# Fastfood

As a business owner in the fast food sector, you provide your customers with quality products at competitive prices. But your margins are always under pressure and you are required to comply with more and more regulations. So, you don't have time to worry about food quality, the status of your refrigeration equipment or your energy use. If there's a way to save costs on top of it all, more so the better...

Good news for all those who run a snack bar, tearoom, pizza parlour or hamburger place. The Dyzle solutions can relieve you of some of your concerns and help you increase your profit. Dyzle provides real-time insight into your refrigeration and energy consumption, 24 hours a day. Dyzle's solutions are already working for many clients in the fast food chain, bringing them significant cost savings.

## More quality

Food quality depends on proper refrigeration. Spoilage caused by broke down equipment is an expense you can do without. Dyzle therefore monitors your climate-control temperatures on a continuous basis. Should they become too warm or too cold, you will be alerted immediately by e-mail or SMS – 24 hours a day, including weekends.

Now, you can't get something for nothing, but the Dyzle solutions are very affordable and it doesn't take long to recover the costs. Most of your fellow fast-food operators recovered their investment within six months.

# Relief

## Complying with statutory requirements

You know all about the Commodities Act and the Hygiene Code and your obligation to draw up HACCP reports. But how does this work in practice? Do your employees always remember this on time? Is a lot of the data recorded manually in your business? With Dyzle, that's all in the past. You can use our measurement data to draw up electronic reports that comply with the HACCP requirements. That gives you a sense of security.

# Solutions

PERSONAL DASHBOARD LIVE ACCESS 24/7 TO ALL OF THE UP-TO-THE-MINUTE DATA, WHEREVER AND WHENEVER YOU WISH.

**DyzleLive**Ware® provides better insight into your refrigeration processes and energy use, enabling you to improve the quality of your processes and products. Furthermore, it helps you meet all administrative and official requirements. Dyzle provides reliable, real-time measurement data, 24 hours a day.

## Wireless network, smart sensors

Dyzle offers you a modular, state-of-the-art, total solution which enables you to monitor and analyse your essential business processes. This solution is based on a wireless network with smart sensors that provide you non-stop, real-time information – information about such matters as energy use, temperature levels, GPS locations and logistics processes. This enables you to create the preconditions for improving the quality of your processes and products, as well as your efficiency. This data can also be used to demonstrate that you meet the often strict laws and regulations.

## Personal Dashboard

As a customer, you have live access to all the up-to-the-minute data on your Personal Dashboard, wherever and whenever you wish. You determine what information is displayed and how you wish to view it. And you will be alerted (by e-mail or SMS) should the set limits be exceeded.

## …and the profit

You can use the measurement data being recorded first and foremost to guarantee quality. Then, you can examine where you might be able to cut costs. Is the temperature set for your refrigeration unit too cold? Are there any appliances that could be switched off at night? You can also use the measurement data in your mandatory reports, which makes life a lot easier.

Dyzle's clients include:

Dyzle's Y-Tags and Y-Gate are simple and durable. All equipment is plug & play, enabling you to install the sensors yourself. Furthermore, the equipment requires little maintenance. In most cases, you are up and running in an hour!

# Plug&Play

## Low maintenance

Once the equipment has been installed there is very little need for maintenance. The sensors are equipped with their own battery pack, providing an uninterrupted, 2-year supply of power. The batteries are replaced every two years during the maintenance check. If they should need replacing before that, it's easily done.

## Calibration and control

You are required to calibrate your temperature gauges periodically. With the Dyzle Calibration Tag, it hardly takes any time for you or your service department to do this. It is an easy way to ensure total quality control.

## Dyzle: your solution, too.

For more information on Dyzle and how our solutions can benefit your company, please contact us at +31 (0)36 523 39 00.
Our website, www.dyzle.com, contains answers to frequently asked questions about our solutions. You can also view various demos providing a practical explanation of our solutions.

Transistorstraat 2D
1322 CE Almere, The Netherlands

T +31 (0)36 523 39 00
F +31 (0)36 523 39 99

info@dyzle.com
**www.dyzle.com**