

W. H. Cooke Times

Vol. 5, No. 4, Fall 2018

HANOVER, PA

FREE

Quarter in Review

Page 2



Sanitary Valves for Food,
Dairy, & Pharmaceutical
Applications



Sensor of the Quarter RT-888 Dough Temperature Monitoring Probe



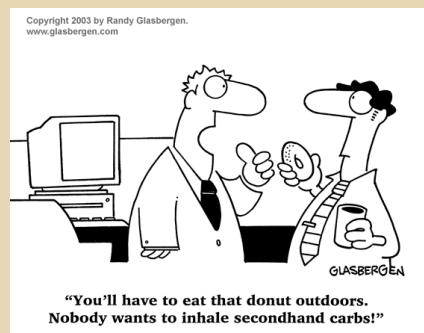
Page 4

Featured Lines



Melt Pressure &
Temperature
Transducers

Bakery Jokes



Page 5



Quarter in Review

As we roll into the last quarter of the year and look back on the 3rd quarter, we seem to be picking up some steam. The 3rd quarter of 2018 saw us gaining some traction with our Melt Pressure and Temperature Sensors from GP:50 <http://www.gp50meltpressure.com/> They are the only Melt Pressure sensor manufacturer that we know of still making their sensors here in the U.S. We have GP:50 kits available to help our customers tap their own barrels, install the sensors, and perform the preventative maintenance on them.

We have also been seeing success with our line of sanitary valves from Definox. The factory is in France and some assembly is done in Wisconsin where there is also stock. Definox also offers Pigging systems to speed up the cleaning of lines such as chocolate or pharmaceuticals where not only a clean line is needed but also the recovery of valuable material.

We have been a long-time distributor for Precision Digital and their “Big Blue” explosion proof meters are immediately recognizable. We can provide panel meters for reading temperature, flow, pressure, and level and you can select from a variety of displays including reading in feet and inches, percent, or a graph.

Inside the newsletter you will find some literature on the companies I mentioned above and as always, if you need a custom thermocouple, RTD, or thermistor, W.H. Cooke & Co. can make it for you fast. Thank you for your support and stay warm. It’s starting to get cold. (Did I mention we can also have almost any heater made for you? Yep, we can do that too!)

Best,

Wayne Cooke Jr.

Click on the pictures below to view full PDF



Catalog



Process Valves




VDCI MC PMO-C

W. H. Cooke & Co. is a distributor for **GP:50** who manufacturers Melt Pressure and Melt Temperature Sensors. Our products are MADE IN USA unlike the competition and the quality is unmatched. If you would like to learn more about why ours last longer please reach out for a quote. We also offer tool kits to tap new holes in your barrel for new transducers as well as maintenance kits to keep your bores clean and extend the life of your sensors.

Click on the pictures below to view full PDF

Catalog




GO GREEN!

FDA Compliance Program

sponsored by **GP-50 Melt Pressure**

PROTECT THE ENVIRONMENT AND MAKE YOUR
WORKPLACE SAFER BY REMOVING MERCURY



Mercury Awareness has become a mainstream topic, regarding negative effects of this hazardous substance not only to the environment but long term health.

FDA now mandates that all packaging is container for Food, Cosmetics, Pharmaceuticals, including Diagnostic Radiology are no longer allowed from Mercury filled devices in their manufacturing process. At device that comes in contact with the melted polymer must be FDA Approved, contain NO hazardous substances, and be in compliance.

Mercury filled Melt Pressure Transducers, Analogous and Transmitters contain noted volume of this toxic material

GP-50 can help you with your compliance via our GO GREEN Program!

A GP-50 Representative will work with your Fabrication Maintenance Department to identify the remaining Mercury filled melt pressure transducers in your facility. As these are replaced you can receive a Trade-In discount towards an equivalent new GP-50 Melt Pressure non-Mercury filled Transducer.

The GP-50 Non-Mercury Series Transducers are totally new, safe, and FDA Approved!


