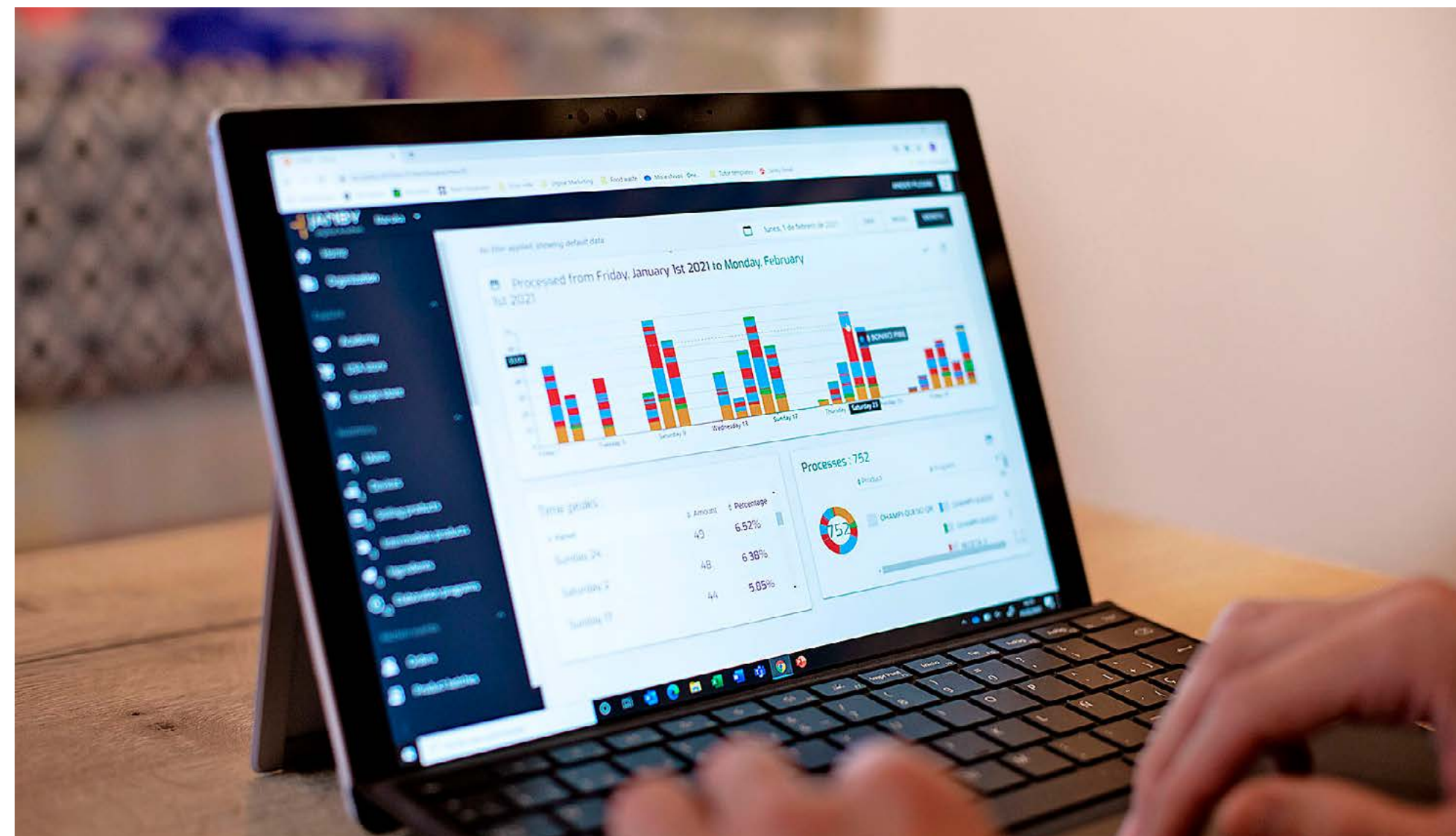
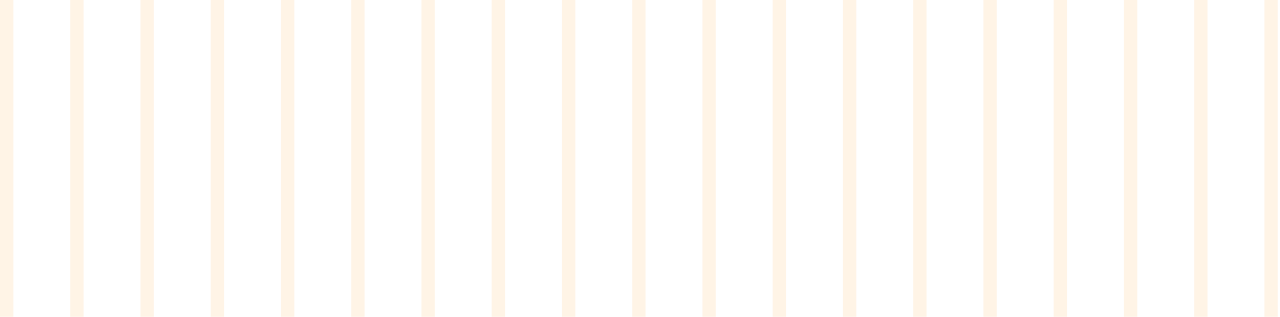


Join the kitchen revolution  
with JANBY Digital Kitchen.



JANBY Digital Kitchen is born to sophisticate  
professional kitchens and its processes through  
**digitalization, technology** and **connectivity**.



