

# The Art of Meat, Cambridge

## Butchers temperature monitoring



### The Art of Meat installs IceSpy Notion Lite wireless temperature monitoring system

Wireless temperature monitoring within one chiller and two refrigerated display units couldn't be simpler using IceSpy's Notion Lite wireless temperature monitoring kit. The system was set-up by The Art of Meat owner Jon West in a matter of minutes and started to record real-time data 24/7 to cloud-based software accessible from a PC, tablet or smartphone straight away.

**The Art of Meat, based in North Cambridge, was established in 2006 offering customers the traditional skills of the family butcher, combined with novel technical food design to create gourmet products with an innovative twist from the best locally sourced livestock.**

With so much going into the sourcing, preparation and storage of high quality meat, an equal level of care towards its environment becomes imperative not only to meet HACCP regulations, but also to ensure the highest level of quality for customers from goods-in to goods-out.

Owner Jon West says "We do 10% of our annual trade at Christmas time and during these peak seasons we can sometimes hold up to £20-30k worth of stock – a lot to lose if our equipment fails unexpectedly."

"We previously relied on handheld thermometers which required 2-3 manual checks per day. A major concern was what was happening out of hours? So I'd often pop in over the weekend to make sure equipment failures hadn't occurred."

If refrigeration equipment fails, stock is quickly damaged, so alerts out of hours are essential to most small retailers in this situation. To make monitoring processes more accurate,



efficient and cost-effective, Jon installed the IceSpy Notion Lite food safety monitoring system.

Following a simple 5-step installation guide, Jon installed the system himself in just 15 minutes. Placing one transmitter in the walk in chiller and a further two within each refrigerated display unit at the front of the shop real-time data feeds directly to the Notion Lite receiver. All data is automatically stored on cloud-based software offsite with immediate access to audit ready reporting tools, should an unexpected audit take place.

“It is easy to use and I would not be without it”

*Jon West  
The Art of Meat owner*



Jon describes the system and how it has helped below:



“ I’m absolutely chuffed with the system, it is a brilliant piece of kit and I really enjoy interacting with it. ”

“ The software is intuitive and straightforward to use for myself and my staff who are much more technologically minded than myself. ”

“ Really first class device and easy to use, I’d recommend Notion Lite to any small retailer for peace of mind & efficiency. ”



The Notion Lite system has been specifically designed for monitoring fridges and freezers within the food retail industry and only requires a simple 5 step installation process before a temperature monitoring system is in operation.

Contact us today for more information at [sales@the-imcgroup.com](mailto:sales@the-imcgroup.com)

or call us on **+44 (0) 1462 688 070.**