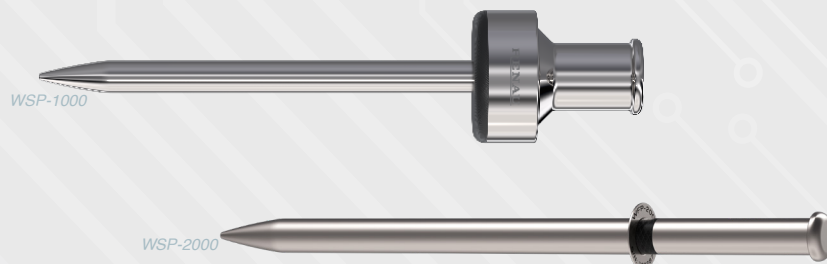


WIRELESS FOODPROBE

WFP-1000

WFP-2000



PRODUCT OVERVIEW: WFP-1000 & WFP-2000

Track Cook Time & Temperature

Interfacing with the Smart Kitchen System Hub, the Renau WFP-1000/2000 tracks both the cook time and internal temperature of meats and other foods. Both probes provide two lines of defense against food quality issues with both local and remote alerts. The SKS Hub's vibrant touchscreen delivers clear, step-by-step cook instructions and notifies staff immediately when cooking cycles complete or if temperature issues arise.

Renau Cloud complements these features by offering a complete record of food temperatures and equipment health, ensuring compliance and quality assurance. Additionally, both probes measure both internal and ambient temperatures, making them ideal for fine tuning analog-controlled equipment. With these tools, even novice staff can consistently achieve the perfect cook.

Automate Temperature & HACCP Logging

Renau's Wireless Food Probes simplify compliance and efficiency by automating temperature logging. Cooking and holding temperatures are automatically recorded on Renau Cloud, which allows real-time access or data export for later analysis. This empowers operators to make informed, data driven decisions that reduce waste, enhance productivity, and improve sustainability. By analyzing trends in temperature and equipment usage, operators can refine their processes, address inefficiencies proactively, and maintain top tier kitchen performance. These features not only streamline operations but also support profitability and sustainability goals.

Rechargeable & Self Charging Options

Both the WFP-1000 and WFP-2000 are designed with convenience in mind. The WFP-2000 is wirelessly rechargeable using a 4-slot charging dock, which can be mounted on equipment or a nearby wall for easy storage and rotation between uses. The WFP-1000, on the other hand, features patented self-charging technology that harvests energy whenever there is a 50°F temperature difference between the oven and the food. This innovative feature ensures continuous operation during cooking, while its dishwasher-safe design makes sanitization simple. Together, these solutions ensure uninterrupted performance, even in the busiest kitchens.

With the WFP-1000 and WFP-2000, Renau redefines precision, reliability, and convenience in food preparation.

Email Renau today at sales@renau.com to be put in touch with a dealer or shop Renau Global to buy direct.

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Specifications are subject to change without notice. The products manufactured by RENAU are protected under one or more of the following U.S. Patents: 6,850,850 6,816,670 6,636,772 6,546,944 6,214,239 5,835,993 4,943,706 4,849,098 and other patents pending.

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