Providing operations management and food safety compliance tools to support your team in delivering safe, quality food.

MAINTAIN HACCP COMPLIANCE WITH AUTOMATED DIGITAL REPORTS

Make sure your commercial kitchen, quick serve restaurant or dining service is fully compliant to keep food fresh and customers safe. Using real-time temperature sensors and probe devices, Digi Freshtemp wirelessly monitors your perishable food around the clock. These devices sync with the FreshTemp app and FreshCloud for accurate, accessible, compliant recordkeeping. Cloud-based reporting and real-time notifications provide operators and managers critical information to ensure customers receive a safe and high quality meal.

DIGI FRESHTEMP | PURPOSE-BUILT FOR THE FOOD SERVICE INDUSTRY

The #1 solution for ensuring that daily temperature and food safety tasks are completed accurately and on time. Using smart, wireless sensors and mobile technology, Digi FreshTemp eliminates the need for pen and paper logs.

FOOD SERVICE
Ensure you are serving the safest and highest quality product to your customers.

CORPORATE DINING
Provide the best dining experience for your employees and clients.

www.freshtemp.com
DIGI FRESHTEMP | TEMP MONITORING & TASK MANAGEMENT

Digi FreshTemp provides a fully integrated, wireless temperature and safety operations system to monitor your perishable food to ensure consistency, compliance and quality control from the time product is received through storage, handling, prep and service.

The Digi FreshTemp suite of products is fully integrated:

**FRESSENSE**
Monitors your facilities around the clock to record temp data and alert management to issues.

**COOK2COOL**
Monitors and logs temperature data during the food cool down process.

**FRESHPROBE**
Communicates with the FreshTemp app to immediately capture product temperature.

**FRESHCLOUD**
Digitizes location data to identify trends, monitor compliance and helps you to proactively operate your stores.

**FRESHTEMP APP**
Easily collects and analyzes temperature data and operational duties for food safety.

**“**
I had no idea this technology existed. We were able to replace our pen and paper logs with digital reports and bring our data to life!

David Gresto  
General Manager

For more information about FreshTemp visit www.freshtemp.com

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