



Project Name: _____

Item #: _____

Quantity: _____

Type: Remote Monitoring Dashboard

Model: APChill Cloud

APChill Cloud is a state-of-the-art, web-based, and mobile-enabled data connectivity platform designed exclusively for American Panel's walk-in coolers and freezers. Comprehensive monitoring, real-time alerts, HACCP data management, and integration with existing kitchen management systems, APChill Cloud is an essential benefit for foodservice professionals. Gain more with APChill Cloud, including enhanced operational efficiency, improved food safety compliance, cost savings, and strategic advantages in the competitive foodservice industry.



APChill Cloud

Standard Features

- Remote monitoring of walk-in controls and environment
- Mobile and Web dashboard access
- All data stored in the cloud for easy access
- Exclusive integration with American Panel IC+ controller/monitor
- View and download collected HACCP data points to ensure compliance with food safety standards
- Receive real-time alerts for critical alarms such as high/low temperatures, door open status, panic alarms, and power failures.
- Monitor operational status points like door open, light on, and internet connectivity.
- Manage notifications and connectivity settings easily.
- Integrate with other kitchen management systems for a unified operational overview. *Integration is done via Modbus TCP over the internet.*

Benefits:

1. Enhanced Operational Efficiency

Streamlined Monitoring: Centralized dashboard reduces time spent manually checking equipment, allowing staff to focus on core tasks.

Remote Accessibility: Web-based and mobile access enable real-time monitoring from any location, reducing the need for on-site presence.

2. Improved Food Safety and Compliance

HACCP Data Management: Easy access to HACCP data points simplifies compliance reporting and audits, ensuring adherence to food safety regulations.

Real-Time Alerts: Instant notifications for critical conditions help prevent food spoilage and equipment damage, enhancing overall food safety.

3. Cost Savings

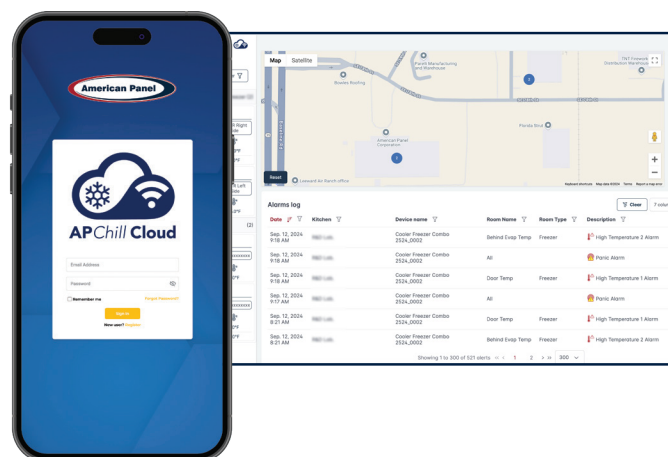
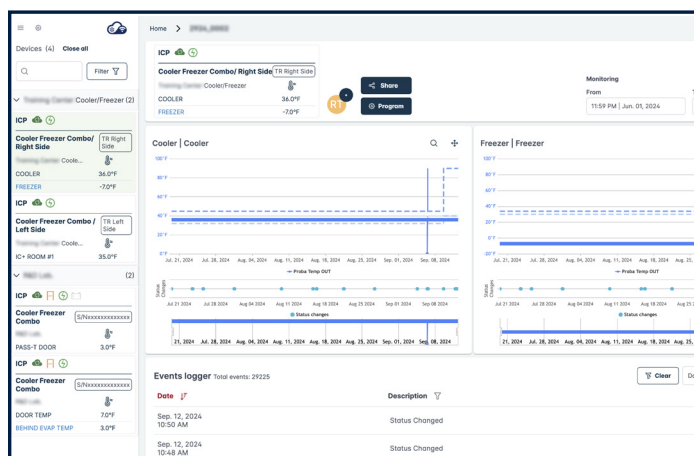
Reduced Labor Costs: Automated monitoring and alerts minimize the need for manual checks, reducing labor hours and associated costs.

Preventive Maintenance: Early detection of potential issues reduces the risk of costly repairs and downtime, extending the lifespan of equipment.

4. Integration and Flexibility

Seamless Integration: Ability to connect with other kitchen management systems consolidates data, streamlining operations and reducing training costs.

Customizable Notifications: Tailored alerts ensure that managers receive relevant information, enhancing decision-making and response times.



Interface

Web browser

Mobile App - On Google Store or Apple



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