



If the temperature and humidity of your venue's kitchen is being monitored by an EasyLog data logger, you get peace of mind that your stored fresh produce is at its best. Our loggers have you covered with accurate, automated condition alerts sent straight to your phone. It's worry-free data logging from EasyLog.

Stay in the loop wherever, whenever

Condition alerts, but only when you need them



Our WiFi-enabled loggers such as the EL-WIFI-T and EL-WIFI-TH automatically and continuously monitor the conditions of your kitchen, fridge, or freezer, alerting you when the conditions change beyond the thresholds you initially setup.

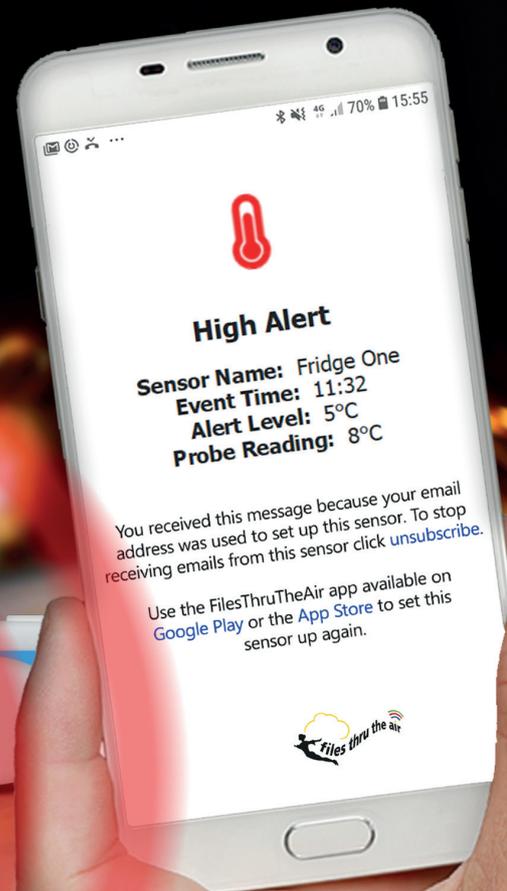


- Temperature measurement range: -20°C to +60°C
- Humidity measurement range: 0 to 100% RH
- Wirelessly stream and view data via WiFi on the EasyLog Cloud App or PC

Simplicity at our lowest price - Our simplest, most affordable sensors

Our Wireless Alert range of sensors can monitor a wealth of different environments but are very much suited to a pub, bar, or restaurant's kitchen. Alerts are sent to your inbox as emails so can act accordingly.

- **Wireless Alert T** – temperature monitoring
- **Wireless Alert TP plus temperature probe** – temperature monitoring
- **Wireless Alert TH** – temperature and humidity monitoring
- **Wireless Alert LD** – leak detection monitoring
- **Wireless Alert CM** – volt-free contact monitoring
- **Wireless Alert DC** – door contact monitoring
- **Wireless Alert TP-P** – pipe temperature sensor



No matter what you need we have the data logging solution for you. Our wide range of data loggers can all be viewed on our website.

To order your loggers call us on **01794 884 567** or visit **lascarelectronics.com**.

Please also call us for technical help or to learn more about our other temperature and humidity monitoring products.

Disclaimer: Every effort has been made to ensure the accuracy of this publication and no responsibility or liability can be accepted by Lascar Electronics Limited for any errors or omissions in the content of this document. Data and legislation may change, and so we strongly advise you to obtain and review the most recently issued regulations, standards, and guidelines. This publication does not form the basis of a contract.