

SensorTom®



- Prevents condensation on your fruit
- Continuously monitors the fruit temperature
- Saves energy by disabling the minimum pipe temperature
- Predicts the fruit ripening rate
- Creates the ideal climate for fruit growth
- Reliable and maintenance free sensors



Optimizes the Use of Your Heating Systems

Condensation on the fruit surface is a common phenomenon which greatly increases the risk of botrytis infection. In order to prevent any possibility of condensation, many growers set a minimum pipe temperature. However, since a minimum pipe temperature greatly increases energy consumption, it is an expensive precaution. The SensorTom® accurately measures the fruit temperature and enables you to disable the minimum pipe temperature without risk. Research from PPO, a leading Dutch research organization, has shown that artificial fruit sensors, such as the SensorTom®, result in substantial energy savings with no danger to your fruit.





SensorTom®

The SensorTom® is an artificial tomato with the same physical characteristics as a real tomato. The four PT1000 sensors housed in the SensorTom® measure the fruit surface temperature. By connecting the SensorTom® to your HortiMaX climate computer, the measurement data from the device can be displayed and saved in the Synopta® software. The display options in Synopta® also allow you to view the fruit temperature data in graph format.

By comparing the fruit surface temperature with the dew point temperature of the air surrounding the fruit, the climate computer can take effective action to prevent condensation from forming on the fruit surface. These actions include raising the pipe temperature or opening the vents, for instance.

Since the computer can determine risk of condensation with such a high degree of accuracy, it will only adjust climate control if absolutely necessary. This method of control results in substantial energy savings compared to conventional methods which are based solely on the humidity level of the ambient air.

Fruit temperature sensors are also an excellent addition to IR plant temperature sensors which measure the leaf temperature at the top of the plants. Combined, these measurements provide an accurate indication of the crop temperature trend.

Since tomatoes tend to soften under high temperatures, hot summer weather often causes quality issues in tomato cultivation. The SensorTom® eliminates the risk of this happening, given you can take action before the fruit temperature rises too high.

The fruit temperature also to a large extent determines the fruit ripening rate. This means that the SensorTom® will also enable you to more accurately predict how long your fruit will take to mature.

More information?





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