



Hotel and catering



Relief

AUTOMATED HACCP-RAPPORTS MADE EASY WITH DYZLE. RID YOURSELF AND YOUR EMPLOYEES OF UNNECESSARY WORRIES AND ADMINISTRATION.

Whether you cater events or run your own hotel or restaurant, your success depends on the **quality** and **competitive** price of your products. So, you do not want to worry about **quality**, **food safety** or complying with the **Commodities Act**.

Thanks to the Dyzle solutions you don't have to anymore. Providing quality products at competitive prices is important to every hotel and catering business. And that requires proper refrigeration, low energy use and professional transport, which are all easy to achieve with Dyzle.

With Dyzle, you have all relevant information on hand 24 hours a day, which makes it easier than ever for you to **save costs** and **guarantee food safety**. That is the experience of your fellow entrepreneurs in hotel and catering who have already tried Dyzle and realised considerable savings.

Higher quality, lower costs

DyzleLiveWare[®] helps you maintain good quality and save on your energy bills. Loss of quality due to poor refrigeration is a thing of the past with Dyzle. Dyzle monitors your **refrigeration units on a real-time basis**. Should the temperature fall outside the predefined margins, you will immediately be alerted by e-mail or SMS, even on the weekend. It obviously takes a certain investment to start using Dyzle. But it doesn't take long to **recover your costs**. The Dyzle solutions are affordable. Most hotel and catering operators recovered their investments within six months.

Complying with statutory requirements

Nowadays, complying with all the requirements of the Commodities Act and the Hygiene Code is quite a tall order for business owners. With **DyzleLiveWare**[®] you know that you are meeting those requirements at all times. Dyzle makes it easy for you to draw up automated **HACCP reports**, ridding you and your employees of all worries and administration.



Solutions

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

DyzleLiveWare® 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

DyzleLiveWare® uses smart sensors that measure various important values. They can measure the temperature in your refrigeration unit, as well as record your energy consumption. The sensors are wireless and equipped with their own, long-lasting power supply.

Personal Dashboard


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

... and the profit

You can use the measurement data first and foremost to guarantee quality. Then, you can examine where you might be able to cut costs. Is the temperature set for the 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:



An aerial view of a restaurant patio with several tables and chairs. A red dashed line runs vertically down the center of the image, indicating the installation path of the sensors. The patio is divided into sections by a metal railing. People are seated at the tables, and the overall atmosphere is bright and clean.

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 meters on a regular basis. 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