

Digi Honeycomb

Keeping food safe just got easier and cheaper. Digi Honeycomb lets you monitor your entire COLD CHAIN SYSTEM.



Install Sensors

Our sensors take seconds to install and our handheld probe provides instant temperature measurements.



Connect Gateway

Our gateway stores and processes all of the data collected from sensors and passes this data to the Honeycomb app.



Launch Honeycomb

View and manage your cold chain data from anywhere. Set thresholds for automated alerts and reports.

Digi Honeycomb is a subscription-based cold chain service that requires no capital expense. All that's required is placing wireless sensors wherever you want to monitor your food temperature and plugging in our communications gateway. Launch our easy-to-configure application to instantly access your temperature records 24/7 on your cell phone or tablet anywhere in the world. That's it.

Why Digi Honeycomb

The integrity and safety of perishable food items is crucial to your business and its reputation. The Digi Honeycomb automated temperature monitoring solution is an easy-to-deploy, reliable and cost-effective system purpose-built for the cold chain.



Cost-effective solution to keep foods fresh and healthy



Simple installation typically takes about 1 hour



Eliminates inventory shrink with automated alerts



Automates logging and reduces labor costs

Temperature Tracking and Monitoring

Temperature tracking and monitoring used to be a luxury. Not anymore. Restaurants must maintain control and compliance. Digi Honeycomb makes it easy and cost effective.

Digi Honeycomb is a revolutionary solution that continuously, wirelessly and automatically monitors the temperature of the food you serve.

Here's How It Works

A small wireless sensor that measures the temperature wherever it is placed and sends real-time data to a gateway to be stored and processed. The data can then be retrieved – including compliant reports – using your laptop or mobile device.

The solution is designed for automatic alerts whenever temperature and door exceptions occur. What's more, the system is so advanced it knows which issues need your attention and when not to bother you with false alarms.

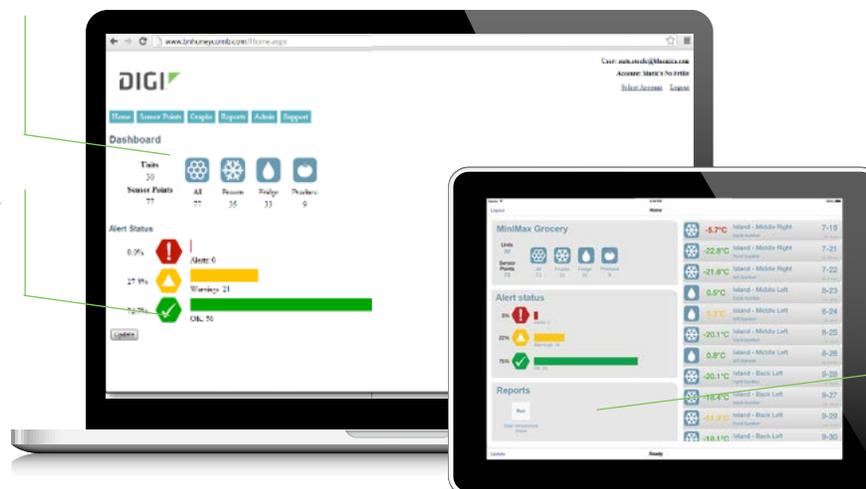
Never before have you had instant access to such visible, robust, real-time information at a cost-effective price.

The Results Are Immediate and Impressive:

- Wireless sensors that are easy to install
- Instant temperature measurements via handheld Bluetooth probe
- Real-time alerts for all types of temperatures (frozen, refrigerated, ambient, hot-holding)
- Identify potential equipment failure early (e.g., stuck in defrost cycle)
- Eliminate labor and human error with automated temperature logs
- Documentation accessible during regulatory inspections
- Ensure freshness, quality and shelf life of perishables
- Reduce shrink due to temperature failure
- Recover historical temperatures during power outages
- NSF certified (food grade)
- NIST traceable (no need for expensive calibration audits)

Set performance thresholds and inspect individual systems

View the summary status of groups of devices



Easily generate compliance reports

For more information about Digi Honeycomb visit www.digicoldchain.com

1-866-806-COLD

