








# CUES

 Simple **retrofit** device that contains a high-tech food simulant with the same thermal characteristics (thermal conductivity and thermal mass) as typical food products.

 Retrofit device that is simple to install, requiring **zero maintenance**.

 Placed directly over the existing thermostats (thermistors or probes) within the refrigeration system, ensuring that the refrigerator **reacts to changes in food temperature, not air**.

 Ensures a more **efficient** refrigeration cycle, leading to **lower energy costs** and improved equipment reliability.

 More efficient refrigeration cycle, where the individual **compressor cycle lasts longer** but frequency is reduced by up to 80%.





# Technical Specs

## Interior

Advanced, food safe  
wax food simulant mimics  
thermodynamic properties of food.

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## Probe

Positioning guides inside unit  
throughout to ensure central  
positioning of the temperature probe.

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## Design

Unique, protected design providing a  
consistent Thermal effect.

## Safety

High tech seal holds probe centrally  
within CUES unit and retains wax.

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## Enclosure Type

High-grade, food safe ABS plastic  
housing protects the probe and  
wax based food simulant.

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## Dimensions

1150 x 250 x 250mm