

## REFRIGERATION MONITORING SOLUTION

## RESTAURANTS/ SUPERMARKETS/ CONVENIENCE STORES

- Monitors cooler, refrigerator and freezer performance
- Enforced food safety regulations from Food Safety Modernization Act (FSMA) often require around-theclock monitoring at 15-minute intervals
- Cost of a defrosted refrigerator one (time = one year of monitoring cost
- Eliminates manual/paper monitoring
- Prevents food spoilage and costly damage to equipment



## HOTELS/HOSPITALITY

- Monitor refrigerators & coolers in Hotel bars, In-house restaurants, Ice machines and banquet facilities
- Losses from food & drink spoilage quickly increases operating costs
- Immediate alert sent with temperature or humidity flucuations
- Prevent food spoilage and damage to equipment

## HEALTHCARE FACILITIES/HOSPITALS

- Hospitals, blood banks, pharmacies, doctor's offices all need to preserve pharmaceuticals, blood vials/samples and vaccines
- Highly regulated with stringent policies and procedures
- Door activations and door open times tracked
- Expensive for high-paid employees (i.e.nurses) to manually monitor
- Reduces Blood and Vaccine shortages



Let Senslynx provide a no-cost analysis of your environment and show you how you can save time and money while avoiding potential catastrophic failures.

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