# Technology at work, even when you're closed.



Smart, Automated Solutions for Food Safety Monitoring.





**dIoT thermo™** is a reliable and cost-effective solution designed to solve your most important food safety and operational challenges.

It provides fully **automated real-time monitoring** that combines data collected from smart sensors and digital checklists with an intelligent web dashboard.

The results are 24/7 delivery of actionable insights that drive food safety compliance, employee productivity, and quality control.

**dIoT thermo**™ delivers instant data access and valuable analysis right to your smartphone, tablet, or desktop computer. Notifications can also be sent through text messages and email.





#### PROACTIVE FOOD SAFETY SOLUTIONS

Manage loss prevention and reduce equipment failures. Real-time monitoring provides instant alerts.



#### PREDICTIVE MAINTENANCE

Ensure operations by gaining proactive insights to prevents malfunctions, extend the life cycle of the equipment, and reduces maintenance costs up to 30%.



#### IMPROVED PRODUCTIVITY OPTIMIZATION

Save time and resources with automatically generated digital reports.

Remotely manage operational to improve efficiency and eliminate human errors.



#### **EFFORTLESS COMPLIANCE MANAGEMENT**

Reduce inventory loss and meet HACCP requirements by increasing food safety visibility with continuous temperature monitoring.





### dloT thermo™

recognized by FOOD & BEVERAGE magaz

FOOD SAFETY

In annual listing of 10 companies that are at the forefront of tackling enstoner challenges



## We've got you covered. Food safety in the cloud.

dloT thermo™ puts you in control and lets you make faster, more informed and data-driven decisions about your business.

This means better experiences for your customers and improved regulatory compliance..

What our customers say about us:



... to have a great quality of food it starts with Food Safety. The great thing about dIoT thermo<sup>TM</sup> is if there is any kind of issue with refrigerators we get an alert instantly, and right away we can make a change where either we move something from one refrigerator to another or we adjust the refrigerator and make sure that the food is maintained at an optimal level.

> Riccardo Longo, co-founders of Gran Caffè L'Aquila Filadelfia USA







- PROACTIVE INSIGHTS
- **/ 24/7 REMOTE MONITORING**
- ✓ SELF-INSTALLABLE SOLUTION
- ✓ AUTOMATED DIGITAL REPORTS
- 100% WIRE-FREE

up to **30%** SAVINGS

Visit our website to get your FREE demo and read about the kev benefits dloT thermo™ can add to your restaurant or supermarket food safety program