

ARVENTO INDUSTRY SPECIFIC SOLUTIONS

TEMPERATURE CONTROL AND MONITORING SYSTEM

The “**Temperature Control and Monitoring System**” is developed by Arvento for any industry in which temperature control, monitoring and management is vital. Through the system, companies can immediately monitor and take action on the temperature values of their **cold-chain, FMCG vehicles, cold storage areas and production facilities** through the internet. The system allows companies to manage all their operations from a single web-based interface.



Monitoring Temperature Values through the Internet

Temperature sensors connected to Arvento devices measure, monitor and report temperature levels of cold-chain and FMCG vehicles in real-time. In the event of a critical and unexpected temperature change, users receive alerts through the system via internet.

Actual and Retrospective Reporting

Potential critical temperature deviation notifications are sent immediately to the related users through both the Arvento user interface and SMS. These notifications allow for taking necessary precautions for the problems that may be caused by sudden and critical temperature deviations.

This information is delivered to users in the form of current and retroactive reports. Operational productivity and efficacy reports may be obtained by monitoring detailed statistical information related to the operating systems of the vehicles, storages and production facilities by daily and monthly reporting.



Industry
Specific
Solutions

Temperature
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Operations Managed from a Single Center

The system allows for gathering operational information about cold-chain vehicle operations such as delivery routes, on-time delivery rates, speed limit violations, driver information, idling periods and locations, as well as the inspection of temperature values throughout the transportation process.

Who can benefit from the Temperature Control and Inspection System?

Arvento's temperature monitoring and notification solution is applicable to various industries in which temperature control and management is vital. Producers and distributors of highly perishable food items such as ice cream, dairy, meat, poultry, eggs, take-home foods etc. can benefit from "Temperature Control and Inspection System" and identify issues, take immediate precautions to minimize losses and maximize customer satisfaction.



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