



*Hollymatic.*

**HOT•N•COLD™**

MULTI-ZONE TEMPERATURE  
DATA MONITORING SYSTEM

## **Smoke House Cook Cycle Monitor**

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**Rev. 5**

## **Introduction**

**Welcome to the Hot-N-Cold Smoke House Cook Cycle Monitor**

This system is an add on to the **Hot-N-Cold Multi-Zone Temperature Data Monitoring System**. Its primary function to monitor and record the temperature throughout the cook cycle for a product in a smoke house.

The **Hot-N-Cold Smoke House Cook Cycle Monitor** is ideal for businesses which are required to record temperatures for product quality assurance and/or HACCP. The **Hot-N-Cold Smoke House Cook Cycle Monitoring** system can monitor and record several smoke houses at the same time. Each recorded cook cycle can be set to different upper and lower alarm limits. The computer will produce an audible and visual alarm if the temperature in any zone exceeds the set limits.

Once again the **Hot-N-Cold Smoke House Cook Cycle Monitor** software is an extra feature to the **Hot-N-Cold Multi-Zone Temperature Data Monitoring System**. Please contact your Hollymatic supplier for further information.

## **Warning**

*The program was designed to enhance your current temperature data logging system. The **Hot-N-Cold Smoke House Cook Cycle Monitor** software which allows for remote alarm notification should not be used as your only source of equipment failure notification. Should the **Hot-N-Cold Smoke House Cook Cycle Monitor** system fail for any reason, you must return to manually recording temperatures in all your zones until repairs have been completed.*

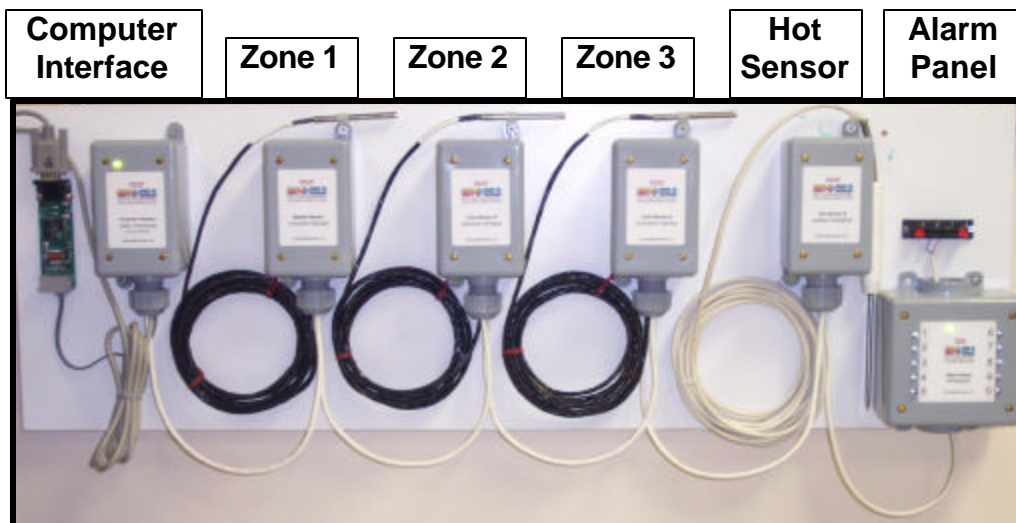
## Temperature Sensor Installation

### Installing the Temperature Sensors:

The package you received has a water resistant plastic electrical box with a thermocouple attached. Using category 5, 5E or 6 networking cable (not supplied), make a single and continuous run from any other **Hot-N-Cold** sensor box to your new smoke house sensor box. If adding more sensors then run from one box to the next, and then on to the next, until the cable is at the last box. Leave enough slack in the cable at each box to do some wiring (approx. 6" to 10"). Once you have reached the last box you may cut the cable, leaving a couple of feet extra, just in case.



This places the smoke house sensors on the same cable as the **Hot-N-Cold Multi-Zone Temperature Data Monitoring System**.



**Hot-N-Cold Multi-Zone Temperature Data Monitoring System**  
Including 3 Cold sensors, 1 Hot sensor, and a 10 zone alarm panel

## Retrieving Temperature Sensor Information



Click on the “Read” button to retrieve information for all the installed Hot sensors. This procedure will send out a read command that will gather the serial numbers for all the thermocouples attached to the system and display them on the screen as below.

Assign each temperature sensor to the appropriate Smoke House along with a brief description or nick name. The name you enter here will appear on the “Main Monitoring Screen” and on all reports. Once all information has been entered, click on the “save” button.

