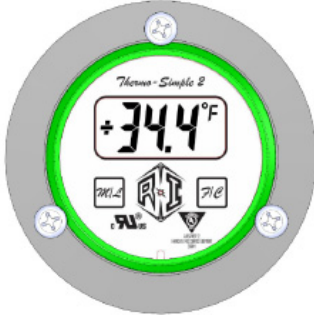


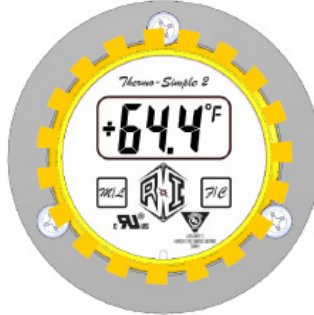
Thermo-Simple 2 Food Service Solutions



Solid Green



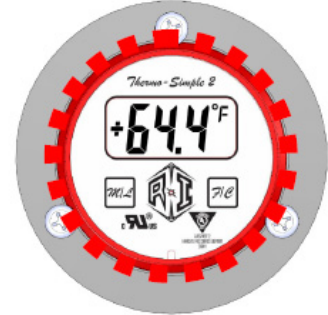
Below Set-Points (below
40° F)



Flashing Yellow/Amber



Above Set-Points for the
first 60 minutes



Flashing Red



Above Set-Points for
over 60 minutes



❄️ Eliminate Food Loss.

Loss prevention requires the early identification of small problems that eventually lead to major failures and loss.

The Thermo-Simple (Patent Pending) is the only device capable of analyzing the 3 types of refrigeration conditions and depicting them in bold multidimensional light effects.

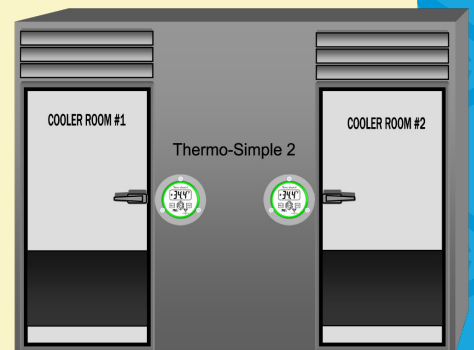
If your equipment is fine, it tells you with a green light. If your equipment is abnormal but only a cautionary state, it does so with a flashing amber light. If your equipment needs immediate service it tells you with a flashing red light.

❄️ Advanced Technology

The first and only 100% digital thermometer, utilizing digital temperature sensor technology to virtually eliminate false temperature readings.

When the vapor charged thermometer begins to lose vapor, the dial reports inaccurate temperatures. The Thermo-Simple is the only thermometer with the ability to depict any sensor fault with dashed lines on its display.

Since its introduction in 2006, it is now the standard thermometer for leading Supermarket retailers throughout the US.



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