

P-MICRO & S-MICRO



THE AUTOCLAVE DATALOGGERS WITH THE SMALLEST VOLUME EVER!

Miniaturized data loggers for monitoring sterilisation and pasteurisation processes, entirely in food grade material

BECAUSE SIZE DOES MATTER

The **S-Micro** (140°C) and **P-Micro** (100°C) data loggers now make temperature monitoring in sterilization and pasteurization processes even simpler, thanks to their reduced dimensions that make them the monitoring device for autoclaves with the smallest volume in the world.

System

The loggers can be used with two types of software:

- **SPD**, for quick and easy monitoring: start the devices, run your process, download data and analyse;
- **TS Manager**, for thorough analysis and control: an **FDA 21 CFR Part 11 compatible software** with multi-tiered access and reports in conformance with the regulations. Designed for autoclave validation, from pharmaceutical/medical to laboratories, dentists and food.

Main features

Apart from its tiny size there are many other important features of the Micro logger series:

- high accuracy and precision: with an accuracy of $\pm 0,1^{\circ}\text{C}$ these devices can be employed in any application involving food, pharmaceuticals, validation, laboratory and medical field;
- fast response time thanks to the 3 mm diameter probe;
- low battery consumption for an extended battery life;
- very easy to deploy in any type of package.



Applications

- Temperature monitoring of sterilisation and pasteurisation processes.
- Autoclave validation according to 21 CFR Part 11 regulations.

Advantages

- Entirely food grade and submersible.
- Printed reports compliant with health regulations and ISO (data cannot be edited using the software).
- F0 and PU calculation.
- Supplied with an ACCREDIA traceable **calibration certificate** (standard clibration: $+25^{\circ}\text{C} \div +125^{\circ}\text{C}$).
- **Can be calibrated upon request for low temperatures (-40°C).**
- **USER REPLACEABLE BATTERY.**



Applications application



Healthcare



Pharma



Dentists



Food



Laboratory

Interface Communication

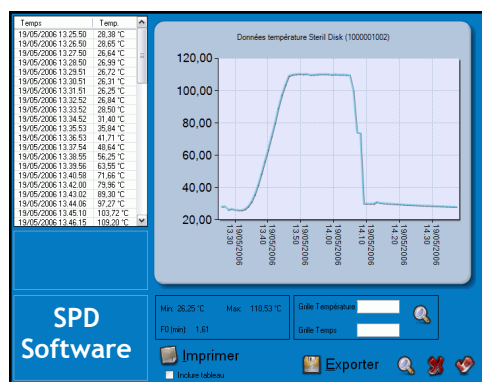
USB

Technical features

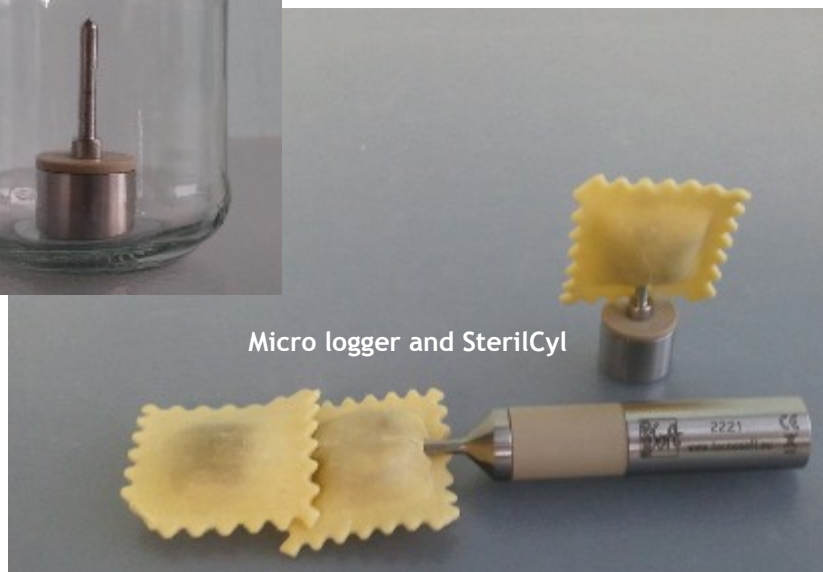
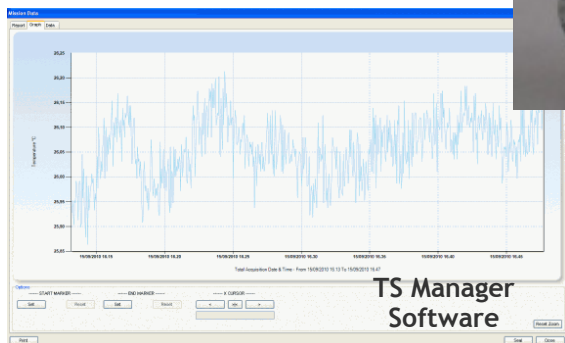
Dimensions	14 h X 17 Ø (mm) (probe excluded)
Probe	23 h X 3 Ø (mm) - other lengths available on request
Materials	Stainless steel AISI316L + Peek (completely Food Grade)
Temperature range	P-Micro: 0°C ÷ +100°C - S-Micro: 0°C ÷ +140°C (up to 5 bar)
Temperature resolution	0,01°C
Temperature accuracy	± 0,1°C (in the standard calibration range)
Number of acquisitions	20.225
Acquisition rate	Programmable from 1 every second upwards
Battery life	2 years with standard use (user replaceable) MORE THAN 6 DAYS AND 12 HOURS OF CONTINUOUS ACQUISITION WITH 1 SECOND RATE* <small>*Equal to 560.000 acquisitions, i.e. 28 complete missions of 5 h e 37' each, with acquisition step of 1"; battery life might be less if exposed to high (+90°C) and low (-20°C) temperatures for extended periods</small>
Protection degree	IP68
Communications	USB DiskInterface + adapter

Software

Type	SPD	TS Manager
Operating Systems	Windows XP, Vista, 7 (32, 64 bit)	
Data management	Missions sorted by start date and logger serial number	Missions filtered by start date, logger type, serial number, customer/instrument validated and much more
Data visualization	Graph (with zoom) and table (exportable into Excel) and report printout of the data	
Multi-Graph	Two or more missions can displayed on a single graph	
F0 and parameters	Automatically calculates the F0; the Z and N parameters of the formula can be set	
Languages	Italian, English, French, Spanish, German	Italian, English



NO NEED TO DRILL ANY LIDS, NO NEED TO MODIFY YOUR PRODUCT PACKAGING: PROGRAM THE DATA LOGGER, PLACE IT YOU PRODUCT AND START YOUR PROCESS!



P-Micro and S-Micro are easily employed in the food industry: they can be used in packages, containers, jars or loosely inside pasteurisers to monitor the product temperature at its core, for example in freshly filled-pasta.



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