



kitchenconnect[®]

The future of cooking
is networked.

Networked with kitchenconnect®: Fast and efficient planning, monitoring and working.

kitchenconnect®, the innovative, future-proof networking solution from Welbilt, enables you to connect with the smart world of cooking and baking. In the future, use kitchenconnect® to update and monitor your appliances from anywhere – Cloud-based and in real time.

Thanks to an unprecedented variety of data and information, you can optimally analyze, evaluate and plan all processes in your kitchen. What's more, kitchenconnect® unburdens your staff and ensures the highest safety, quality and cost-effectiveness for the work in your kitchen.



kitchenconnect® also allows customized and clear online remote access to the appliance data. In dependence on the defined role, the technology delivers users the exact information needed to optimize work processes.

How you can benefit from kitchenconnect®:

Cafés and snack bars

Where speed, efficiency, a varied product range and reliable standards are important business model components, kitchenconnect® can display its strengths perfectly: For example, easy and uncomplicated access to all relevant production and business data. Or a centralized menu update at one or several locations at the press of a button.

Retail and service stations

With freshly prepared foods and baked goods, retail outlets and service stations are increasingly positioning themselves as an alternative to the established restaurant business. They score with speed, selection, quality and a good price-performance ratio. kitchenconnect® helps where efficiency matters, for example through data solutions for centralized inventory control, food safety, proper appliance operation and preventive maintenance. Quick information about current best sellers enables prompt reaction and optimizes strategic planning at the same time.

Communal catering

Process monitoring and reliability play a decisive role in communal catering in schools, hospitals, seniors' residences and company cafeterias. With Convotherm combi ovens networked using kitchenconnect®, HACCP data can be acquired easily and exported securely to the Cloud for centralized access in real time. And, thanks to the fast and individualized overview of production statistics, kitchenconnect® offers full control over all processes – for optimal efficiency, quality and economy.



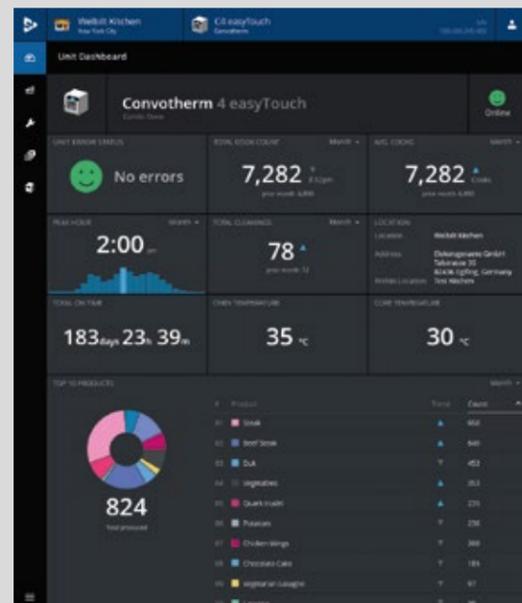
kitchenconnect® – The innovation from Welbilt

With the network solution, kitchenconnect®, the worldwide-operating restaurant supplier Welbilt is revolutionizing the kitchen management of the future. Among the various Welbilt brands that are offered with the new technology is Convotherm. Combi ovens from Convotherm with kitchenconnect® offer you a wide range of information for optimal processes.

Report management

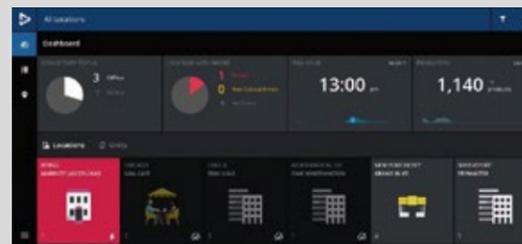
Information on all appliances can be retrieved from the cloud – perfectly prepared for evaluations, forecasts, process improvements, etc.

- Production cycles
- Capacity utilization rates
- Operating status
- Time charts (highest/lowest values)
- Production statistics
- Analysis data



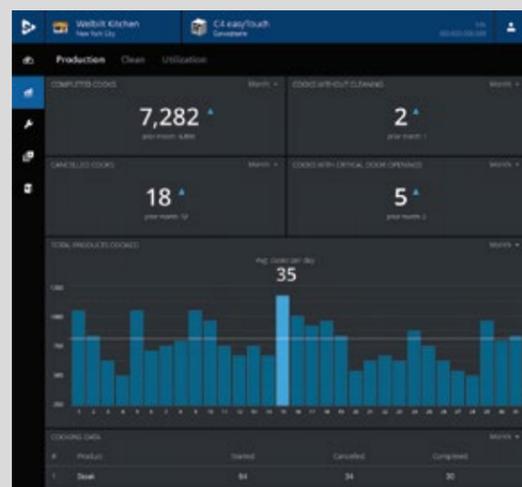
Appliance Level dashboard

Report management and analysis tools for each individual appliance. Detailed information about daily production quantities, product highlights, timing, peak and average values.



Top Level dashboard

Central information about all devices, even at different locations: for example about status, utilization, peak times, key products and quantities, operating and appliance errors.



Production dashboard

Information for each individual appliance enables precise planning and optimization of times, products and processes.

Menu management

Update all appliances remotely at any time with a single click.

- Recipe update on the appliance
- Roll-out management
- Central for all appliances simultaneously

Brand	Model Name	Model Number	Serial Number	Status
Convotherm	CA easyTouch	Combi Oven	248-009-A02	update complete
Convotherm	CA easyTouch	Combi Oven	248-009-A02	updating
Convotherm	CA easyTouch	Combi Oven	248-009-A02	updating
Convotherm	CA easyTouch	Combi Oven	248-009-A02	updating
Convotherm	CA easyTouch	Combi Oven	248-009-A02	updating
Convotherm	CA easyTouch	Combi Oven	248-009-A02	update failed

Menu-Push dashboard

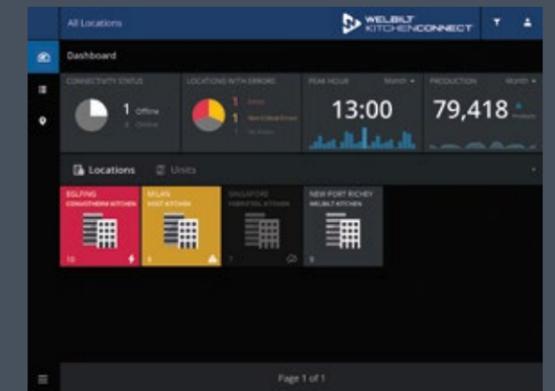
Menu adaptations can be made remotely with very little expenditure of time and administrative effort in parallel on more or less limitless appliances at different locations.

Various different dashboard levels give you a clear overview of all appliance information so you can optimize operations at your locations or in your kitchen.

Asset management

Comprehensive appliance information for planning, controlling, service, etc.

- ID (model, serial number)
- Location (geodata)
- Status (software, firmware)
- Installation data
- Branch data



Asset Management dashboard

A wide array of product information can be presented for each appliance. This helps recognize location-specific trends and enables adaptation of the production planning accordingly.

Error management

Optimized appliance availability through rapid information retrieval for faults.

- Immediate error message on all dashboard levels
- Detailed error list for precise tracking
- Option for individualized email notification
- Automatic email notification if error remains for more than 24 hours

Quality management

Documented process reliability from the raw product all the way to the plate – automatic and transparent.

- HACCP data
- Cycle times (completed/canceled)



WELBILT®

Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Crem®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table **welbilt.com**