GP-50 will be happy to properly dispose of, on your behalf, each removed unit through our processing center.

Once a full inventory check confirms that the last Mercury filled GP-50 transducer has been replaced, GP-50 Melt Pressure will present your facility with a handsome plaque which proudly displays your facility has succeeded in making our Environment a safer place to live and your provided a safer place to work!

Your GP-50 Go Green Program plaque will highlight the names of your Plant Manager, Maintenance Team and GP-50 Representative that worked to complete this Go Green Initiative

Display the plaque with pride to show your Business Partners and Employees you care!

Go Green



Transducer Trade-In Program

GP:50 Melt Pressure

Don't throw those bad units away!

Trade in any competitors brand of melt pressure transducer for a 10% Instant Factory Rebate applicable to thousands of GP:50 V-Series transducers and transmitters.

Are you seeking reliable performance and durability? By maintaining specified accuracy over the life of the transducer, a key development to GP:50 Melt Pressure sensors incorporates an advanced diaphragm system which enables structural integrity of the individual component while maintaining maximum response.

Each diaphragm is selected from the highest grade of special metal to provide consistent mechanical function with increased cycles, while eliminating short-term hysteresis, commonly associated with other brands.

GP:50 manufactures every part from actual raw materials, not subassembled components. Each unit is fully tested for the highest quality and minimum specified accuracy output, and durability.

To pass GP:50's final inspection before shipment, every unit must comply with accurate mechanical dimensions, electrical connectors, and flow performance.

Contact your GP:50 Melt Pressure representative for a price & delivery quote!

GP:50 Melt Pressure

385 Industrial Drive
Cedar Rapids, IA
Phone: (712) 791-8800
Fax: (712) 791-6000
www.gp50meltpressure.com

GP:50 is 100% Made in the U.S.A.

Transducer Trade-in Program

MELT PRESSURE TRANSDUCERS AND TRANSMITTERS

V-SERIES

PREMIUM ACCURACY MELT PRESSURE TRANSDUCER / TRANSMITTER

Models V100, V131, V135 / V230, V231, V235 / V330, V331, V335

Model V100, Right Iron Only

Model V131 Right Iron with Gm-Flux™ Flexible Capillary

Model V331 Combination Temperature and Pressure

A premium performance line of GP-50 Melt Pressure sensing instrumentation is its capability to maintain full service life pressure measurement accuracy. To ensure this, each transducer design incorporates a specially designed diaphragm with a proprietary advanced matched system. This ensures that individual sensor components maintain structural integrity and maintain resistance. In addition, each GP-50 Melt Pressure sensor is manufactured from only the highest grade specialty materials. This approach ensures consistent sensor mechanical functionality with increased cycles. It also eliminates the unwanted effects of short-term hysteresis that are common to other industry models.

FEATURES

- Completely Welded Stainless Construction
- Interchangeable with existing sensors
- High-quality, superior electronics
- Vibration Protected Housing
- Auto Zero calibration option (200 & 300 units)
- Advanced diaphragm for increased cycles

PRESSURE RANGES

From 0-500 to 0-30,000 PSI
(see ordering guide)

ACCURACY


±0.25% Premium FSO

MADE IN THE U.S.A.

Visit GP50Mfg.com for more

GP-50 Pressure Transducers are registered trademarks of GP-50. All other product names and trademarks are the property of their respective owners.

Transducer Quick Questions



Basic Melt Pressure Transducer Questions for prospective corresponding customers:

1) What brand have you used before? Do you have the part number or can I send our local representative to look at the part number on a unit new operating in your customer or do you have a label transducer somewhere (ying around your shop with a legible label or you can ship to me?)

