AUTOMATED TEMPERATURE MONITORING & ALERTS

Zenput Temp Monitoring

Zenput Temp Monitoring enables restaurant, convenience, and grocery operators to:

Provide safe and high quality products for customers

Save employees 60+ minutes daily per store

Ensure consistent food safety compliance and documentation

Capabilities

✓ Easy setup and installation of sensor hardware in stores

✓ Instant alerts & corrective actions for out-of-range temps

✓ Temperatures automatically logged and viewable in real-time from anywhere

✓ An integrated part of the Zenput OpsX platform

> Zenput (Temperature Monitoring) has already saved us at least three thick shake freezers worth of a product, it saved us two cold rooms worth of product.
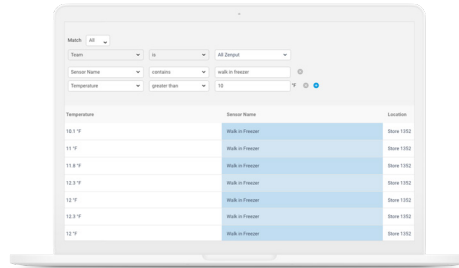
KELLY TAYLOR,
COUNTRY MANAGER, DOMINO'S DENMARK

How it works

Sensor hardware is placed inside of cooling/heating equipment

Temps automatically recorded and viewable at HQ

Stores/leaders notified instantly when out of temp range, follow-up tasks auto-created

Features

Sensors

- Temperature range: -40°C to 85°C (-40°F to 185°F)

- Battery life: up to 12+ years on two AA batteries

- Sensors wirelessly connect to a gateway

Integration

- Immediate notification on mobile or email

- Temperature data is viewable on both web and mobile

- Available on iOS and Android

- Configuration of temperature ranges and notification settings takes minutes

Zenput.
by crunchtime

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Crunchtime is how the world's top restaurant brands achieve ops excellence in every location. Our software, which now includes Zenput, is used in over 100,000 locations in 100+ countries to manage inventory, staff scheduling, learning and development, food safety, operational tasks and audits. For more information visit crunchtime.com.