KitchenTrac®

Remote Equipment Monitoring



Maximize Efficiency, Enhance Profits & Ensure Consistency, In Real Time



Reap The Benefits Of Kitchen Connectivity

KitchenTrac Puts Greater Operational Control & Accuracy At Your Fingertips

A "connected kitchen" application that provides remote monitoring of commercial food service equipment.

Oversee equipment in real time using wireless connectivity.

KitchenTrac® Wi-Fi provides real-time collection of critical equipment data across multiple locations, any time, from virtually any place.

See how easy it can be to implement remote monitoring and enhance your competitiveness.



Take Advantage Of Wi-Fi Technology To Improve Your Competitive Edge.

- **Easier Maintenance**: See equipment age, use rates, component cycles, service logs, etc.
- Enhanced Consistency & Food Quality: View cooking logs & graphs, actual cleaning cycles, etc.
- Increased Savings and Efficiency: Conserve power & maximize productivity
- **Greater Flexibility**: Deploy a new menu set to specific fryers, specific stores, or all store locations
- **Helps Reduce Downtime**: Get timely notification of critical errors, help to minimize affect on operations
- Data Tracking: Gain a clearer picture of what is happening daily in every kitchen
- **API:** Allows for integration of your software system with ours

KitchenTrac delivers industry standard Wi-Fi connectivity for a robust infrastructure.





Your Corporate Dashboard Data Includes

- Map View Of Entire Device (Fryer) Network
- Establishment (Store) List
- Cooking Statistics
- Corporate Cooking Cycles Between Filter Cycles
- Critical Event Log

Corporate Cooking Statistics

- Total Fryer Cook Cycles Company Wide
- Fryer Product Mix Graph / Company Wide
- Top 5 Menu Items
- Top 10 Busiest Establishments In Last 30 Days:
- Total Company Wide Cook Cycles by Month
- Filtering Frequency

Your Store Dashboard Data Includes

- Number of Wi-Fi Modules Online
- List of Devices (Fryers) Online At Store
- Number Of Fryer Cook Cycles Today
- Total Time Of Fryer In Cook Mode
- Fryer Device Utilization Chart
- Average Usage Graph For Last 30 Days

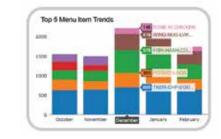
Your Device Dashboard Data Includes

- Current Fryer Temperature & State
- Oil Temperature Set Point
- Oil Probe Temperature
- Heating Element Temperature
- Date & Time Of Last Fryer Oil Filtration
- Date & Time Of Last Boil-Out Mode
- Number Of Oil Filtration Sessions Completed That Day

- Number of Lifetime Oil Filtrations Completed
- Number Of Cook Cycles / Last Time In Filter Mode
- Number Of Cook Cycles Since Power On
- Number Of Lifetime Cook Cycles
- Live Temperature Log
- Fryer Log Stats & Events
- Cooked Menu Item History
- Fryer Menu Sets



At-a-glance global location overview.



View large-scale menu and operational trends.



Track and analyze utilization between machines.

KitchenTrac® Service Levels

STANDARD Access

Included with purchase of Wi-Fi Option on new equipment, or Wi-Fi Retrofit Kit for existing equipment. "View-Only" access. Best option for most single location businesses.

Features - Access dashboards to see current activity ... view logged data, trend graphs, sales trends, equipment settings, etc.

BUSINESS Access

Complete access to view and edit data. Review all analytics and remotely update equipment settings from anywhere in the world! Best option for multiple location owners/operators. Contact us for subscription details.

Features - Access all dashboards, see all data and analytic information by store location, or drill down to individual equipment. Remotely update equipment settings from any web-connected device. Automatic equipment alerts sent via text or email.

ENTERPRISE Access

Full-Service option ... all features plus more! Focus on what's important ... let KitchenTrac® handle everything else! All functionality along with real-time in-person overwatch. No need to add personnel to your operation to keep track of large amounts of equipment. Best option for large operations with many store locations. Contact us for subscription details.

Features - KitchenTrac® team members remotely monitor your connected equipment from 8 AM to 11 PM (Eastern Time), Monday through Friday to provide feedback updates & alert notifications. We can even deploy equipment setting revisions, should you desire.

** No guarantee is made that all anomalous conditions will be detected or reported ... this monitoring service is not a substitute for due diligence by on-site operating personnel and associates.

Collecting valuable information is easy; see how at www.kitchentrac.com
Contact us 800.554.4537 or email: info@kitchentrac.com





Scan this code

REMOTE EQUIPMENT MONITORING

Giles Food Service Equipment

ISO 9001 Registered Company
 2750 Gunter Park Drive West • Montgomery, AL 36109 USA
 Phone 334.272.1457 • Fax 334.239.4117 • Toll Free: 800.554.4537

www.gfse.com Email: services@gfse.com

