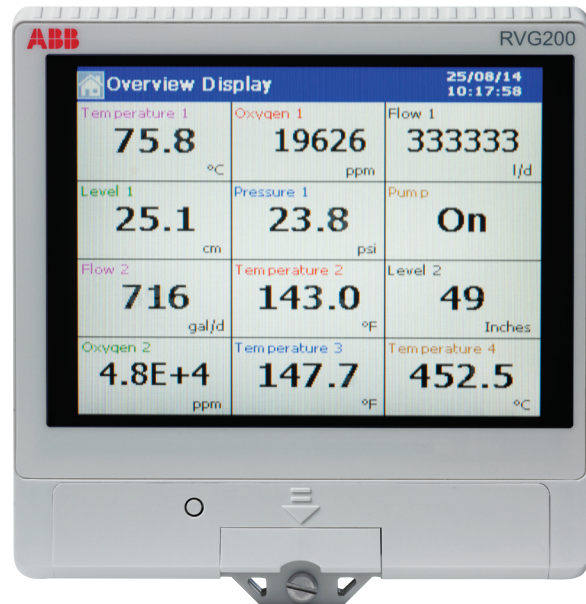


Data recording in food and beverage processes

Obtaining a better picture of your production process using ABB's RVG200 data recorder

A complete view of your food and beverage process data at your fingertips.



Introduction

ABB's RVG200 next generation paperless data recorder offers a host of additional features and functions, making it ideal for data recording in food and beverage production applications.

How can the RVG200 help?

Touchscreen technology for easy operation

Featuring touchscreen technology, the RVG200 makes it easier than ever to find the data you need. Intuitive icon-based menus and a 'swipeable' interface enable data to be quickly located and viewed in a variety of formats, including individual or grouped data in chart, bar graph or digital indicator displays.

Maximum ingress protection

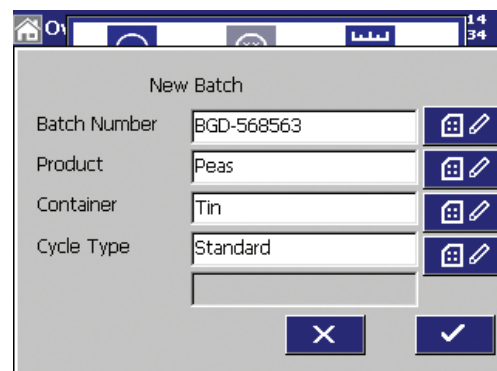
The RVG200's entire front panel, including its media door, features NEMA 4X and IP66 levels of ingress protection, offering a highly effective safeguard against the high levels of moisture commonly found in food processing plants.

This same protection also enables the front panel of the recorder to withstand the rigours of hose downs during regular plant cleaning activities.

Batch recording for fast and detailed batch data

The RVG200's batch recording option provides a simple means of recording when a particular batch is started or finished.

Collected data can be reviewed using ABB's DataManagerPro analysis software, which provides a quick and simple way of retrieving batch data. With DataManagerPro, you can find the data you need by entering the batch number, searching by type or product or by specifying the time and date of processing.



Barcode scanner for fast, accurate batch information entry

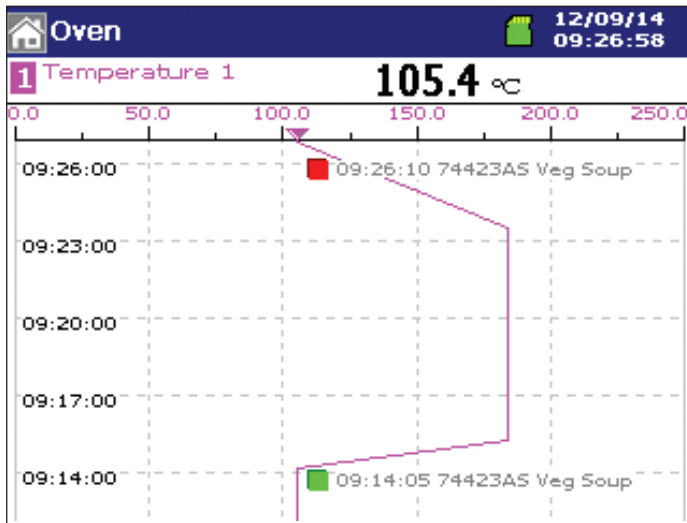
With the RVG200, you now have the option of connecting a barcode scanner into the device's front or rear USB, providing a fast and more accurate alternative to manually keying in batch information.



Batch information can be scanned directly from product paperwork, eliminating the scope for human error.

F₀ calculation for enhanced sterilisation efficiency

When compared to a basic time based system, the cycle time of a cooking or sterilisation process can be substantially reduced by the use of F₀ calculation. Accounting for the time that a process spends at, below and above the specified temperature F₀ calculation can improve efficiency whilst guaranteeing process effectiveness. An increase in the sterilisation temperature of just one degree from 121°C to 122°C, for example, can reduce the time needed to kill bacteria by 26%.



The use of the RVG200's F₀ calculation during a sterilisation cycle will take in account the heating and cooling phases benefitting almost all sterilisation processes.

Find out more

For more information about the benefits of using the RVG200 in food and beverage production applications, please contact your local ABB sales representative or visit www.abb.com/recorders.

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