Sensor #	Type	Name	Serial #
1	K	Sausage Smoke House	58000010052C2530
2	K	Pork Steak Smoker	7500001005343430

Read Save Exit

The hot sensors that come with your package are type 'K'. Changing this information could lead to erroneous temperatures.

## Monitoring Information



This screen is used to enable or disable the Alarm Notification. By default and if installed the computer automatically assigns each Light on the Alarm Panel with the corresponding Zone as seen below. This can be modified at any time by changing the **Light #** in the last column with the desired value. This gives the user the ability to assign multiple smoke houses to one alarm light.

i.e. All smoke houses could use alarm **Light # 5** and the freezers could use **Lights #1 through 4**.










Sensor	Name	Serial #	Alarm	Light #
1	Sausage Smoke House	58000010052C2530	<input checked="" type="checkbox"/>	1
2	Pork Steak Smoker	7500001005343430	<input checked="" type="checkbox"/>	2

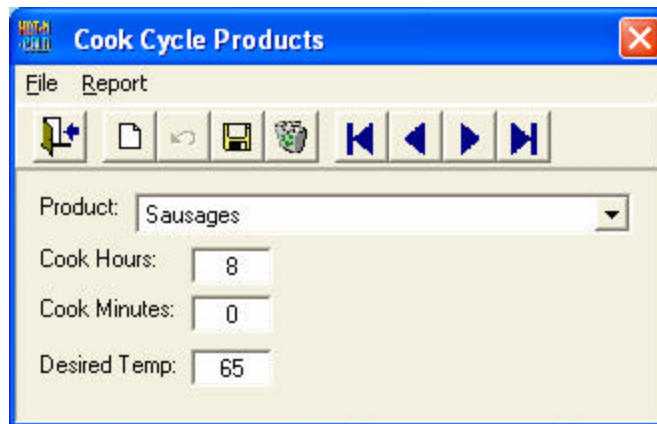
## Cook Cycle Products



Because the **Hot-N-Cold Smoke House Cook Cycle Monitor** has the ability to monitor many different products, we have included a Cook Cycle Products Module that can store several products into a database so that the user can quickly select the product to be cooked and all the standard information will be automatically retrieved. Below is the screen that is used to maintain the product information.

Here is a legend that explains each of the options available to the user.

	Exits the current section/program		Display the first product alphabetically
	New Product Entry		Skip back one product
	Saves the current data		Skip forward one product
	Cancels or undo the saving process		Display the last product alphabetically
	Deletes the current product		



Remember that the information entered here will be automatically retrieved when the user selects the product from the Main Screen. Once selected the user has the ability to change any of the values.



## Main Monitoring Screen

Here you can see the Cook Cycle option shown below the General Information and Alarm Settings of the cold data sensors. This layout gives the user the ability to monitor both the Hot and Cold Temperatures. Since the Cook Cycle is an add on to the **Hot-N-Cold Multi-Zone Temperature Data Monitoring System** the program will always display the top portion of the screen.

The screenshot shows the 'Main Monitoring Screen' with the following sections:

- General Information:** Zone: 5, Record: On, Description: Sandwich Counter, Serial No.: SE0000055500110.
- Alarm Settings:** Low Alarm: 0, High Alarm: 7, Duration: 0 Hrs.
- Cook Cycle:** Batch ID: , Job #: 2, Sensor: 1 Pork Smoke Sensor, Product: Hot Dogs, Hr/Mn: 1 / 0, Target: 65 °C, Start: 1:03 PM, Finish: 2:30 AM, Stop button.
- Monitoring Status:** A table showing temperature readings for various zones.
- Product Table:** A table showing target and current temperatures for Sausages and Hot Dogs.

Zone	Monitoring Room	°C
1	Walk in Freezer	-2
2	Retail Counter	1
3	Retail Freezer	2
4	R.T.E. Cooler	-9
5	Sandwich Counter	1

Product	Target	Current
1 Sausages	65	1
2 Hot Dogs	55	2

To begin a Cook Cycle click on the Cook Cycle menu option at the top of the screen and then **New Cook Cycle**. Once selected the computer will clear out the information boxes in the **Cook Cycle** area at the bottom of the screen and wait for selections from the user.

The screenshot shows the 'Main Monitoring Screen' with the 'Cook Cycle' menu open, displaying options: New Cook Cycle, Product Information, Monitoring Information, Sensor Installation, Batch Reports, and Hide Cook Cycle. The 'General Information' and 'Alarm Settings' sections are visible. The 'Cook Cycle' section shows: Batch ID: , Job #: 1, Sensor: 1 Sausage Smoke House, Product: Sausages, Hr/Mn: 0 / 0, Target: 65 °C, Start: 1:02 PM, Finish: 6:32 AM, Stop button. The 'Monitoring Status' table shows all zones at 0 °C. The 'Product Table' shows Sausages at Target 65 and Current 0, and Hot Dogs at Target 55 and Current 0.

