

SCK® SMART ENERGY MANAGER

Commercial foodservice facilities are packed full of energy demanding appliances. Kitchens specifically, are intense energy users, putting food service facilities among the biggest energy consumers per square foot of all commercial buildings. In a typical food service facility, food preparation and ventilation, water heating, and refrigeration combined represent nearly 60% of total energy use, making those systems excellent targets for energy savings. SCK® Smart Energy Manager (SEM) provides operators a simple to use tool to manage what was previously considered untouchable or only manageable with complicated building automation systems

Reduce Energy Consumption and Operating Costs

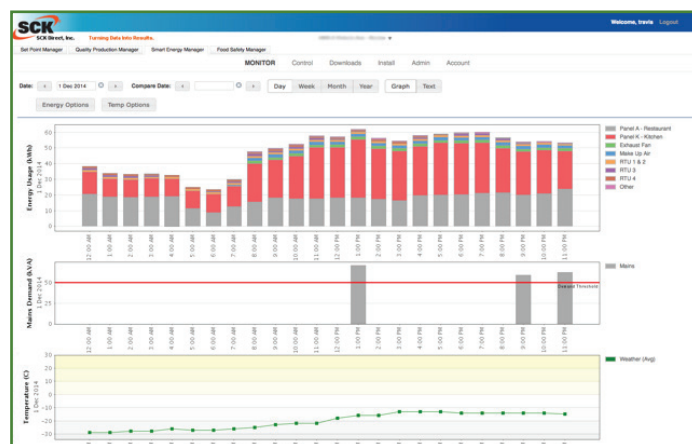
Managing HVAC, lighting and production appliances properly are key factors in the reduction of energy consumption and cost, and doing it simply, with limited human intervention saves operating costs. SCK® SEM enables both. By enhancing the intelligence of your restaurant, SCK SEM allows you to focus on customers while improving your bottom line and the environment.

- Understand when peak demand is happening, what simultaneous loads are causing the peak, take corrective action and ensure compliance
- Compare equipment at multiple locations to understand why certain appliances and buildings perform better
- Enforce corporate energy usage policies
- Energy Star integration for industry comparisons and LEED certification
- Performance Tracker log of efficiency measures installation and maintenance reports percentage improvement

Increase Efficiency and Productivity

SCK® SEM constantly monitors your facility for unusual activity while comparing it to actual weather conditions. Sophisticated predictive alerts notify when anomalies are detected, allowing for predictive maintenance and improved operational efficiencies only when they are needed.

- Automatically control thermostats based on room occupancy or scheduled operating hours
- Prevent override thermostat changes from staff
- Change mood or atmosphere with preset lighting scenes
- Automatically change outdoor/indoor lights based on changing dusk/dawn times
- Receive immediate mobile alerts of critical changes outside of your desired parameters
- Send maintenance alerts for filters, refrigerant, airflow and ventilation directly to your service provider

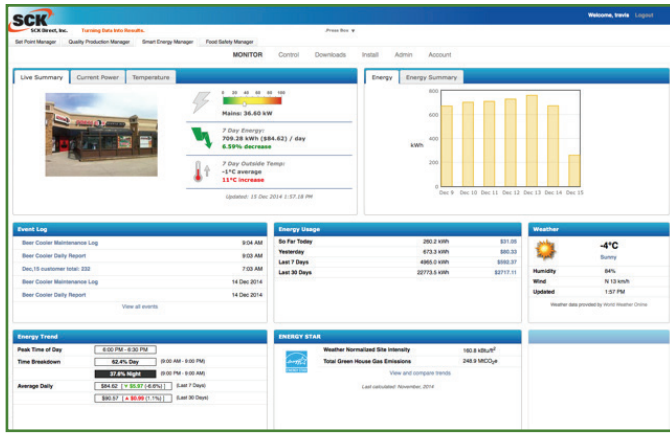


Monitor, Manage and Control All facilities Via the Web

Designed by restaurant industry professionals for restaurateurs, SCK® SEM is a powerful yet simple to use solution to manage energy in all restaurant locations, collectively or individually, through mySCK.net or smart device application. Connectivity through multiple worldwide wireless standard protocols enables operators to take advantage of remotely monitoring, managing and controlling equipment in their restaurants in order to improve energy usage and receive predictive alerting of inefficiencies from virtually anywhere.

Smart device app gives you knowledge and control at your finger tips

Global, regional, site-specific rules and tools automate laborious tasks, eliminate otherwise lack of control and provide oversight.



