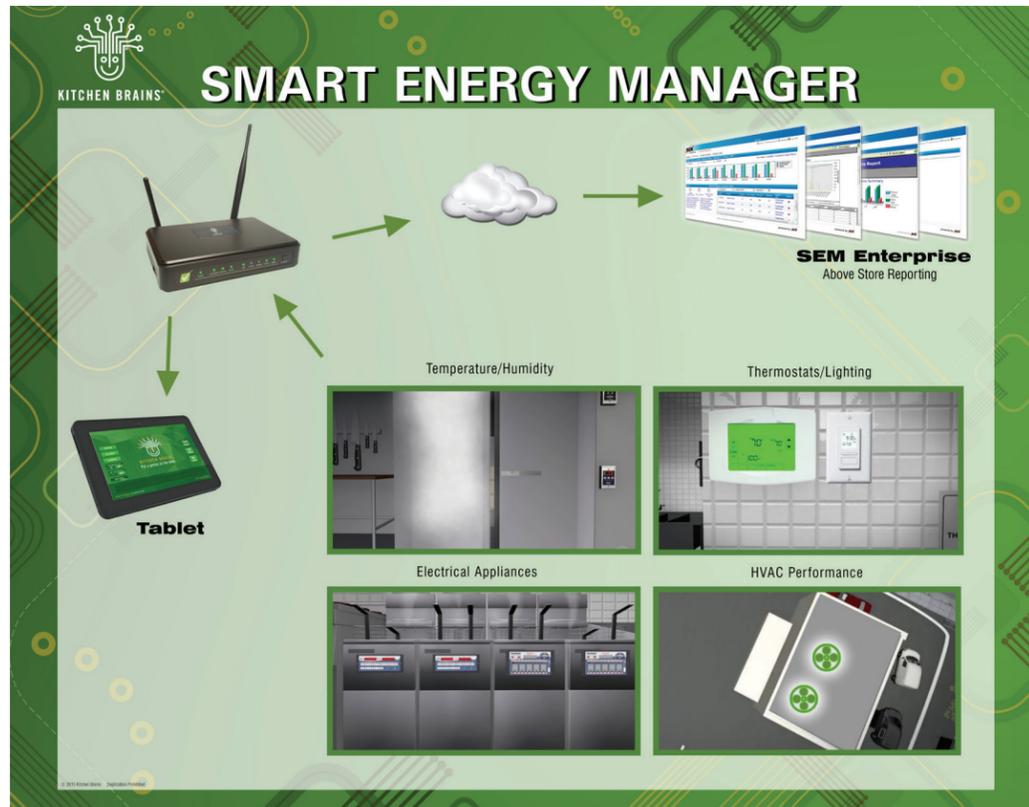


SEM

Energy management made easy with smart monitoring across all locations

KITCHEN BRAINS®
GENIUS
SUITE



ABOUT KITCHEN BRAINS®

For over 45 years, Kitchen Brains® has been in restaurants worldwide helping to deliver hot, fresh and available food. Kitchen Brains has developed timing and control devices that can be used both individually or in unison, to help the commercial kitchen think for itself. Wirelessly integrating all equipment and appliances throughout the restaurant, these devices powered by SaaS apps are uniquely built for the Smart Commercial Kitchen. Now, management has access to Key Performance Indicators (KPI) with cloud based dashboards and controls that work on any device. Kitchen Brains® continues to create new products with leading edge technology and software that helps keep your kitchen operation exceeding expectations.



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SEM: Energy management made easy with smart monitoring across all locations

- Monitor energy across all electric panels
- Automatic prompting and recording
- Compare usages across locations
- Identify inefficient usage and waste
- Easy setup, non-invasive wireless sensors
- Use your existing tablet or smartphone
- Adjust lighting and thermostats

SCK® SMART ENERGY MANAGER





Smart Energy Manager

SCK® Smart Energy Manager is a part of our Genius Suite of applications, designed to support and help you manage all aspects of your restaurant. Commercial foodservice facilities are equipped with many energy demanding appliances. Kitchens specifically, are intense energy users, making foodservice operations among the biggest of energy consumers. In a typical foodservice facility, the food preparation and ventilation, water heating, and refrigeration represent nearly 60% of total energy use in the building. SEM provides operators a simple to use tool to manage energy consumption throughout the kitchen from one device. Created by restaurant industry professionals for restaurateurs, energy reduction is now automated and simple with SCK® SEM.

SEM ENVIRONMENT

Operating a foodservice facility is challenging. One of the most important questions each day is how much energy are we using and how efficient is my facility? SEM is designed to make sure you have that information at your fingertips. The critical questions on energy usage are no longer unknown or left unanswered at the end of your day.

