



Lindy's Ice Saves Time and Avoids Inventory Loss with Remote Temperature Monitoring System from J.A. King

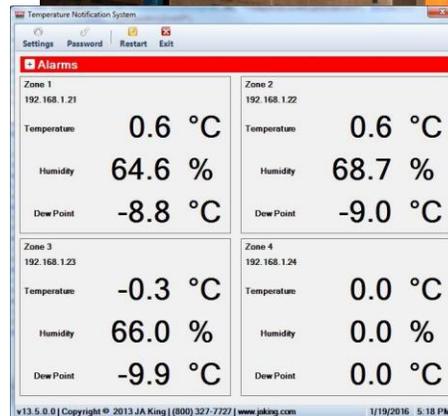
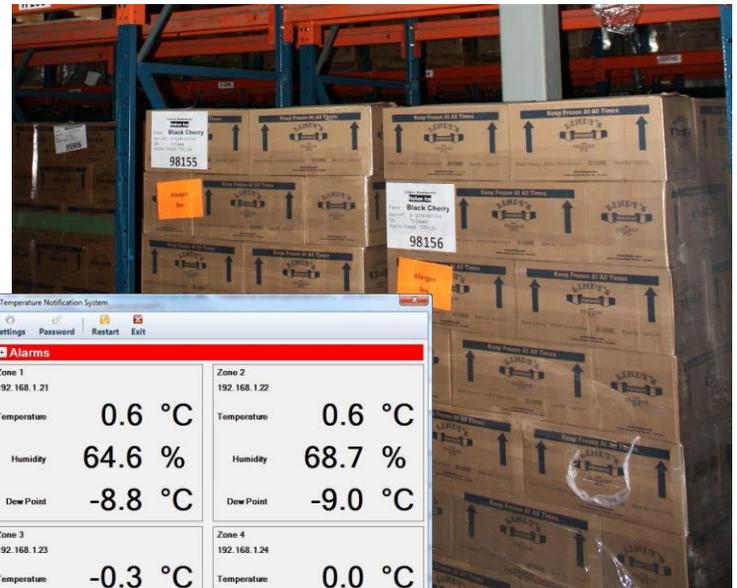
Lindy's Homemade Italian Ice manufactures thirteen flavors of high quality, traditional Italian ice and high protein frozen desserts in their corporate headquarters in Charlotte, NC. The company operates a 50,000 square foot refrigerated warehouse, maintained at a constant 0°F and capable of storing up to 2,300 pallets. Lindy's shares this space with a subsidiary, Christie's Cold Storage, which offers third party cold storage and logistics.

Historically, Lindy's relied on small thermometers mounted on support columns to keep track of the temperature in their cold storage. Several times a day, someone had to walk around the refrigerated warehouse, collecting data by hand and then manually entering the information into the company's quality system. Not only was this time consuming, but the small thermometers weren't very accurate, leading to higher than expected temperatures. They were also mounted primarily for convenience in reading, rather than placed optimally in the freezer, and were prone to being bumped by forklifts.

Lindy's knew it was time to revamp how they monitored freezer temperature when they began implementing a new quality system with extensive documentation requirements. J.A. King was selected for the project because the management team had past positive experience working with J.A. King for precision measurement solutions.

J.A. King's custom engineering department designed a real-time air temperature monitoring system, which included four probes, custom software with graphing capability and alerts via phone, text and email. It is accurate to within

$\pm 0.3^{\circ}\text{F}$ and also records real time humidity and dew point. Said Mike Karn, Lindy's Vice President of Operations, "It is one of the most valuable tools we have."



Mike points to three main benefits Lindy's has realized from the new J.A. King system:

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1. Labor savings: It is operated remotely, at anytime from anywhere in the world with an internet connection. Not only does Lindy's not need people to go into the freezers daily to check the temperature, but during downtime and holidays they don't have to hire additional resources to monitor it.

2. Regulatory compliance: The system automatically reads and records the temperature every second, which keeps auditors happy. And if there is an event, it documents when the corrective action was implemented and how it is working. Christie's Cold Storage also benefits from the extensive paper trail for its clients.

3. Troubleshooting: Lindy's actively reviews the temperature, humidity, and dew point logs for signs that the freezer is malfunctioning. For example, if a compressor goes down, the system shows exactly when it failed, pointing the way to a reason for the failure. Similarly, a gradual rise in temperature may indicate a door malfunction or issues with other hardware.

"If we did not have that system, there's a potential loss of finished goods inventory," said Mike.

J.A. King's system has also stood up to the harsh environment of Lindy's massive freezer. Not only is the freezer extremely cold, but the humidity can adversely affect any equipment there in the long term. Mike said in the two years since the system has been up and running, he's only had to replace on fuse.

Overall, Mike and Lindy's Ice were pleased with J.A. King. "I would absolutely recommend J.A. King," he said, "The service was good and the product is excellent."



J.A. King is a 75 year old leader in the precision measurement and calibration field. The company sells, calibrates and services a range of measurement equipment in the automotive, food, aerospace, life sciences, chemical, energy and consumer products fields. J.A. King also designs custom measurement systems, from the simple to the complex, which are perfectly tailored for each application. For more information, please visit www.jaking.com

Lindy's Homemade Italian Ice makes thirteen flavors of traditional, street cart-style Italian ice that are both fat and gluten free, as well as nutritionally high protein desserts. Their products are distributed in grocery stores nationwide. For more information, please visit www.lindysitalianice.com.