Data Logging Solutions for
Nut Roasters

For dry roasting processes, nuts are continuously conveyed through a roaster with heated air applied above and below the product bed. Typically, peanuts are exposed to temperatures of 300 °F for 25 minutes, then stored in stainless steel bins in an isolated area to protect them from any contaminants. The bed depth, time and temperature are monitored throughout the roasting process. For steam pasteurization and validation data, MadgeTech data loggers provide the ideal solution.

Steam Pasteurization Applications

The **HiTemp140-TSK** is the ideal data logger for verifying steam pasteurization, which is a popular option for almond processors.

- Meets USDA National Organic Program standards
- Withstands temperatures up to 482 °F
- Available in a variety of prove types and lengths
- Comes with detachable thermal shield
- IP68 – Waterproof and fully resistant to dust

A variety of probe lengths are available.

High Temperature Validation

For validating roasting process and oven profiling the **ThermoVault Max** thermal barrier withstands extreme high temperatures and enables continuous monitoring.

- Compatible with HiTemp140-PT data loggers
- Self-contained deployment, no wires or thermocouples
- Withstands temperatures up to 752°F
- Provides a best-in-class solution for the harshest of applications
- Made of food grade stainless steel

MADGETECH
WE BUILD DATA LOGGERS