Mr. Customer, since you don't know the part number and I can't observe it right now, can you please answer:

- 2) What is the electrical output type? 3.33 mV/V, 4-20 mA, or 0-10VDC?
- 3) What is the pressure range?
- 4) What is the stem shall length?
- 5) Does it have a flexible mid-section (capillary), if so what is the approx. length?
- 6) What is the connector type (pin or flange)?
- 7) What is the polymer material you are running? PET, PVC, etc.
- 8) What is the general melt operating temperature?
- 9) What is the general melt processing pressure?
- 10) What high peak melt pressures you have ever seen?
- 11) Do you know if you are using memory filled? We offer safer options.
- 12) Can I read you a list of the GP-50 differences which are superior?

What else here is involved with melt pressure transducers that we can show our GP-50 sample unit is?

Transducer Quick Questions

IECEx, CE, and UL standards. Precision Digital is dedicated to the people it employs, its customers, and its technologies, and has been certified to the ISO 9001:2015 quality management standard.

Click on the pictures below to view full PDF or the Video



PD6600 Series



Loop Leader Series

Sensor of the Quarter | The Baking Industry

Probably somewhere in the early 1980's Cooke Co. was asked by a large bakery in Baltimore to help them eliminate the problems associated with their wet / dry bulb temperature / humidity measurement & control systems in their proofer ovens.

Proofer ovens (commonly known as proof boxes) are large low temp temperature humidity chambers - both walk in and conveyorized - in which bread dough rests or passes through over the period of an hour or so. This allows the dough to rise prior to being baked. Steam is passed through a valve to a closed coil heat exchanger and air blown over it to provide heat while steam is injected directly into the box to provide the humidity.

At that time wet / dry bulb measurement and controls systems were being used in proofer ovens almost exclusively around the country and world. It works by utilizing a "dry bulb" temperature sensor to measure the "dry" temperature in the box and another similar "wet bulb" temperature sensor which has a cloth

water onto the floor of the proof box. In addition, the "sock" which should be changed regularly, is often neglected resulting in it falling off the sensor, disintegrating or getting dirty and becoming unsanitary. When your maintenance crew is busy, it's difficult to be everywhere and this is an area that can easily be overlooked.

Ok, so now that you know how a proofer oven functions and why, we can continue.

The bakery Maintenance and Management Departments asked us to develop a system for them to eliminate their troublesome wet / dry bulb control systems. We proposed using one sensor assembly to measure both temperature and humidity along with off the shelf DIN controllers. Our first systems used resistive sensors that worked well but could fail after being hit by water from high pressure hoses during sanitation procedures (wash down) in the box. After the sensors were in service for 6 months to a year, they began to require attention such as removal and drying out or rewinding of the resistive element. Still, they were much better than the wet / dry bulb system.

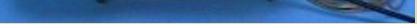
After a couple years using the resistive sensor we switched to a capacitance style humidity sensor which proved to be much more reliable. We've been using that same sensor well over 30 years now along with our third generation of controllers. We've added features along the way including recorder output terminals and a humidity lock out feature that prevents steam being injected until the box is up to temperature, thereby preventing condensation from forming inside the box.

The system can be ordered set up to control solenoid steam valves, pneumatic or motor operated valves with a 4-20 milliamp control signal. Many customers use our sensor only with their in house PLC based control system.

We have sold systems all across the country from Alaska to Florida and Maine to California. Some of those original systems are still in service. If you have a temperature or humidity measurement or control application, please give us a call.

Best Regards,

Wayne Cooke Sr.



Designed for retrofitting your existing proof box or fermentation room, the Cooke **PCS-3000** state of the art control system eliminates all of the problems associated with wet/dry bulb control systems.

1. Maintenance is virtually eliminated.
2. Better product quality and consistency.
3. Reduced product waste & lost production.
4. Closer control reduces fuel consumption.
5. Eliminates unnecessary sling psychrometer checks.
6. Troublesome start up condensate is prevented by a built-in humidity lock out feature.

Your Plant Electrician can easily install the PCS-3000 following these three simple steps:

1. Drill a 1/2" hole through the side of the return duct and mount the combination temperature/humidity sensor using only two screws.
2. Mount Nema 4X control box at any convenient location, connect AC power and pre-wired sensor cable.
3. Install four control wires from terminal strip in control box to control valves.

