AIR TEMP IN ACTION

SMARTER TEMPERATURE MONITORING
FOR CLOUD ANALYSIS AND CONTROL.



PART OF THE AIR SUITE:
Precision monitoring for critical environments

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OVERVIEW

INTRODUCING AIR TEMP

INTELLIGENT, WIRELESS & BUILT FOR PERFORMANCE

Reduce waste. Ensure compliance. Maintain regulated bounds. Protect critical stock – especially in food environments where safety is paramount.



WHAT IS AIR TEMP?

- Designed to monitor temperatures in demanding commercial environments
- Part of the Air suite of products
- A wireless, lithium battery-powered device
- Uses sensor probes and digital inputs to collect operational data and return it to the Eniscope hub
- Part of an intelligent energy management solution.

WHAT DOES IT DO?

This intelligent device is designed to monitor temperature – including simulated food temperature – in artificially heated or cooled environments.

Working alongside the Air Suite of connected products and the Eniscope energy management system, it gives businesses the power to proactively monitor, schedule, control and optimise temperature-sensitive assets.

- **Real-time temperature readings** – from ambient room temperature to internal asset or simulated food temperature.
- **Digital input monitoring** – such as door open/close states or switch activation.
- **Alarm triggers** – instant notifications when temperatures fall outside of regulated thresholds.
- **Data to the cloud** – automatically, securely, and continuously via LoRa communication. No WiFi needed!



WHERE CAN IT BE USED?

Built with rugged IP rated housing, Air Temp thrives in environments that are hot, cold, dusty and splash-prone.

The perfect fit for:

- Chilled environments like walk-in freezers and cold rooms
- Heated areas such as warming cabinets or hot holding stations
- Any commercial kitchen, food storage area, or facility requiring temperature and state monitoring.

Flexible mounting options make it easy to install on ceilings, walls, or directly onto equipment, wherever monitoring is needed most.



OVERVIEW

THE IMPACT OF A COMPLETE ENERGY MANAGEMENT SYSTEM WITH AIR TEMP

Used as part of the Eniscope energy management solution, Air Temp delivers measurable value:

Reduce one of the biggest hidden energy drains in commercial cooking and food storage operations: poor temperature control

Maintain regulatory compliance through accurate food and environment monitoring

Protect stock with early warnings for cooling/ heating failure and alerts to temperature changes outside of regulated bounds

Empower operational teams with real-time, cloud-based insights

Drive efficiency gains by linking Air Temp data with Eniscope's analytics and control capabilities.

Air Temp isn't just a temperature monitor, it's a vital part of your energy-saving strategy.



KEY BENEFITS FOR CHILLED ENVIRONMENTS

Temperature consistency isn't just important, it's critical. From food spoilage to skyrocketing energy bills, even minor issues can have major consequences.

But intelligent monitoring helps you cut costs, protect perishables, and stay compliant - all without manual checks.

- **Lower energy costs** by detecting inefficiencies early
- **Avoid stock loss** with real-time failure detection
- **Simplify compliance** with automated temperature logging
- **Reduce manual workload** for kitchen or facility staff
- **Improve operational visibility** across multiple locations



KEY BENEFITS FOR HEATED ENVIRONMENTS

Air Temp provides reliable, wireless monitoring to ensure your heated spaces stay within safe temperature limits, prevent energy waste, and eliminate the guesswork with accurate, real-time insights. So, you can stay compliant, reduce energy use, and ensure food is served safe every time.

- **Protect food safety** with early alerts to unsafe conditions
- **Reduce heating-related energy waste**
- **Automate reporting** and eliminate manual checks
- **Enable smarter scheduling** of heating equipment
- **Support operational efficiency** with real-time insights

USE CASE 1 – CHILLED

CUT ENERGY WASTE. STAY COMPLIANT. MONITOR EVERY FREEZER IN REAL TIME.

THE CHALLENGE

Chilled storage environments are among the most energy-intensive areas in commercial operations.

