

# Food Tracker®

## Thermal Barriers

Not all food processes are equal. Every process has its own unique space, temperature, duration or environmental requirements (steam, submersion in water or oil). For this reason, the Food Tracker® system includes a choice of thermal barriers. Options vary from quick flash frying where the whole system is submerged, to long duration high temperature bakery processes. All DataPac® barriers are designed and engineered to deliver maximum performance at a minimum weight and size.

### TB5009

#### Non-submersible / short bake / roast processes

|                     |                    |                  |                  |                  |                  |
|---------------------|--------------------|------------------|------------------|------------------|------------------|
| <b>IP Rating</b>    | IP65               |                  |                  |                  |                  |
| <b>Height</b>       | 60 mm (2.4 in)     |                  |                  |                  |                  |
| <b>Width</b>        | 204 mm (8 in)      |                  |                  |                  |                  |
| <b>Length</b>       | 394 mm (15.5 in)   |                  |                  |                  |                  |
| <b>Weight</b>       | 4.4 kg (9.7 lbs)   |                  |                  |                  |                  |
| <b>Heatsink</b>     | N/A                |                  |                  |                  |                  |
| <b>Temperature</b>  | -100°C<br>(-148°F) | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time (hours)</b> | 1.5                | 3.0              | 1.75             | 1.25             | 1.0              |

### TB5010

#### Non-submersible / short bake / roast processes

|                     |                           |                  |                  |                  |                  |
|---------------------|---------------------------|------------------|------------------|------------------|------------------|
| <b>IP Rating</b>    | IP65                      |                  |                  |                  |                  |
| <b>Height</b>       | 100 mm (3.9 in)           |                  |                  |                  |                  |
| <b>Width</b>        | 219 mm (8.6 in)           |                  |                  |                  |                  |
| <b>Length</b>       | 393 mm (15.5 in)          |                  |                  |                  |                  |
| <b>Weight</b>       | 6.0 kg (13.2 lbs)         |                  |                  |                  |                  |
| <b>Heatsink</b>     | TB1001 (1.0 kg / 2.2 lbs) |                  |                  |                  |                  |
| <b>Temperature</b>  | -100°C<br>(-148°F)        | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time (hours)</b> | –                         | 10               | 5.5              | 3.75             | 2.5              |

### TB5011

#### Non-submersible / short bake / roast processes

|                       |                    |                  |                  |                  |                  |
|-----------------------|--------------------|------------------|------------------|------------------|------------------|
| <b>IP Rating</b>      | IP65               |                  |                  |                  |                  |
| <b>Height</b>         | 40 mm (1.6 in)     |                  |                  |                  |                  |
| <b>Width</b>          | 195 mm (7.7 in)    |                  |                  |                  |                  |
| <b>Length</b>         | 384 mm (15.1 in)   |                  |                  |                  |                  |
| <b>Weight</b>         | 3.0 kg (6.6 lbs)   |                  |                  |                  |                  |
| <b>Heatsink</b>       | N/A                |                  |                  |                  |                  |
| <b>Temperature</b>    | -100°C<br>(-148°F) | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time (minutes)</b> | –                  | 105              | 60               | 40               | 35               |

### TB5016

#### Heavy duty / waterproof / ham cook / chill processes

|                     |                                   |                  |                  |                  |                  |
|---------------------|-----------------------------------|------------------|------------------|------------------|------------------|
| <b>IP Rating</b>    | IP67                              |                  |                  |                  |                  |
| <b>Height</b>       | 120 mm (4.7 in)                   |                  |                  |                  |                  |
| <b>Width</b>        | 206 mm (8.1 in)                   |                  |                  |                  |                  |
| <b>Length</b>       | 401 mm (15.8 in)                  |                  |                  |                  |                  |
| <b>Weight</b>       | 6.3 kg (13.9 lbs)                 |                  |                  |                  |                  |
| <b>Heatsink</b>     | TB1001 x 2 (2 x 1.0 kg / 2.2 lbs) |                  |                  |                  |                  |
| <b>Temperature</b>  | -100°C<br>(-148°F)                | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time (hours)</b> | 17                                | 8                | 5                | 4                | 3                |

