

Food and beverage locations, such as restaurants and distributors, rely on their refrigerant monitoring system to help prevent food spoilage. If storage freezers and refrigerators get too warm, the risk of contamination grows quickly. No restaurant wants the revenue loss that comes with spoiled food, sick customers, inspection violations, and bad press.

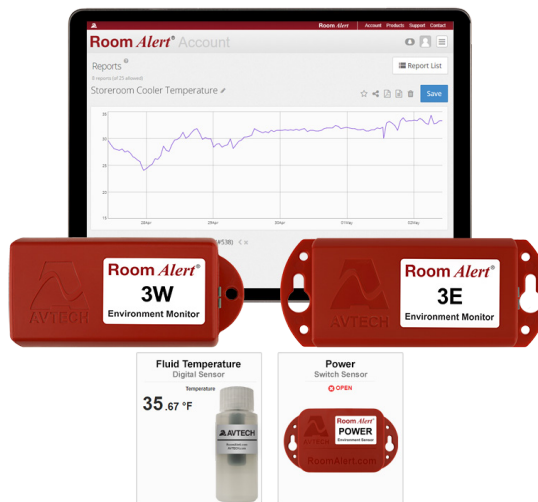
Room Alert can easily be integrated into any freezer temperature alarm system to help protect food and beverage establishments. Temperature alerts can be sent when cold storage units get too warm, or power is lost to freezers containing food. Restaurants can even use Room Alert to monitor their customer dining areas to ensure patron comfort when it comes to temperature, humidity, dew point and more. Room Alert's reporting features can also track temperature trends over time to help meet industry regulations and guidelines.



Fluid Temperature

Digital Fluid Temperature Sensor monitors fluid temperature through a special sealed tube containing Propylene Glycol. This is an ideal sensor to monitor refrigerated items, such as food and beverages, by tracking their temperature instead of the surrounding air.

*For Wireless Connections



Power

Power Sensor monitors the power supply of a main, 3 phase, UPS or backup generator source. This sensor helps by ensuring your cold storage is receiving power, therefore protecting all of your perishable products.

*For Wired Connections