



EUROTEC

Instrumentation Business Unit Newsletter

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Food Monitoring
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Shop Online!

Testo Saveris 2- Temperature and Humidity monitoring & data logging to the Cloud anywhere, anytime.

HACCP International Approved Testo Saveris 2 system enables users to log temperature and humidity levels easily, anytime and anywhere, without compromising security, or creating bother with time consuming software. All you need is an internet connection, wireless LAN and Web browser.

The measurement values stored in the Cloud can be evaluated anywhere and anytime using an internet capable Smartphone, tablet or PC. When limit value violations occur, predefined users will receive email and txt alerts to devices immediately.

The data loggers store up to 10,000 measurement values per channel. The display provides information on current measurement values, defined limit values, limit value violations, min/max values and the remaining battery life. The batteries have a lifetime of 24 months and can be



YOUR TIME IS VAUABLE

Take the hassle out of your food safety monitoring and ensure your temperatures are reliably recorded with seamless and efficient monitoring and documentation with Saveris 2



Temperature values are measured and recorded over long periods and transmitted directly to the Testo Cloud (online data store) via your wireless LAN.



Receive email and txt alerts immediately to your device when limit values are violated.



You can access these readings at any time, anywhere, using your internet enabled smartphone, tablet or PC.



No software needed, all you need is an internet connection, wireless LAN and Web browser.

Saveris 2 is a remarkably simple and elegant solution. The system consists of WiFi data loggers and Cloud based data storage. The testo Saveris 2 WiFi data loggers reliably record temperature and humidity at defined intervals, and transmit the measurement values directly by WiFi to the Testo Cloud.



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for all of your
HACCP needs.

*If you have an existing account with Eurotec please phone or email us directly to place your order. The website is still a great resource for product information so do make use of it!

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Product Showcase:
Cured Meat System with E+E



Temperature, relative humidity and air flow / air velocity measurement all need to be considered when dealing with cured meats and E+E has the solution! It is important that cured dried meats are stored and chilled at 5°C or below until it is used.

Drying can impart a protective effect to them which means they may survive the drying process.

The E+E Solution:
E+E HUMLOG 20E



The HUMLOG 20 E data logger features one digital and two analogue inputs. Up to 4 humidity and temperature digital probes LOGPROBE 20 can be connected to the digital input. The HUMLOG 20E offers continuous data recording over long periods owing to the long battery life and the large data memory.

Control of Humidity and Air Flow

The rate at which moisture evaporates from the surface of the product is important. If evaporation exceeds the rate at which moisture migrates from the center of the product, the outer part of the product will harden ('case hardening') and prevent the centre of the product from drying-out. The rate of evaporation will depend on the type of product (e.g. how thick it is).



E+E EE576

Evaporation can be controlled by adjusting the relative humidity of the surrounding air (e.g. by adding or removing moisture), air speed (e.g. by using fans), and flow of air around product (e.g. by allowing a clear space between drying products).

The EE576 is a compact air velocity transmitter designed for measurement of lowest velocity. Equipped with a newly developed sensor head these transmitters are less sensitive to dust and dirt than conventional hot-wire elements. It also offers proven long-term stability of measuring results.

The rate of drying can also impact on the inactivation of harmful micro-organisms.

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