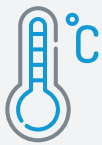# Zenput.

Temperature Sensor Integration

Automated Temperature Monitoring

Zenput's food safety solution enables restaurant operators to get visibility into their operations to ensure food safety at every location. As part of that solution, Zenput integrates with the latest temperature monitoring sensors to give restaurant operators peace of mind that asset temperatures are being monitored—whether someone is there or not.

Zenput's temperature sensor integration allows restaurant operators to:

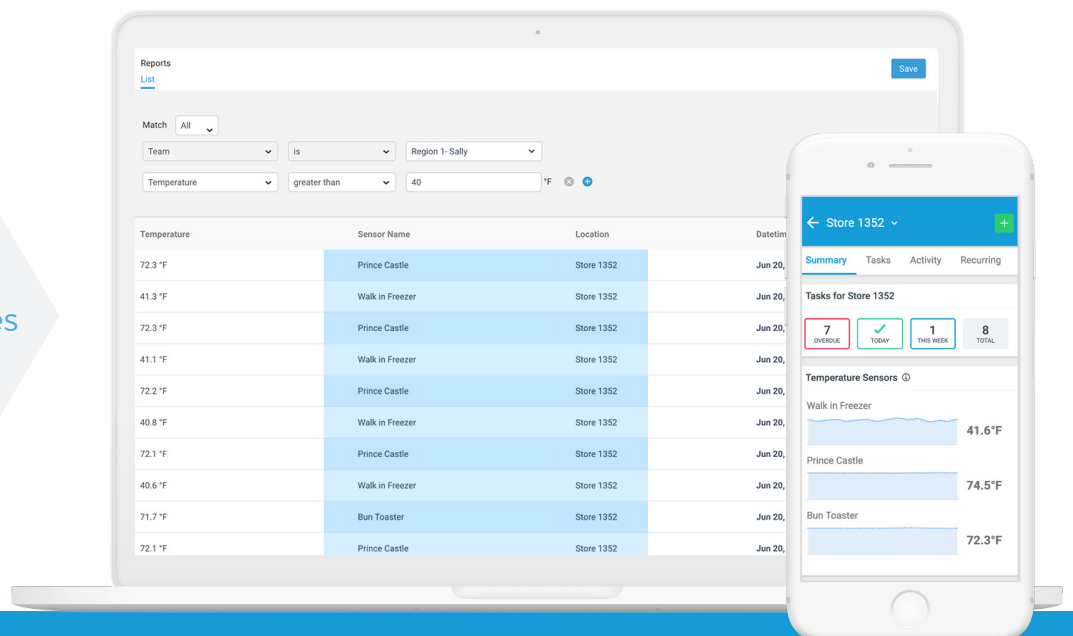**Prevent human error and ensure food safety** with automated temperature logs.

Speed up response times and reduce food waste costs with real-time alerts and corrective actions.
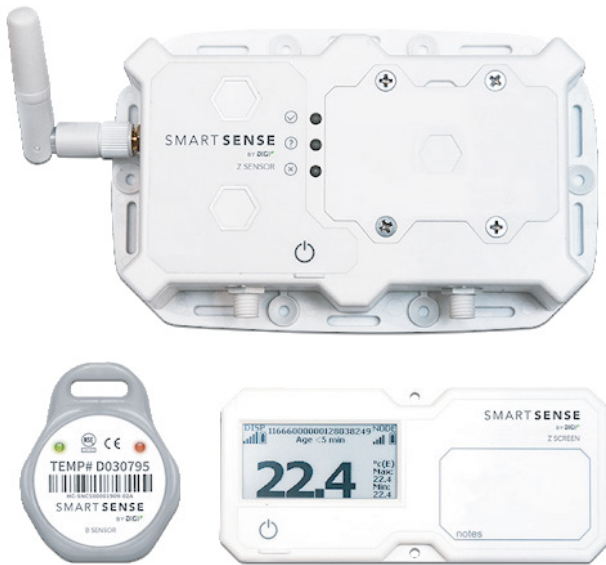
Track temperatures trends in real-time with visibility and reporting across all stores.

Real-time visibility into asset temperatures across your stores

How it works

Monitoring temperatures and setting up alerts for out-of-range temperatures has never been easier. With Zenput's asset temperature monitoring, you get:

Automated temperature logs

Temperatures are automatically recorded in Zenput at specified time intervals.

Real-time alerts and corrective actions

When temperatures fall out of range, Zenput immediately notifies the appropriate personnel for quick resolution.

Visibility and reporting

Real-time visibility and trend analysis to identify potential areas of concern.

Features

Sensors

- Temperature range: -20°C to +60°C (-4°F to +140°F)

- Battery life: up to 5 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