

PREP- TABLE



SMART KITCHEN SYSTEM / SKS

Renau's Smart Kitchen System helps operators ensure their product is always held for the proper time, at the correct temperature. Prep tables can often times be left open during a rush in order to build several orders. By incorporating an SKS IR Temperature Sensor, an alert can be sent to notify the manager and/or operator that food surface temperatures are reaching an unsafe threshold. These minimum and maximum thresholds are easily programmed to display a corrective action on the Smart Kitchen Timer which allows staff to take immediate action without needing to seek guidance from a manager.

Managing proper time and temperature helps increase both food quality and safety while reducing energy.

Let Renau's Smart Kitchen System help maintain what your customers want - a repeatable experience.

Call or email to learn more.



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

