

Food Tracker®

Thermal Barriers

Not all food processes are equal. Every process has its own unique space, temperature, duration or environmental requirements (steam, submersion in water or oil). For this reason, the Food Tracker® system includes a choice of thermal barriers. Options vary from quick flash frying where the whole system is submerged, to long duration high temperature bakery processes. All Datapaq® barriers are designed and engineered to deliver maximum performance at a minimum weight and size.

TB5009

Non-submersible / short bake / roast processes

IP Rating	IP65				
Height	60 mm (2.4 in)				
Width	204 mm (8 in)				
Length	394 mm (15.5 in)				
Weight	4.4 kg (9.7 lbs)				
Heatsink	N/A				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time (hours)	1.5	3.0	1.75	1.25	1.0

TB5010

Non-submersible / long bake / roast processes

IP Rating	IP65				
Height	100 mm (3.9 in)				
Width	219 mm (8.6 in)				
Length	393 mm (15.5 in)				
Weight	6.0 kg (13.2 lbs)				
Heatsink	TB1001 (1.0 kg / 2.2 lbs)				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time (hours)	–	10	5.5	3.75	2.5

TB5011

Non-submersible / short bake / roast processes

IP Rating	IP65				
Height	40 mm (1.6 in)				
Width	195 mm (7.7 in)				
Length	384 mm (15.1 in)				
Weight	3.0 kg (6.6 lbs)				
Heatsink	N/A				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time (minutes)	–	150	60	40	35

TB5016

Heavy duty / waterproof / ham cook / chill processes

IP Rating	IP67				
Height	120 mm (4.7 in)				
Width	206 mm (8.1 in)				
Length	401 mm (15.8 in)				
Weight	6.3 kg (13.9 lbs)				
Heatsink	TB1001 x 2 (2 x 1.0 kg / 2.2 lbs)				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time (hours)	–	17	8	5	4

TECHNICAL SPECIFICATIONS

TB5815

Submersible / short fry / steam cook processes

IP Rating	IP67				
Height	40 mm (1.6 in)				
Width	178 mm (7 in)				
Length	398 mm (15.7 in)				
Weight	3.1 kg (6.8 lbs)				
Heatsink	N/A				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time Air (minutes)	37	120	60	45	40
Time H ₂ O / Oil (minutes)	–	60	30	22	20

Optional Conveyor Dive Pin TB9704A x 2, Thermocouple Finger Screw TB9763

TB5816

Submersible / long fry / steam cook processes

IP Rating	IP67				
Height	65 mm (2.6 in)				
Width	240 mm (9.4 in)				
Length	393 mm (15.5 in)				
Weight	5.3 kg (11.7 lbs)				
Heatsink	TB9707 x 2 (2 x 0.4 kg / 0.9 lbs)				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time Air (hours)	–	6.5	3.5	2.5	1.75
Time H ₂ O / Oil (hours)	–	3	1.5	1	0.75

Optional Conveyor Dive Pin TB9704A x 2, Thermocouple Finger Screw TB9763

TB5817

Pressure cook processes

IP Rating	IP67				
Height	105 mm (4.1 in)				
Width	150 mm (5.9 in)				
Length	360 mm (14.2 in)				
Weight	6.3 kg (13.9 lbs)				
Heatsink	TB1001 x 2 (2 x 1.0 kg / 2.2 lbs)				
Pressure	2 bar (29 psi)				
Temperature	-100°C (-148°F)	100°C (212°F)	150°C (302°F)	200°C (392°F)	250°C (482°F)
Time Air (hours)	–	14	7.5	4.5	3.5

ACCESSORIES

Barrier tray used in mesh belt applications with inclines to help transfer the equipment. Box spanner used on submersible barriers.



TB9772 – Barrier Tray
(fitted with drive pins)



TB9800 – Hanging
Hook



SCI157 – Box Spanner

Fluke Process Instruments

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