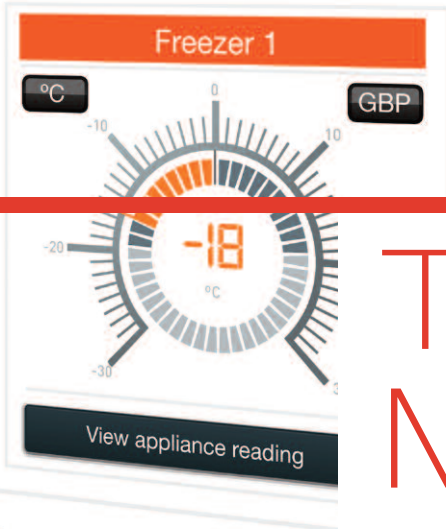


go

Global readings across all sites



Sites & Comparison D

Select Individual Site

Compare Sites

Historical Data

View Alarms/Faults

Create Reports

Maintenance

HACCP

Optional Income KPI.

# TEMPERATURE MONITORING & REPORTING

go

green optimisation

[www.greenoptimisation.co.uk](http://www.greenoptimisation.co.uk)

## The GO system will monitor & manage the operation of your food service refrigeration systems.

This cost effective web based system has been designed to deliver reliable and accurate HACCP reports along with providing easy remote access and early warning of any temperature related issues.

GO Temperature Monitoring (GO-TM) acts as your remote refrigeration supervisor by constantly monitoring your cold rooms and display refrigeration equipment:

### GO COMPLIES

GO ensures that you have constant real time temperature readings reliably logged 24/7 reported in line with your site procedures

### GO SAVES CASH

GO saves labour costs every time a temperature reading is logged, this can achieve a one-year payback with realistic savings of over £2,500 per year

### GO RECORDS

Go archives, so that your individual site reports are accessible at any time in order to satisfy internal or external HACCP inspections/requirements

### GO ALARMS

GO provides an early warning to let you know if a critical refrigerated area experiences an increase in temperature

### GO MANAGES

GO ensures that staff adhere to best practice refrigeration system operation guidelines, identify & eliminate poor operational procedures

### GO STAFF TRAINING

GO e-learning modules provide clients with staff training designed to ensure best practice cold room operation and use



### GO CONFIRMS

GO constantly checks that doors are closed on critical refrigerated areas in order to avoid wastage and downtime

### GO MAINTAINS

GO identifies if there is a problem with your refrigeration systems and reduces emergency maintenance costs

### GO INSURES

GO reduces perishable food waste caused by refrigeration problems; temperature alarms arrive in real time and not at the end of a shift so you know immediately

## NEW GO-TM PLUS

includes REMOTE ENERGY MONITORING - enables you to report, analyse, compare, then REDUCE ENERGY COSTS & SAVE ££££s



## GO-TM delivers real benefits:

- A labour saving of around £7.50 per day or £2,700 per year due to staff no longer having to take manual temperature readings\*
- Reduce costly engineer visits due to frozen refrigeration units, you will know if there's an issue within 30 minutes not 4 hours and an engineer visit may be avoided (if one visit is avoided you save circa £300)
- Waste food costs can be avoided, you will know of a refrigeration issue on a real time basis and management can take immediate action. This means that the saving from one incident could be worth over £500 to your business

**GO-TM provides a realistic saving of £2,500 to £3,500 per year and can deliver a payback period of one year or less\*\***

\*Based on a nominal individual staff member cost of £10,000 per annum with 15 minutes taken per temperature log carried out 3 times per day.

\*\*Typical costs per 150 cover restaurant but intended for guidance purposes only, actual costs will be provided at the point of quotation.