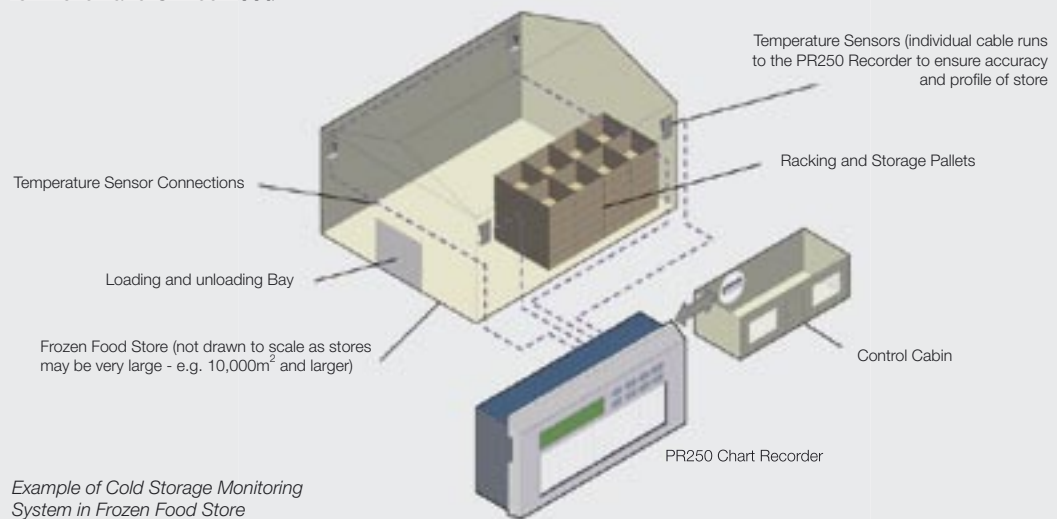


## Cold storage monitoring



Where perishable products are stored prior to final distribution, it is a general requirement for the temperature and also the humidity of the storage conditions to be recorded and controlled.

### Large Cold Storage Monitoring Systems for Frozen and Chilled Food



*Example of Cold Storage Monitoring System in Frozen Food Store*

There has been a particular emphasis by government in recent years to monitor cold storage areas, particularly those used for the storage of frozen foods, such as ice cream, meat and fish; chilled foods, including prepared meals, cheeses, yoghurts and other dairy products. In addition, many food storage areas are also used for food preparation, an example being prepared meats and fish, which must be weighed, sliced and packed at temperatures of around 45°F.

#### The application

In a typical cold storage application, multiple temperature probes will be installed around the storage or preparation area. The number of probes will depend on the size of the area concerned.

These probes will be connected to a recorder, such as ABB's Commander or SM videographic series recorder. If there is a long cable run between the sensors and the recorder, in-head RTD temperature transmitters may be necessary to avoid interference from other electrical sources.

#### How can ABB help?

ABB supplies a range of instrumentation equipment suitable for cold storage applications, including:

- Paper chart recorders
- Videographic data recorders
- Controllers
- Temperature probes
- Temperature transmitters

