



Photos of Cooper courtesy of EverSanCooper.com

**Dogs love to eat!**  
**Make sure you give them the best!**



**U.S. Pet Food Processing Company uses Wahl Transmitters to increase measurement accuracy for safe and healthy dog food!**

Palmer Wahl was approached by a U.S. pet food company to solve a temperature transmitter problem they were having. Their thermal process had both a digital thermometer and a chart recorder monitoring the cooking process. The process temperature is fed into the chart recorder with an RTD and a loop-powered temperature transmitter. If the two devices vary by a wide enough temperature difference, they must take corrective action to bring the difference into tolerance, per USDA guidelines.

**THE CHALLENGE**

They were experiencing a wide variety of issues with the process, mainly with the temperature transmitter feeding the chart recorder. Not only were they experiencing accuracy and stability issues with the transmitter, but they were also experiencing supply chain issues such as long lead times and their current manufacturer changing product designs on the transmitters. This issue was compounded by the fact that their plant personnel preferred a transmitter with manual zero and span potentiometers for range calibration. Due to current smart programming technologies, most manufacturers have dropped their transmitters with manual calibration capabilities.

**THE SOLUTION**

The wide line of temperature transmitter products we offer includes a hockey puck style temperature transmitter with zero and span potentiometers, our model number R82000. While demonstrating this to the



**R82000 Transmitter**

customer, they immediately noticed the quality difference between the R82000 and the competitor's unit they were using. They bought a couple of the R82000 transmitters to try, giving them time to compare the two models.



**THE RESULT**

After a brief trial period we received the following review from their maintenance supervisor:

*"We are very pleased with the performance of the new transmitters. They have smoothed out our chart recorder trace lines which makes looking for deviations in cook temperatures much easier and more accurate. They are an improvement over what we had in that regard and have become the Certified Standard for our old plant."*



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**For your own solution call us at: 1-800-421-2853 or email: sales@palmerwahl.com**