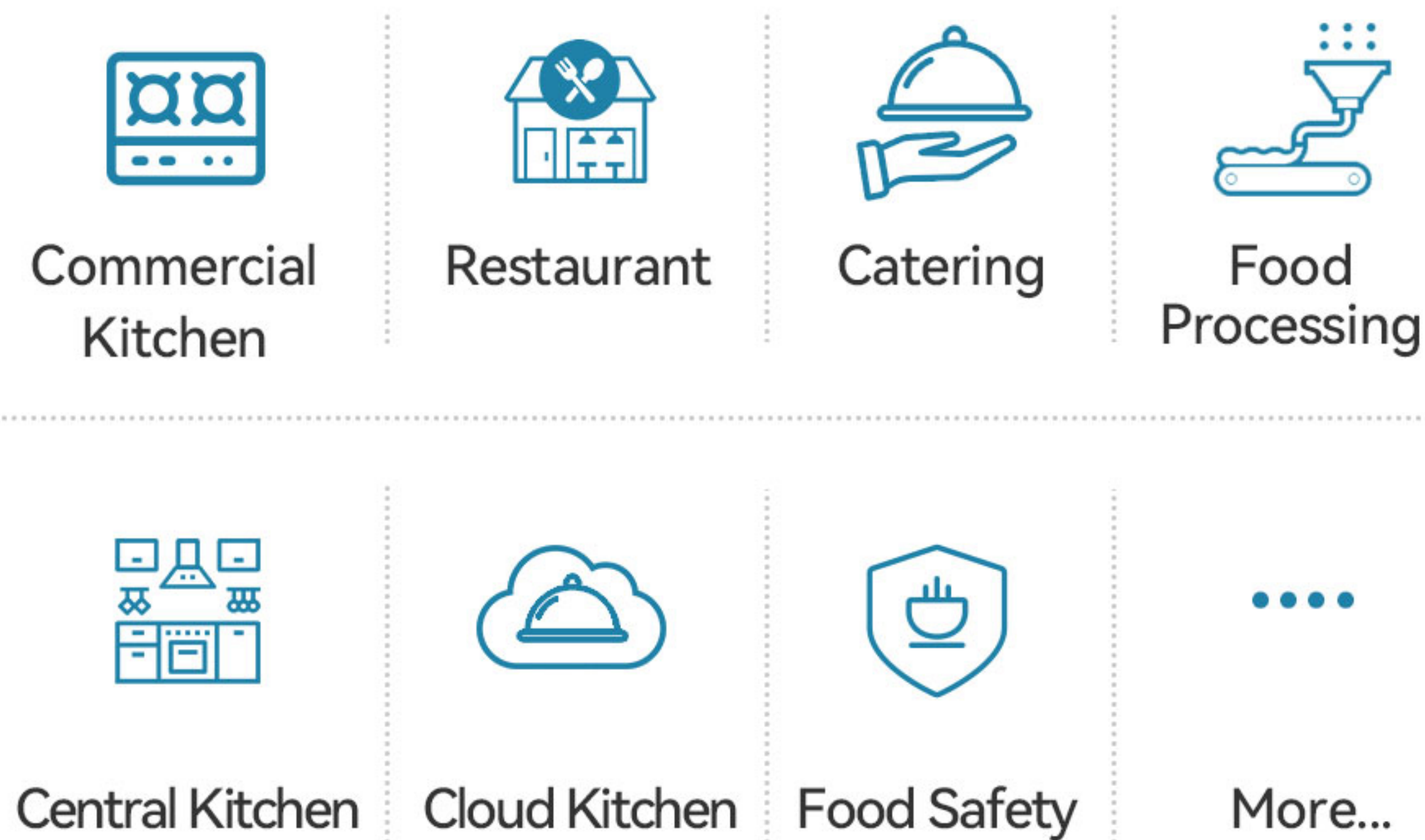


LoRaWAN Dishwasher Wireless Thermometer

DishSense



Applications



Overview

DishSense is a professional-grade dishwasher thermometer designed for accurate and reliable temperature monitoring in commercial food service environments. Ideal for restaurants, central kitchens, food service establishments, and food processing facilities, DishSense ensures that critical temperatures required by hygiene standards are met during the high-temperature cleaning and sanitizing processes of dishwashers. Its precise monitoring helps verify sanitizing effectiveness, ensures tableware hygiene and safety, and meets HACCP compliance standards.

With built-in LoRaWAN connectivity, DishSense enables long-range, low-power, and maintenancefriendly data transmission even in complex commercial kitchen environments. Temperature records and sanitization status can be sent in real time to an IoT backend or kitchen management system, allowing operators to monitor dishwasher performance remotely, receive alerts when temperature thresholds are not met, and maintain traceable compliance logs without manual checks.

DishSense is ideal for environments requiring strict adherence to food safety regulations, such as restaurants, central kitchens, food service establishments, and food processing plants.

Features

- Dishwasher Thermometer – Designed specifically for dishwasher water temperature monitoring
- Food-Grade – Safe for food contact and dishwasher-compatible for easy cleaning
- LoRaWAN Connectivity – Enables long-range, low-power data transmission to IoT platforms

Specification

- Built-in 2400mAh 3.0v CR17450 battery
- -20°C~ 93°C or -4°F~ 199.4°F
- Accuracy: +0.5°C or +0.9°F
- IP Rate: IP67

Order Info:

Part Number: DishSense-XX

- XX: Frequency Bands, options:
EU433, CN470, EU868, IN865, KR920,
AS923, AU915, US915, RU864

