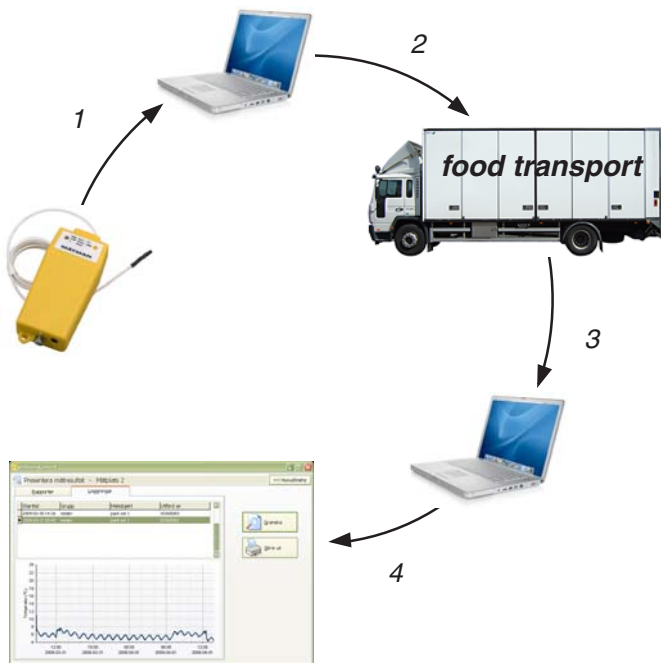


# MÄTMAN<sup>®</sup> *logger*

*Mätman loggers register temperature during food transport*



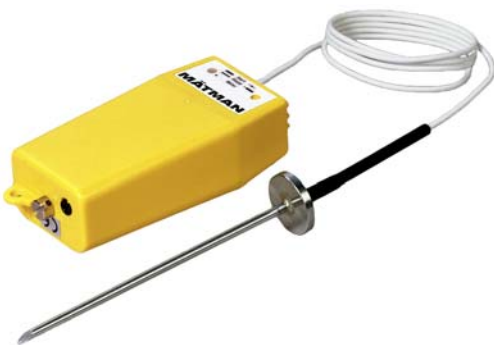
## The complete solution for documentation of temperature during food transportation.



1. Set the measuring time with a PC.
2. Send the logger with the food transport.
3. Download the loggings to a PC, which can be another PC at the receiving end.
4. The measuring result is presented as a diagram.

### Advantages with Mätman logger

- very simple handling
- smooth data transfer to the PC
- complete documentation of the temperature during the food transport
- no handwritten reports
- you can note action to be taken upon a deviation
- clear presentation of the measurement and the report printout



### Technical data

Accuracy	±1°C
Measuring range	-35°C to +140°C
Ambient temperature	-30°C to +70°C
Class	EN12830,S,C,1,-35/+140°C
Encapsulation class	IP20
Weight	50 g excl. temperature sensor
Dimensions	42 x 97 x 26 mm
Battery	Litium 3,6 V, ½AA
Battery lifetime	>1 year, easy to replace.

### HACCP

According to the legislation, valid from 1 January 2006, a company handling food must have an own check programme based on the principles in HACCP (Hazard Analysis and Critical Control Point). This means that you identify the steps of the operations, which are critical from a food hygienic point of view, and supervise them in order to reduce or completely eliminate the health risks. Temperature supervision is one of the basic prerequisites for the outline of the own check programme based on HACCP.



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