Why SEM Works

 <p>Reports</p> <p>Reduce your overall energy consumption and manage your store from anywhere at any time.</p>	 <p>Closed Loop</p> <p>Watching your energy helps you identify what appliances are creating overages.</p>	 <p>Monitoring</p> <p>You can adjust ambient temperature, control lighting, and monitor your equipment without having to be in the store.</p>
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 **Improved Bottom Line**
Decreased Environmental Impact
Reduced Energy Bills
Increased Energy Efficiency

Keeping track of all your energy usage, SEM will make sure you are not wasting any money. Alerts are only one part of keeping an eye on your operation. Constantly monitoring where your energy is being used, means you can identify what appliances are creating overages. Throughout all of your locations, you can compare which locations need corrective actions and conservation steps.

WHAT DOES HAVING SEM DO FOR YOU?

Reduce your overall energy consumption with the ability to manage your stores from anywhere and check energy consumption at any time. Monitoring your lighting and the utilization of appliances are key factors in the reduction of energy consumption. SCK® SEM creates an “energy smart” building which allows you to focus on customers while improving your bottom line and the environment.

Increase equipment efficiency and productivity with Smart Energy Manager. SEM constantly monitors your facility for energy activity so you can stay updated on your consumption and usage throughout the day. Sophisticated alerts notify when unusual spikes in temperature are detected. Keeping up with your alerts and notifications is keeping up with proper kitchen and restaurant requirements. Not only does SEM give you the chance to correct your “Back of House” operation, but it lets you know where you can save. Energy is used everywhere and every day in a commercial kitchen or food product facility, receiving all updated information gives anyone running these operations the chance to correct or maintain everyday tasks.

SEM REPORTING

Take advantage of remote monitoring, managing, and controlling equipment, in order to improve energy usage. Smart Energy Manager can supply you with behind the scenes support on saving energy costs through alerts and monitoring where your energy is being used. Through the application, you can adjust ambient temperatures, control lighting, and monitor your appliances without having to be in the store. As a store manager, your reports automatically sync to your mySCK portal so you can make sure that the programmed adjustments and your staff are keeping up with the needs of running an energy efficient restaurant. Wasted energy and high utility costs are a thing of the past when your store is running on a system that shows energy usage by appliance automatically. All of your information will be logged through the mySCK portal for you to review as much and wherever you want. For multi-unit operations, these historical logs can help identify which stores need more corrective action and for each location, what equipment is contributing to energy spikes and not operating at maximum efficiency.

ECONOMICS OF SEM

- 60% of all energy consumption is now proactively managed
- 25% savings on total energy used
- Prevention of food spoilage and food safety violations
- Identify problematic equipment from patterns of behavior
- Saves up to 50% on repair costs through elimination of emergency service calls
- Alerting on equipment malfunctions before failure
- Energy management policy compliance is maintained through continuous monitoring of usage

* U.S. Department of Energy

SEM Daily Steps

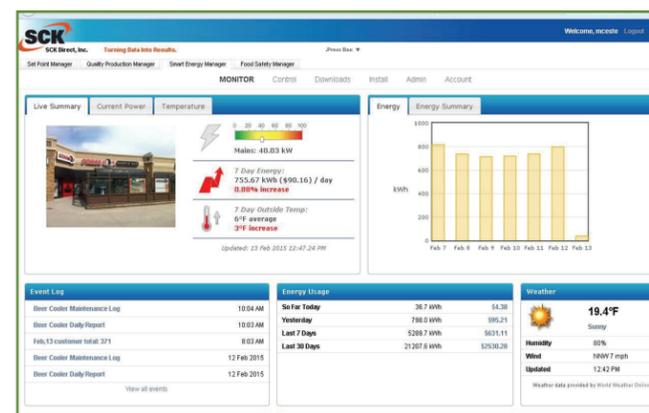
Daily activity is usually logged through task lists and manual temperature checks, but rarely is the staff able to monitor the entire store. Automatically monitoring your restaurant, from the dining area to the “Back of House”, throughout the day, eliminates the need for the manager to be playing catch up with all energy wasting mistakes. During a busy day, not everyone is keeping a conscious eye on fridge temperatures, or unnecessary appliances being left on. Once daily tasks are checked and have been monitored, your SEM application does not stop. Syncing your data continuously throughout the day allows you to log on to mySCK and be immediately aware of how much energy your store is using. When your last task as a manager is to close up the store, you will be able to receive alerts if you have not completed your final tasks. Even better, shutdown the entire restaurant with just a simple swipe of a finger on your tablet. Your energy will never be wasted with SEM keeping you fully alerted throughout the entire day.



SEM Thermostat Control on Tablet Screen



SEM Lighting Control on Tablet Screen



SEM Dashboard on MySCK

MySCK Portal

Through the mySCK portal any manager can see where the energy is being used or wasted. This allows for corrective actions to be taken. Not only does SEM show you what energy is being wasted, but the application easily allows for control of the temperature or adjustment of lighting remotely. Alerts can be received directly to your mobile device when critical changes occur. Using SEM allows all parts of the foodservice facility to work together, properly and efficiently.