



S&F Workshop

11. September 2018, Nürnberg

Evolving World

INTERNET OF PEOPLE 2010



People Connect To Internet

World Population: 6.83B
Connected Devices: 12.8B (1.83x)

INTERNET OF THINGS - NOW!



People Connect To Internet +
Things Connect to Internet +
Things Connect to Things

World Population: 7.6B
Connected Things: 212B (27.89x)

Enabler are Sensors



Disruptive Business Model

KaaS - Kitchen as a Service



deliveroo

Multifunctional kitchen appliances

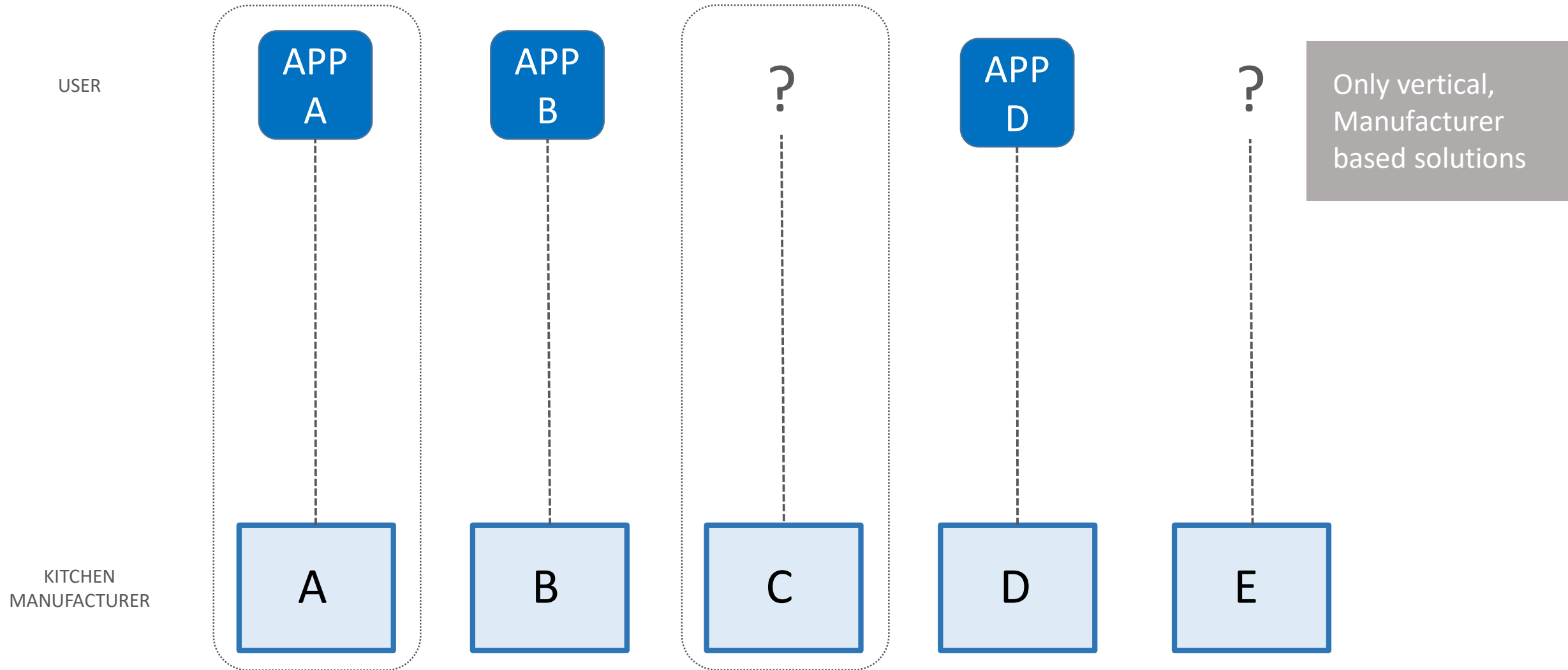


COMBI OVENS

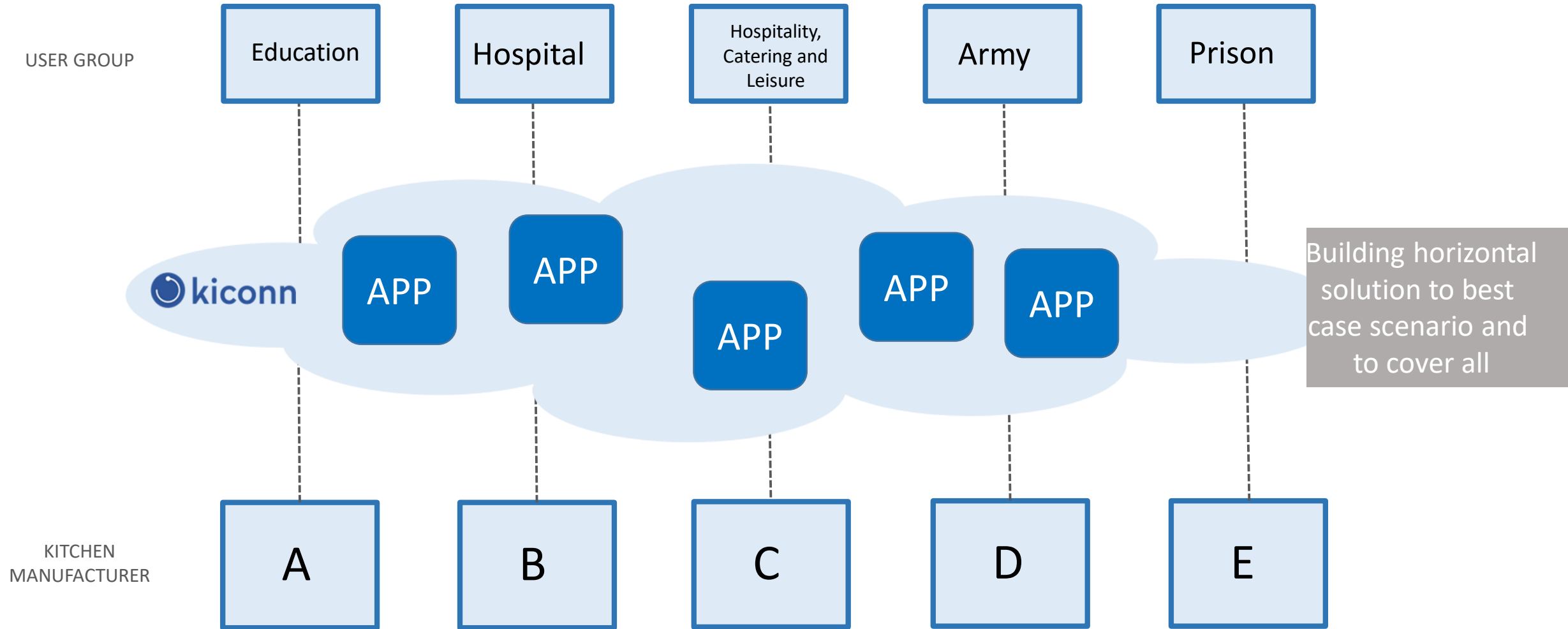


MULTI PURPOSE PAN

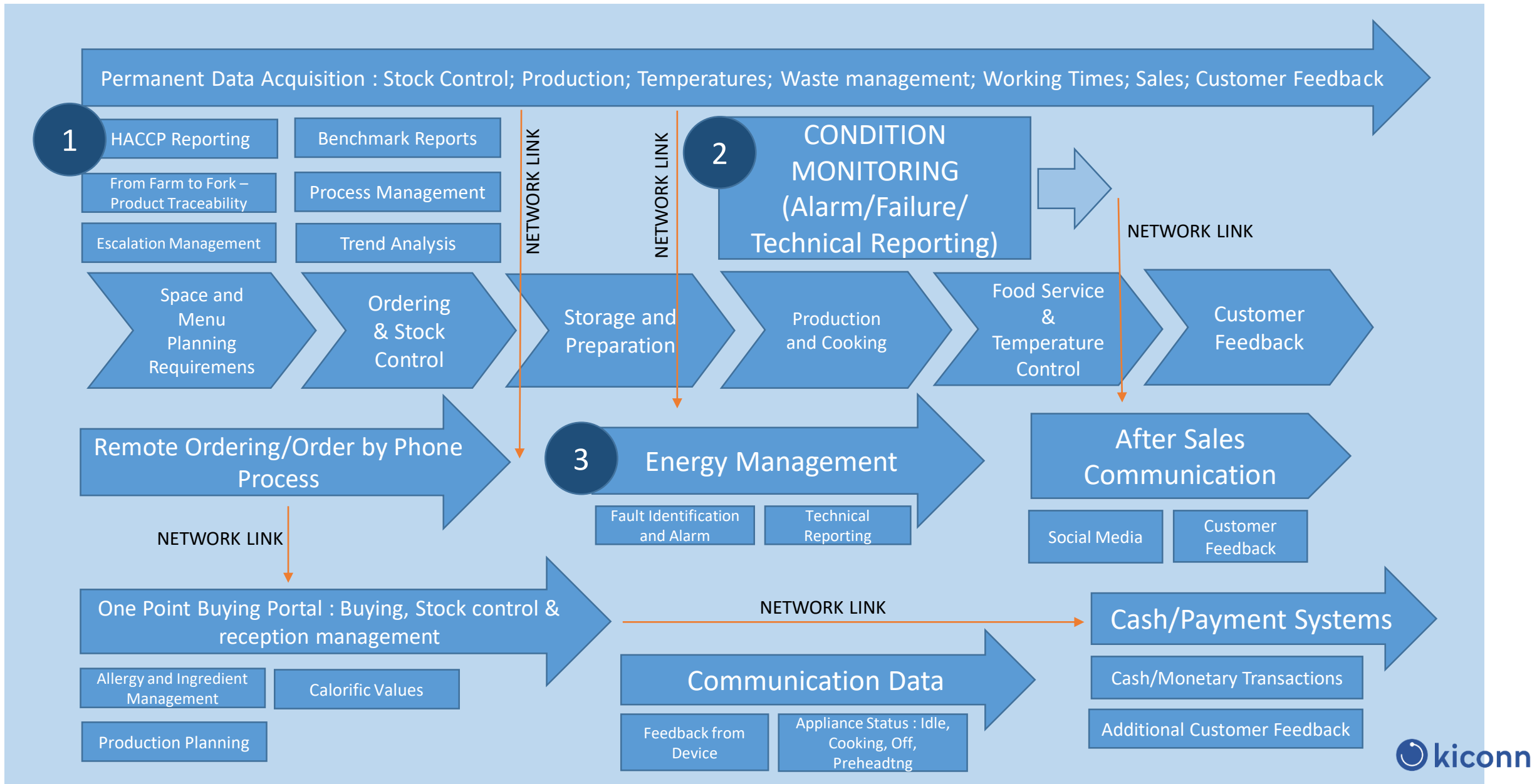
Kitchen 4.0 - today



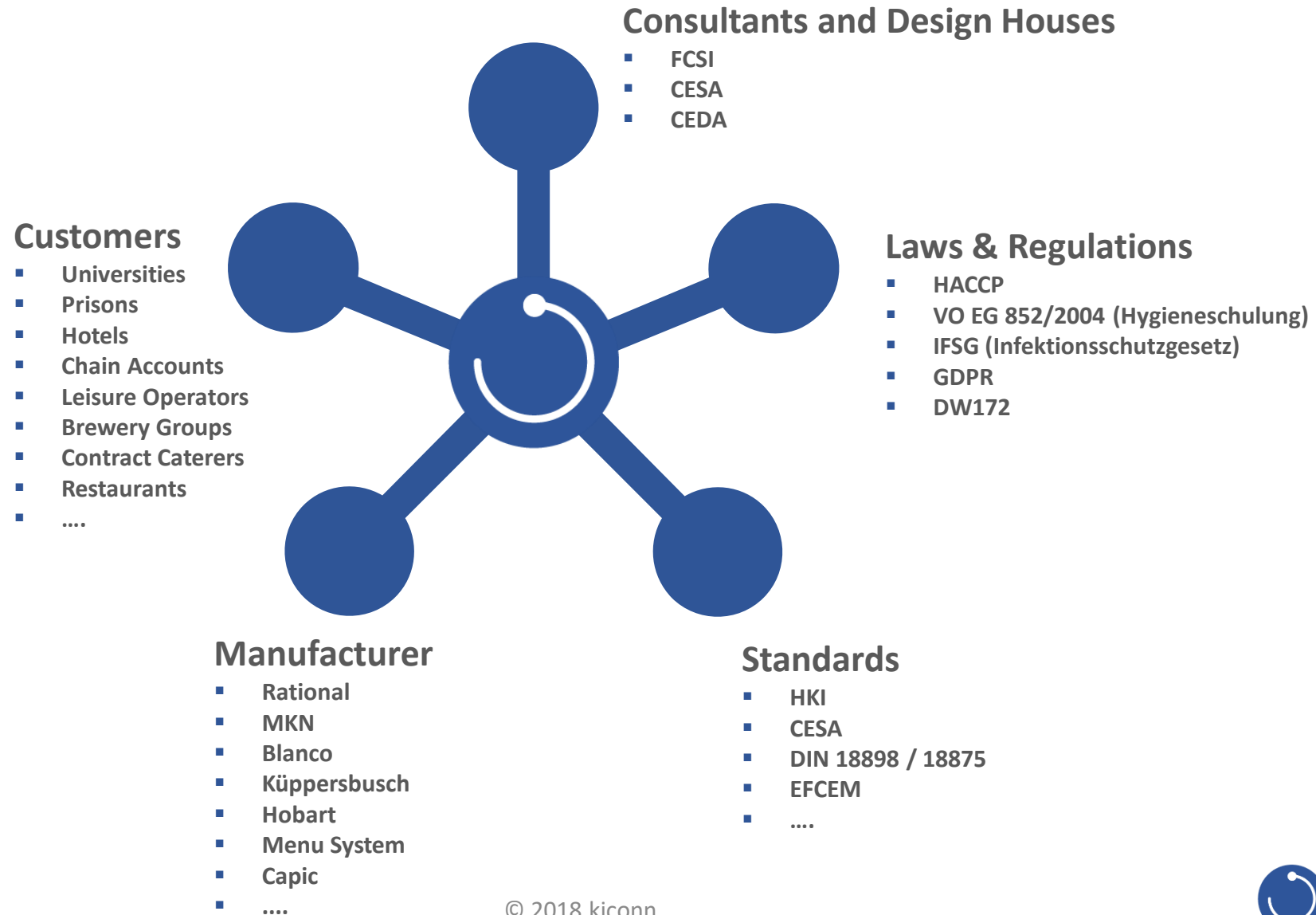
Kitchen 4.0 - tomorrow



Kitchen 4.0 – areas of digitalization



kiconn – connecting the industry



Health Score – Violations harm business



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[Los Campadres Taco Truck](#) > [Health Inspections](#)

Los Campadres Taco Truck

October 22, 2012 – Routine Inspection

Violations

Hands not clean/improperly washed/gloves improperly used
Food Contact surfaces not clean/sanitized
Improper hot/cold holding temperatures

Previous Inspections

Date	Inspection Type	Violations	Score
January 12, 2011	Routine	3	94
October 5, 2010	Follow Up	Violations Hands not clean/improperly washed/gloves improperly used Food Contact surfaces not clean/sanitized Improper hot/cold holding temperatures	
April 29, 2010	Routine		
September 30, 2009	Initial		

Health Score

98
out of 100

About Health Inspection Scores

We collect public inspection data directly from your city's health department. Due to the city health department's inspection schedule as well as the time it takes to pass that information on to us, it is possible that a business has corrected their previous violations before they are updated on Yelp. Please report any such inaccuracies to your city's Health Department.