1

2

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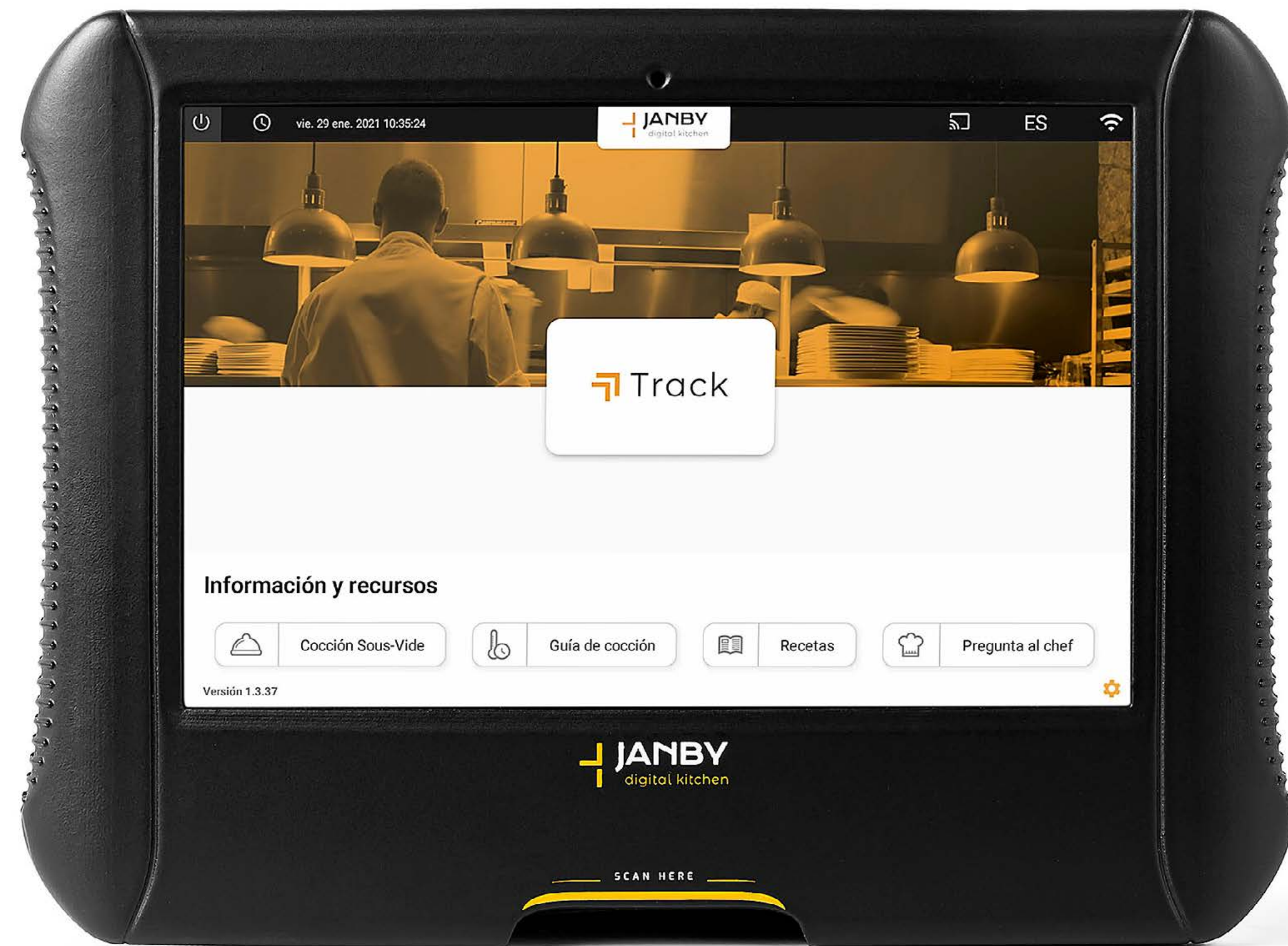
4

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7





# What is

---

# JANBY

## Track

## What is

JANBY Digital Kitchen is born to **digitalize**  
and **optimize the processes in the kitchen.**

The first JANBY  
product is the...

JANBY Track, **a complete solution that digitalizes**  
**the Sous-Vide culinary process** through several  
parameters such as time and temperature.





## The relevance of the Sous-Vide process



**It allows separating a traditionally linear process, food preparation and preservation on the one hand and retherming and service on the other hand.**

Sous-Vide is **a culinary technique that consists on cooking vacuum sealed products at low water temperatures for long periods of time.** This technique maximizes the tastiness of the products as the cooking is done with hermetically sealed bags, that preserve all flavour, texture, colour and aromas.

One of the biggest advantages that this technique offers is that it allows separating a traditionally linear process, food preparation and preservation on the one hand and retherming and service on the other hand.

The system of retherming previously cooked and vacuum sealed products benefits the organization and it significantly reduces food waste.



Go back to **The relevance of the Sous-Vide process**

## The Sous-Vide process



**1. Vacuum seal**



**2. Sous-Vide cooking**



**3. Quick chill**  
**4. Preservation**



**5. Retherming**



**6. Final touch and grill**



**7. Plate up and serve**



Go back to **The relevance of the Sous-Vide process**

## Benefits of Sous-Vide



### Maximizes the tastiness of the product

Preserves all flavours, textures, aromas and colours.  
Food loss due to evaporation and desiccation is reduced.



### Allows better planification and advanced preparation

Products can be kept at 3°C for up to 21 days, or at -18°C up to 1 year.



### Food safety

All production is done under very strict hygiene and safety standards, summed up to the vacuum sealing process and the pasteurization process, food safety is guaranteed.



### Improved shelf-life

Achieved my minimizing food waste.



### Healthy

Food is cooked with less additives and the original nutrients are preserved.



### Consistent results

Product standardization in both quality and quantity.



Go back to **The relevance of the Sous-Vide process**

## The value of separating a linear process

### FOOD PREPARATION



#### Pre-cook



#### Preserve

### SERVICE

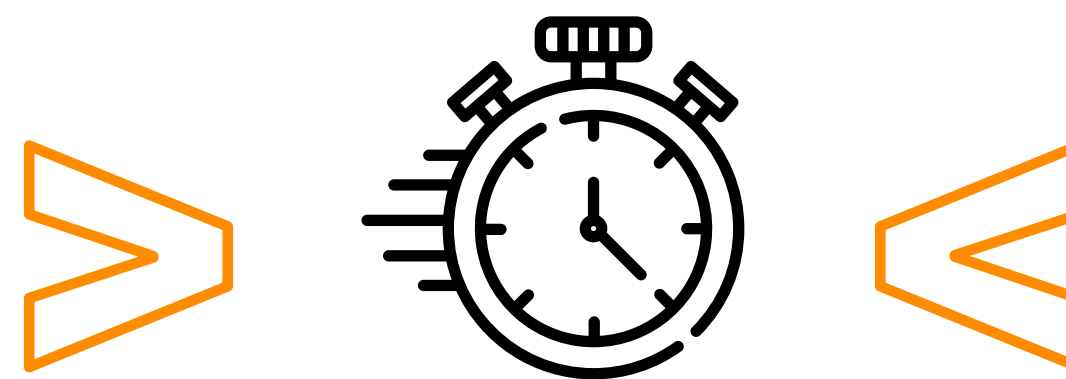


#### Retherm



#### Service

It allows separating  
the food preparation  
moment from the  
service moments.





## Value proposition of the JANBY Track

**JANBY Track is the complete solution for retherming and cooking,** it ensures the standardization and optimization of the processes in the kitchen, enabling a higher quality of the product in an efficient way.

---

The solution is a combination of **software and hardware** that favours time saving in the kitchen thanks to a label and Tag system that identifies the exact retherming and cooking points of each elaboration. The standardized recipes usually include process controls that foster food safety (HACCP) for a safer and easier process.

Establishing this simple working system can benefit **resource management and time savings in the kitchen** as the JANBY Track takes care of ensuring the quality parameters.

