

dataTaker

Case Study

Monitoring Commercial Dishwashers

Case Details

A busy catering kitchen required an intelligent system to monitor the operation of their commercial dishwashers to determine the optimum wash times to have the product ready for re-use and for identifying whether any dishwashers in the 'dishwashing lane' were malfunctioning.

Key Requirements

Compatible with a large variety of sensors High speed acquisition Programmable alarms Digital inputs and outputs

dataTaker Data Logging Products

- 1 Cost effective data logging solutions
- Capable of measuring and logging DC voltage, current and resistance sources in addition to digital signals
- Suitable for small to large scale applications
- Rugged design and construction provides reliable operation under extreme conditions
- Designed and manufactured in Australia to the highest quality standards





dataTaker Solution

Equipment

2 x dataTaker DT800 data loggers

Sensors

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

Implementation Notes

There were several parameters needed to be recorded including temperatures during the different washing cycles (washing, rinsing and drying). In addition to this, the resources used during the operation were recorded, for example water, cleaning product and rinsing and the drying times. It was also necessary to survey the cleaning arm's speed and the total cleaning time.

Two dataTaker DT800 data loggers were used. Connected to the data loggers were signals from a range of sensors, including 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.

The client required an alarm to be raised if any of the five dishwashers in the 'dishwashing lane' malfunctioned. To determine this, alarms were programmed into the DT800s based on variance in the measurements from the expected figures.

Using the supplied *dataTaker* software the client can view on their PC the states of every dish washing machine and chart the different operational temperatures.