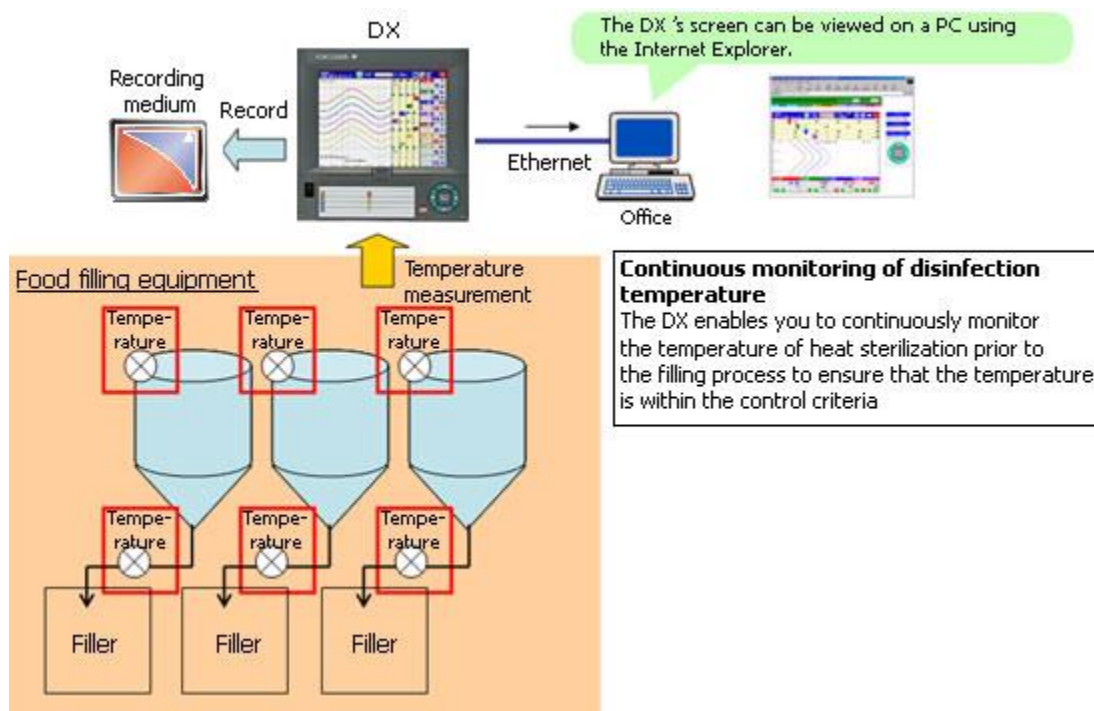


# Food - Temperature Management of Food Filling Equipment

- **Published Date:** 2014

The sterilization temperature prior to the filling process is monitored in the field or office. The temperature data is recorded in an external storage medium.



## Advantages

- In the field, the operator can check the temperature and alarm status on the DX's display with a high degree of visibility.
- The operator can monitor the DX's data remotely using the Internet Explorer on a PC connected to the network.
- The DX can record data continuously over a prolonged period for easy data management.
  - The recorder stores data in an external storage medium.
  - Data can be transferred to a server with FTP.