Temperature swings from door openings or compressor issues

Spoiled or unsafe stock due to unnoticed equipment failures

Time-consuming manual temperature checks

Difficulty maintaining compliance with food safety standards

Hidden energy waste from systems running too hard, too long

THE SOLUTION

AIR TEMP IN ACTION

Deployed inside a walk-in freezer, cold rooms, and refrigerated storage areas, Air Temp keeps constant watch over the conditions that matter most, providing powerful, proactive protection.

Air Temp delivers smart, wireless monitoring to keep cold environments under control automatically, in real time, and without relying on mains power or Wi-Fi.

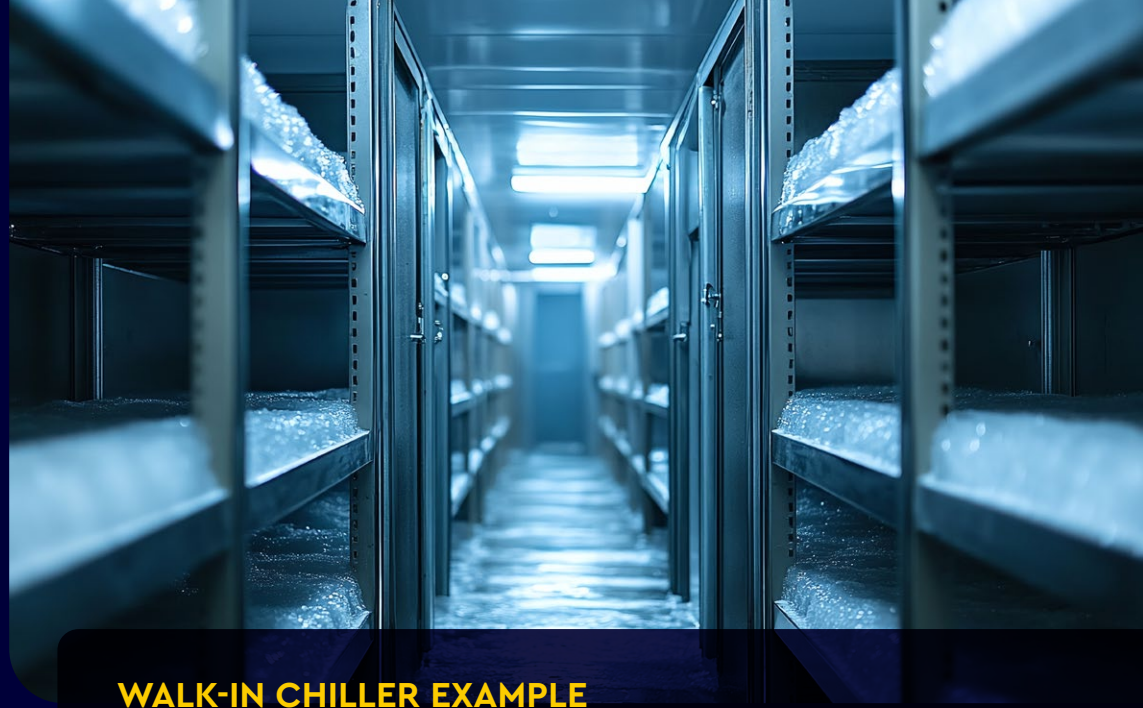
Simulated food temperature monitoring ensures product-level accuracy

