



DayMark's customizable temperature monitoring solution, powered by JRI, features robust hardware and user-friendly software designed for diverse food service environments. The system is a reliable, HACCP-compliant solution that is easy to use, accurate, and saves foodservice operators time and money by eliminating the need for manual fridge and freezer temperature monitoring, food check monitoring, hand-recorded logs, and paper audits.

THE DIFFERENCE IS NIGHT AND DAY.™





Powered by JRI



The DayMark® temp monitoring solution delivers food safety management, asset monitoring and compliance through an intuitive and comprehensive web application. Its customizable modules offer extreme flexibility for the user, delivering efficiencies in a single site environment, an international enterprise and all stops in between. DayMark's temperature monitoring sensors, hot and cold food temperature probes, as well as user-friendly online dashboard and kitchen application offer 24/7 peace-of-mind and totally paper-free recording and logging of all required food safety data.

### Technical Features

Nano Sensor	
<b>Measurement range</b>	-40°F to 185°F
<b>Accuracy</b>	±.72°F from -4°F to 104°F and ±.9°F out of this range
<b>Operating conditions</b>	-40°F to 185°F
<b>Standard calibration points</b>	-.4°F/ 42.8°F/ 71.6°F
Type K Probe	
<b>Measurement range</b>	-327.8°F to 701.6°F
<b>Accuracy</b>	±.72°F ± 1% within the measurement range

### What Does DayMark's Solution Mean for You?

- **Comprehensive Oversight:** DayMark's MySirius web application provides you with a bird's eye view at local, national or international levels in real time.
- **Modular Design:** Two customizable data modules can be tailored to suit your business needs. Pay only for the features you need.
- **Rock Solid Reliability:** Centralized data is continually backed-up and accessible from anywhere.
- **Customizable Reporting and Scoring:** The system feeds data back to you how and when you want it.
- **Secure Storage:** Safely store images to support documentation within the platform.
- **Peace of Mind:** Set text- or email-based, real-time alerts to notify you if a unit falls out of the parameters you define.
- **Time and Money Savings:** Our completely paperless system delivers efficiencies to your business.

Accessible through



&



FOOD  
SAFETY

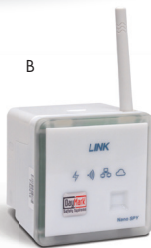


TECHNOLOGY  
& EDUCATION

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The Nano Sensor measures and records temperature, transmitting its data to a nearby Link module.



The Nano WiFi Link collects the data measured by all nearby Nano WiFi Sensors.



Ethernet Link includes Ethernet socket (absent on WiFi device).



The ThermoCouple is a Bluetooth wireless handheld thermometer that communicates with app/tablet.



The Type K Probe provides food temperature control with Bluetooth communication to the app/tablet.



Nano Sensor w/ (1) 30cm Cable



The Relay communicates with the Nano sensor and the Nano Link and provides alarms/relay functions.

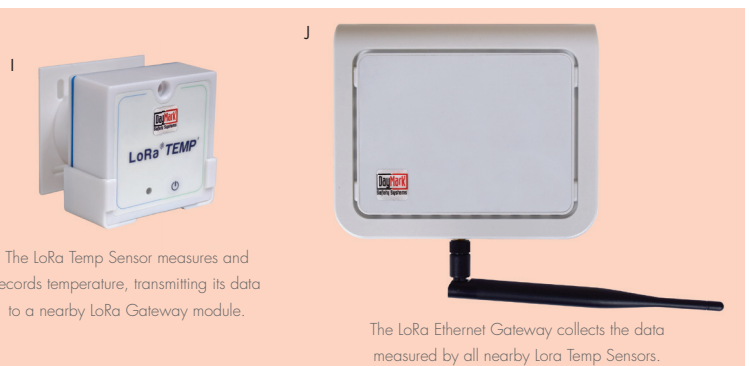


The ThermoCouple bundled w/ (1) Type K Probe

Item #	Description
A	IT119217 Nano Sensor
B	IT119218 Nano WiFi Link
C	IT119348 Ethernet Link
D	IT119349 ThermoCouple
E	IT119350 Type K Probe
F	IT119351 Nano Sensor w/ 30cm Cable
G	IT119493 Relay
H	IT119509 ThermoCouple w/ Type K Probe
I	IT119769 LoRa Temp Sensor
J	IT119768 LoRa Ethernet Gateway

### LoRa Technology

Penetrates metal and insulation barriers. Ideal for monitoring temperature controlled storage placed in expansive environments.



The LoRa Temp Sensor measures and records temperature, transmitting its data to a nearby LoRa Gateway module.

The LoRa Ethernet Gateway collects the data measured by all nearby LoRa Temp Sensors.

