

# FRESHER FOOD EQUALS HAPPY CUSTOMERS



## PREVENT FOOD SPOILAGE

In the restaurant industry walk-ins are susceptible to food spoilage when temperatures get out of range. MiSensors sends an alert when your walk-ins are out of a temperature range, buying you valuable time to act & save product. Along with alerts, MiSensors provides historical reports making it easier to keep up with health department regulations.

UP TO 10% OF  
FOOD PURCHASED  
NEVER REACHES  
THE CUSTOMERS

MiSensors

VISIT US AT  
[www.MiSensors.com](http://www.MiSensors.com)

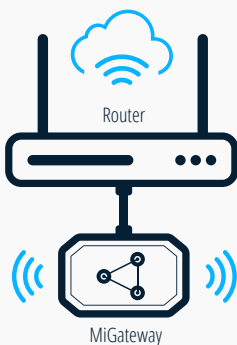
# FOOD SERVICE INDUSTRY



Food spoilage due to improper temperatures is not the only thing that can drive up your costs. Ice buildup caused by an increase of humidity can cause several issues that becomes very costly. The presence of excess water and humidity can reduce the freshness of the food. If ice continues to build up over an extended period, fan blades can become damaged when hitting the ice. As the ice buildup becomes melted, the water can get into interior components of the freezer ultimately damaging it. To maintain temperature levels, these factors will require the walk-in to work twice as hard to compete with the increase of humidity and warm air. The repairs and increase in energy will drive up your costs. MiSensors saves you time and money by preventing these issues.

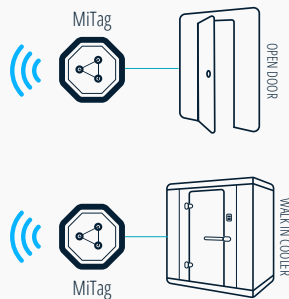
**SAVE UP TO 70% IN DEPLOYMENT COSTS  
COMPARED TO COMPETITORS**

## HOW IT WORKS



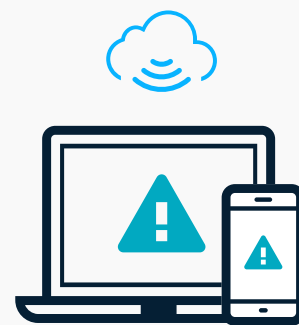
### Connect.

MiSensors Gateway connects to ANY Router, Switch or Cellular Gateway using a RJ45 cable to an Ethernet Port.



### Deploy.

Add any number of MiTag 8-in-1 Multi-sensor to your business environment.



### Monitor

View & Manage MiTag sensors with your very own white labeled cloud-based web and mobile applications.