

Elevate food safety and quality

Elevate food safety and quality with CONTROMOTE, the cutting-edge IoT solution. Revolutionize temperature monitoring through smart sensors, ensuring precise control and compliance for optimal freshness and hygiene.



Smart Refrigeration Oversight for Compliance

Transform your approach to refrigeration management with CONTROMOTE, empowering businesses to automate temperature logs, maintain regulatory compliance effortlessly, and safeguard against potential product loss. Experience the future of precision and efficiency in commercial refrigeration monitoring, ensuring optimal conditions for your valuable inventory.

Ensure Food Safety

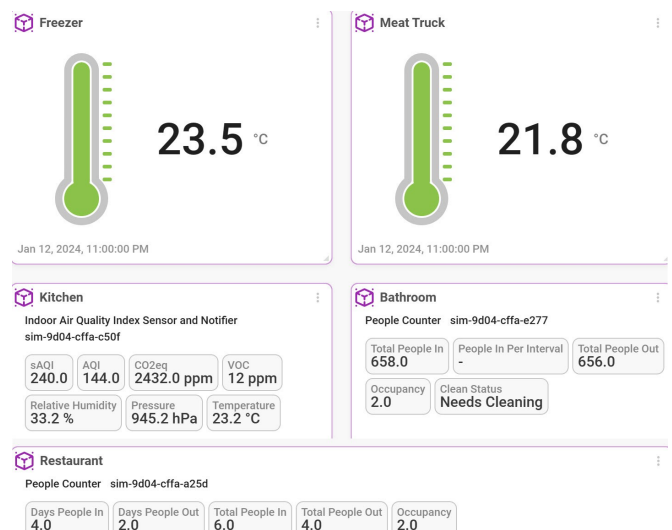
With CONTROMOTE, you can maintain optimal temperature conditions throughout your facility, ensuring the safety and quality of perishable goods. Real-time temperature monitoring and alerts enable immediate action in case of deviations, minimizing the risk of spoilage and ensuring compliance with food safety regulations.

Enhance Customer Experiences

Provide your customers with exceptional experiences by leveraging CONTROMOTE's people count feature. Gain insights into foot traffic, optimize staff allocation, and improve service efficiency to ensure a seamless and personalized experience for your patrons.

Central Dashboard for Unprecedented Control

Experience unparalleled control with CONCIEL Solution's centralized management dashboard. Providing real-time insights, triggers, and alarms for quick decision-making, this dashboard centralizes all data for efficient management of devices, access control, and video surveillance.



Precision Temperature Monitoring

Ensure the integrity of your perishables with real-time temperature monitoring, guaranteeing optimal storage conditions for food safety and quality. Set predetermined temperature thresholds, receive alerts in case of deviations, and take immediate corrective actions to maintain food safety standards.

Refrigerator

Temperature/Humidity sim-9d04-cffa-d453

Temperature 23.5 °C	Probe 22.9 °C	Relative Humidity 64.5 %	Backup Status Active
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Energy Monitoring for Efficiency

Optimize energy consumption in refrigeration units, kitchens, and facilities, minimizing costs and environmental impact while maintaining operational excellence. Track energy consumption in real-time, analyze usage patterns, and identify energy-saving opportunities. Optimize the operation of refrigerators, freezers, and other equipment to reduce energy costs and increase sustainability.

Kitchen Power Meter

Electric Meter sim-9b7d-cd69-e34e

Multiplier 5	Current 131.17 A	Min Current 125.46 A	Max Current 162.51 A	Power 62.963 kW
Energy (Total) 17055.830 kWh	Energy (Last Hour) 15.162 kWh	Energy (Last 24 Hour) 128.783 kWh		
Kilo Ampere Hour (Total) 7.107 kWh	Kilo Ampere Hour (Last Hour) 0.032 kWh			
Kilo Ampere Hour (Last 24 Hour) 0.268 kWh				
Total Time Machine Running Time (Last 24 hours) 07:10:06 Hour(s)				
Total Time Machine Down (Last 24 hours) 00:00:00 Hour(s)	Capacitor Voltage 5.00 V			



People Count for Operational Insights

Utilize people counting features to gain insights into customer traffic, enabling better staffing decisions, layout optimizations, and enhanced customer experiences. Monitor occupancy levels, identify peak hours, and optimize staffing levels to provide exceptional customer service while maximizing operational efficiency.

Bathroom

People Counter sim-9d04-cffa-e277

Total People In 658.0	People In Per Interval -	Total People Out 656.0
Occupancy 2.0	Clean Status Needs Cleaning	