Also, thanks to the **JANBY Cloud** connectivity you will be able to control your kitchens like never before.





# Benefits



# Benefits

**Food safety  
and traceability**

**Increased tastiness  
and quality**

**Cost reduction**

**Ensures and  
replicates results**

**Culinary innovation:  
sophisticated plates**

**Better client  
service**

**Food waste  
reduction**

**Better management  
and decision  
making tools**

**Automatization**

**Scalability**

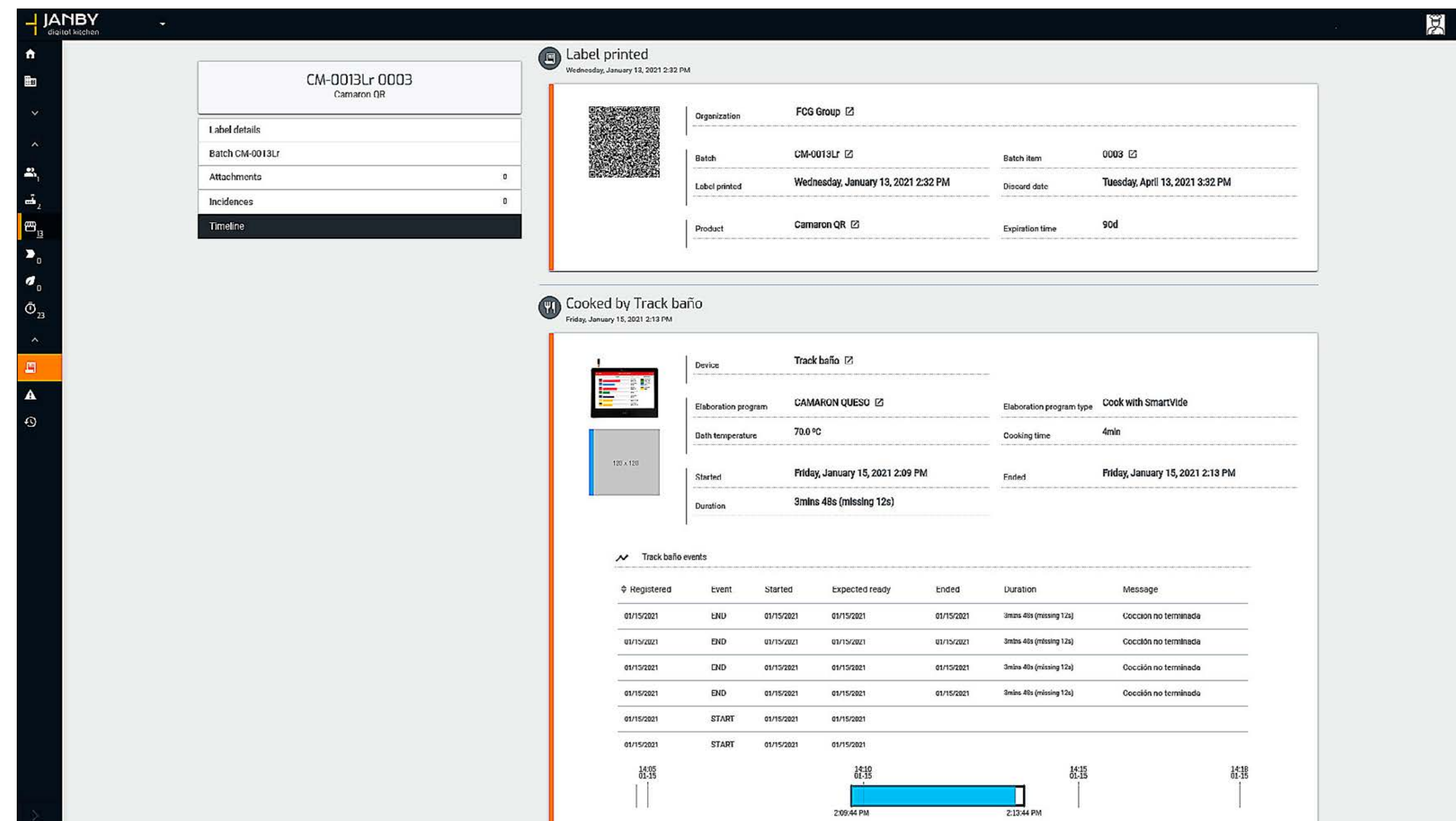


# Benefits

## Food safety and traceability

The system records the **history of each bag**, enabling the follow up of all cycles.

Also, the individual control of each bags, makes it possible to identify and track **special needs** of clients, such as **diets** and **allergens**.



[Go back to Benefits](#)

## Increasing tastiness of the product and quality

Food **flavour, texture** and **nutrients** are preserved keeping the tastiness and the products qualities at a maximum level.



[Go back to Benefits](#)



## Cost reduction

**JANBY Track** contributes to improve the operations and flow in the kitchen by reducing operation time and staff required.

This is translated into **higher productivity and efficiency.**



[Go back to Benefits](#)



## Ensures and replicates results

The **efficiency of the workflow** and the saving that this brings, summed up to a **higher client satisfaction** benefits the profitability of the business.



[Go back to Benefits](#)



## Culinary innovation: sophisticated offer



The system can be used to elaborate both, **high end** and more **regular menus**. The software has a module that enables the **parametrization of the different recipes**.

[Go back to Benefits](#)



## Better client service

The **offer of the menu can be extended** and quality kept thanks to the standardized workflow and optimization of the serving times.



[Go back to Benefits](#)



## Benefits

# Food waste and Food loss reduction

The Sous-Vide food preparation technique **extends shelf life**.

This process combined with a system based on **individual food portions** that are served **on demand** reduces food waste and food loss significantly.



