

KITCHEN DATA SYSTEMS

A WINSTON INDUSTRIES SOLUTION



INTEGRATED TEMPERATURE MANAGEMENT SYSTEM

Receiving • Preparation • Cooking • Holding • Serving



KITCHEN DATA SYSTEMS™ WILL GIVE YOU ULTIMATE CONFIDENCE IN SAFE TEMPERATURES

We know food safety is a priority. Would you like to monitor food temperatures when you are off-site? Need a simpler way to create the reports required by the Department of Health?

Our newest Winnovation (that's a Winston Innovation), is **Kitchen Data Systems** powered by SMART Temps. It assists with food safety management by tracking and recording temperatures throughout the kitchen, all the way from the receiving dock to the serving line.

Kitchen Data Systems powered by SMART Temps provides a truly preventative approach to food safety. Utilizing wireless technology, the system continuously monitors food and equipment temperatures and automatically sends the data to a secure website, in real time. You can access reports and logs to view and track trends any time you want. If a temperature fluctuates outside of its acceptable set points, the system alerts you by e-mail, text, and/or phone so you can take corrective action immediately. You'll never have to worry about food loss or food borne illness again.

The system hardware components consist of four products: the Shield™, Guard™, Link™, and Passport™, all linking data to the secure website Command Center™.

Whether your operation is large, small, or somewhere in between, there is a bundle for you. You can select the components you need to monitor temperatures in food products, freezers, refrigerators, milk coolers, store rooms, and hot food holding and cooking equipment.

No more handwritten logs, no guesswork, no inconsistencies, no surprises; just reliable data and reports.

At last, you can be confident that you are serving foods that have been received, stored, prepared, and held at safe temperatures.

*Monitoring Equipment
Monitoring Food
Recording/Reporting*



WINSTON INDUSTRIES
THE TASTE OF INNOVATION