You're proofing in a matter of minutes! Leave your old system in place and run it parallel with the PCS-3000 for a short time. This will allow production personnel to become acquainted with direct RH readings rather than interpolating from a psychrometric chart.

The PCS-3000 is maintenance free and flexible. It can be field wired to control solenoid, proportional pneumatic, or electric motor actuated valves. You can easily add a recorder at any time.

SCORES OF BAKERIES from Kissimmee, Florida to Anchorage, Alaska have discovered and are using the "Cooke PCS series Proofer Control System."

Industry leaders such as Flowers, Bimbo, George Weston, Safeway, Sara Lee, Interstate, Northeast Foods, and East Balt have installed the "Cooke" system over the past twenty years. Scores of other independent and progressive bakeries in both the United States and Canada are satisfied customers.

Join the many users of this trouble free and easy to install pre-wired system.



RT-888



RTS-820

4

Lame Bakery Jokes

Q: What did the bag of flour say to the loaf of bread?

A: "I saw you yeasterday"

Q: Why doesn't bread like warm weather?

A: Things get Toasty!

Q: Why are bread jokes always funny?

A: Because they never get mold!

Q: What did one slice of bread say to the other slice of bread when he saw some butter and jam on the table?

A: We're toast!

Q: What does bread do after it's done baking?

Q: Why is dough another word for money?

A: Because everyone kneads it

Q: What does flour and yeast need?

A: A loaf nest

Q: Have you seen the romantic comedy about bread?

A: It's called "Loaf Actually"

Q: Why did the baker go to jail?

A: He was caught beating an egg

Q: Why did bread break up with margarine?

A: For a butter lover

Q: What pick up line does yeast use on flour?

A: I bread your pardon!

Q: Why did the dog jump on the counter and take a bite out of the bread?

A: Puppy loaf

Q: What do you call a flying bagel?

A: A plain bagel

Q: Where does an injured sandwich go?

A: The 'Mayo' Clinic

Q: What did the loaf of bread say to the police officer?

A: Rye so serious?

Q: What did the yeast say to the bag of flour?

A: Come on we Knead to be serious!

Q: Can you make a sandwich with corned beef, sauerkraut, and Swiss cheese?

A: Rye not?

Q: What is a baker's favorite Beatles song?

A: "Loaf is all you knead"

Q: What happens when you burn bread?

A: You loaf it to death

Q: How does a loaf of bread validate it's anger against grapes?

Q: What kind of biscuits can fly?

A: Plain ones

Q: When does sourdough bread rise?

A: When you yeast expect it

Q: What did the butter say to the bread?

A: I'm on a roll!

Q: What do you call it when a mother and child bake bread together?

A: A labor of loaf

Q: Why does everyone need bread and water?

A: Loaf makes the world go round

Two Biscuits walking across Union Street, One gets hit by a bus. The other one says, Oh Crumbs!

Two muffins are in an oven and one says, "Wow, it's hot in here!" and the other muffin says, "Oh my gosh, a talking muffin!"

Nothing with zucchini in it tastes good. Me: I bread to differ. Enough of the bread jokes they're too crumby.

Source:

<http://www.jokes4us.com/miscellaneousjokes/foodjokes/breadjokes.html>

W. H. Cooke & Co. Gets A Facelift

W. H. Cooke & Co., Inc. resides at 6868 York Rd. in Hanover, Pennsylvania and has since 2006. Before that the business was in Finksburg, Maryland and it started in 1963 in Baltimore, Maryland. The current building has had a few tenants over the years and before we came to be here it had been used for a number of businesses, including a cannery, grocery store, dented canned food outlet, etc...

When we moved in, the entire inside of the building was renovated to be a





6

6868 York Road

P.O. Box 893

Hanover, PA 17331

sales@whcooke.com | 717-630-2222 | www.whcooke.com

W. H. Cooke and Co., Inc.

Copyright W. H. Cooke and Co., Inc. 2018



1234567890

