



# EL-CC-2

## Single Use Temperature & Relative Humidity Monitor for the Food & Agricultural Market



- Three loggers for monitoring Chilled Goods, Frozen Goods and Ripening Goods.
- Also measures 0 to 100% Relative Humidity range.
- No set-up required. One button press-to-start logging.
- Single use with up to 12+ months battery life.
- Various export options including PDF, Microsoft Excel and JPEG.

Each of the three Cold Chain loggers comes pre-configured for use in your particular application – simply press the button to start logging. During a logging session, pressing the button will light up the status LEDs to give a quick indication as to whether the temperature has exceeded an alarm condition at any point.

Once your session has been completed, tear open the IP67-rated plastic wallet to reveal the USB connector and plug it in to your PC. Use the free EasyLog CC software for Windows to download and graph the data.



### GENERAL SPECIFICATIONS

Temperature	Measurement range	-30 to +70°C (-22 to +158°F)
	Internal resolution	0.1°C (0.1°F)
	Accuracy (overall error)	±0.3°C (±0.7°F) typical (see page 2)
Relative Humidity	Measurement range	0 to 100%RH (see page 2)
	Internal resolution	0.1%RH
	Accuracy (overall error)	±2%RH typical (see page 2)
IP Rating		IP67
Battery life		12 months (minimum)
Readings		32,637 temperature/ 32,637 relative humidity

### INCLUDED IN THE BOX

EL-CC-2	Data Logger with integral battery
---------	-----------------------------------

### MODEL SPECIFIC

	Chilled Goods	Frozen Goods	Ripening Goods
High Alarm Level	8°C	-16°C	14°C
Low Alarm Level	2°C	-20°C	12°C
Logging Interval	10 minutes (220 days until full)		
Part Number	EL-CC-2-001 PK10	EL-CC-2-002 PK10	EL-CC-2-003 PK10

### EasyLog CC Software

The simple to use software allows you to view the data graphically, in a table or export it in various formats for use in further reporting.

Once your data is in the graphing module you are able to report on time in alarm conditions as well as obtain values such as the Mean Kinetic Temperature, Minimum, Maximum and Average for both temperature and humidity.



Authorised Distributor

**DL TECHNOLOGY PTE LTD**

Tel: +65 6592 5006 Email: [info@dl-tec.com](mailto:info@dl-tec.com) Web: [www.dl-tec.com](http://www.dl-tec.com)



# EL-CC-2

Single Use Temperature & Relative Humidity Monitor for the Food & Agricultural Market



## YOUR EL-CC-2

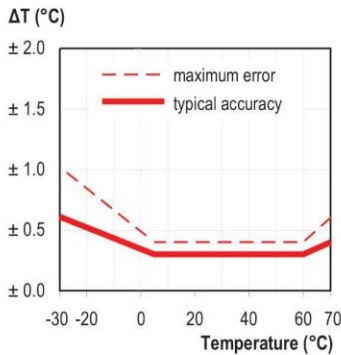
- 1 Start / Status button
- 2 Status LEDs
- 3 USB connector
- 4 Tear to open
- 5 Mounting point
- 6 Model type



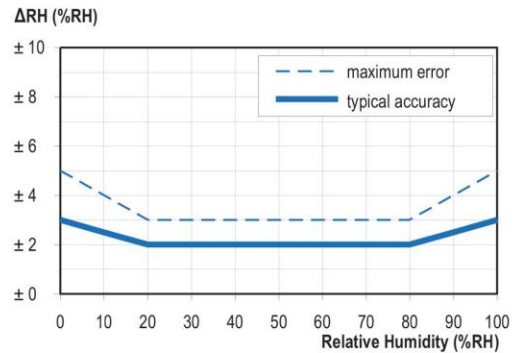
This unit can be quickly customised for use in multiple markets. If you have a specific monitoring application, call us today.

## SENSOR ACCURACY & INFORMATION

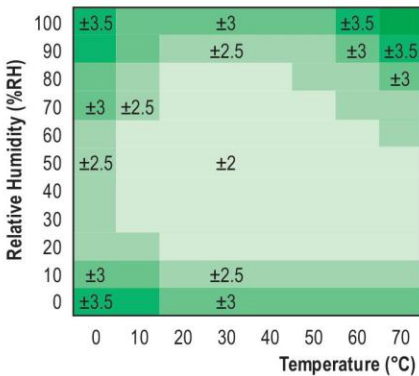
Typical and maximal tolerance for temperature sensor in °C.



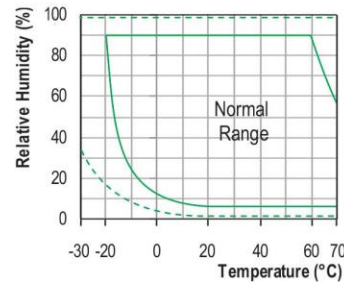
Typical and maximal tolerance at 25°C for relative humidity.



Typical accuracy of relative humidity measurements given in %RH for temperatures 0 to 80°C.



Operating conditions



Long term exposure to humidity levels outside of the 'normal' range may temporarily offset RH measurements (±3%RH after 60 hours). Once returned to less extreme conditions the device will slowly return towards calibration state.

When tracking changes in ambient conditions, the response time of the humidity sensor in your data logger is approximately 20 minutes to reach 90% of the reading. However, if you are measuring step changes in humidity it is advised that you leave the unit for up to four hours to ensure that it has enough time to settle at the new level.

It is worth remembering that the value of relative humidity is of course sensitive to temperature variation. As an example, at a relative humidity of ~90%RH at ambient temperature, a variation in temperature of 1°C will result in a change of up to -5%RH. Therefore when comparing multiple devices or calibrating them, any temperature variations must be considered.

Authorised Distributor

**DL TECHNOLOGY PTE LTD**

Tel: +65 6592 5006 Email: [info@dl-tec.com](mailto:info@dl-tec.com) Web: [www.dl-tec.com](http://www.dl-tec.com)