

Keep the chain linked

To ensure accurate and stable measurement data, Vaisala has introduced two new humidity and temperature transmitters, designed for use in clean rooms and demanding HVAC applications specifically.

The new Vaisala Humicap humidity and temperature transmitters, HMT120 and HMT130, complement Vaisala's existing offering of relative humidity measurement instruments that cover all applications from ventilation to process control.

Vaisala says the transmitters deliver accurate and reliable long-term measurement data and are durable, easy to use and easy to install. Their smooth enclosure finish is resistant to dust and most chemical cleaning agents, which means it is ideal for installation in critical environments with very high level of air quality and hygienic requirements.

"The HMT120/130 are ideal in more demanding HVAC applications, such as outdoor and high humidity environments," Ulla Mattila, regional market manager for Vaisala's building automation business, says. "They incorporate Vaisala's Humicap humidity sensor technology with guaranteed high measurement performance which, for the user, means less maintenance and trouble-free operation."

Designed for both indoor and outdoor use, the transmitters can be either wall-mounted or used with a remote probe for installations inside air handling units, air ducts and difficult to reach places. Calibration and maintenance are made simple, quick and cost-effective by making the transmitters' relative humidity probes fully interchangeable. As a result, the probes can be replaced without having to remove and re-adjust the transmitter.

www.vaisala.com/hmt120.



Enhancing energy efficiency in refrigeration

Endo Cube is a temperature mimicking sensor that controls cold storage refrigeration according to product temperature as opposed to continually fluctuating air temperature.

The sensor provides a proven method for improving refrigeration efficiency while simultaneously reducing energy consumption. Endo Cube is endorsed by HACCP Australia and certified as a food temperature simulant.

A key issue with cold chain refrigeration is its operation based on the environment's fluctuating air temperature, which reduces operating efficiency. Cold room doors are constantly opened and closed creating warm air currents entering the cold room, which then float directly to the ceiling where the controlling probe then triggers the system to provide additional cooling. The food is barely affected yet the refrigeration system is constantly

cycling on and off; costing money without providing any practical benefit.

The Endo Cube rectifies this issue by ensuring the system only operates when the amount of warm air that enters the environment is enough to warrant additional cooling to maintain correct product temperature.

The Endo Cube's formulated wax compound simulates the thermal properties of food and enables the control system to operate compressor cycles in a more efficient manner, running fewer cycles and with longer run times.

Longer cycles enhance the system efficiency, leading to less wear and tear on the mechanical components and the reduction in the number of compressor starts provide savings in power consumption.

The Endo Cube from Onergy is suited to commercial refrigeration applications from stand-alone condenser systems to complex rack solutions.

Benefits have been recorded for cold store warehousing solutions, supermarket front- and back-of-house refrigeration facilities, restaurants, liquor stores, convenience stores and distribution trucks.

As the price of electricity increases across Australia, the Endo Cube provides a risk-free method of improving the efficiency of the refrigeration while reducing running costs.

With a simple installation process and no maintenance required, the Endo Cube is a simple product overcoming the existing problem of refrigeration control systems making decisions based on fluctuating air temperatures in the refrigerated environment.

The Endo Cube provides a simple way to contribute positively to HACCP food safety programs, reduce refrigeration running costs while offering energy savings, and to ensure the refrigeration runs more efficiently, meaning less equipment wear and tear

www.energy.com.au

