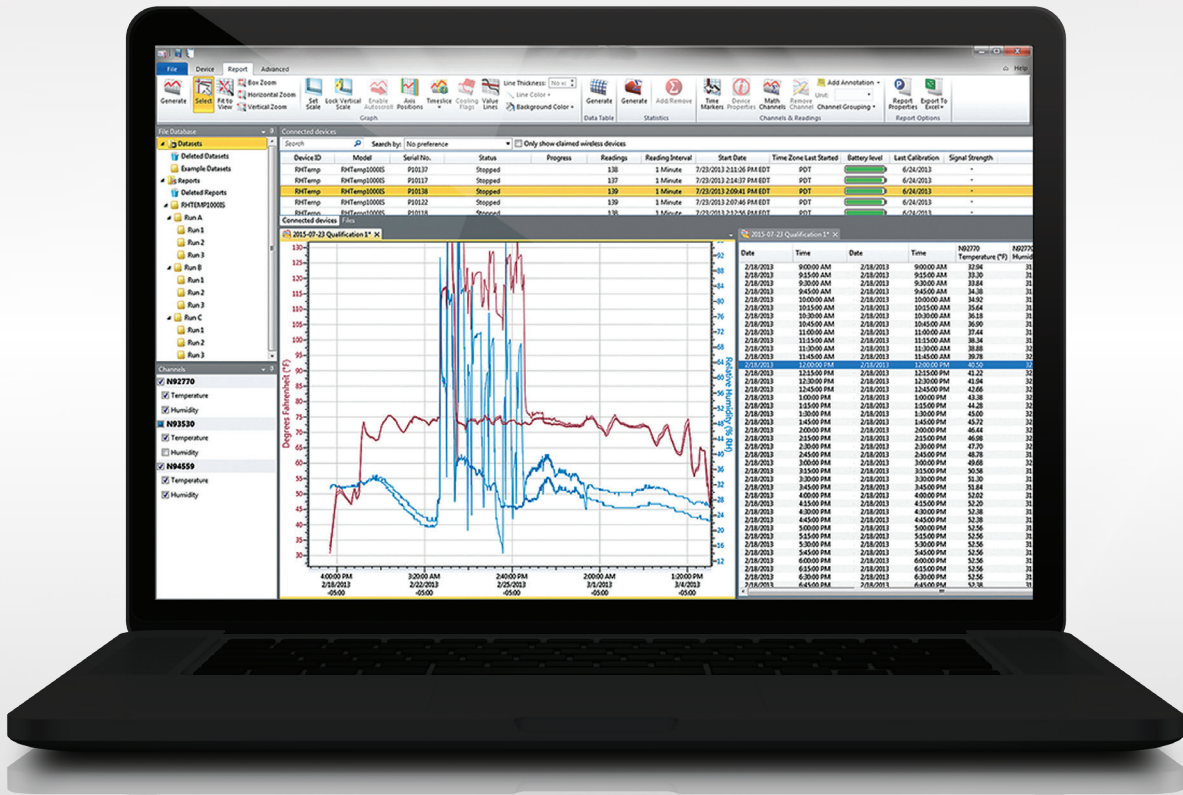
# MadgeTech 4 Software

## Easy-to-use, Windows-based Software Powerful Analysis and Reporting

The simple, easy-to-use, Windows-based software enables the user to effortlessly collect, display and analyze data. A variety of powerful tools can be used to examine, export and print professional quality reports with just a click of the mouse. This software can be downloaded for free from the MadgeTech website.



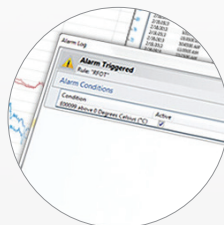
*The MadgeTech Data Logging Software makes record keeping a simple task. Easily tailor graphs and create custom reports for the product being processed to help comply with federal guidelines and regulations.*



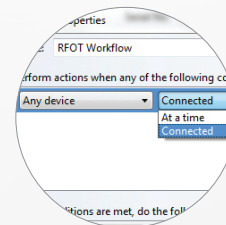
**Cooling Flags**  
Identify critical cooling thresholds on reports.

Time	Time Zone
8/20/2013 1:13:37 PM	-04:00
8/20/2013 1:14:37 PM	-04:00
8/20/2013 1:15:37 PM	-04:00
8/20/2013 1:16:37 PM	-04:00
8/20/2013 1:17:37 PM	-04:00
8/20/2013 1:18:37 PM	-04:00
8/20/2013 1:19:37 PM	-04:00
8/20/2013 1:20:37 PM	-04:00
8/20/2013 1:21:37 PM	-04:00
8/20/2013 1:22:37 PM	-04:00
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8/20/2013 1:24:37 PM	-04:00
8/20/2013 1:25:37 PM	-04:00

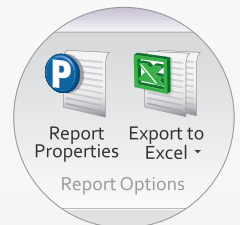
**Tabular Data View**  
View temperature data in tabular or statistical format.