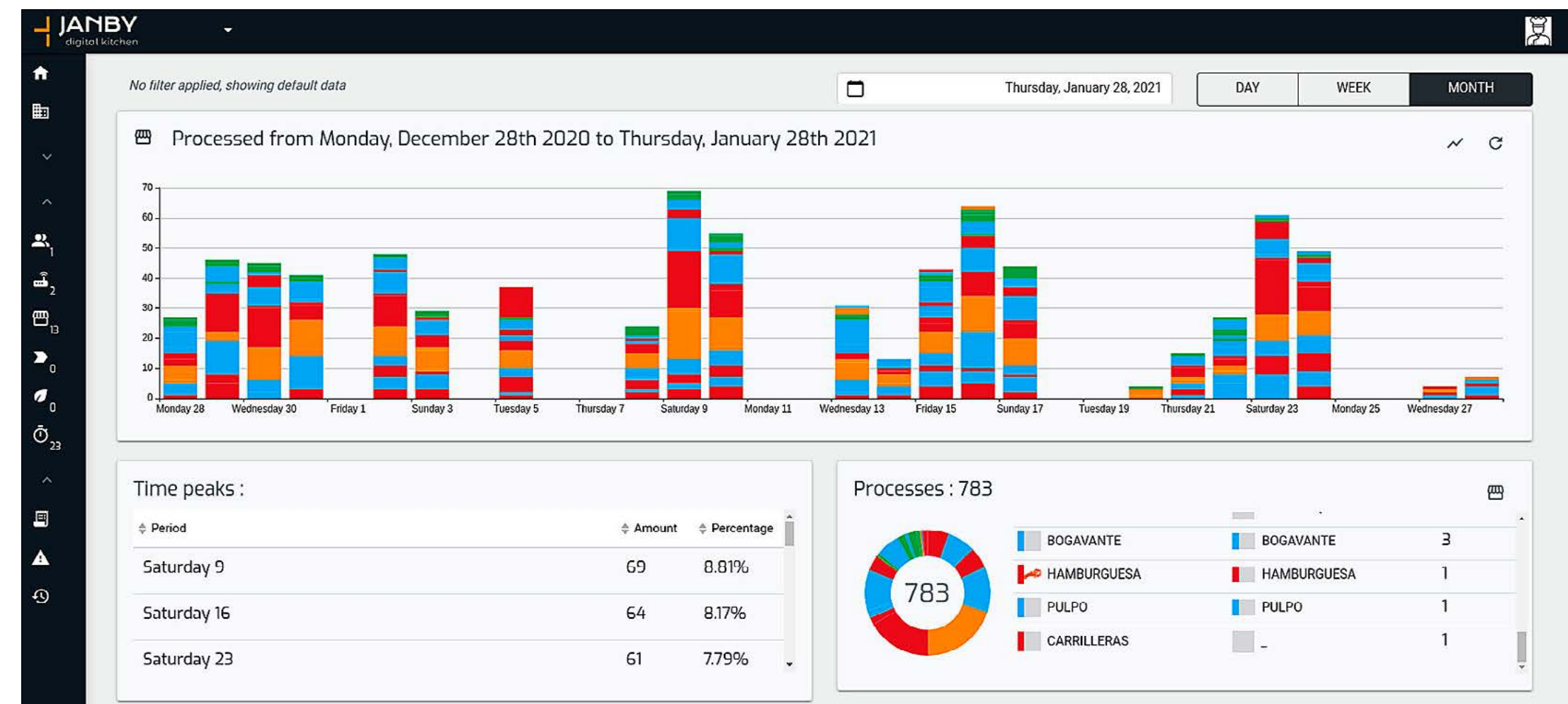
[Go back to Benefits](#)

# Benefits

## Better decision making

JANBY Track generates **reports about the cooking time and temperatures of each bag**, this enables a complete tracking and control through the cloud.

All this reports can be used to analyse the different parts of the business and to **take decisions** accordingly.



Go back to **Benefits**



## Automatization

All recipes are encoded in the Track, so that the **chef is not required at the service moment.**

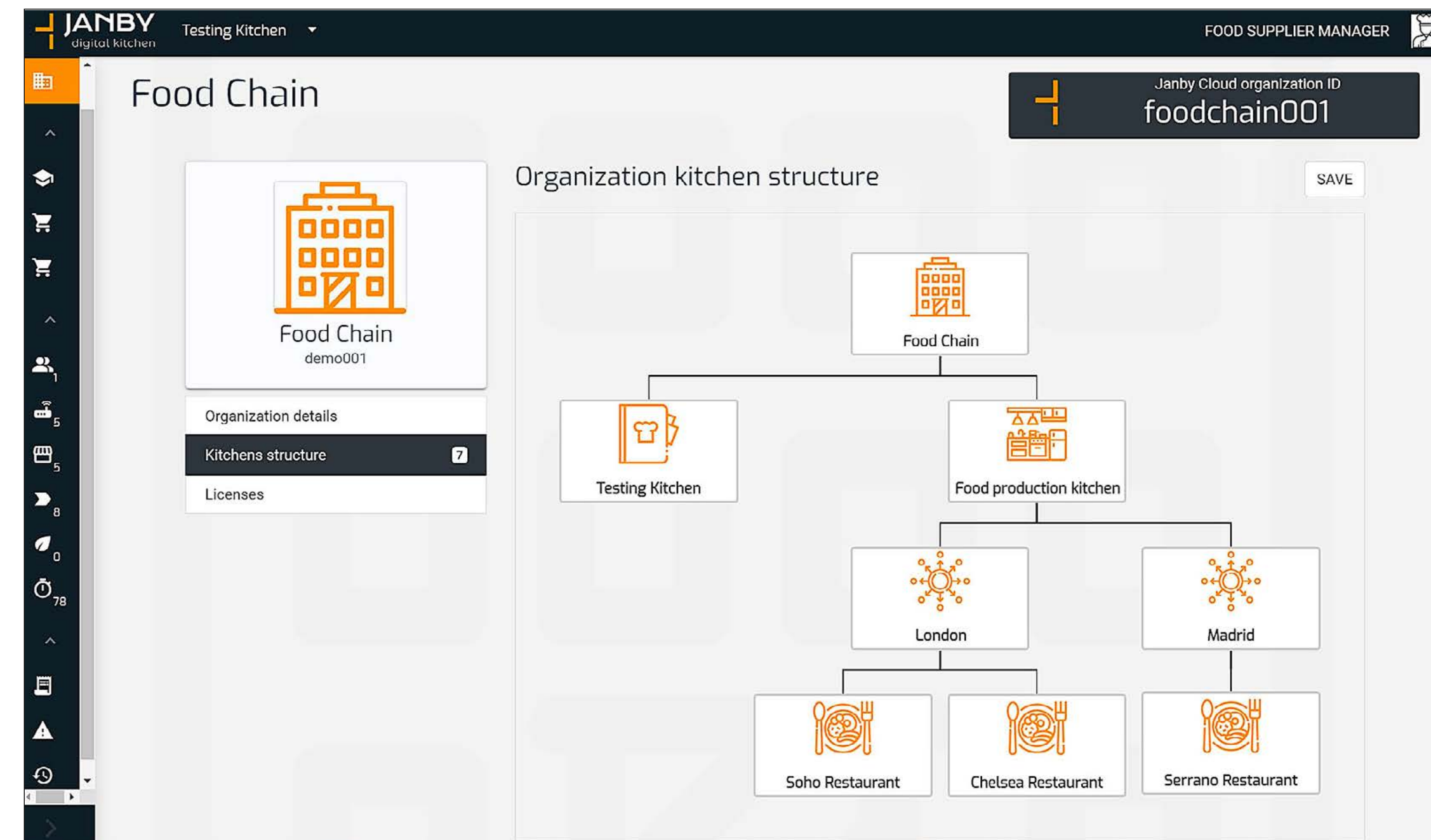
The time each bag spends in the water is also automatically controlled by the Track, so that the operator can use this time to carry on other tasks.



