

# FreshView™

## EC12 Ripening Controller

Product Overview



MONITOR | CONTROL | RIPEN | DEGREEN | STORE

# Fresher fruit, better taste, healthier profit.

If you grow, degreen, store or sell fresh fruit or vegetables, cutting waste and maximising value are critical to your business. The new FreshView EC12 Ripening Controller helps you do both, and boost your profits too.

## Cut manual costs and spoilage

If you handle multiple fruit or vegetable storage rooms, manual monitoring and control systems are costing you more than just travel time and money. Human error and loss of quality produce could be costing much more.

The new FreshView EC12 lets you automatically monitor and control multiple rooms from one central unit, so there's no need to waste travel time, risk spoilage or rely on unskilled staff. If pre-set room control levels are exceeded, the EC12 will send an alert, so you can make adjustments instantly, without constant manual checking on site.

## Simplify and strengthen control

Managing multiple storage rooms can involve many sensors in many locations, as well as staff time. If you handle different types of fruit and vegetables, each with different monitoring and control needs, it can become complex and expensive.

The new FreshView EC12 lets you manage up to 12 rooms, each with 6 different parameters (such as Ethylene, CO<sub>2</sub>, O<sub>2</sub>, Room Temperature, Relative Humidity, Pulp Temperature and more) from a single control panel — which you can control via computer, tablet or smartphone, from anywhere at any time.

## Reduce running costs

Complicated control systems can require expensive specialist staff, yet non-technical staff can unwittingly over-use consumables like gas and power, with major impact on your bottom line.

The new FreshView EC12 overcomes these problems. With a simple control panel display, duplicated in the remote access user interface, the EC12 is easy to read, interpret and adjust by non-technical staff, without the risk of their changing vital settings — or the expense of bringing specialist operators to site.

## Improve response times and safety

From time to time, your staff need to enter storage rooms to check produce visually or to test equipment. It's vital to make this safe for them to do without risking the produce.

The new FreshView EC12 lets you do both. You can remove harmful gases and leave other control parameters unchanged, easily and quickly, from on site or via secure web portal.

In addition, flashing lights outside each room alert your staff when the room is safe to enter, adding more safeguards.

**Ideal  
for**

FARMERS | IMPORTERS/EXPORTERS | WHOLESALERS | RIPENERS | CITRUS DEGREENERS  
DISTRIBUTION CENTRES | CONTROLLED ATMOSPHERE STORAGE | SUPERMARKET CHAINS

## Sales Enquiries

+61 7 3361 2000

For more information and to download  
the EC12 product brochure go to

[freshview.com.au](http://freshview.com.au)

Pacific Data Systems  
27 Hi-Tech Court  
Eight Mile Plains  
QLD 4113, Australia

Your FreshView EC12 distributor:

## FreshView EC12 at a glance

72 sensors  
(12 rooms x 6 parameters)

12" easy-to-read  
control panel display

Separate view and  
configuration screens

Remote password access  
via 3G or LAN

Remote user interface  
duplicates main display

SMS alerts to changes  
of pre-set levels

Monitor & control Ethylene,  
CO<sub>2</sub>, O<sub>2</sub>, room temperature,  
relative humidity, pulp temperature  
and more



pacific data systems

Solutions. Technology. Simple.

