



Wialon helps to control ice cream transportation in Sri Lanka

Problem

Ice cream manufacturers faced a problem of perishable product transportation in Sri Lanka. The temperature inside the containers reached almost 35°C above zero because of the tropical climate of the island. At the same time, drivers used to switch off refrigerators in order to save some fuel. As a result, the ice cream melted and became bad. Both shippers and receivers of ice cream suffered considerable losses.

Solution

Kloudip, a telematics service provider from Sri Lanka, has successfully solved it having implemented Wialon tracking system in the workflow of a big ice cream manufacturer. The following components were used for achieving the best result:

Wialon + Queclink + Sensolator

- **GPS trackers** send and receive telematics data, monitor speed and the location of objects. Since the client's routes are quite lengthy (about 250 km), they installed hardware with long-life batteries in all the units. It helped to prevent communication failures and data losses on complicated road sections.
- **Queclink temperature sensors** controlled the temperature inside the containers.
- **Sensolator** is used for visual control of the temperature data received from the containers. If the temperature rises, the operator instantly receives a notification from the application.

Implemented products

Wialon, Sensolator

Result

Wialon controls more than 50 of reefer containers, it helped the client of Kloudip to save money and increase revenue. The following results were achieved:

- The ice cream manufacturer came up with 60% savings compared to the previous year not having to take in the returned melted ice cream.
- The company saved over 35% on their labor and cargo transportation costs while their staff didn't have to take in the melted ice cream and ship substitutes of the goods.

Company profile

Country:

Sri Lanka

Industry:

Cargo shipping

An object of monitoring:

Perishable products

Website:

www.kloudip.com