Go back to **Benefits**

## Scalability

Thanks to JANBY Track, it is **possible to replicate the same process in any other kitchen**, and this makes scalating concepts easier.



Go back to **Benefits**





Who is it  
aimed for

Who is it  
aimed for

The system gives **answer to real needs in professional kitchens** and is the best ally to those professionals that are familiar with the Sous-Vide cooking technique or for those who want to retherm a third parties product.

The system **improves the work flows and processes of any professional kitchen.**



Who is it aimed for

# Hotel Chains



## Value proposition

Offer a higher service through a sophisticated and innovative gastronomic experience without the need of additional personnel.

[Go back to Who is it aimed for](#)

### THE CHALLENGES OF HOTEL CHAINS



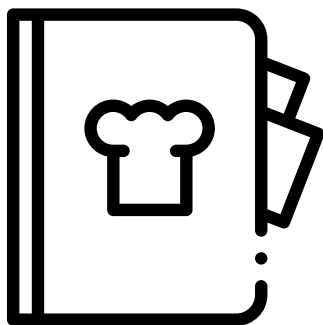
#### Efficient management and automatization

Coordinate kitchens, recipes, events and targets.



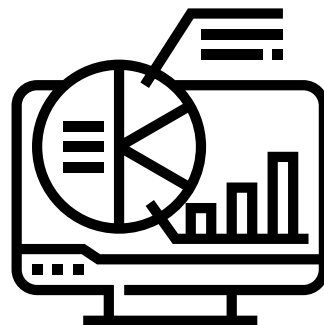
#### Guarantee food safety and quality

Guarantee the best ingredients and its processes.



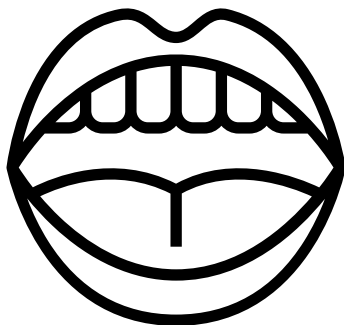
#### Culinary innovation

Offer renewal and constant sophistication of the offer.



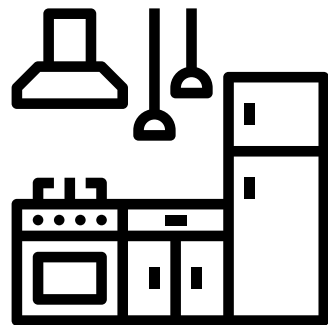
#### Data for decision making

Historic analysis of data for the optimization of processes and offer improvement.



#### Improved organoleptic of the product

Offer a multisensorial and international experience.



#### Improve the service

Efficiency in the kitchen in favour of a better client service.



# Colectivities



## Value proposition

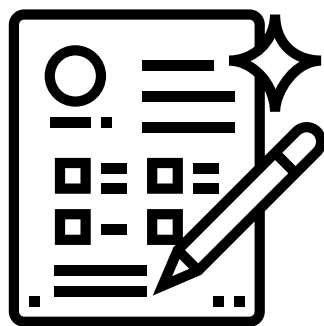
Extend your offer by keeping optimal nutritious values and guarantee a safe and quality service through an efficient management.

[Go back to Who is it aimed for](#)

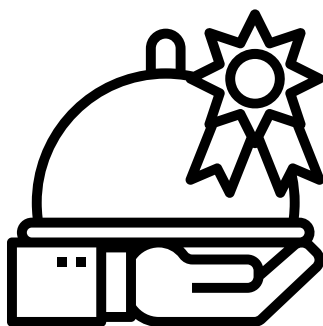
### THE CHALLENGES OF COLECTIVITIES



**Management**  
Coordinate diverse events and processes.



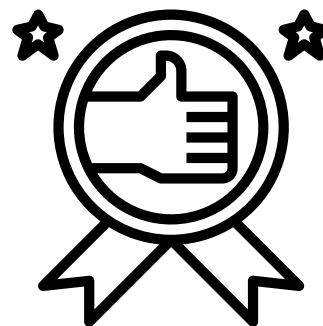
**Flexibility**  
The capacity to adapt to special needs.



**Food safety**  
Guarantee that food meets quality standards.



**Nutritional values**  
Food with disctintive nutritional values.



**Quality**  
Optimal food quality and service.

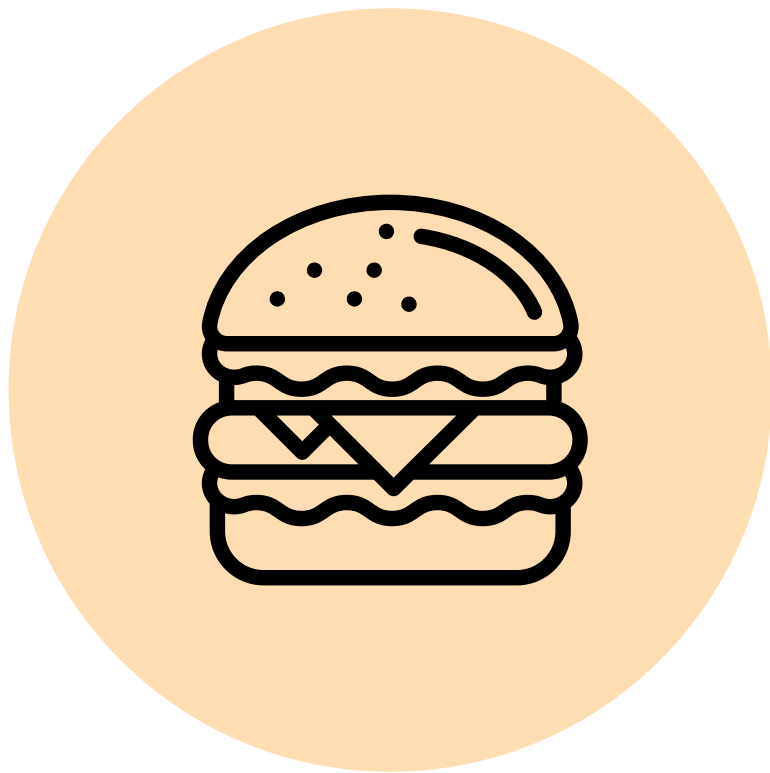


**Profitability**  
Maximum performance.



Who is it aimed for

# Food chains

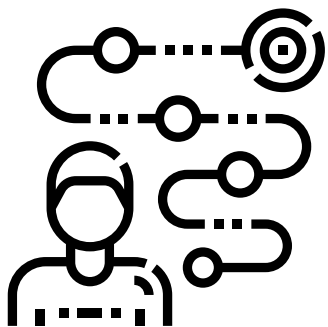


## Value proposition

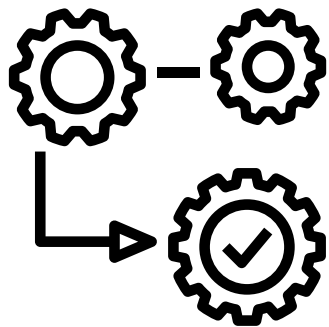
Increase control over the opreations of your business through standardization.

