

HACCP



ENERGY
EFFICIENCY



PREDICTIVE
MAINTENANCE



KITCHEN
4.0



CONNECTIVITY



Falcon's Connected Kitchen

*Leading edge HACCP, energy and kitchen
monitoring*

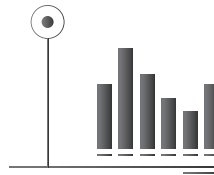
WHAT IS FALCON'S CONNECTED KITCHEN?

- The solution to your HACCP, energy management and monitoring issues
- An automatic temperature monitoring with alarm-based system
- An automatic, touch-free, labour-free method of capturing all your kitchen data
- A portal for reports



WHAT CAN I CONNECT & MEASURE?

- Cooking appliances
- Refrigeration
- Warewashing
- Food probes
- Gas and water pressure
- CO₂
- Power supply
- Humidity
- Insect traps



HOW DOES IT WORK?

Sensors fitted to all compatible appliances

Sensor information viewed via secure dashboard

Each appliance listed separately

Powered by **KOOLZONE**

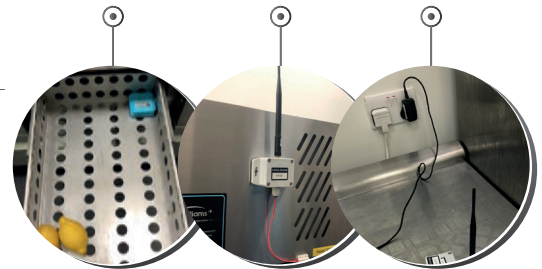
THE HARDWARE

- 01
- 02
- 03
- 04

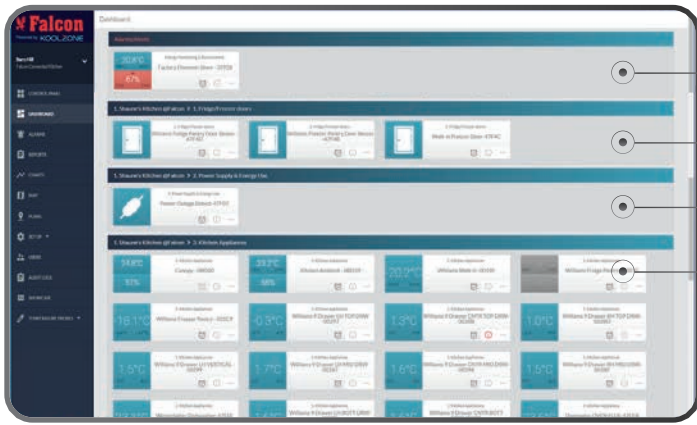
Temperature sensors

Door Sensor

Electric Power Ring Sensor



- 01 Easy to install
- 02 No engineer needed
- 03 Unobtrusive
- 04 Gateway similar in size to home broadband router



THE DASHBOARD

Alerts / Issues

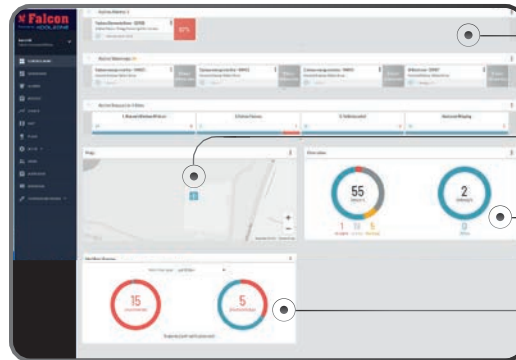


Sensors in place (grouped by type)



THE CONTROL PANEL

Can be customised to display individual sites or full estates.



Alerts / Issues

Site(s) location (if there is any alert outstanding the site will be red rather than blue)

Account overview

Alarms raised & acknowledged in specified time frame



WHO DOES IT BENEFIT?

Owners / MDs

- Increased productivity
- Reduced equipment downtime
- Increased energy efficiency
- Reduced labour costs
- Automatic data compliance capture

Operations

- Quick and easy install
- Data available instantly and in real time
- Can be used on almost any piece of kitchen equipment
- Easy to use, configurable dashboard
- 5 years data storage as standard

Technical

- Compatible with stand-alone sensors and retrofit modules
- AES Encryption security
- Stable, reliable LoRa network
- Low power sensors with long battery life
- Can identify potential equipment issues, allowing them to be repaired before breaking down



REMOVE YOUR PAIN POINTS:

An easy way to monitor kitchen performance:

- Energy consumption
- Appliance activity time
- Refrigeration temperatures

Peace of Mind

- Records and stores HACCP information
- Alerts user if power failure (no more spoiled chilled products)
- Less staff input required
- Human error eliminated

Less Downtime

- Appliance start up self check so ready to go at beginning of service
- Can alert to potential problems before they arise so engineer can be called to resolve

HOW IT WORKS?

No limit to number of appliances / sensors

Set alerts based on your own parameters i.e. Maximum temperature for refrigeration or time appliance is switched on



FALCON ZONE

WHAT ARE THE BENEFITS?

WHAT ABOUT GAS & 3 PHASE UNITS?

- 3 phase sensor almost ready to roll out
- Gas valve sensor in development



HOW DOES IT CONNECT?

- Sensors connect to gateway via LoRa
- Much stronger signal, more stable & reliable than bluetooth or wifi
- Easy install - automatic connection, no manual pairing
- Doesn't impact on your wifi bandwidth

WHAT DO I NEED?

- A site review
- Establish the correct number and type of sensors
- Decide on level of data required
- Start saving time and money!



WHAT DOES IT COST?

- Every site is different so bespoke packages based on individual requirements
- Initial purchase cost for sensors and gateway
- Monthly subscription to access data



For more information on how our Connected Kitchen can help your operation, please contact us on:

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