Zone	Monitoring Room	°C
1	Walk in Freezer	0
2	Retail Counter	0
3	Retail Freezer	0
4	R.T.E. Cooler	0
5	Sandwich Counter	0

Product	Target	Current
1 Sausages	65	0
2 Hot Dogs	55	0

The next step is to choose the correct Smoke House Sensor and then the Product that will be smoked. You can enter in the estimated hours and minutes that it takes for the product to cook which will then generate the finish time. You must enter in the **Target Temperature** so that the computer can alert the user that the product is finished. Once you have all your data entered, click on the **Start** button which will begin this Cook Cycle. Repeat the above steps to add more Cook Cycles.

You can stop the monitoring of any one of the listed Cook Cycles by clicking on the product in the Monitoring Status window and clicking on **Stop**. If you Stop a Cook Cycle, the computer will not log any further temperature readings.

## Batch Reports

**Hot-N-Cold Smoke House Cook Cycle Monitor** offers the user two different reports. Both reports contain information about individual Cook Cycles, however one will list the Cook Cycles by Date and the other by Batch Number.

The user can either view the reports on the screen or print them.

A sample of the Daily Temperature report is included on the next page.



The screenshot shows a software window titled "Listing By Date" with a blue header bar and a red close button. Below the header is a section titled "DATE RANGE" in a blue bar. This section contains two rows: "From" with a text box containing "1 /23/2005" and a dropdown arrow, and "To" with a text box containing "1 /23/2005" and a dropdown arrow. At the bottom of the window are three buttons: "Preview" (with a magnifying glass icon), "Print" (with a printer icon), and "Exit" (with a door icon).



The screenshot shows a software window titled "Listing By Batch #" with a blue header bar and a red close button. Below the header is a section titled "BATCH RANGE" in a blue bar. This section contains two rows: "From" with a text box containing "0" and "To" with a text box containing "9999999". At the bottom of the window are three buttons: "Preview" (with a magnifying glass icon), "Print" (with a printer icon), and "Exit" (with a door icon).

## Cook Cycle Report By Date

DDB Data Systems Inc.

4 Nicolas St.

Leamington, ON N8H 3R8

Phone: (519) 322-5399 Fax: (519) 322-5837

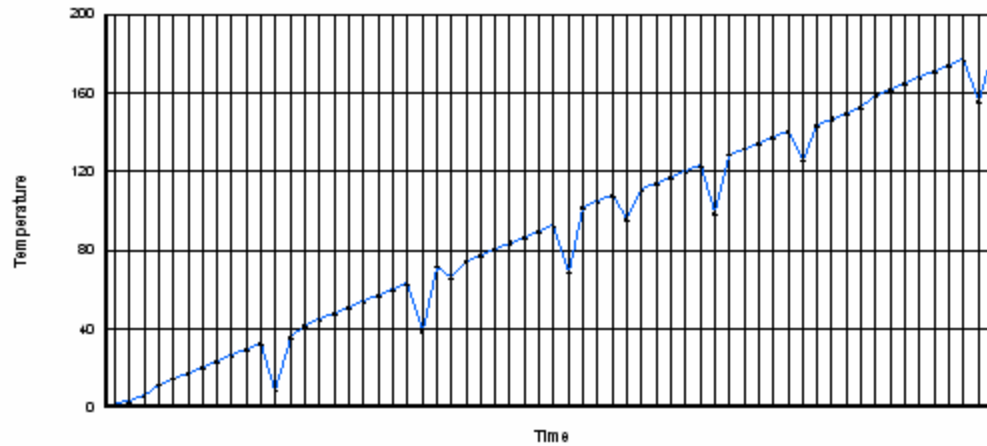
### Cook Cycles



From: 1/13/2005 To: 1/13/2005

January 23, 2005

Batch #: 2	Target: 55 °F	Start: 10:36 PM	Hours: 4	Product: Hot Dogs
Started: 1/22/2005	Finish: 21 °F	End: 7:24 PM	Min.: 0	Sensor: 2-Pork-Sleak-Smoker



