SMART SENSE
BY DIGI

Restaurants

Ensure Safety and Consistency in All of Your Stores

Simplify team execution to ensure food safety, reduce waste, and optimize labor. SmartSense's platform for HACCP tracking and digital decisioning, empowers your teams to take care of guests and provide the safest, highest-quality food.

Empower Your Team with Powerful Yet Simple-to-Use Tools

Remove barriers to consistency with automated digital workflows that empower those closest to the action to delivery on customer satisfaction KPIs.

Achieve world-class completion rates and receive confirmation of prescribed corrective actions so you have the confidence that your restaurant locations are compliant with regulatory standards.

Increase employee productivity with a robust system that helps operators do more with less while taking care of guests and enabling the business to succeed.

Remove friction for those closest to the action by eliminating burdensome record keeping, abolishing alarm fatigue, and erasing safety risks.

Optimize energy management and asset performance for more efficient facilities management, greater oversight, and enterprise-level visibility for your restaurant locations at scale.
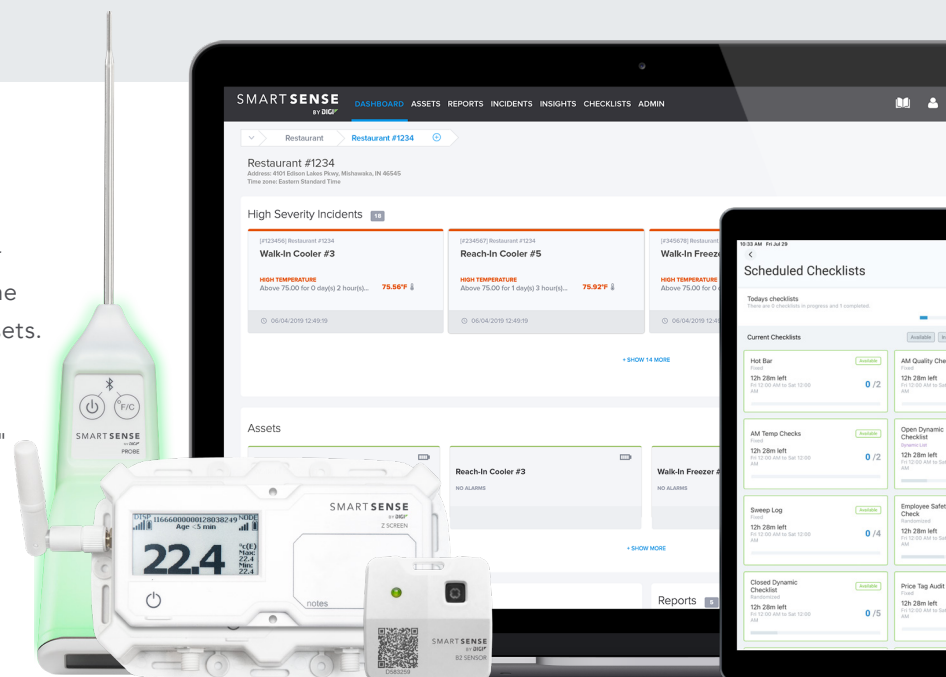
Consistently exceed brand standards and HACCP compliance regulations with verifiable reports of telemetry data for temperature, humidity, pH, and overall asset health.

Powerful Insights Into Real-Time Performance

"SmartSense has improved the operations of our five stores and provided powerful insights into the real-time performance of our 43 refrigeration assets. We have also saved labor and other expenses by switching from calendar-based maintenance to predictive maintenance on the same equipment."