Center Parcs expects to save 20,000 hours a year with automatic kitchen checks

Best Articles July 27, 2018



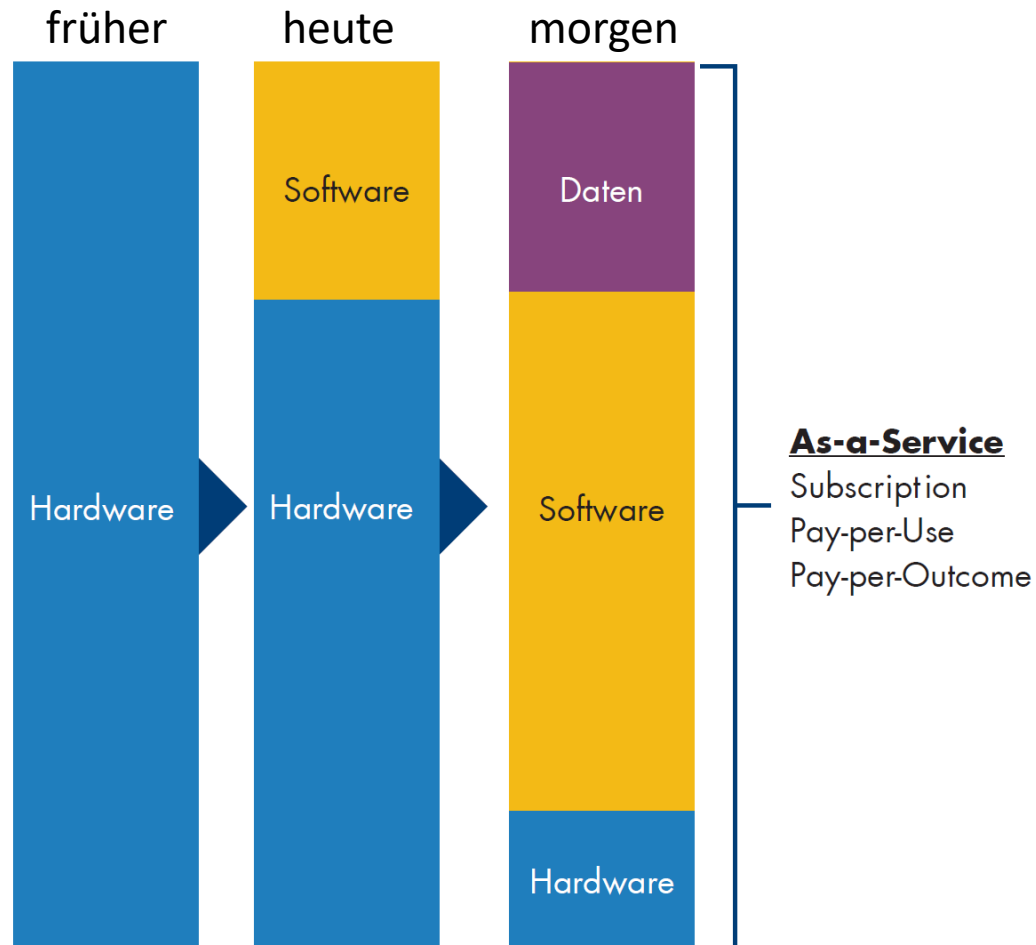
SHARING

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Leisure operator Center Parcs will tighten up food safety compliance checks in all its UK kitchens as part of a technology roll-out that it reckons will save it 20,000 man-hours a year.

Das Geschäft verlagert sich von Hardware zu Software und Daten



Wettbewerbsvorteile:

- Kontinuierlich neue Funktionen, Services, Produktverbesserungen und Smart-Data bereitstellen
- Produkte und Funktionen an Kundenanforderungen anpassen
- Neue Funktionalitäten schneller, mit weniger Aufwand und zu geringeren Kosten bereitstellen
- Teure Ausfallzeiten und Supportkosten mit vorbeugenden Wartungsmaßnahmen verringern

Produktivitätssteigerung durch Automatisierung

Anstieg der Arbeitsproduktivität von 2015 zu 2030 nach Branchen, in Prozent



WELT

Quelle: Bain & Company

Tips und Tricks bei der Planung einer **vernetzten Küche**

- BEREITS IN DER KONZEPTPHASE VERNETZUNG VORSEHEN
- NUR GERÄTE MIT OPC-UA SCHNITTSTELLE EINPLANEN (NACH DIN 18898-1)
- VERLEGUNG VON LAN-LEITUNGEN UND STEUERLEITUNGEN GLEICH MIT VORSEHEN
- FLEXIBLE MEDIENZUFÜHRUNG (AM BESTEN VON DER DECKE)
- BEDARFSANALYSE MIT DEM KÜCHENPERSONAL – WAS IST DIE GRÖßTE HERAUSFORDERUNG?
- MIT WENIGEN APPS ANFANGEN
- MAXIMAL DATEN ERFASSEN
- ABOS STATT KAUF DER SOFTWARE – OPEX STATT CAPEX

The Management



Marc-Oliver Schneider
marc.oliver.schneider@kiconn.com
Tel: +49 152 3178 0725



Norbert Wittke
norbert.wittke@kiconn.com
Tel: +49 172 4288 436
+ Owner/CEO SICOTRONIC GmbH