



The opulent new hotel on the Palm Jumeirah

## Atlantis signs up for TempTrak monitoring

by [Gareth Rees](#) Tuesday, 26 February 2008

**Cooper Atkins has announced that it will install its TempTrak temperature monitoring system at Atlantis The Palm, Dubai.**

The installation at the 1539-room US \$1.5 billion development is due to be completed in time for the property's opening in early autumn 2008.

"The order came in just two days ago, and it's the biggest installation we've ever made in the Middle East and Africa region," said Mirco Beutler, GM, Cooper Atkins.

"Atlantis is right on schedule [for the opening] and we are installing our products kitchen by kitchen. We are expecting to be on time for the opening, [the exact date of which] Atlantis will announce very shortly."

US-based firm Cooper Atkins is a leading global supplier of temperature monitoring equipment to the hospitality industry and will provide Atlantis The Palm, Dubai with a complete temperature monitoring solution.

"We will be providing Atlantis, The Palm Dubai with the ultimate wireless temperature monitoring system. Our product is called Temptrak, which is a temperature track[ing] device, and we are also providing them with our enterprise system software, which consists of temperature sensors for monitoring the entire operation - fridges, freezers, dishwashers, [and other equipment]," said Beutler.

Cooper Atkins has already installed its products at the InterContinental Abu Dhabi, InterContinental Dubai Festival City, Jumeirah Beach Hotel, Radisson SAS, Emirates Marina Hotel and Residence, The Westin Dubai Mina Seyahi Beach Resort, Four Seasons Hotel Doha and the Al Marooj Rotana Hotel and Suites.

"People choose our product because it is simple to use. It's a tool for chefs and the engineering maintenance department to get full control over the entire operation" said Beutler.

"Temptrak monitoring satisfies the requirements of the Dubai Municipality, which is driving HACCP compliance forward, and made it mandatory from 2006. Our system enables caterers to become fully compliant with HACCP and eliminates human error, with all information being automatically recorded."