



The EasyLog range of data loggers makes your vital temperature and humidity checks easier to perform, improving your efficiency and performance in meeting critical food safety standards.

From small-sized loggers, activated with the touch of a button to monitor goods in transit, to WiFi-enabled data loggers that can monitor multiple locations around your factory via the EasyLog Cloud, Lascar has the products and expertise you need.



Cold Chain: Recording the Entire Process From Harvest to Point of Sale

- Pre-configured temperature loggers: just press the button and go!
- Ultra-low cost so suitable for single use
- LEDs show if temperature limits breached

Pick your logger...



EL-CC-1 Range: Temperature

- ▲ EL-CC-1-001 PK10 (Pack of 10) T - Chilled Goods
- ▲ EL-CC-1-002 PK10 (Pack of 10) T - Frozen Goods
- ▲ EL-CC-1-003 PK10 (Pack of 10) T - Ripening Goods



EL-CC-2 Range: Temperature and Humidity

- ▲ EL-CC-2-001 PK10 (Pack of 10) T/RH - Chilled Goods
- ▲ EL-CC-2-002 PK10 (Pack of 10) T/RH - Frozen Goods
- ▲ EL-CC-2-003 PK10 (Pack of 10) T/RH - Ripening Goods



EL-PDF Range: Temperature and Can Auto-Generate PDF Report with No PC Software Required

- ▲ EL-PDF-1-001 PK10 (Pack of 10) T - Chilled Goods
- ▲ EL-PDF-1-002 PK10 (Pack of 10) T - Frozen Goods
- ▲ EL-PDF-1-003 PK10 (Pack of 10) T - Ripening Goods

Did you know some wild caught fish varieties require different frozen storage conditions than their fish farm counterparts? We can customise logger alarm limits even for small quantities, please contact us for more details.

Simple Food Storage and Process Monitoring

- Simple to use USB data loggers
- Measure and record temperature and humidity
- Eliminate written records
- Download, view and graph readings on your computer via USB connection
- Set your own alarm limits

High-accuracy thermistor probes are perfect for fridges and freezers and can measure within 0.6°C. For high-temperature cooking and baking, thermocouple probes can measure to over 1,000°C!



EL-USB-2 USB Temperature & relative humidity



EL-USB-TP-LCD USB Thermistor probe with LCD



EL-USB-TC-LCD USB Thermocouple with LCD



EL-MOTE-TP WiFi temperature sensor with external thermistor probe

EL-MOTE-TH WiFi temperature and humidity sensor with external temp/RH probe

EL-WIFI-TP WiFi temperature sensor with external thermistor probe and display

Remote Monitoring with EasyLog Cloud



- Use your existing WiFi network
- Fit and forget system
- Automatic alerts straight to your computer or phone
- 100% secure, with audit trail
- Multiple users and locations
- Scales from one logger to hundreds

From individual pubs to global distribution centres, EasyLog Cloud now has over 29,000 sensors in 142 different countries.

Case Study: Catch of the Day

Nowadays, with fishermen using global GPS mapping to locate fish stock, we weren't surprised to get an enquiry from a seafood company as their industry is clearly keen to adopt new technology. To read the full case study, please visit:

<https://www.lascarelectronics.com/case-studies/data-logging/wifi-catch-of-the-day>

Catch of the Day

Temperature Monitoring at Venture Seafoods



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Venture Seafoods are catchers and suppliers of award-winning seafood based on the East Yorkshire coast in England. As you'd expect, they're legally required to record the seafood storage temperatures of all their stock. They were doing their temperature monitoring manually three times a day on pre-paired sheets but wanted to automate this repetitive



Combined Logging and Spot Checks: EL-EnviroPad-TC

- Handheld thermocouple temperature probe
- Create your own checklists of locations and safe limits
- Stores over 65,000 readings
- Has spot-check and continuous logging modes

Disclaimer:

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