Go back to Who is it aimed for

### THE CHALLENGES OF FOOD CHAINS



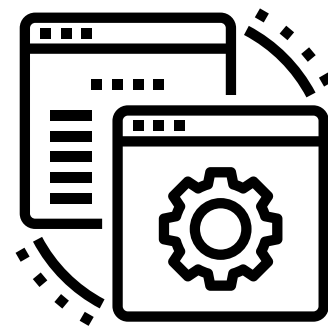
**Management**  
Coordinate and standardize operations.



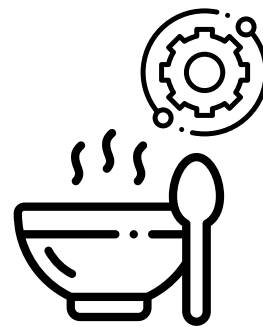
**Efficiency**  
During production and service by optimizing resources.



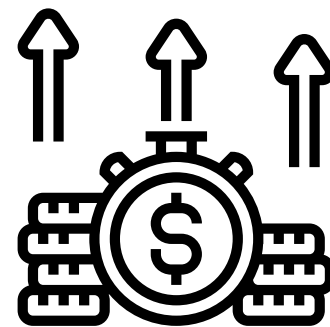
**Food safety**  
Guarantee safety.



**Automatization**  
Digitalization and analysis of processes to automate operations.



**Replicability**  
Reproduction of standardized recipes.



**Reduce cost and increase profitability**  
Maximize profitability per plate (less workforce, less space...).

Who is it aimed for

# Independent restaurants, Hotels and Colectivities

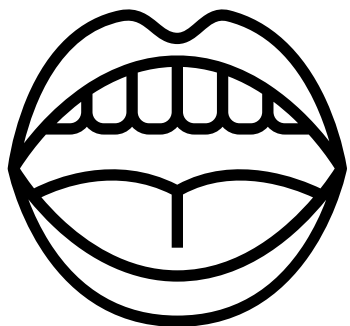


## Value proposition

Offer wider menu options and a multisensory experience with high quality products in a profitable way. Extend your menu options and service hours without big investments in training.

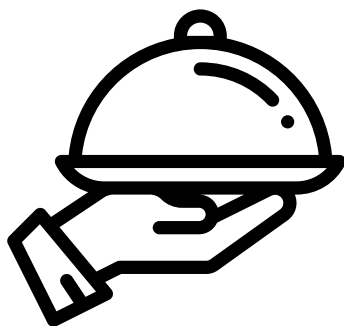
[Go back to Who is it aimed for](#)

### THE CHALLENGES OF INDEPENDENT RESTAURANTS



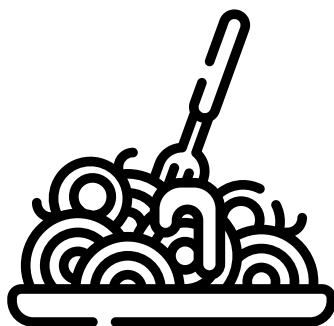
#### Efficiency and profitability

Cost reduction and increase of efficiency.



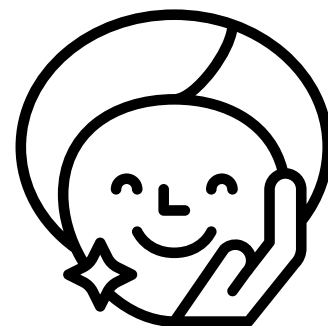
#### Culinary specialization

Create different dishes to differentiate the offer.



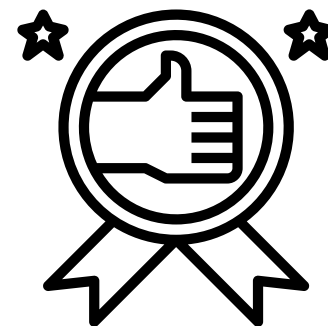
#### Traceability

Control each product and its processes from the origin.



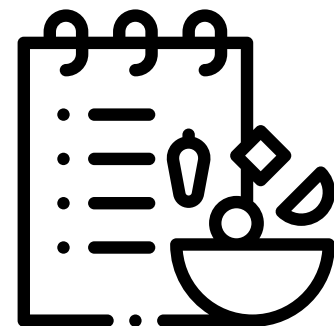
#### Service

Be able to offer outstanding and memorable experiences.



#### Superior quality and organoleptic

Food offer and service with outstanding characteristics (flavour, nutrients aromas...)



#### Innovation

Modify or create new gastronomic ideas.



Who is it aimed for

# Food producers or food manufacturers

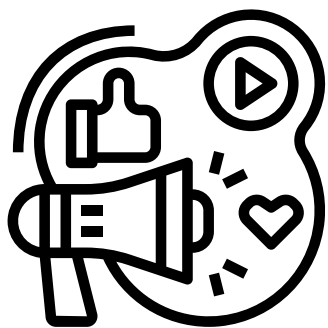


## Value proposition

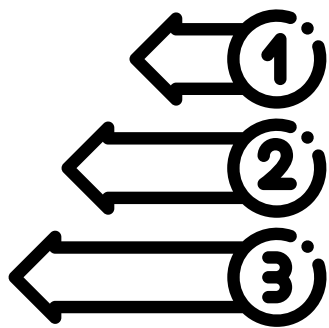
Digitalize and automate supply to have total control over the chain and retain customer loyalty through a high value service.

Go back to **Who is it aimed for**

### THE CHALLENGES OF FOOD MANUFACTURERS



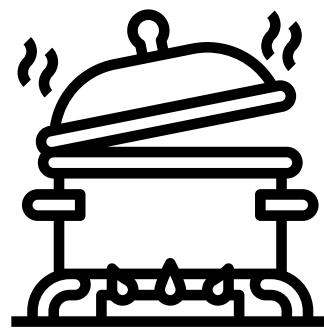
**Market positioning**  
Through a differentiating offer with a high added value.



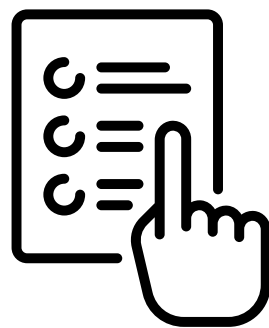
**Control over the supply chain**  
Manage and monitor every process the food goes through.



