

Automated monitoring and documentation of temperatures at all refrigerated sites – with the WiFi data logger system testo Saveris 2.



Food distributors, in particular retailers, simply cannot afford bad quality. Firstly, because their increasingly demanding customers would not accept damaged products. Such damage can occur, for example, when the cold chain is interrupted and the foods are exposed to excessively high temperatures over a longer period. And secondly, because guidelines such as the HACCP concept must be strictly adhered to.

Testo considerably simplify temperature monitoring with their automated WiFi data logger system testo Saveris 2. It gives supermarkets the advantage of monitoring and documenting all refrigerated sites – thus ensuring the quality of the foods. Simple, any time and anywhere.



WiFi data loggers save you the manual documentation of individual refrigerated display.



With testo Saveris 2, you monitor all refrigerated rooms at a glance.

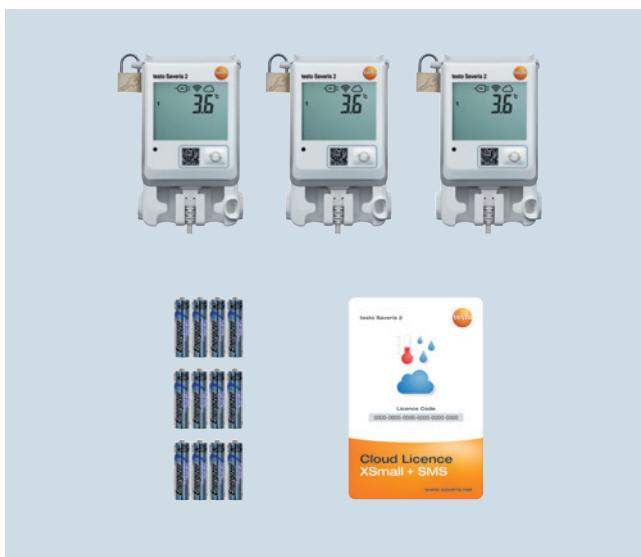
The challenge.

Today's consumers place high demands on food quality. This begins with the optical appearance of the foods: whether vegetables, meat and sausages, poultry or dairy products – everything needs to look fresh and appetizing, or it will not go into the shopping cart. Apart from an attractive appearance, it goes without saying that only hygienically immaculate goods can be sold. In order to eliminate risk factors, food retailers must follow an HACCP concept. Among other things, this concept prescribes the adherence to the cold chain. This means that foods must be stored continuously at defined temperature limit values, typically at least -18 °C for deep-frozen goods and +4 °C to +8 °C in the refrigerated range. If refrigeration temperatures are not adhered to, leading to the sale of spoilt foods, there is a threat of considerable damage to the reputation.

As there are several refrigerated sites in every supermarket, their monitoring and documentation involves a great deal of effort for the dealer. On top of this, some employees may not be fully up to date with the newest HACCP guidelines, or are hardly familiar with the measurement technology.

In the past, monitoring temperature was time-consuming

In order to securely monitor the climatic conditions in refrigerated rooms and appliances, food distributors up to now used data loggers, complex monitoring systems or the temperature monitoring integrated into modern appliances. Conventional loggers require time-consuming individual read-out. And one person is always responsible for collecting the data and documenting them, by hand or electronically. Another great disadvantage of the loggers is the fact that the responsible people are not automatically provided with an alarm when temperature limit values are violated, or the refrigeration actually breaks down. Conventional measurement data monitoring systems do automate monitoring. However, for this area of application they are often too complex, because they need time-consuming installation, for example, and must be integrated into existing IT structures. The disadvantage of integrated temperature monitoring: a power cut can go unnoticed, because the internal measuring instruments are dependent on the power net, and also stop working. If the dealer owns refrigeration appliances from different manufacturers, these often also contain different measuring instruments – meaning the measurement data cannot be clearly documented in one system.



