

Smoke Sensor Overview

PATENTED TECHNOLOGY MAKES A DIFFERENCE

- 4 inch frozen pepperoni and cheese pizza
- Set the time for a 10-minute cook time
- Observe the cooking time and record the pizza's condition
- Test the microwaves pre-programmed pizza cooking cycles
- Pizzas were all placed on paper towel during the cooking test.

PATENTED TECHNOLOGY



1. Initial test setup



2. ERR after 1:38 unit shut off due to moisture. No smoke visible. Pizza lightly cooked.



3. Same pizza restarted - shut down after another 1:36 cook time. No smoke present. Pizza fully cooked.

NON-PATENTED TECHNOLOGY

UNIT	PIZZA CHEESE MELT LOCATION AND TIME					COMMENTS & SMOKE INSIDE THE OVEN AT SHUT DOWN
	EDGE	CENTER	CHEESE BUN	SMOKE	SHUT DOWN	
#1/6	1:05	1:48	N/A	4:50	N/A	LITTLE SMOKE CENTER BURNED
#5/6	1:07	1:50	4:00	5:10	5:30	VERY HEAVY, BADLY BURNED
#3/6	1:03	1:40	3:50	5:01	5:41	VERY HEAVY, BADLY BURNED
#6/6	1:02	1:31	3:20	5:00	6:11	VERY HEAVY, BADLY BURNED
#4/6	1:10	1:25	4:40	5:57	6:18	VERY HEAVY, BADLY BURNED
#2/6	1:15	1:41	3:52	5:54	6:03	VERY HEAVY, BADLY BURNED

- Retest using pre-programmed pizza cycle using the #2 pizza cycle (1:30)
- Pizza is undercooked, had to put pizza back in for 1 more #2 pizza cycle.
- Still undercooked, the microwave comes with 3 pre-programmed cycles.
- They range from 1 minute the 2 minutes.

EXAMPLES

