

HOT-WELL



SMART KITCHEN SYSTEM / SKS

Food degradation during hot holding in equipment such as hot wells is a common concern for operators which can result in product loss, customer dissatisfaction and other serious issues. The Smart Kitchen System helps operators ensure that their products are always held for the proper time, and at the correct temperature. Operators have the ability to set various staff reminders for any task, such as "stir bar" to help keep held food quality at a premium. Meanwhile, Sensor Modules can be used to help ensure food temperatures remain optimal. Minimum and maximum thresholds are easily programmed to display a corrective action. This provides staff with immediate direction without requiring them to seek guidance from a manager. Managing proper time and temperature helps increase both quality and consistency while helping ensure food safety compliance.

Renau's Smart Kitchen System is backed with over 40 years of experience in the foodservice industry. Call or email Renau today to learn more about what we can do for your commercial kitchen operation.



SKT
Smart Kitchen Timer



Temperature Probe



IR-250 Sensor



Sensor Module



Gateway

RENAU
CLOUD



RENAU

Renau Corporation is the premier provider of custom control design, development, and manufacturing services for the foodservice industry. With a 30,000 square foot manufacturing facility in Chatsworth California, Renau provides equipment manufacturers and commercial kitchen operators with unique and complete solutions that ensure food safety, minimize food waste, simplify training, and optimize both operator profitability and customer experience.

SKT
SMART KITCHEN TIMER

