



The system for uninterrupted monitoring.

testo Saveris™ – Temperature monitoring for meal distribution systems.



testo Saveris™ – the ideal solution for hospitals

In large kitchens in hospitals, a number of temperature data must be recorded and monitored, not only in the preparation and storage of foods. During the distribution of meals, measurement parameters crucial to quality, such as temperature, also need to be documented. The easy-to-use data monitoring system testo Saveris™ provides optimum support, and delivers safety and savings in time and costs, thanks to automated measurement data recording. At the same time, the system can be optimally used for the monitoring of temperature-sensitive foodstuffs during preparation and/or storage. testo Saveris™ is of course conform to Standard EN 12830.



www.testo.xx/saveris

testo Saveris™:

Temperature monitoring for uninterrupted control.



How testo Saveris™ works

With the mobile extension of testo Saveris™, all measurement data are now also automatically documented during transport.

Wireless probes 1 in the meal distribution cart ensure constant measurement value recording and save all values in the internal store without interruption. The **wireless probes 1** automatically transfer the recorded measurement values to the **Saveris Extender 2**, as soon as a sufficient wireless connection is established. A fixed allocation between the **wireless probes** and the **extender** is not necessary here, which means: The meal distribution cart can approach any extender in order to transfer data.

By connecting the extender to an Ethernet socket, the data are converted into an Ethernet signal and forwarded to the **Base station 3** by network. This is the heart of testo Saveris™ and can save 18,000,000 readings independently of the PC. All data are immediately transferred from here to a PC or a database. The **testo Saveris Software 4** is easy to operate and has intuitive user interfaces. This means: complete monitoring and central data archiving of all measurement values.

One system – many advantages

- Uninterrupted documentation of all measurement data, both during the distribution of meals and in storage and production rooms
- Time savings due to automated measurement data recording
- Central data archiving of all measurement values
- Conform to food standard EN12830
- Automatic creation of measurement value reports