



Innovative solutions
for food storage

carel.com

We monitor the storage environment to ensure best refrigerated food quality

Effective & hassle-free solutions

- Food safety
- Product quality
- Less unsold product
- Easy to check
- Adaptable to any store

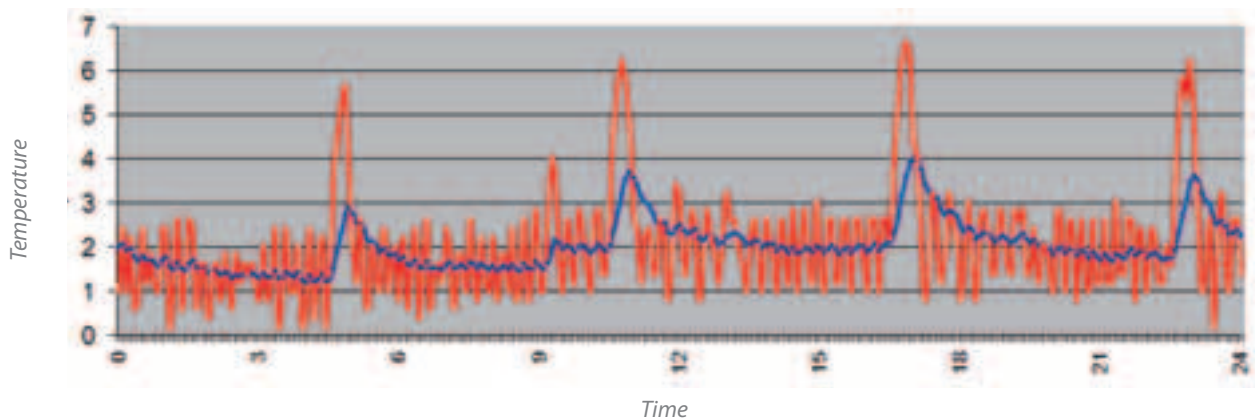
Food safety is an important issue for legislators in many countries around the world.

For food storage in the cold chain and to ensure product quality, operating procedures are required that monitor ambient temperature and comply with legislative requirements.

CAREL can supply data monitoring and recording solutions that contribute to improving food quality, eliminating deterioration, food wastage and health risks for consumers. In new or existing

systems, CAREL offers consulting on the right instruments to install, thanks to the vast selection and customisation of ambient data recording and monitoring solutions.

As the main responsibility for food safety lies with the retailer, CAREL provides its wealth of experience in cooling control so as to offer important support and guarantee correct food storage according to the strictest standards.



Normative references

Conformity to EN13485 (Thermometers for measuring temperature) and EN12830 (Temperature recorders).



Food quality

Taste, smell, weight and appearance of the food are guaranteed by optimum storage conditions.



Savings

Wastage of product and weight loss are avoided

Records are saved automatically and do not require user intervention.

- User simplicity
- Reduction in installation costs
- Versatility
- Independent of the showcase manufacturer
- Expandable functions

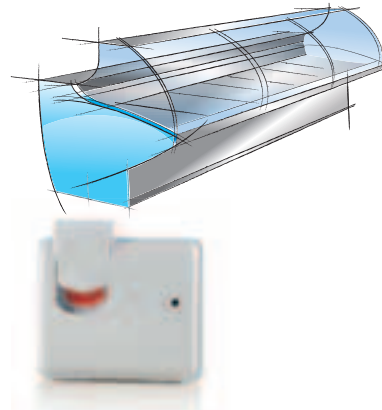
Solutions for new systems



MPXPRO

- Total control of refrigeration units
- Energy saving functions
- Management of multiplexed cabinets
- Optimum combination with:
 - NTC*PS
 - Product simulation probe
- ExV valve
 - Carel electronic valve

Solutions for existing systems



BP probe - rTM SE

- Product simulation algorithm
- No wiring required
- Practical and fast installation
- Conformity for food use
- Management of unit shutdown per cleaning
- Autonomy from existing controllers



EP probe - rTM SE with NTC*PS*

- Battery powered versions
- 12 V versions for intensive use
- Specific for cold rooms
- Easy installation and configuration
- 2 external standard NTC sensors

The CAREL MPXPRO, rTM SE solutions comply with EN 13485.

The CAREL PlantWatchPRO and PlantVisorPRO supervisory systems comply with EN12830 for secure data recording.

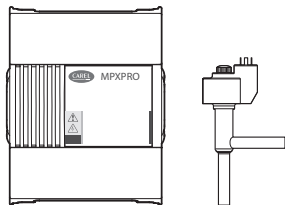
Monitoring

- Scheduling and alarm management.
- Secure data saving and monitoring
- Data analysis with graphs and reports
- Solutions for all system needs and sizes

- The following are also possible:
- ambient condition monitoring: temperature, humidity, light
 - third party device integration



Range of products available



MPXPRO

Range of controllers for the management of refrigeration units
Codes: MX3*

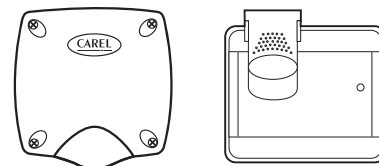
Thermostatic electronic valve

Codes: E2V*



Product simulator probe

Code: NTC*PS



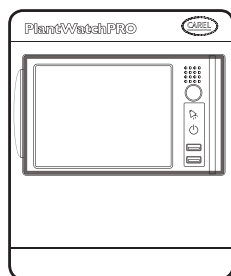
rTM SE system probes

Codes: WS01*



Evolution supervision

Codes: PPSTD*



Supervisor for small units

Codes: PWPRO*

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