

COOKMASTER™ II**MICROPROCESSOR TOUCH SCREEN SMOKEHOUSE CONTROL**

The image shows the CookMaster II microprocessor control panel on the left, which is a stainless steel enclosure with a 7-inch full-color touch screen. The screen displays various menu options such as RUN, EDIT, DELAYED START, NAME PROGRAM, MAINTENANCE SCREENS, T.S. REV. 2.17, PROGRAM 1, PLC REV. 1.17, SECURITY, SET LANGUAGE, MONDAY 2/27/2013, and TRENDS. Below the screen is a power switch labeled 'POWER ON'. To the right, a smokehouse is shown with its door open, revealing a metal rack with several trays. A small external USB interface box is connected to the smokehouse. Three callout boxes point to the enclosure, the touch screen, and the USB interface.

**NEMA 4
Stainless Steel
Enclosure**

**7" Full Color
Touch Screen**

**External USB
Interface**

Our CookMaster II microprocessor control can be retrofitted to just about any oven.

To determine if your oven or smokehouse can be retrofitted, discuss these questions with our processing specialists.

- Specify brand name, size, and age of existing oven or smokehouse.
- Briefly describe the existing control panel and its condition.
- What is the source of adding humidity to the house?
- Are your house functions (smoke, shower, etc.) now automated?
- What is the general operating condition of your house?

COOKMASTER™ II
MICROPROCESSOR TOUCH SCREEN SMOKEHOUSE CONTROL
CookMaster II Features:

- Beckhoff CX9000 PC Control running Windows CE
- NEMA 4 rated, multilingual (English, German, French, and Spanish)
- 7" full color touch screen
- Stores up to 99 product programs including nine stages per program
- Cook, chill, smoke, and/or shower by time and/or product temperature
- Delayed start
- Programmable liquid smoke dwell time
- Purge output to clear liquid smoke line
- Ramp dry/wet temperature setting. Designed to gradually change temperature to improve product yield/quality
- Cold smoke capability
- Trend charts display internal, dry, and wet temperatures every minute, over an 18-hour cook period
- Easy temperature calibration
- Retrofittable to just about any oven


Remote Monitoring:

- Ethernet remote viewer and control over Internet/cell phone
- Automatic email sent upon each cook completion for notification
- Datalogging of all temperature data, every 60 seconds, 24 hours/day. System stores one week of data
- Datalog files are transferred over ethernet connection to customer's defined storage location
- Datalog files are in Microsoft Excel with date, time, and internal, dry, and wet temperatures
- Datalog file for current day can be loaded locally through USB to thumbdrive
- USB thumbdrive storage and backup of recipe data

