

TUNDRA

A Solution for the COLD CHAIN STORAGE SECTOR

DID YOU KNOW?

In the United States, an estimated 1,600 people get sick from Listeria each year, and about 260 die.¹

Approximately 16 billion pounds of food waste are generated annually by US retail stores.²

The FDA states \$1 Billion worth of pharmaceuticals are salvaged every year if stored in proper temperatures.³

TUNDRA is an ideal solution to protect your valuable inventory, reduce losses and ensure product quality.

What TUNDRA Offers?

Temperature
Monitoring



Humidity
Monitoring



24/7 Monitoring
Real-Time Alerts



Seamless
Integration



DID YOU KNOW?

If you're paying \$15 an hour per employee, they're spending 30 mins per day per store to manually log temperatures. That would cost you \$7.50 a day to take the employee away from taking care of customer needs. The cost for wasted employee time, food loss/spoilage, and foodborne illness are almost \$100K per annum per location. Save Time and Costs with TUNDRA!

Why Choose TEKTELIC TUNDRA?



Cost Savings

TUNDRA sensors offer accurate, continuous monitoring of temperature & humidity, detecting fridge and freezer issues early for timely action, and preventing spoilage and reducing operational expenses.



Small form factor & Easy Deployment

TUNDRA is designed for quick & discreet deployment, with options to mount inside cold storage or outside with an external thermistor probe.



Operates in Harsh Conditions

TUNDRA monitors from -40°C to +85°C and 100% RH, with an IP67 rating, making it built to withstand exposure to ice and water in cold rooms and refrigerated areas.



15+ Year Battery life

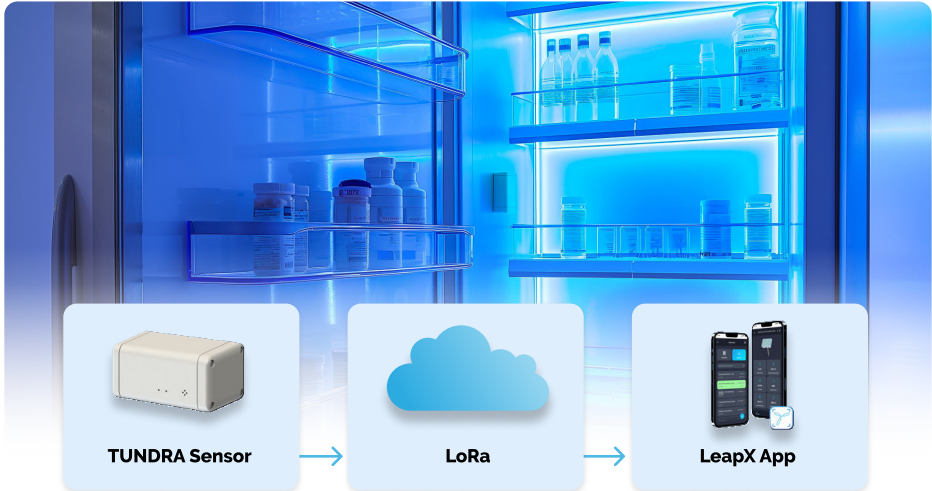
Long battery life reduces maintenance costs associated with frequent battery replacement and minimizes the risk of lost data from a dead battery.



Regulatory Compliance

The device supports HACCP compliance with Store and Forward, holding data for 120 days (3000 entries) until successfully transmitted to the Gateway, preventing data loss during connectivity issues.

How TUNDRA Works?



- 1 Place TUNDRA in the Cold Storage Unit
- 2 Download LeapX App and Sign In
- 3 Scan Sensor QR Codes via LeapX
- 4 All Devices Details are Set by Default
- 5 Edit Sensor Configurations as needed
- 6 Display Sensor Data
- 7 Take Immediate Action to Address Temperature Concerns

Where is TUNDRA Deployed?



RESTAURANTS



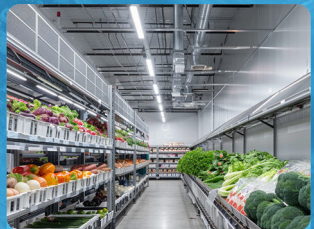
SUPERMARKETS



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MEDICAL STORAGE



WAREHOUSES

HOSPITALS & MEDICAL
FACILITIES

SHIPPING CONTAINERS



TRANSPORT TRUCKS

Reference links

1. [GOJO USA: Blog: Managing Listeria Outbreaks in Retail and Foodservice Establishments](#)
2. [Retail Waste Statistics: The Key Data & Facts \(Updated\) \(businessdit.com\)](#)
3. [Drug stability: How storage conditions affect their performance - Vital Record \(tamhsc.edu\)](#)