

## **Food and Beverage Solutions**

## Fluke can help you save time, manage processes and increase productivity

Today's food and beverage manufacturers operate in a pressure cooker. Keeping the lid on production costs and energy expenditures can be a daily challenge. Regulatory requirements, safety issues, and the demands of maintaining uptime add another layer of complexity.

Fluke has solutions to minimise waste, optimise equipment, prevent downtime and reduce energy consumption. Fluke tools are the industry standard against which other tools are measured.

See our full line of innovative products at www.fluke.com.au

ThermoFisher SCIENTIFIC

# **Thermo Fisher**

## **Automation Controls** Technician/Engineer

#### Issues faced:

- System configuration, optimisation and analyticsMinimisation of system/line downtime
- Process and system integration
- Technology integration

#### Fluke solutions:

- Fluke Connect®
- A Process Test Tools
- Pressure Gauges and Calibrators
- Multifunction Process Calibrators
- Portable Oscilloscopes
- Digital Multimeters
- Power Quality Analysers
- Clamp Meters
- Vibration Tester

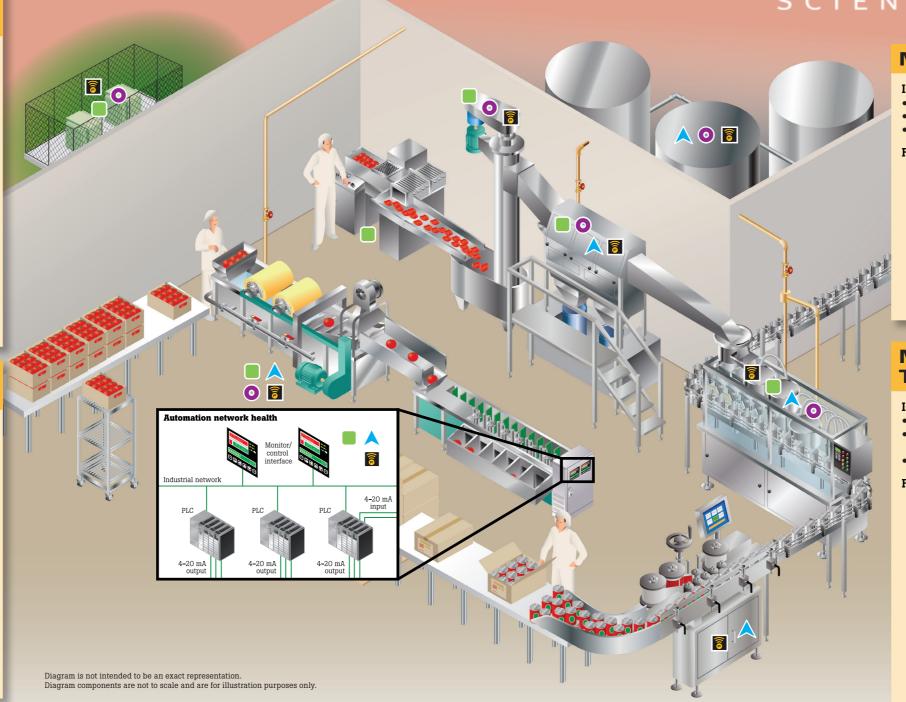
## **Electricians/ Electrical Engineers**

#### Issues faced:

- Efficient, consistent power delivery
- Power installation and reworks
- Troubleshooting electrical equipment

#### Fluke solutions:

- **Fluke Connect**
- A Process Test Tools
- Power Loggers
- Power Quality Analysers
- Digital Multimeters **Insulation Multimeters**
- Infrared Thermometers
- Infrared Cameras



## **Maintenance Manager**

#### Issues faced:

- Ongoing demand to reduce operating costs
- ROI of resources
- · Increasing plant productivity

#### Fluke solutions:

- Fluke Connect®
  - Indoor Air Quality
- Power Loggers
- Power Quality Analysers
- Digital Multimeters
- Infrared Cameras

## **Mechanics/Maintenance Technicians**

#### Issues faced:

- Troubleshooting equipment
- Servicing complex systems and machinery
- Electro-mechanical installation and maintenance

#### Fluke solutions:

- **Fluke Connect**
- Indoor Air Quality
- Digital Multimeters
- Clamp Meters
- Insulation Multimeters
- Infrared Thermometers
- Vibration Tester
- Infrared Cameras
- Alignment Tool

## **Food and Beverage Processing**

Learn how Fluke solutions can save you time and money while increasing your productivity, visit www.fluke.com.au





## **Recommended Food and Beverage Solutions**

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#### Fluke Connect®

#### **Best suited for:**

- Simplifying preventive maintenance programs
- Seamlessly integrating tool data into software
- Diagnosing asset health in the field
- · Cloud-based data sharing



#### **Infrared Cameras**

#### Best suited for:

- Detection of "hot spots" on motors, pumps, VFDs, bearing and conveyor belts
- Monitoring refrigerator and freezer compartments
- Inspection of power distribution, fuse boxes, insulators, transformers and other electrical system components
- Assuring temperature tolerances during transportation of perishables

#### **Vibration Tester**

#### **Best suited for:**

- Predictive and condition-based maintenance
- Identifying root cause and diagnosing severity of machine's condition
- Prioritising critical repair and replacement options
- Use with motors, pumps, fans, compressors, belt/ chain drives, gearboxes and spindles



#### **Process Test Tools**

#### Best suited for:

- Maintenance and calibration of process instruments and control system I/O
- Measuring, sourcing and simulating 4-20 mA control loops



#### **Power Quality Analysers**

#### **Best suited for:**

- Troubleshooting and preventing problems in power generation, transmission and distribution systems
- Conducting load studies to reduce energy usage
- Use with motors, pumps, generators, transformers, compressors and electrical panels



#### **Insulation Multimeters**

#### Best suited for:

- Insulation resistance tests
- Troubleshooting and preventive maintenance



Fluke. The Most Trusted Tools in the World.

### Authorised distributor

#### **Order Placement:**

For customer service, call 1300-735-292 To fax an order, use 1800-067-639 To email an order, ordersau@thermofisher.com

#### Contact Us:

For customer service, call 1300-735-292 For service and calibration, call 1300-736-767 To order online: thermofisher.com.au