Ambient air temperature tracking for equipment performance insights

Door state monitoring helps identify poor usage habits

Real-time alerts notify staff instantly when thresholds are exceeded

Cloud-connected data supports audits, reporting, and scheduling



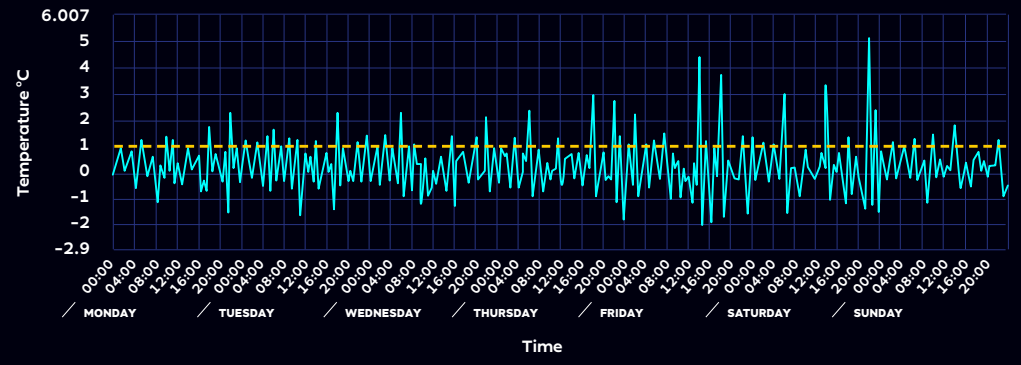
WALK-IN CHILLER EXAMPLE

Over-cooling is a fantastic energy management opportunity. This real-life example demonstrates how this particular walk-in chiller was working in overdrive throughout the week and needlessly wasting energy, resulting in temperatures that were far lower than the target of 1-8c.

With this insightful data from the Air Temp, this walk-in chiller would have its set temperature point increased by a few degrees, resulting in reduced energy usage and a temperature shift to within the brand standards.

Every degree change decreases how hard the compressor needs to work, leading to both energy savings and increased lifetime for the asset.

Target	**1°C to 8°C**
Average	**0.3°C**
Minimum	**-1.9°C**
Maximum	**5.0°C**
Time Out Of Range	**1,410 minutes (14%)**



USE CASE 2 – HEATED

PRECISION HEAT MONITORING FOR SAFER FOOD AND SMARTER ENERGY USE

THE CHALLENGE

In commercial kitchens, warming cabinets, hot holding units, and heated storage areas are essential for food quality, but they're also energy-hungry and prone to inefficiencies.

Food safety risks from overheating or underheating

Poor heat retention and energy overuse

Manual logging processes that are time-consuming and error-prone

Inconsistent compliance with temperature holding regulations

No visibility into performance trends or inefficiencies

THE SOLUTION

Installed inside hot holding cabinets or warming drawers, Air Temp tracks internal and ambient temperatures, ensuring food stays within regulated ranges while helping you save energy.

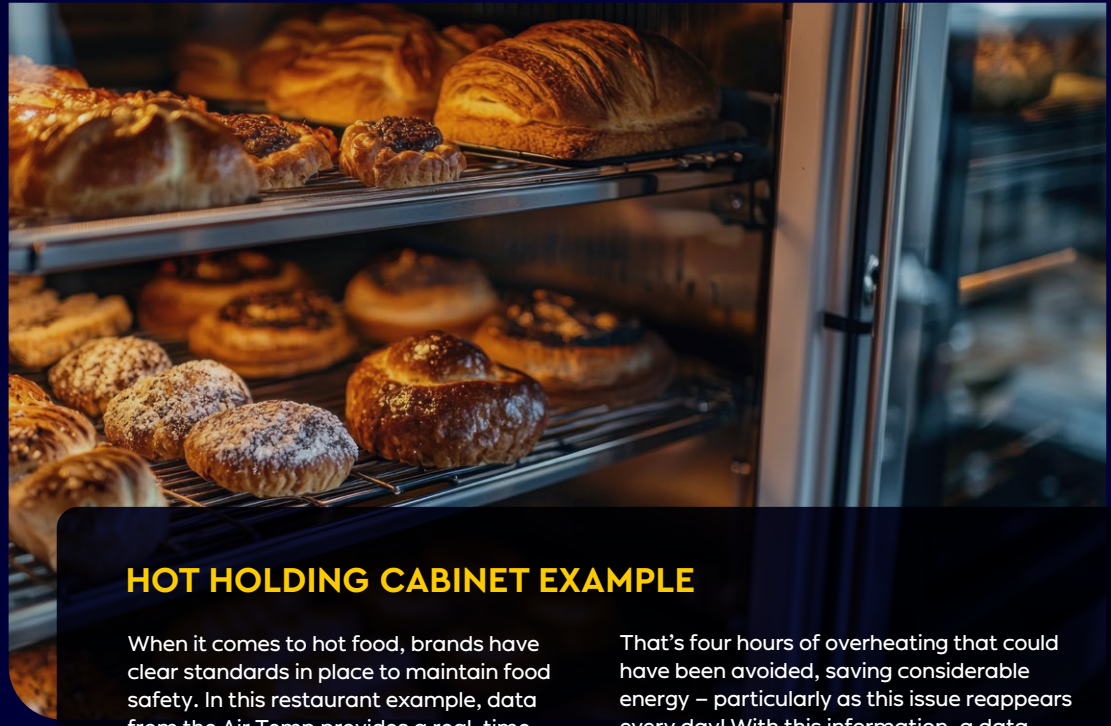
Simulated food temperature for accurate monitoring of core holding temps

