



EVERYTHING YOU NEED FOR REMOTE MONITORING! >



- a) Automated once everything is set up the system runs itself.
- b) Battery powered sensors, with the larger units having up to 4 years lifespan, the rate of drain is dictated by the rate of information being recorded /sent and also type of device. The unit will send an alert out once the battery gets to a critical low point.
- c) Coverage, generally up to 50mtrs, depending upon building structures, thickness of walls etc.
- d) Delivery time to installation, normally around two weeks from order.
- e) Expertise, we will select the hardware and system best suited to your business. Experience 25+ years in the industry is why we know these systems are a must.
- f) Faulty unit replacement costs shouldn't happen, but if it does we cover the replacement and installation as part of the subscription fee.
- g) GST, is payable on all invoices..no surprises there!
- h) How many units can you run in one location, or teamed onto one account eg. Franchise operations, hundreds.
- i) Interstate, international the system is worldwide; you can check your sensors anywhere anytime. Internet of things (IOT's) is sometime what this technology is referred to in tech circles.
- j) Judge sitting in on a food poisoning case where it was found contamination occurred through spoilt produce, examining the food storage temperature reports as evidence...the food supplier/manufacturer had a detailed digital report collected independently from a Calibrated digital thermometer showing precise storage temperatures of the produce (at correct temperature) all the way through the process, hundreds of temperature data points collected every 15 minutes....on the other side he is the presented with a scrappy piece of paper with some very dubious scribbled temperatures that suggest everything was Ok, non calibrated device, non independent and unable to prove that data was collected properly.

- k) Keep perishable foods at optimum temperatures to maximize shelf life.
- l) Lost sensor range, occasionally from time to time the radio signal from the sensor to the base station or internet can be lost, the device automatically retunes the signal to connect back on, this can take an hour or two. All is not lost, the units have the ability to store data on board, when the connection is regained the data is uploaded to catch up. If connections are lost for excess time an alert is triggered, we would then get involved to sort the issue.
- m) More sensor units, you can keep adding on at any time, you may like to add Bar refrigeration or dry stores on, even the kitchen temperature to prove how hot it gets in there!
- n) No Internet available at all...this would be a rare situation, in this case we have a system that uses 'cellular' data , just like a mobile phone, it has its own SIM card etc, its more complex, much more expensive to set thee up, not recommended.
- o) Original manufacturer product, we are dealing with the company that designs and build these sensors and many other types, which means direct line access to experts to help solve any issues that we come across.
- p) Price! Why are we so cheap!! Under \$1 per day that's crazy! We keep a lean, tight operation, no wasted expenses and we are in for the long haul not a quick profit.
- q) Queensland owned family business, Commercial Kitchen Designs is the **i-temp** system.
- r) Radio frequency is how the sensors talk to the internet/base station, and the units have Federal government radio frequency approvals.
- s) Settings, we can set the units to Alert at any setting point and time factor that is decided, we can send the message out to any number of people also.
- t) Temperature, we can cover everything from freezing to boiling hot, and set the alerts to occur at any predetermined set point.
- u) Universal applications, it's not just Food and Hospitality businesses that require these systems, horticulture, medical, childcare, security are just some of the other sectors.
- v) Vegan, no animal products used, so totally suitable, perhaps not Paleo certified though!
- w) Water proof probes, we have found this system more reliable than sensors with no probes, they tend to get food/liquids spilt on them and fail, or suffer excessive humidity build up and fail also.
- x) Xray, yes they work in Xray facilities, well actually, no probably not, don't really know!
- y) Yesterday, is when you should have this system installed, and yesterday is what wasting time writing down temperatures manually is!
- z) Zoo's, these are a great product for Zoo's, seriously! Different animals need different temperature environments, this system is a great way to monitor all those temperatures and humidity.