

The Future: Catering

1.9 BILLION

THE NUMBER OF CONNECTED CATERING INDUSTRY DEVICES EXPECTED TO BE IN OPERATION BY 2020.

Whether a standalone full-service restaurant, a restaurant chain, a commissary, catering business, or a retail restaurant with a prepared-food section, IoT allows the interoperability between products to standardise, maintain, and assure food safety, compliance, and energy management.

- Remotely monitor all equipment and troubleshoot potential problems, often avoiding equipment failure & related repairs.
- Send reminders to schedule maintenance.
- Smart kitchen food safety monitoring system continuously monitors refrigeration and other temperatures. Leveraging real-
- Eliminates lag time by having orders appear immediately on a monitor or tablet.
- Keeps track of how long it takes your team to complete tickets.
- A refrigerator can become separate appliances: Each shelf, drawer, and freezer section can be monitored & temperature controlled.
- Determine when food is supposed to be used by, if its chemical makeup changes (such as a marinade), and if pathogens are present.
- An oven to heat, steam or heat and steam. in your kitchen.

