

# Thermal Intelligence



Hot holding sensor



Cold holding sensor

Logile Thermal Intelligence™ (TI) combines software developed by food safety experts and world-class wireless hardware in a unique turnkey solution for automated, digitized temperature monitoring across a store and at chain level.

Automation removes the human element from temperature monitoring to provide accuracy, consistency, and a complete set of temperature records that are readily and remotely available on both mobile and desktop devices, even during a power outage. The Thermal Intelligence Dashboard provides continuous visibility into holding temperatures and asset performance for improved food safety and increased confidence during regulatory visits.

Unlike traditional hard-wired sensors that provide a single measurement of discharge air temperature at

the compressor level of a cold holding asset, Logile TI wireless sensors can be installed throughout an asset at the product level. This enables food retailers to thoroughly monitor temperatures where food is located and most vulnerable to compromised safety or quality.

Logile TI is the only solution that can monitor both hot and cold food temperature-controlled environments. Additionally, Logile TI wireless sensors leverage thermal inertia science with engineered liquid in several formulations whose temperatures mimic the behavior of food temperatures. By choosing specific foods that are the most vulnerable to temperature fluctuations or at the greatest risk of pathogen growth and formulating thermal inertia fluids with the same specific heat as those products, Logile TI's thermal inertia sensors provide the most accurate representation of food temperatures.

Logile TI eliminates the need for labor-intensive, routine, manual temperature checks, freeing store associates for activities that generate sales and customer satisfaction.

## Logile Thermal Intelligence highlights

- ✔ Thermal inertia sensors are formulated for the most accurate representation of food temperatures.
- ✔ Removing the human element from temperature monitoring provides greater accuracy and consistency and allows team members to focus on value-added tasks that support sales and generate revenue.
- ✔ In addition to cold holding, Logile TI monitors hot holding, standalone, and mobile assets that are not equipped with hard-wired surveillance systems.
- ✔ Provides real-time and historical visibility into asset performance that can be used to make decisions regarding asset settings, configuration, service, and life.
- ✔ Helps conserve energy and preserve product quality by providing information related to asset settings that waste energy and result in overchilling or overheating product.
- ✔ Provides remote real-time temperature monitoring during power outages that can be used to make informed decisions based on the product time / temperature relationship.
- ✔ Reduces waste and the use of consumables such as product shrink, handheld thermometers, alcohol wipes, and paper documentation.
- ✔ Interprets data and sends notifications providing early warning when food safety or quality may be compromised, and saves labor and cost associated with pulling, shrinking, and restocking product.
- ✔ Helps control hazards by sending alerts when hot holding assets are still on after operational hours.
- ✔ Logile's food safety subject matter experts analyze data to develop strategies to promote continuous improvement in managing temperatures and keeping food safe.