Ambient air monitoring for overall equipment performance

Real-time alerts for underheating or overheating events

Cloud data access for compliance logs and scheduling insights

Wireless, battery-powered design with flexible mounting options



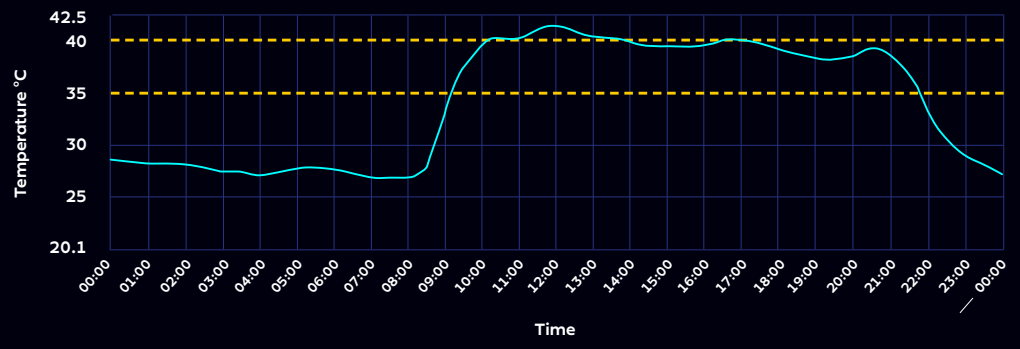
HOT HOLDING CABINET EXAMPLE

When it comes to hot food, brands have clear standards in place to maintain food safety. In this restaurant example, data from the Air Temp provides a real-time dashboard, tracking the temperature of a heated cabinet throughout the day, with the brand standards highlighted in yellow. This data helps identify when the cabinet is being used below the operating temperature dictated by brand standards – which is deemed a health and safety issue – or when it is being 'overheated' above those standards, leading to energy wastage.

The data shows good operation between the restaurant opening hours of 09:30am and 10pm; however it highlights an overheating issue between 10am and 2pm.

That's four hours of overheating that could have been avoided, saving considerable energy – particularly as this issue reappears every day! With this information, a data-informed decision can be made to adjust the heated cabinet temperature to avoid future overheating, and increase energy efficiency.

Target	**35°C to 40°C**
Average	**32°C**
Minimum	**21.1°C**
Maximum	**41.5°C**
Time Out Of Range	**1,320 minutes (13%)**



OVERVIEW

THE ENISCOPE® ECOSYSTEM

Air Temp is part of the Air suite and Eniscope Energy Management Solution

AIR CONNECT

Turn devices on and off, or set them to a schedule



AIR SWITCH

Turn single-phase devices on and off, or set them to a schedule



10–30%

Sitewide Energy Savings



DISCOVER MORE ABOUT THE ENISCOPE ECOSYSTEM

AIR SENSE

Monitor temperature, humidity, occupancy, and light



AIR TEMP

Surface mounted, battery-powered, IoT temperature sensor



CUES

Transform refrigeration to respond to food temperature, not air temperature



AIR DIGITAL

Enable three-phase on/off controls, alarms and indicators



AIR AMBIENT

Enable temperature control and on/off scheduling for HVAC units





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