**Client loyalty**  
Extend client compromise through a differentiated offer.



**The solution to retherm your products maximizing their quality.**



**Continious information for decision making.**

**Process automatization**  
Agile processes through standardized and automated systems.

Who is it aimed for

# Delivery companies

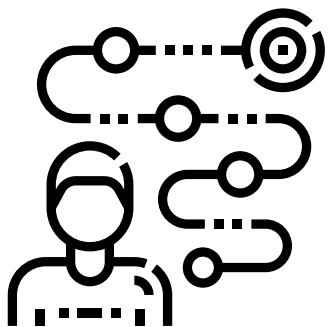


## Value proposition

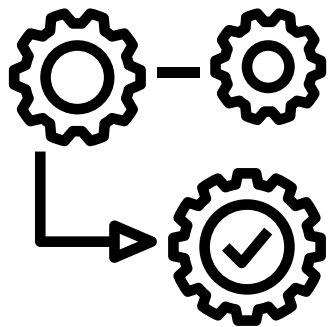
Keep total control over the whole chain.  
Automate the supply of the Dark Kitchens  
and gain customer loyalty.

Go back to **Who is it aimed for**

### THE CHALLENGES OF DELIVERY COMPANIES



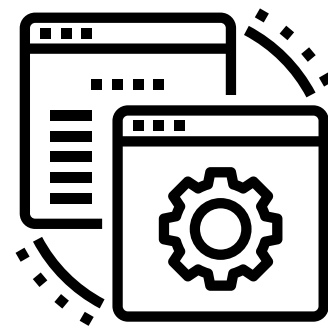
**Management**  
Coordinate and standardize operations.



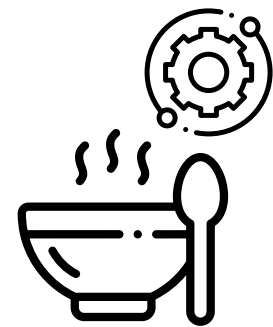
**Efficiency**  
During production and service by optimizing resources.



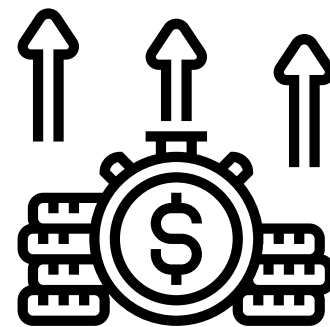
**Food safety**  
Guarantee safety.



**Automatization**  
Digitalization and analysis of processes to automate operations.



**Replicability**  
Reproduction of standardized recipes.



**Reduce cost and increase profitability**  
Maximize profitability per plate (less workforce, less space...).





# Elements

## JANBY Track solution

With the **JANBY Track** is possible to control the retherming and cooking times and temperatures of the different bags that share a water tank.

The JANBY Track is a monthly suscription that comes with **a tablet JANBY Box** and a **JANBY Track license** able to communicate with the Sous-Vide equipment.



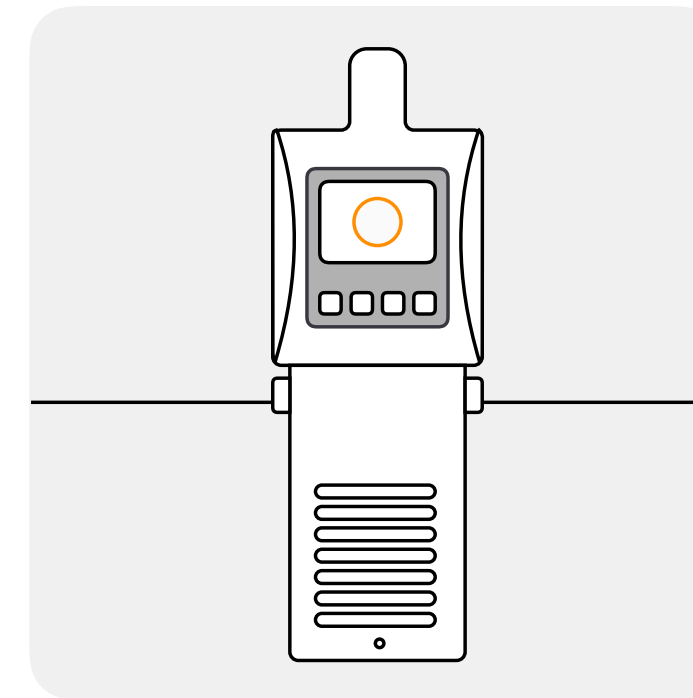
Thanks to the JANBY Track, we go from the Sous-vide as a culinary technique, to Sous-Vide as a management system. This gives us not only organoleptic benefits, but also operational advantages and cost reduction.



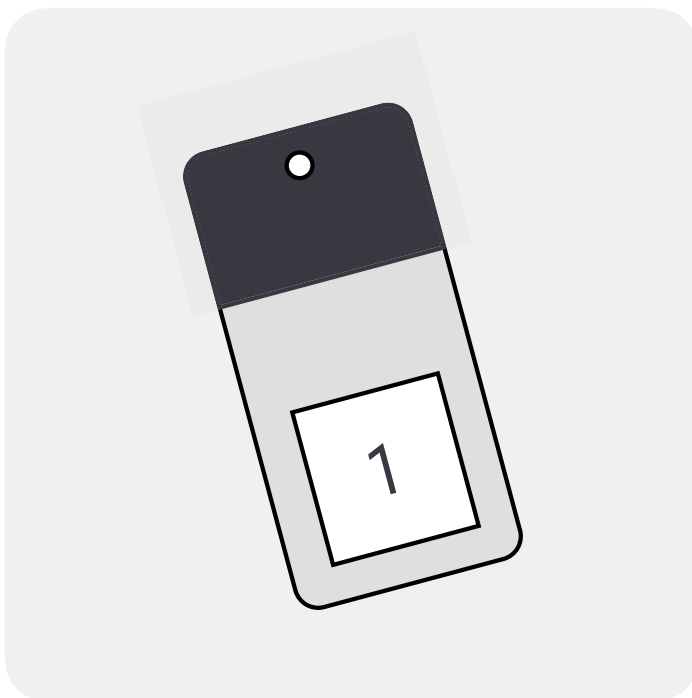
## Elements of the JANBY Track



The system is composed of a specifically dedicated **JANBY Track** terminal that contains a software and several connectivities.



The system can be integrated with different Sous-Vide equipment, attending to the needs of each kitchen.



The solution is complemented with a series of accesories thought to provide the best user experience.



Some consumables are necessary in order to operate at the highest efficiency.

Licenses

JANBY Box

A specifically dedicated terminal that contains a software and several connectivities.



CORE

- JANBY Box
- Installed Track Core license
- Individualised control of bags through the JANBY Tags
- Connection to up to 3 SAMMIC SmartVides
- Historic log of up to 3 months.



