SKS

SMART KITCHEN SYSTEM

Your Kitchen. One View.

RENAU®

KITCHEN TECHNOLOGY

SKS HUB
SMART KITCHEN SYSTEM

The **Renau Smart Kitchen System** provides commercial kitchen operators with a comprehensive kitchen management and monitoring solution that's scalable and adaptable. At the heart of the system lies the **SKS Hub**, a powerful display which assists staff in properly performing processes and tasks, while keeping optimal kitchen conditions.

Cook Time Tracking: Simultaneously track the cook time of multiple products and provide staff with step-by-step cooking instructions.

Product Freshness Tracking: Tracking: Track the freshness of all your held foods and ingredients and receive alerts when product has expired. The addition of a Wireless Probe provides staff with constant internal product temperatures.

Task & Process Reminders: Remind staff about important tasks and daily processes to ensure they are performed properly and on time.

Job Aids: Digitize build cards. and provide staff with additional training aids such as equipment cleaning and operating instructions. With multi-language support, The SKS Hub ensures all of your staff members are provided with easy to understand instructions.

Temperature Monitoring: Temperature Monitoring: The addition of a Sensor Module, Mini Sensor, or Wireless Probe adds the ability to locally and remotely monitor equipment and product temperatures. With readings displayed on the SKS Hub, staff can be alerted to potential equipment or food safety issues and take immediate action without requiring direction from a manager.

Along with local connectivity, users can also connect their SKS Hub to their Wi-Fi. This provides access to the **Renau Cloud** platform and additional features including:

Remote Programming: Program and update all connected SKS Hubs in a matter of minutes. By eliminating onsite programming, users who switch from channel timers to the SKS Hub can expect to save an average of $250 on programming, and an additional $150 on subsequent updates.

Data Logging: Log temperature data and export reports. Identify trends and make process or equipment adjustments to improve efficiency.

Remote Alerts: Set up email or SMS alerts and be notified as soon as temperature is out of range, or a device is offline.
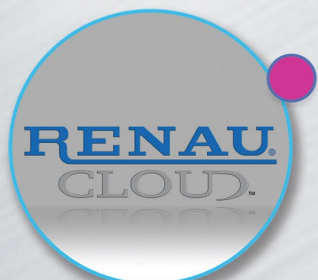
SKS™
SMART KITCHEN SYSTEM

SKS **HUB**

CFCM™
Walk-in Monitor

36.5°F

Gateway

GATEWAY

RenauCloud

RENAU CLOUD™

Highlights of the
SMART KITCHEN SYSTEM:

• Automate HACCP logging
• Enable more staff autonomy
• Monitor equipment temperature & humidity
• Track product cook times & temperature
• Empower staff with cooking instructions
• Automate food & ingredient freshness tracking
• Monitor coffee freshness & availability
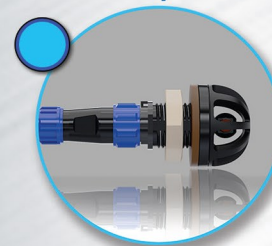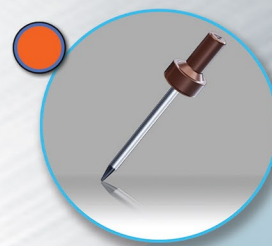• Remotely manage over 1000 locations
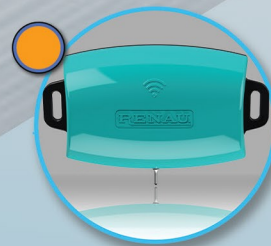
RENAU CLOUD

Sensor Module

Infrared Sensor

Temperature Probe

Humidity Sensor

Wireless Food Probe

Mini Sensor

Liquid Level Sensor

8.88

RENAU®

CFCM

The CFCM is a modular cooler / freezer monitor and control which provides a simple interface with clear and easily recognizable status and alerts.

- Compatible with most lights, panic buttons, motion sensors, door switches, & door heaters
- Humidity sensor support
- Optional USB port for connectivity & data export
- Monitoring & logging for up to 2 zones
- Probe & door heater failure detection & alerts
- Battery back-up

36.5°F
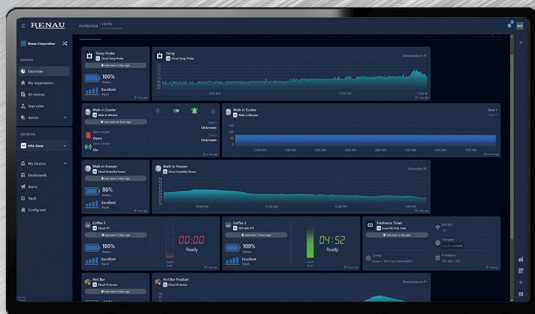COOLER
☀ ON
12:44PM 05/08/2022

Wireless Food Probe

- Self-Charging
- 10 day operation on full charge
- Both Hot & Cold Applications
- Dishwasher safe
- Local & remote alerts
- eHACCP logging

Elevate your commercial kitchen operations with the industry's first self-charging Wireless Food Probe. The WFT-1000 eliminates the hassle of changing batteries and charging docks, allowing you to effortlessly monitor the internal temperature of your cooked and held foods.

RENAU® CLOUD™

Renau Cloud provides businesses both large and small with peace of mind that their kitchen is always running smoothly and at peak performance. Connect your SKS products to Renau Cloud and gain access to:

- Realtime equipment temperature & humidity readings
- Food surface & internal temperature logging
- Coffee freshness & availability tracking
- Remote programming & updates for SKS products
- Conditional alerts via text or email with various levels of escalation
- SKS Hub Configuration File storage
- eHACCP logs & data export
- Customizable dashboards

Renau Corporation - Chatsworth, California

MANUFACTURER OF FOODSERVICE TECHNOLOGY

Established in 1981, Renau Corporation has built a reputation as the foodservice industry's premier designer and manufacturer of custom controls and kitchen systems. With dedication to innovation, quality and integrity, Renau was one of the first in the industry to introduce technology such as digital controls, touchscreens, and wireless connectivity.

Renau understands that no foodservice environment is the same and every operator has needs unique to their business. In order to address requirements both large and small, the Smart Kitchen System line of products was specifically designed with modularity and customization in mind. It is this level of adaptability which allows the SKS to act as a complete solution for many of the problems currently facing commercial kitchens.

Renau Research & Development - Gdynia, Poland

With Smart Kitchens being the way of the future, Renau remains committed in it's goal of providing operators with an easier and economical path to a smarter kitchen.

CERTIFIED
ISO 9001
BUREAU VERITAS

KNOW MORE

DESIGNED & MANUFACTURED
IN THE USA

SETTING INDUSTRY STANDARDS SINCE 1981

RENAU®

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