Food quality is a differentiator. Brand reputations are built on the promise of delivering consistently exceptional food and dining experiences.

Challenge:
A leader in the convenience store foodservice space was relying on manual methods via USB data stick distribution to push menu changes to its growing network of stores. They needed a way to ensure consistency by automating the menu-updating process.

Solution:
Emerson’s connected kitchen initiative provided the necessary framework:
• Enables communication to connect to ovens using secure Wi-Fi
• Cooking instructions are pushed to ovens for automated updates
• Verification process confirms successful upload for food safety and quality

Results:
• Automatic upload reduces training/labor requirements and store disruptions
• Eliminates cost and time associated with manual USB menu distributions, up to $1M annually
• Increases revenue, menu flexibility for regional/seasonal variances

Consumers demand fresh, healthy convenience

Fresh prepared foods in friendly stores attract new customers and profits.

Convenience Store – Foodservice Focus
Push fast menu changes across the enterprise

FUTURE
TODAY
Harvest
Processing
Transportation
Distribution
End Users

Copeland™ Compressors and Refrigeration Systems
Vilter™ Industrial Refrigeration
Facility Management Systems and Dixell™ Controls
GO Loggers and Trackers
Cooper-Atkins™, ProAct™ and White-Rodgers™ Temperature Management
ProAct™ Connectivity, Insights and Services
Project Management
End-to-end data, services and insights

Emerson has solutions for critical areas, applications and markets