The starter set for supermarkets: 3x WiFi data logger, 3x 4 Energizer batteries, 1x XS Cloud licence

The solution.

The new measurement system testo Saveris 2 considerably simplifies automated temperature monitoring – offering supermarkets a starter set which is specially tailored to their needs. The Cloud-based testo Saveris 2 works on a simple principle. The WiFi data loggers measure temperature and humidity values via internal or external sensors and transmit the measurement data by wireless LAN to a server. The measurement values are stored and archived online in the Testo Cloud. They can be called up, managed and analyzed anywhere and at any time using a PC, Smartphone or tablet. This allows you to keep an eye on the data from several outlets. A normal web browser serves as the user interface. In the case of a limit value violation, the system automatically sends an alarm by e-mail and SMS (optional) to the desired end device.

In detail, the set consists of 3 testo Saveris 2-T1 WiFi data loggers, 3 x 4 Energizer batteries, and an XS cloud licence for up to 5 WiFi data loggers. The set can be easily and quickly installed. And if your business grows, the updatable system simply grows with it.

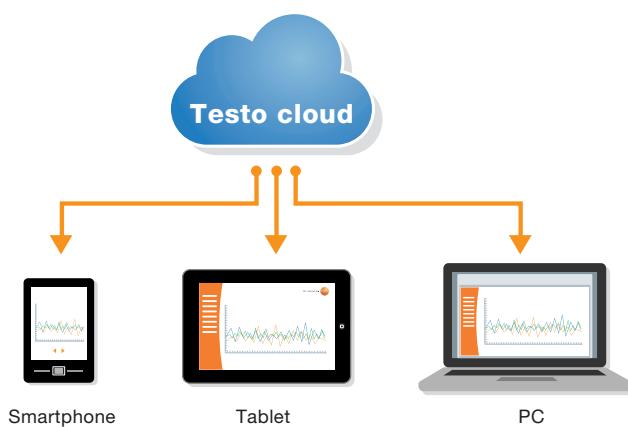
You always have your measurement values with you.

For certain.

The great advantage of testo Saveris 2 is its simplicity. The system can be installed quite easily without the need for studying complicated instructions. And just a few minutes after commissioning it, the wireless probes start transmitting the first measurement values by WiFi. Done. Additional software needs to be neither purchased nor installed for recording, analyzing and archiving the measurement data. Manual readout of the loggers is no longer necessary. The double storage of all measurement values – in the data logger and in the Cloud – additionally ensures a high level of data security. With testo Saveris 2, the monitoring of ambient climatic conditions is intelligent. Without the need for a single new cable to be installed, or a complicated IT infrastructure with firewalls, databases or backups to be set up and serviced.

Direct live data exchange

Constantly changing regulations, increasing demands in quality assurance, and greater liability risks create a permanently growing need for documentation. The automated data flow is furthermore of increasing significance, eliminating potential sources of error in measurement, reporting, transmission and evaluation. Many concepts involve time delays and high costs. The automated processing in the Cloud, with its infinite computing and storage capacity, makes measurement data available almost in real time. testo Saveris 2 transmits live from all refrigeration sites – and you receive the program on your Smartphone while you are receiving a new delivery of goods at the branch outlet, for example. All measurement data can be viewed, shared and managed simultaneously by all authorized staff anywhere – on a PC in the office, with a Smartphone when out and about, or with a tablet at home.





testo Saveris 2 – all the advantages at a glance:

- Monitor all refrigerated rooms and displays at a glance
- Documentation without manual effort
- Completely paperless data recording

Place your trust in the global market leader

With the WiFi data logger system testo Saveris 2, you monitor and document the temperatures at all refrigerated sites automatically and more securely than ever before. You increase your operative efficiency, ensure quality, and prevent potential damage to the product and to your reputation – while adhering to laws, standards and regulations.

More information.

For more information and answers to all your questions concerning automatic temperature monitoring in the storage of foods at www.testo.com