MICRO THERMO
T E C H N O L O G I E S

MT Alliance™

Supermarket Control Solutions

aerospace
climate control
electromechanical
filtration
fluid & gas handling
hydraulics
pneumatics
process control
sealing & shielding

Parker

SPORLAN

ENGINEERING **YOUR** SUCCESS.

Ensure Food Safety and Eliminate Loss

When you consider the importance of food safety, it is crucial to have a control system that is reliable and informative. Maintaining precise equipment operating conditions is of the utmost importance for food safety, regulatory compliance and customer satisfaction.

Micro Thermo's Alliance system offers the most advanced technology to control and monitor your entire store — from refrigerated cases and compressor racks to rooftop HVAC units and lighting. Accurate control of temperature and pressure settings, coupled with immediate, prioritized alarm notifications, ensure that your perishables are protected around the clock.

The MT Alliance™ system constantly monitors and logs all sensors measuring temperature, humidity, pressure, power, potential refrigerant leaks, and other diagnostic parameters including process status, operation verification and predictive failure conditions. Warnings are generated before serious problems develop and alarms are immediately dispatched, preventing loss.

The system's comprehensive data logging and documentation can easily be used to track and generate reports, detailing the equipment operating settings and changes made. By combining MT's powerful data recording and alarm system with systems that manage product moisture or measure core and surface product temperatures, retailers have the necessary control, monitoring and reporting tools proven to reduce inventory shrink and ensure food safety.

Precision monitoring and control for food retailers.

For food safety and shrink control, no other monitoring and controls system comes close to MT Alliance.

Lower Energy Costs Mean Higher Profitabililty

The first step to reducing costs is to gather and analyze data to determine the factors that contribute to high energy expenditures. MT Alliance's comprehensive data logging and reporting abilities allow you to collect and analyze your energy consumption information. Customized energy profiles allow you to view your utility spend and focus on energy planning and cost management.

Proper equipment operation translates into lower energy costs and increased store profitability. Configuring refrigeration, HVAC and lighting systems with energy-saving schedules and settings is simple and intuitive with the MT Alliance graphical user interface. Changes to the configuration are limited to users with valid access privileges, and each action is recorded, thereby making it difficult for unauthorized users to bypass original energy-saving settings.

Energy managers can easily navigate the user-friendly MT Alliance software, and immediately view the results of adjusting temperature set points and schedules to evaluate the efficacy of alternative energy management strategies. To monitor trends, compare graphs and correlate data, users simply point, drag and click on temperature, humidity, kWh, pressure or any other variable measured and logged.

With MT Alliance, you can make informed decisions for effective energy management.

Point and click to set up store lighting.

Simplify Facility Management

MT Alliance is powerful enough to manage all your equipment operation needs, yet simple enough to be understood and operated by building personnel at every level. Each morning, the store manager can quickly scan the graphical representation of the store on the MT Alliance software to see whether all equipment is operating properly. Red icons and alarm messages notify managers when the equipment is operating outside its specified parameters.

The intelligent, networked system identifies all related equipment affected by a single problem within the mechanical system. A warm case temperature can be quickly traced back to a malfunctioning compressor, and in turn, the other cases which may also be affected are identified. Technicians can easily diagnose and locate problems, even remotely, because the store configuration and layout is tracked and automatically updated.

MT Alliance enables retailers to minimize service costs and improve maintenance scheduling.

With MT Alliance you can assign priority levels to alarms and vary the routing for alarm notifications. All alarms and acknowledgements are logged, ensuring the designated responsible parties are accountable.

Micro Thermo controls your entire store...leaving you free to manage your business.

Menu tabs allow you to easily navigate to other control screens to configure your entire refrigeration system.

Color-coded indicators are used to quickly identify alarm situations.

You can position the mouse and click to quickly zoom into any area to obtain more detailed real-time operating data.

MT Alliance provides a comprehensive overview to enable you to quickly scan your entire store to see that all equipment is operating properly.

Powerful Features and Multiple Benefits

MT Alliance delivers an innovative, industry-leading control system for food retailers:

- Easy to install and operate, with reduced wiring requirements and user-friendly, graphical software interface

- Precision monitoring and control technology ensures food safety and energy efficiency, preventing product shrink and reducing operating costs

- Immediate alarms provide early warning of developing problems

- Comprehensive data logging and documentation gives instant access to history for food safety inspections

- Powerful reporting capabilities aid energy planning and cost management

- Convenient password protected access from local and remote locations allows you to work with the system when off-site or manage multiple locations from one central PC
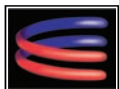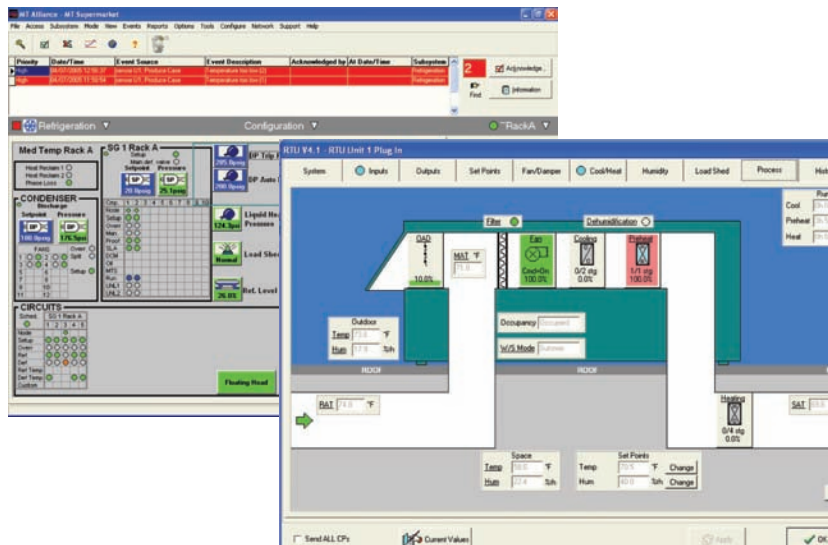
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