**Alarm Notifications**  
Configure alarms to warn staff of unsafe product conditions.



**Automation**  
Create workflows to ensure consistent processes.



**Export to Excel**  
Export data to perform custom analysis.

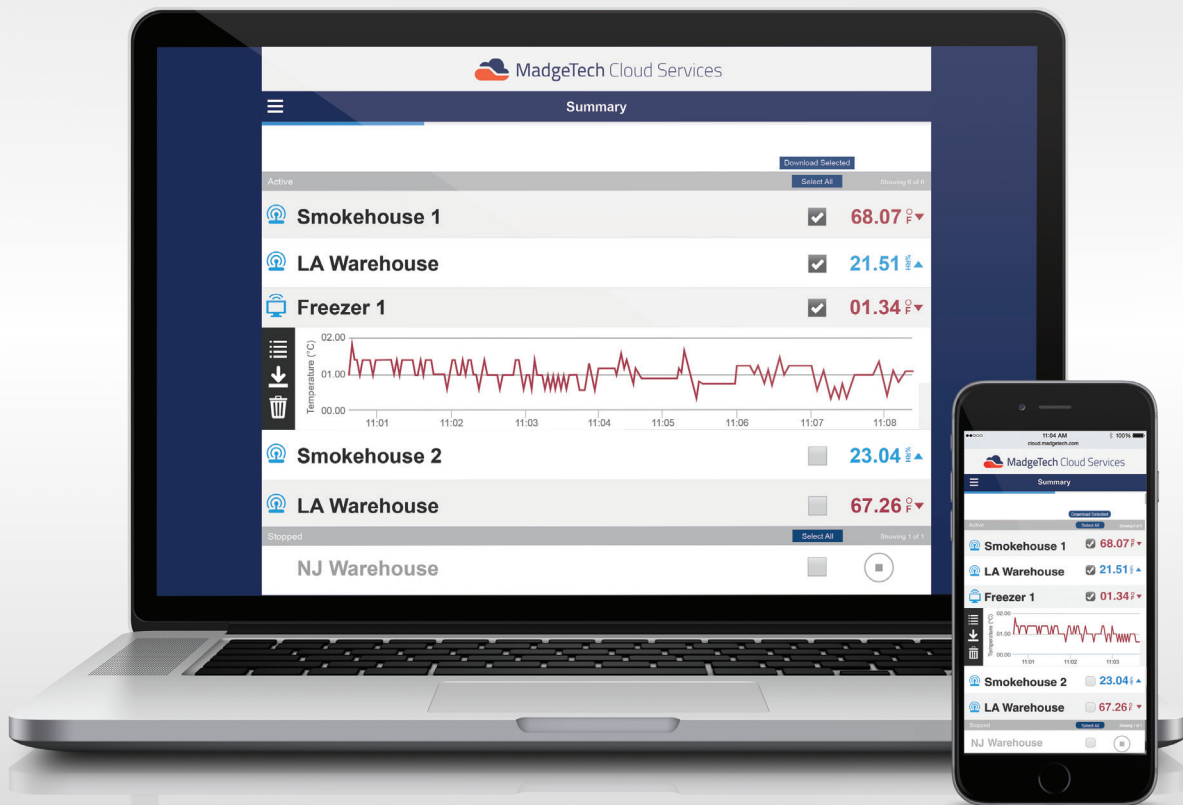


# MadgeTech Cloud Services

## Access Data Instantly and Securely from Anywhere in the World

MadgeTech Cloud Services puts real-time data in the palm of your hand from anywhere in the world, giving users around the clock access from any internet enabled device. Users can view and manage an infinite number of wireless data loggers with a single MadgeTech Cloud account, empowering business owners and managers to view data for an entire production facility or a network of facilities around the world in one convenient view.

MadgeTech Cloud Services is available free of charge and compatible with all MadgeTech wireless data loggers, allowing users to create an account online and be up and running in minutes.



### Real-Time Data

24/7 instant access to your temperature and humidity data.



### Offering Peace of Mind

Be assured your equipment is running, whether you are in the building or on the road.



### Text & Email Notifications

Get notified when temperature thresholds are met.



### Multi-Facility Monitoring

Manage a single logger system or a network of facilities.



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