



Provides “Real Time Peace of Mind!”

SMART Temps is a cost effective wireless temperature management and HACCP documentation system that collects, reports, and sends alerts; improves food safety and protecting customers while preventing losses 24/7/365. With SMART Temps, handwritten logs are a thing of the past, and you can benefit from improved access to all the temperature data you need providing you with real time peace of mind at every step in the flow of food.

SMART Guard™

Is a wireless thermometer for automatic temperature monitoring of cold and hot equipment

- Monitors cold / hot storage equipment 24/7/365
- Transmits temperature data continuously to the secure SMART Temps Command Center™ website
- Sends alerts via email, text, or phone if temperatures are not in the proper range
- Identifies potential equipment maintenance issues
- Allows each piece of equipment to be set up with specific alert parameters and actions. Provides accurate, real-time temperature documentation that meets all HACCP reporting standards



SMART Shield™

Is a wireless handheld thermocouple that is used in taking food temperatures throughout the flow of food: receiving, preparation, cooking, holding, and serving

- Automatically downloads food menu items daily from the Command Center website
- Confirms and documents critical temperature limits and prompts immediate corrective actions when these limits fall below, or exceed the acceptable temperature range
- Sends food temperatures via secure wireless network to the online SMART Temps Command Center which documents food safety, HACCP compliance and quality control



To learn how SMART Temps can benefit your department call 877-272-3111 or visit our website at www.smart-temps.com