**Custom subscription options available.**

# DAYMARK'S TEMP MONITORING & FOOD CHECKS OVERVIEW

Powered by JRI

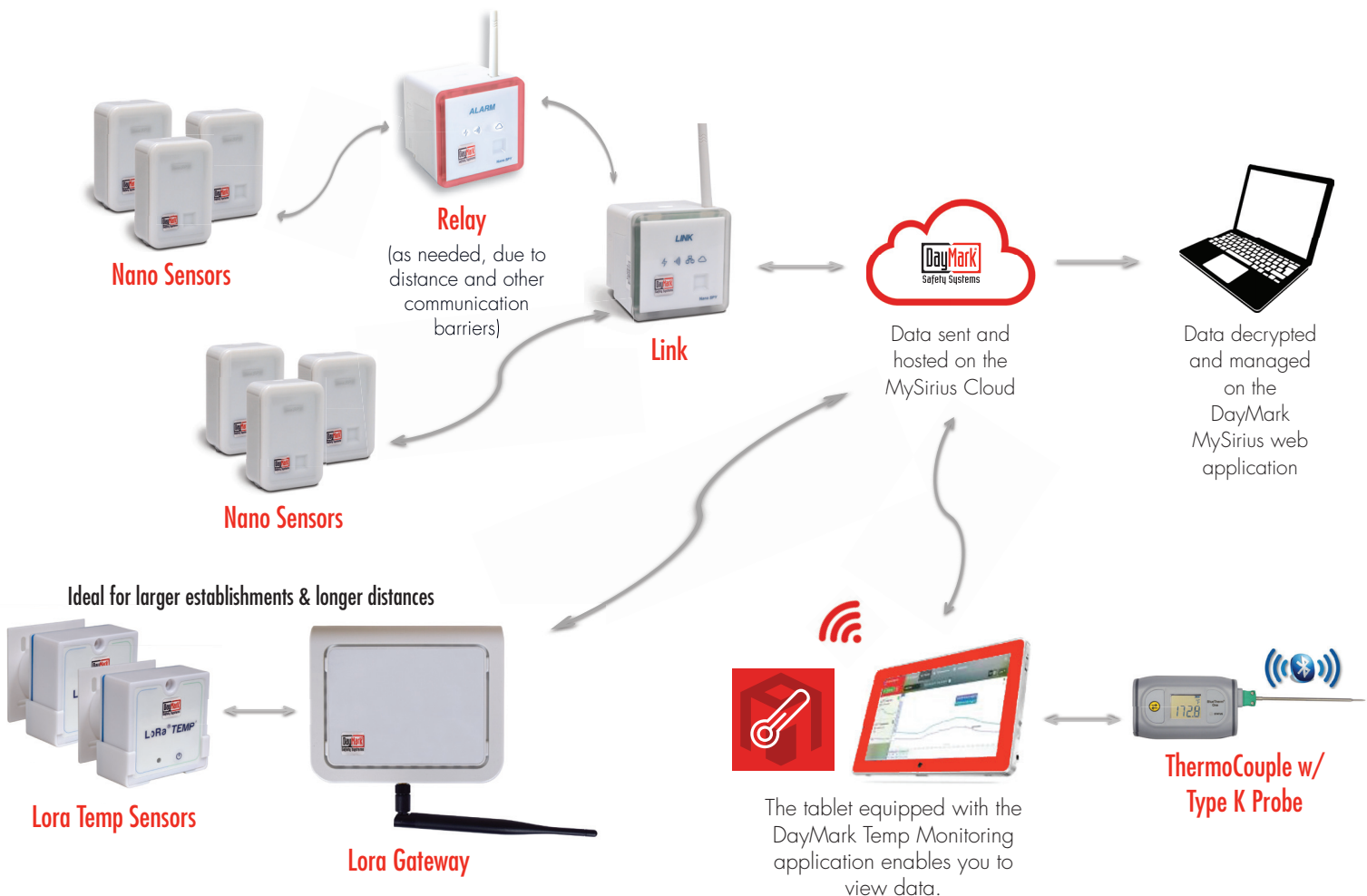


## Now featuring LoRa technology!

The DayMark solution now utilizes the advanced LoRa technology, which further increases efficiencies and improves practices by allowing for longer-range communication between system components. The LoRa technology gives the system the ability to customize its frequency in order to best send messaging and avoid obstacles. This provides for more reliable results and the increased flexibility that larger-footprint operations need.

## How does it work?

LoRa is especially useful in large-format locations that see heavy foot traffic and contain other obstacles and equipment scattered across the store. The lower frequency can travel further and send small bits of data at a longer range, allowing LoRa devices to transmit information across longer distances and through heavy materials such as salad bars, coolers, and stainless-steel freezers.



FOOD SAFETY



KITCHEN AUTOMATION

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