

Your kitchen. A system.

The smart kitchen control center

**Kibi Scada takes over the
monitoring of your devices!**

With Kibi Scada you can keep an eye on your kitchen appliances at any time – from anywhere and live!

Connect your commercial kitchen with an **intelligent system** for legally compliant **HACCP documentation**, seamless **temperature monitoring**, and efficient **remote control** – across all manufacturers in one platform for the entire process from goods receipt to serving.

Kibi Scada saves time and minimizes your effort through proactive device monitoring, predictive maintenance management, and alerting in case of deviations.

Your kitchen. One system. Maximum security.

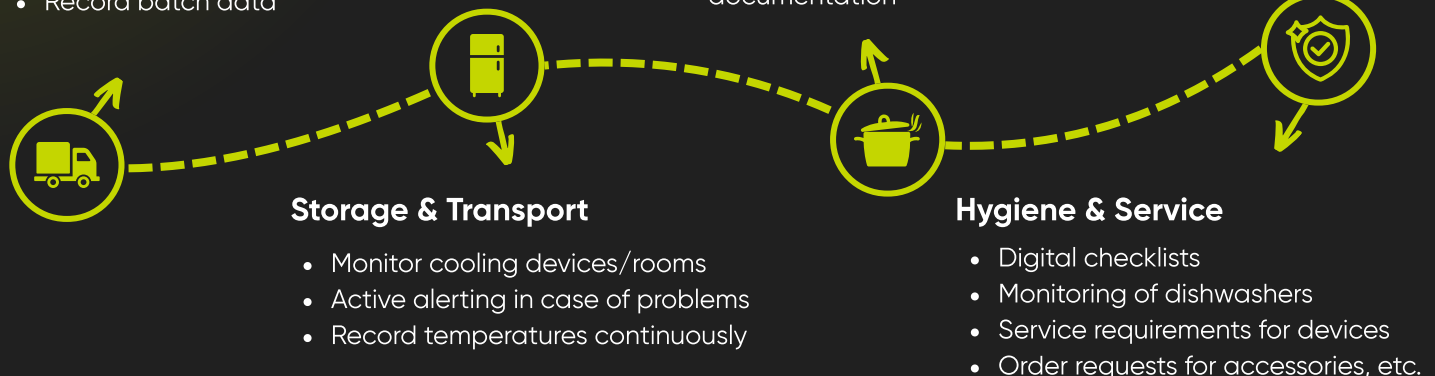
**You cook,
we support.**

Delivery of goods

- Mobile Temperature Loggers
- HACCP incoming goods inspection
- Puncture & infrared thermometers
- Record batch data

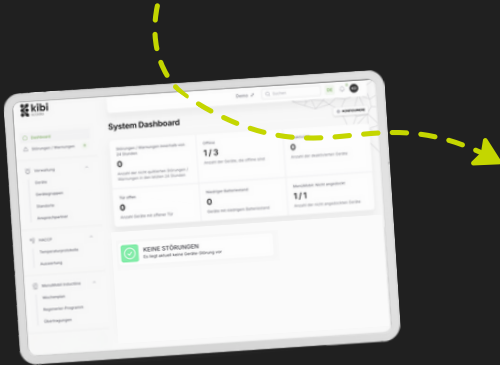
Production & Output

- Central time & temperature control of all devices
- Alarm in case of deviations
- Central overviews and HACCP-compliant documentation



The solution: Kibi Scada

The commercial kitchen control center, which
Connects. Simplifies. Improves.



**HACCP
Documentation**



**Alert in case of
problems**



**Open & modularly
expandable**



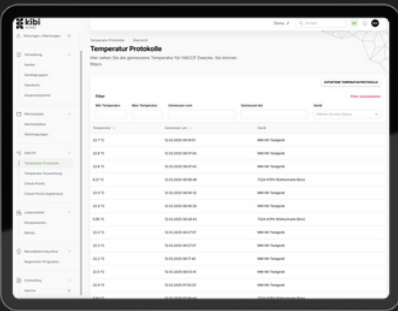
**Device, location and
user management**



**Service requests &
spare parts requests**

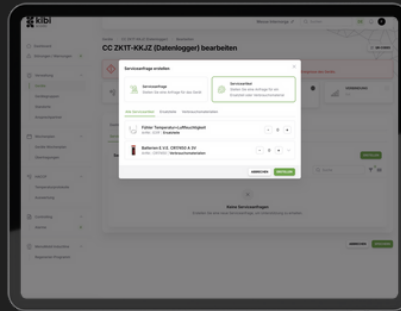


**Remote configuration
& remote monitoring**



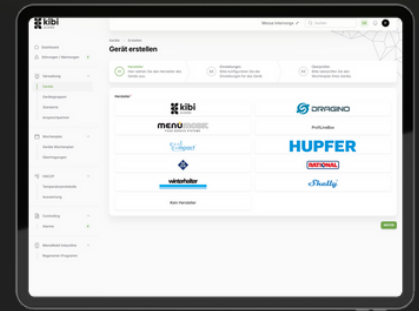
HACCP Documentation

With integrated HACCP documentation and automatic alarms, Kibi Scada ensures the highest hygiene standards – paperless, efficient, and future-proof.



Service requests & spare parts requests

Fast service requests, automatic data transmission, less downtime – efficient support for your commercial kitchen.



Manufacturer-independent

Kibi Scada is manufacturer-independent, flexible, and grows with your needs. The modular system adapts to your commercial kitchen and remains future-proof.



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