

Why a Timer?

Food Quality
Food Safety
Labor Efficiency



The Time is Right

PUT A GENIUS ON THE MENU









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Works With:

- Ovens
- Frvers
- Holding Cabinets
- Griddles
- Coffee Brewers
- Charbroilers
- and more...



TIMERS COOK, FLIP, SERVE, and HOLD

Kitchen Brains[®] Timers come in a variety of options with features that provide you with a more organized kitchen. Our Timers display products and tasks to make it clear to your staff what is being cooked and for how long.









IMPROVEYOUR OPERATIONS

- Increase Food Quality and Consistency
- Ensure that the Food is being Cooked Properly and Safely
- Minimize Waste

CAPABILITIES

- Timing each Action
- Instructing the Staff
- Different Kitchen Displays
- Daily Task Alerts

HOW MANY PRODUCT KEYS DO I NEED?

Example: I grill burgers, fry wings, serve fries, bake bread, hold coffee, and prompt for handwashing.

Proposed Solution:

Entry Level: 8 button Zap Timer. Better: 6 button Tracker

Best: TT-500

WHO IS USING A TIMER?

- Fast Food, QSR's, Casual and Fine Dining
- Foodservice Operators
- Supermarket/C-Stores, Delis and Bars
- Hotels/ Hospitality/Institutional Feeding

FEATURES AND BENEFITS

- Available with 4, 6, 8 or 12 Independent Product Keys or more..
- Easy to View Stage of Timing
- Prompt tells the Operator the Next Step*
- Easy to program alpha numeric (Done, hold, sear, flip, wash, etc.)*
- · Can be used in the Front or Back of Store
- 3 Sound Levels
- Field Programmable
- Detachable Line Cord*
- Menu Strip*

*Model Dependent

Feature	FAST ZAP TIMER	Meridian	FAST TRACKER	TT-500
CE Approved	•	•	•	•
Single Function	•			
Multi Function		•	•	•
Adjustable sound	•	•	•	•
Multiple Displays		•	•	•
Hold Times		•	•	•
Action Alarms		•	•	•
Menu Strip		•	•	
Comm. Port		•	•	
USB Updates				•
Pre Alerts	•	•	•	