Time	°F	Time	°F	Time	°F	Time	°F	Time	°F	Time	°F
January 13, 2005											
5:40 PM	2	5:49 PM	3	5:58 PM	6	6:06 PM	9	6:12 PM	12	6:18 PM	15
6:24 PM	18	6:30 PM	21	6:37 PM	24	6:43 PM	27	6:49 PM	30	6:55 PM	33
7:01 PM	36	7:07 PM	39	7:13 PM	42	7:19 PM	45	7:25 PM	48	7:31 PM	51
7:38 PM	54	7:44 PM	57	7:50 PM	60	7:56 PM	63	8:02 PM	66	8:08 PM	69
8:14 PM	72	8:20 PM	75	8:26 PM	78	8:32 PM	81	8:39 PM	84	8:45 PM	87
8:51 PM	90	8:57 PM	93	9:03 PM	96	9:09 PM	99	9:15 PM	102	9:21 PM	105
9:27 PM	108	9:34 PM	111	9:40 PM	114	9:46 PM	117	9:52 PM	120	9:58 PM	123
10:04 PM	126	10:10 PM	129	10:16 PM	132	10:22 PM	135	10:28 PM	138	10:35 PM	141
10:41 PM	144	10:47 PM	147	10:53 PM	150	10:59 PM	153	11:05 PM	156	11:11 PM	159
11:17 PM	162	11:23 PM	165	11:30 PM	168	11:36 PM	171	11:42 PM	174	11:48 PM	177
11:54 PM	180										

## Cook Cycle Report By Batch #

DDB Data Systems Inc.  
4 Nicolas St.  
Leamington, ON N8H 3R8  
Phone: (519) 322-5399 Fax: (519) 322-5837

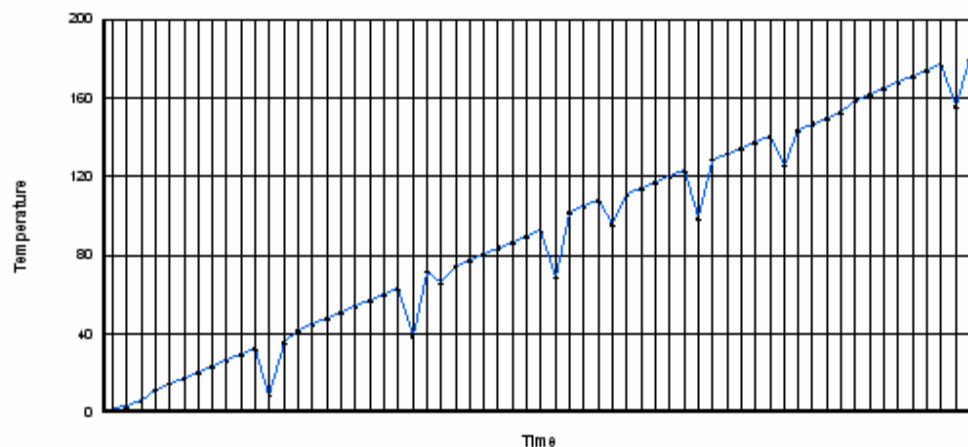
### Cook Cycles



From: 2 To: 2

January 23, 2005

Batch #: 2	Target: 55 °F	Start: 10:36 PM	Hours: 4	Product: Hot Dogs
Started: 1/22/2005	Finish: 21 °F	End: 7:24 PM	Min.: 0	Sensor: 2-Pork Slink Smoker



Time	°F	Time	°F	Time	°F	Time	°F	Time	°F	Time	°F
January 13, 2005											
5:40 PM	2	5:49 PM	3	5:58 PM	6	6:06 PM	9	6:12 PM	12	6:18 PM	15
6:24 PM	18	6:30 PM	21	6:37 PM	24	6:43 PM	27	6:49 PM	30	6:55 PM	33
7:01 PM	36	7:07 PM	39	7:13 PM	42	7:19 PM	45	7:25 PM	48	7:31 PM	51
7:38 PM	54	7:44 PM	57	7:50 PM	60	7:56 PM	63	8:02 PM	66	8:08 PM	69
8:14 PM	72	8:20 PM	75	8:26 PM	78	8:32 PM	81	8:39 PM	84	8:45 PM	87
8:51 PM	90	8:57 PM	93	9:03 PM	96	9:09 PM	99	9:15 PM	102	9:21 PM	105
9:27 PM	108	9:34 PM	111	9:40 PM	114	9:46 PM	117	9:52 PM	120	9:58 PM	123
10:04 PM	126	10:10 PM	129	10:16 PM	132	10:22 PM	135	10:28 PM	138	10:35 PM	141
10:41 PM	144	10:47 PM	147	10:53 PM	150	10:59 PM	153	11:05 PM	156	11:11 PM	159
11:17 PM	162	11:23 PM	165	11:30 PM	168	11:36 PM	171	11:42 PM	174	11:48 PM	177
11:54 PM	180										

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