

SMARTSENSE ONE MONITOR

Improve Efficiency, Eliminate Waste, and Regain Margin

Protect tight restaurant margins with a solution for refrigeration and freezer asset health, ensuring safe food and no business disruption.



Condition Monitoring & Asset Management

Our Monitor module delivers comprehensive condition monitoring and asset management designed for enterprise-scale restaurant operations.



Prescriptive Workflows

Move your restaurant teams from reactive to proactive with prescriptive workflows and accurate alarming for corrective action.



Intelligence Visualization

Accelerate your understanding of restaurant refrigeration and freezer assets, so you can take actions that protect revenue and ensure a quality customer experience.



Automated Compliance Reporting

Eliminate the headache of disparate restaurant systems with Monitor's AI-supported compliance and asset health reporting system.

SmartSense ONE

SmartSense ONE unifies the platform's capabilities within **7 core modules** that are intentionally designed to work together, creating a more powerful, connected system.



Monitor

Real-time condition monitoring and understanding of asset health.



Service

Identify issues before failures, track assets, and capture work orders.



Operate

Checklists, tasks, and SOPs with real-time accountability.



Guard

Food safety, quality, & HACCP monitoring with probe and sensor integration.



Assure

Digital audits, inspections, and follow-up actions.



Label

Smart label printing management for size and material variants.



Schedule

Scheduling, time tracking, and team compensation.



Customer Success, Prioritized

"SmartSense has performed above our expectations frankly, which were already pretty high. They have a great team, from implementation to the person that you're going to be working with day in and day out. You really feel like you're supported and like it's a partnership and that's been a great experience all around."

JP Thomas, VP of Operations Services, honeygrow