

Monitoring and documenting temperatures at all refrigerated sites without draining resources – with testo Saveris 2.



The challenges butchers face have increased in the past years: EU directives, regulations, documentation, hygiene checks, official assessments, operative self-checks, HACCP system – the requirements placed on businesses which produce and sell foods have been drastically tightened. The optimum monitoring of the climatic conditions in refrigerated rooms is thus more than ever a key to securing a livelihood and ensuring economic success.

Metzgerei Spindler family butchers.

The family business from Leutenbach, Germany has been making Franconian meat and sausage specialities for almost 50 years. The butcher's business also includes a restaurant and a catering service. Master butcher and managing owner Ralf Spindler took over the business from his father, and is always up to date with the newest technology. "If you can hand work over to an appliance, that's always a good thing", says Spindler. For this reason, his was one of the first businesses to invest in the data logger system testo Saveris 2, right after the market launch.





Temperature must be strictly monitored, directly after slaughtering, so that germs and bacteria do not have a chance.

The challenge.

The temperature should be monitored with as little effort as possible, at ten refrigerated sites – for example in the slaughterhouse, in the refrigerated processing room, the deep-freeze room, in the shop's cold store and in the sales counter. A specific temperature must be maintained at each refrigerated site, in order to ensure the quality of the products. For example, a deviation from the optimum temperature over a longer period should be identified early, so that bacterial growth cannot increase, spoiling the goods. This would lead to short-term economic damage, and could effect the business's reputation in the long term.

The solution.

The WiFi data logger system testo Saveris 2 takes work off the staff's hands at Metzgerei Spindler on a daily basis, monitoring and documenting the temperatures at all refrigerated sites automatically and securely. The data loggers transfer the measurement date by wireless LAN to the Testo Cloud, where they can be called up, evaluated and analyzed anywhere and at any time by smartphone, PC or tablet. This means the responsible people no longer need to be constantly on site in order to keep the measurement values under control. If a limit value is violated, an alarm is sent by e-mail and SMS. This allows Metzgerei Spindler always to be sure that the foods to be processed are being stored correctly – for fresh products and satisfied customers. Over and above this, the uninterrupted and exact documentation fulfils the the demands placed by food inspectors. "I just called, asked a couple of questions, thought about it for half an hour, and then ordered. My contact partners were really competent. I installed the instruments myself. And everything worked perfectly", Ralf Spindler summarizes.



Finished meat and sausage goods too, need to fulfil prescribed ambient conditions in storage.

The advantages.

The Testo Cloud licence packages provide an economical solution based on requirement, with an individual number of WiFi data loggers as well as optional SMS alarms. The user has less work reading out the data, as the measurement data no longer need to be transferred manually using a USB connection. A high level of data security is granted, since regular data backups are carried out by the database operator. And the user can carry out the installation of the WiFi data loggers himself without any problems.

"The quality of our meat and sausage products has top priority on a day-to-day basis. The data logger system testo Saveris 2 meets our tough requirements, provides a top price/performance ratio, and gives me the security I want at all times. We absolutely recommend it."

Ralf Spindler,
Master butcher and managing owner, Metzgerei Spindler

More information.

More information on the data logger system testo Saveris 2 and answers to your questions on temperature and humidity monitoring at www.testo.com