Dan Coghlan
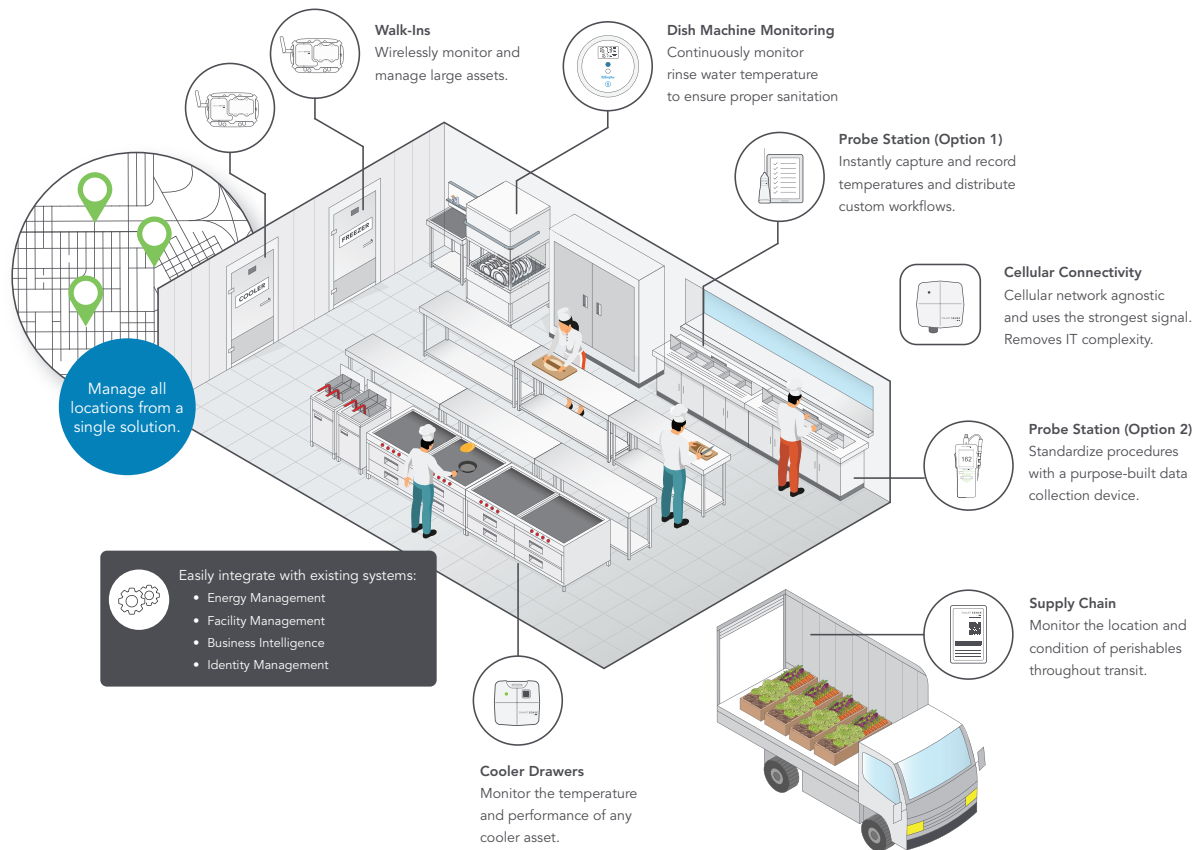*Thunder Pizza LTD*

Pizza-Hut

Protect Any Store, Anywhere

Every cooler and refrigerator in your kitchen holds valuable products essential to your operations. Every team member completes critical tasks that ensure safety and consistency for your customers.

SmartSense verifies that every ingredient needed for your menu is stocked and stored safely, ready to serve at the highest quality when your team helps their guests. SmartSense removes the fear of equipment failure or process gaps by providing continuous monitoring, predictive maintenance, timely alerts, and prescriptive workflows that guide your team to resolution when problems occur.

Whether you need transparency into operations across a global restaurant footprint or verified precision for your robust flow of food processes, SmartSense helps you protect the assets and processes critical to your mission of serving the best food.

Walk-Ins
Wirelessly monitor and manage large assets.

Dish Machine Monitoring
Continuously monitor rinse water temperature to ensure proper sanitation

Probe Station (Option 1)
Instantly capture and record temperatures and distribute custom workflows.

Cellular Connectivity
Cellular network agnostic and uses the strongest signal. Removes IT complexity.

Probe Station (Option 2)
Standardize procedures with a purpose-built data collection device.

Supply Chain
Monitor the location and condition of perishables throughout transit.

Manage all locations from a single solution.

Easily integrate with existing systems:
- Energy Management
- Facility Management
- Business Intelligence
- Identity Management

Cooler Drawers
Monitor the temperature and performance of any cooler asset.

For more information about SmartSense
visit **www.smartsense.co** or call **+1 (866) 806-2653**

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