# TECHNICAL SPECIFICATIONS

## TB5815

### Submersible / short fry / steam cook processes

|                  |                  |  |  |  |  |
|------------------|------------------|--|--|--|--|
| <b>IP Rating</b> | IP67             |  |  |  |  |
| <b>Height</b>    | 40 mm (1.6 in)   |  |  |  |  |
| <b>Width</b>     | 178 mm (7 in)    |  |  |  |  |
| <b>Length</b>    | 398 mm (15.7 in) |  |  |  |  |
| <b>Weight</b>    | 3.1 kg (6.8 lbs) |  |  |  |  |
| <b>Heatsink</b>  | N/A              |  |  |  |  |

|                                            |                    |                  |                  |                  |                  |
|--------------------------------------------|--------------------|------------------|------------------|------------------|------------------|
| <b>Temperature</b>                         | -100°C<br>(-148°F) | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time Air (minutes)</b>                  | 37                 | 120              | 60               | 45               | 40               |
| <b>Time H<sub>2</sub>O / Oil (minutes)</b> | –                  | 60               | 30               | 22               | 20               |

Optional Conveyor Dive Pin TB9704A x 2, Thermocouple Finger Screw TB9763

## TB5816

### Submersible / long fry / steam cook processes

|                  |                                   |  |  |  |  |
|------------------|-----------------------------------|--|--|--|--|
| <b>IP Rating</b> | IP67                              |  |  |  |  |
| <b>Height</b>    | 65 mm (2.6 in)                    |  |  |  |  |
| <b>Width</b>     | 240 mm (9.4 in)                   |  |  |  |  |
| <b>Length</b>    | 393 mm (15.5 in)                  |  |  |  |  |
| <b>Weight</b>    | 5.3 kg (11.7 lbs)                 |  |  |  |  |
| <b>Heatsink</b>  | TB9707 x 2 (2 x 0.4 kg / 0.9 lbs) |  |  |  |  |

Optional Conveyor Dive Pin TB9704A x 2, Thermocouple Finger Screw TB9763

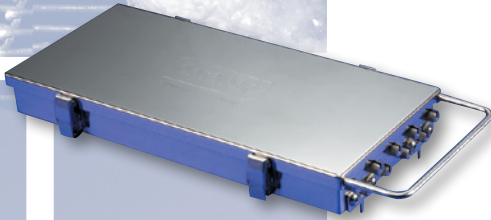
|                                          |                    |                  |                  |                  |                  |
|------------------------------------------|--------------------|------------------|------------------|------------------|------------------|
| <b>Temperature</b>                       | -100°C<br>(-148°F) | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time Air (hours)</b>                  | –                  | 6.5              | 3.5              | 2.5              | 1.75             |
| <b>Time H<sub>2</sub>O / Oil (hours)</b> | –                  | 3                | 1.5              | 1                | 0.75             |

## TB5817

### Pressure cook processes

|                  |                                   |  |  |  |  |
|------------------|-----------------------------------|--|--|--|--|
| <b>IP Rating</b> | IP67                              |  |  |  |  |
| <b>Height</b>    | 105 mm (4.1 in)                   |  |  |  |  |
| <b>Width</b>     | 150 mm (5.9 in)                   |  |  |  |  |
| <b>Length</b>    | 360 mm (14.2 in)                  |  |  |  |  |
| <b>Weight</b>    | 6.3 kg (13.9 lbs)                 |  |  |  |  |
| <b>Heatsink</b>  | TB1001 x 2 (2 x 1.0 kg / 2.2 lbs) |  |  |  |  |
| <b>Pressure</b>  | 2 bar (29 psi)                    |  |  |  |  |

|                         |                    |                  |                  |                  |                  |
|-------------------------|--------------------|------------------|------------------|------------------|------------------|
| <b>Temperature</b>      | -100°C<br>(-148°F) | 100°C<br>(212°F) | 150°C<br>(302°F) | 200°C<br>(392°F) | 250°C<br>(482°F) |
| <b>Time Air (hours)</b> | —                  | 14               | 7.5              | 4.5              | 3.5              |



**TB9772-Barrier Tray**  
(fitted with drive pins)



**TB9800-Hanging Hook**



**SCI157-Box Spanner**

## ACCESSORIES

Barrier tray used in mesh belt applications with inclines to help transfer the equipment. Box spanner used on submersible barriers.

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