PRO

- JANBY Box
- Installed Track PRO license
- Everything included in the CORE license
- Centralised data in the JANBY Cloud
- Remote control of the device from JANBY Cloud
- Intelligent label reader
- Historic log of up to 6 months.



UNLIMITED

- JANBY Box
- Installed Track UNLIMITED license
- Everything included in the PRO license
- Printing of intelligent labels
- Unlimited JANBY Cloud
- Unlimited historic log.





# Elements

[Go back to JANBY Track Elements](#)

## JANBY Tags

The JANBY Tags are used to identify the different elements that share the bath. They allow the product to be identified and its evolution traced individually.

Available in 8 different colors, they can be purchased numbered from 1 to 9 or unnumbered. These will be numbered later by the user.

## JANBY Tag stand

JANBY Tag organizer for desktop.



## Sous-Vide probe

Sous-Vide probe that allows the user to track the temperature of the product throughout the entire cooking cycle.



## Tablet bracket

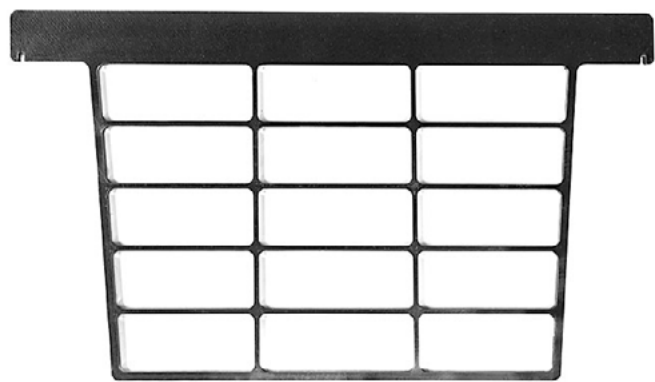
**Bracket for table.**

**Bracket for wall.**



## Bath dividers

Bath dividers to better organize the bags.



## Tag holder - bath organizer

Comb type structure to organize the tags that are into the bath.



## Printer

Direct thermal printer or thermal transfer.

It allows to print labels directly from the JANBY Track devices with a JANBY Track UNLIMITED license.



## Consumables

### Vacuum sealing bags

- Plastic bags for vacuum sealing and Sous-Vide cooking.
- For preservation and cooking up to 80°C and 120°C.
- 4 different sizes adapted to the different kitchen needs.
  - 150 x 150
  - 165 x 200
  - 180 x 300
  - 300 x 400



### Thermal labels and ribbon roll

- Thermal transfer labels and a ribbon roll.
- Made of polypropylene, highly recommended for difficult applications exposed to humidity, ice, heat...
- Submersible in Smartivide up to 100°C.
- Perfect to use with the label printer and the JANBY Track. Available in 2 sizes:
  - 55x45 (5000 labels) and a ribbon roll
  - 55x90 (2500 labels) and a ribbon roll.



### Probe foam seal

Sous-Vide probe foam seal to the heart to prevent losing vacuum into the bag when using a needle probe.

Essential to achieve rigorous control of the heating and regeneration times of a product.

- 10mm. x 4m.







# How does it work



## How does the JANBY Track work?

1



**Central Kitchen** or food manufacturer to produce individual portions that have a QR code.

2



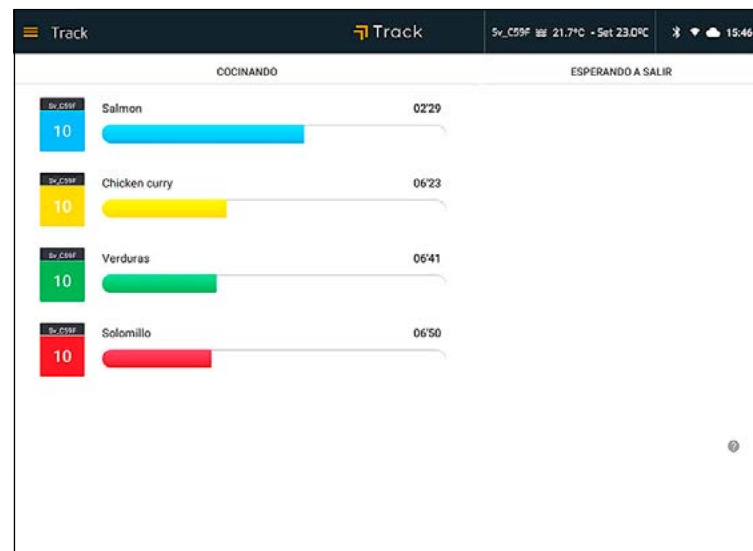
**Restaurant** receives and stores the product.

3



**Restaurant POS** introduces the order and this communicates with the Track.

6



**JANBY Track** controls each elaboration's time for the established temperature.

5



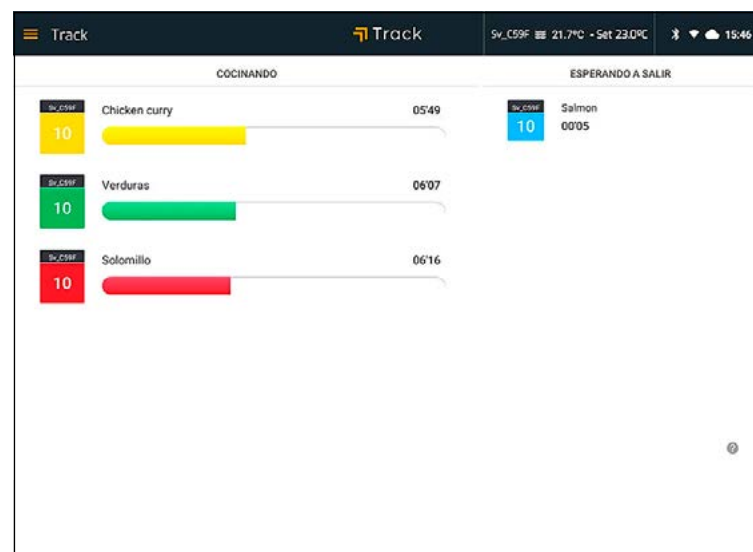
**The operator assigns a TAG** and introduces the portion into the water tank.

4



**The operator** scans the QR and automatically configures the Sous-Vide equipment.

7



**The operator** receives a notification to extract the bag.

8



**Food is ready** to plate up and serve.

9



**Cloud analysis:** historic data, traceability, pasteurization, consumption...



# Technical features



- **Low Energy Bluetooth**, to communicate and autoconfigure the SmartVide.
- **Wifi**, to connect to the Cloud and update the latest versions of the software.
- **NFC reader** to work with the JANBY Tags.
- **QR reader**.
- **RFID LF reader** for user identification.
- **RFID UHF reader**.
- **Printer connection**.







# Contact

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