## **Applications**

Designed and manufactured in Australia, the Sentry Temperature Monitoring System is intended for applications where temperature control and monitoring is critical.

Typical applications include food storage, cold store warehousing and transportation, medical and pharmaceutical storage and climate controlled working environments such as computer rooms, laboratories and specialised manufacturing centres.

Whatever your application, Sentry Temperature Monitoring can provide a low cost, easy to install solution for you.



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## Temperature Alert & Reporting System

## **Key Features**

- All year round (24/7) monitoring
- Access data anytime, anywhere on any device
- High and low temperature breach alerts
- Daily regulatory temperature compliance reporting
- Ease of installation
- Ease of sensor calibration
- Collector back-up battery ensuring continuity of data transmission in event of power failure
- Self diagnostics and alerts for sensor battery strength, wireless signal strength, cellular signal strength and power outages
- Dual cloud-based servers provide data back-up in event of outage
- Full audit trail from sensor through to alert messages
- Optional probe sensor available
- HACCP Certified









The Sentry Temperature Monitoring System independently monitors temperatures against set points and provides alerts when the set points are breached.

Comprised of wireless temperature sensors that feed data to our cloud-based servers via a cellular data network, the system does not require connection to on site routers and networks, allowing it to continue to operate even in the event of power failure.

## " Real-time temperature monitoring "

The system generates SMS alerts when temperature set points are breached and generates daily reports consistent with regulatory requirements, including FoodSafe Australia.

Historical and live data can be accessed at any time via a secure internet portal.

The Sentry Temperature Monitoring System is Australian made to the highest quality standards and is HACCP Certified.

"Avoid costly stock losses"

