## Mobile app

Data assessable from anywhere on the ThermIT mobile app.



# Advantages with ThermIT

- Dashboard on iPad, touch screen or mobile app. Provides good and clear view of temperatures to all responsible employees.

- Employees can easily write in comments directly on every temperature from the dashboard.

- Alarm on mobile app, on text, or mail if temperature exceeds user set temperature range of 2 consecutive measurements.

- Save time for employees and measurements are not forgotten.

- Optimizing food safety, no product and food waste.

- Optimizing the company's energy consumption in freezers and coolers.

- Too low temperatures will cost 3-5 % per. degree in too high energy consumption.

- GSM gateway handles up to 32 sensors (local SIM card).

- WiFi gateway handles up to more than 200 sensors.

- Login user types (Department manager, Daily User, Read user).

- Free print of daily, weekly and comment reports, can be sent to mail automatically.

**(((•))) THERMIT**
Wireless Temperature Monitoring

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**(((•))) THERMIT**
*Wireless Temperature Monitoring*



Stand for sensor

GSM or WiFi gateway

Wireless sensor

QR-Code
Read temperature
Sensor_ID: 48
Powered by
(((•))) THERMIT
Wireless Temperature Monitoring

# ThermIT offer solutions...

to customers who produce and handle temperature sensitive goods. Customers who are self-monitoring in accordance with food authorities; and having difficulties monitoring their portfolios and maintaining standards in accordance to health and security policies.

ThermIT offers a wireless solution for logging and monitor temperatures in real-time. All data is saved in cloud storage, a local hardware installation is thus not needed.

ThermIT is a comprehensive system, that is quick to use and easy to customise.

# Monitoring (Starter Pack)

**Temperature logging and monitoring**
• Refrigerators and freezers
• Refrigerator- and freezer walk-in rooms
• Refrigerator- and freezer undercounter
• Display coolers
• Ice freezers
• Medicine rooms
• Laboratories
• Animal farm houses
• Storage facilities
• Greenhouses
• Water basins/harbor areas/lakes

# Transport (WiFi-Log)

**Temperature logging and monitoring with**
• Animal live transport
• Medicine and organ transport
• Veterinarian cars with medicine
• Transportation of temperature sensitive goods
• Cargo delivery
• Containers etc.

# Single logging (WiFi-One)

One-time measurements with documentation are normally done at, goods reception and self-inspection of food at production, sausage dishes, pizza dishes and other heated food before serving. Every measurement is stored automatically on the cloud server.

• Check hot food before serving
• Check receipt of goods
• Sample check

# Cooling (WiFi-Cool)

Place the insertion sensor in the food and press the button on the unit. The temperature is now measured and logged every 15 min. After 3 hours or when the temperature drops below 8°C the measuring process is interrupted, and a message is sent. A report of the process is generated automatically and saved on the cloud server.

• Cooling process after food preparation
• Monitoring of blast chillers and freezers

# Heat retention (WiFi-Hot)

Buffet, preparation of food, dishwasher rinse water etc. The potential of temperature monitoring every 1 min. with display for immediate access to the temperature before logging the data to the cloud server.

• Buffet
• Food preparation
• Dishwasher rinse water

# Dashboard

Interactive dashboard on iPad or touchscreen, easy registration of events, just push the icon on the screen and the document for comment will pop up.

All concepts is with automatically documentation on the cloud server saved for 5 years.