



Chef™ Kitchen Management

Coordinating the Restaurant of Things



SICOM Chef™ Kitchen Management

Today's restaurant is a dynamic internet of things with fryers, broilers, freezers, refrigerators, holding units, and more—all requiring advanced connectivity in order to deliver high-quality meals at a rapid pace. **SICOM Chef™ Kitchen Management leverages enhanced restaurant-wide connectivity to simultaneously raise the bar for speed and quality by optimizing preparation and cooking processes and empowering staff to carry out those changes in the kitchen environment.**

What Sets Chef™ Apart?



Mastering the Science of Priority.

SICOM Chef evaluates each order in the queue, while accounting for cook and prep times, and utilizes this information to dynamically prioritize kitchen directives.



Aligning Directives to Demand Patterns.

Chef identifies distinct traffic patterns and streamlines kitchen processes accordingly, mitigating food waste, and utilizing lulls to make the most of crew cycles.



Many Channels, One Kitchen.

Chef seamlessly adapts to today's omni-channel reality, leveraging geo-location to prioritize order preparation.



Your Restaurant, Your Configuration.

Chef understands your unique kitchen layout, and can be easily tailored to your restaurant's specific pan and equipment configuration.



Responsive Support.

The **SICOMSERV** support group works around-the-clock to provide responsive, multi-channel access to the answers you need—right when you need them.



Measuring and Managing Across Locations.

Chef provides kitchen KPIs and equipment health monitoring via the SICOM Portal so you can grade performance, maximize accountability, and continually improve.

By unleashing IoT in your restaurant, **Chef will transform your business.**



SICOM Chef™ | Cook View

Reduce waste by directing kitchen staff on what, when, and how much to cook—informed by integrated POS data.



SICOM Chef™ | Prep View

Instruct kitchen staff on the proper amount of condiments to prepare.



SICOM Chef™ | Thaw View

Inform crew members on how much product to pull from the freezer for thawing.



SICOM Chef™ | Pan View

View what product is in each pan, how much is on hand, and the remaining hold time before expiration.

Key Features

- **PMIX Algorithm** to accurately predict kitchen needs.
- **Automated temperatures & hold times.**
- Integration with **PHUs & kitchen equipment.**
- **PHU Health Monitor**, diagnostic reporting & alerts.
- Anytime access to up-to-date **electronic recipes.**
- Dynamic **reminders & alerts** to ensure consistency.
- **Around-the-clock support & training** from **SICOMSERV.**



How Chef™ Works with You.

Chef integrates with your PHUs and kitchen equipment via Ethernet connection, enabling you to:

- **Automate** temperatures and hold times.
- **Deploy** automatic PHU and equipment firmware updates via Chef.
- **Access** diagnostic reporting from PHUs and other kitchen equipment.
- **Deliver** proactive vendor alerts for quick PHU or equipment problem resolution.

SICOMSERV™

Responsive Services & Support

- **Help desk support center** with 250+ technicians available around-the-clock.
- **Five convenient channels** to access the same, high-quality support.
- **Remote diagnostics** and troubleshooting.
- **24x7x365 support** with live phone response in less than 50 seconds, on average.
- **Depot level repair**, with replacement hardware during repairs.

 **SICOM**
EXPERIENCE
MATTERS

At SICOM, we're using our industry experience, market-leading agility and strategic partnership to shape a new kind of QSR experience. Tap into the power of our vision today.

-  1684 S. Broad Street | Suite 300
Lansdale, PA 19446
-  Visit www.sicom.com/chef
-  Call 215.489.2500
-  Email sales@sicom.com