



**Data Logging Measurement System  
with SMART SENSOR TECHNOLOGY™**

# Digital Humidity Sensor Advantages

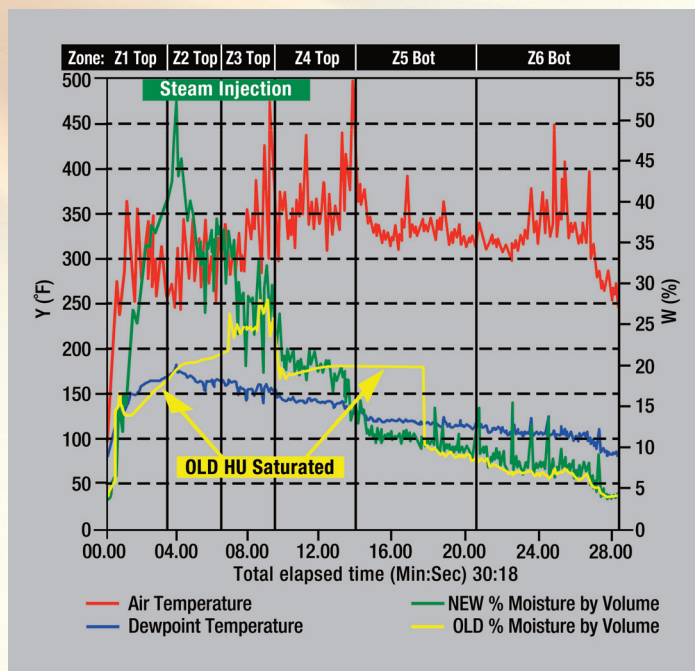
The new **SCORPION® 2 Digital Humidity Sensor** provides a better way to measure humidity in your oven, proofer, dryer and cooling tunnel. This breakthrough design provides a more accurate and reliable way to measure the absolute moisture content of the thermal environment. The sensor contains a proprietary humidity sampling system with patented **Anti-Saturation Technology™** that allows measurements in high temperature and very high dew point processes.



## 15 Reasons to Buy or Upgrade to the Digital Humidity Sensor:

1. Compatible with existing SCORPION® 2 Data Loggers
2. Anti-Saturation Technology™ allowing measurements in steam conditions
3. Unaffected by combustion gases in the baking chamber (DGF Ovens)
4. Single sensor for low temp (%RH) and high temp (Absolute Humidity) applications
5. % Moisture by Volume, Air Temp, Dew Point Temp and %RH displayed
6. Dew Point measurements from 32°F (0°C) to 212°F (100°C)
7. Relative Humidity measurement from 0% to 100% RH
8. Two product probe inputs for product core temperature measurements
9. Document humidity during Kill Step Validation
10. No preheating required
11. No special thermal barriers needed
12. Increased dwell time
13. Free software upgrade
14. User friendly ready light
15. Compatible with 32mm tall systems

## Humidity Sensor: NEW Digital vs. OLD Analog



**Anti-Saturation Technology™** allows measurements in high temperature and high dew point processes seen in commercial biscuit & cracker and bread & bun ovens.



**READING THERMAL**