

# Cold storage

Education, Hospitality, Restaurants

The preservation of refrigerated or frozen food products is subject to regulation, from production to distribution and sale. The monitoring of your cold rooms helps on the one hand to prevent the proliferation of microorganisms that can cause food poisoning, on the other hand to extend the life of the equipment by preventing the loss of temperature (on average, a cold room has a breakdown every 3 years).

## The solution

- + A stand-alone sensor for low temperature measurement.
- + Simple visualization of your entire estate.
- + Automatic alerts and notifications.

## The benefits

- + Control of the operation of cold units (alarm generation).
- + Control bacteriological risk and compliance with health standards (regulatory report).
- + Understanding the use of the cold storage and preserving it from a quick depreciation.
- + Detecting failures and limiting food losses.

### *Did you know?*

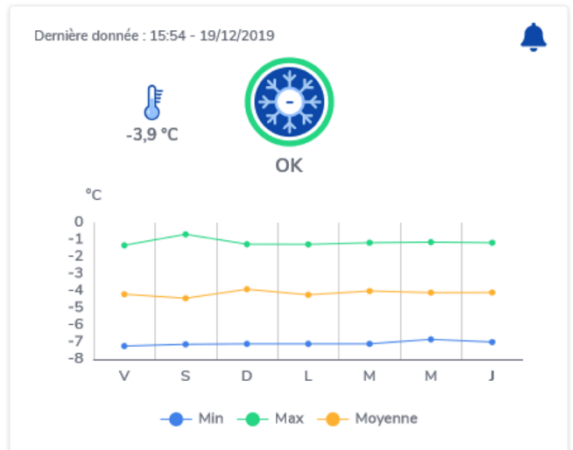
*Any increase in temperature accelerates microbial growth and therefore reduces the product's lifespan: food can become a risk product.*

*There is a break in the cold chain if the temperature exceeds 2 or 4 degrees for highly perishable products or above 8 degrees for perishable products.*

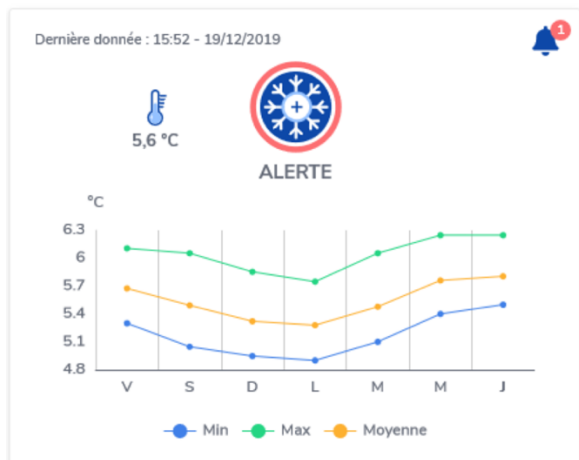
## Smati application

- Collection, processing and retrieval temperature data
- Quick overview of the installation status
- Real-time temperature change display
- Preconfigured and easily configurable notifications alerts
- Ability to define different rights of access and use

### Groupe froid -



### Groupe froid +



## Capteur : NKE Cels'O

- Measurement range: -30/+35°C
- Works on battery
- Autonomy > 10 years
- Low battery alerts
- Warranty 24months



## Connectivity: LoRaWAN™ technology

- Network that has the ability to connect all the sensors deployed in the building.
- Wireless communication without SIM card.
- Allows a long-range link between the sensor and the gateway.
- 100% integrated into SMATI environment.
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