Typical Installation Includes

- KA-300 Controller
- Energy Monitor capable of monitoring 32 single phase circuits
- Voltage Range: 120-480 VAC
- Can be configured as a combination of single phase and 3-phase loads (3-phase loads consume 3 of the 32 channels)
- Readings include: kW, kWh, Voltage, Current (Amps), Run Time
- Multiple energy monitors can be combined to expand channels and allow for monitoring electrical panels in different locations of the building

Certified Linked to ENERGY STAR Portfolio Manager

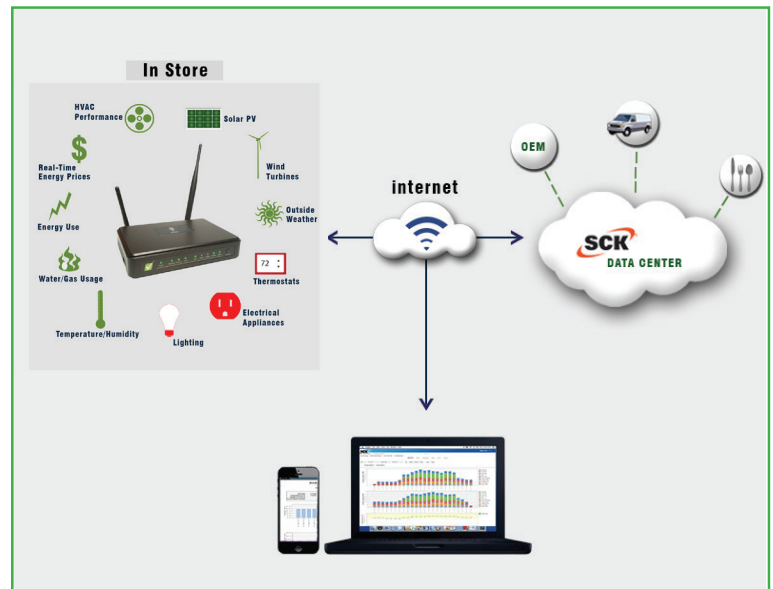
Automated Energy Benchmarking with ENERGY STAR, monitored energy information is used to provide a daily building core Ratings of 75 or higher qualify for ENERGY STAR certification Satisfies LEED requirements for existing buildings Automatically calculates building greenhouse gas emissions Available for US and Canada

User-Friendly Intuitive Dashboards and Reports

- Real time business intelligence for immediate informed decision making
- Remotely diagnose performance of A/C and heating units without paying travel time and costs
- Set up alerts, thresholds, escalation rules to deliver knowledge where it is needed
- Powerful data analytic driven reporting for site or chain level at your desired intervals
- Real time knowledge provides influence for positive behavioral change
- Air Gravity Monitoring (CO, NO2, O2, HH2s, CH4, H2, C3H8)
- People Traffic counting/occupancy

Global Open Standards Interoperability

- Rapid deployment is assured with wireless and wired open standard protocols
- Control legacy or new equipment with one KA300
- Wi-Fi, Zigbee, Zwave, BAC.net, Modbus, Xwire
- HVAC
- Lighting
- Electrical and water metering
- Hoods and exhaust systems
- Kitchen production appliances



KITCHEN BRAINS®
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PATENTS

The products manufactured by Kitchen Brains are protected under one or more of the following U.S. Patents:

5,711,060	5,723,846	5,875,430	6,142,666	5,711,606
5,723,846	5,875,430	6,142,666	6,339,930	6,401,466
6,401,467	6,581,391	7,015,433	7,650,833	7,877,291
8,060,408	8,712,851			

Plus foreign patents and patents pending and licensed patent 5,973,297

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WARRANTY

Kitchen Brains makes the following limited warranty to the original purchaser only:

Hardware: Hardware products, other than replacement parts and probes are warranted to be free from defects in material and/or workmanship for a period of 1 year from the original date of purchase.

Replacement Parts and Probes: Are warranted to be free from defects in material and/or workmanship for a period of ninety (90) days from the date of purchase.

Information Services/Software: The Information Services or Software is provided "as is" without warranty of any kind arising from its use or operation.

The warranty is valid in the United States only and covers only the repair or replacement of the defective part (at the option of Kitchen Brains) and does not include any labor charges associated with the repair or replacement. Outside the US warranty may vary, contact the Authorized Distributor in your country for specific warranty details.

This limited warranty does not apply to normal wear and tear or damage resulting from accident, alteration, misuse, abuse or a problem due to operation at voltages other than that specified on the product nameplate and is void if the serial number is removed or defaced. No other warranty is expressed or implied, including merchantability and fitness, and all other warranties are excluded.

Additional terms and conditions may apply, for a complete copy of the warranty consult www.kitchenbrains.com/warranty.