

KitchenEssentials™

TT-700 Multi-Product Touchscreen Timer

7-INCH TOUCHSCREEN TIMER

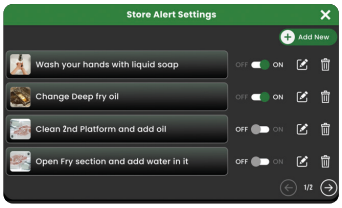


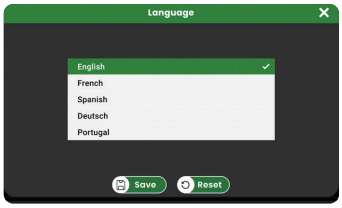
The TT-700 Multi Product Touchscreen Timer revolutionizes kitchen operations with its intuitive design and powerful features. Designed to streamline workflows, enhance food quality, improve efficiency, and cut waste, it provides the control and visibility needed in high volume food service environments.

Featuring a large, glove friendly 7" capacitive touchscreen with picture based programming, the TT-700 minimizes operator errors, overcomes language barriers, and simplifies staff training. Integrated wireless connectivity enables you to track operations, store alerts and tasks, and send “Cook More/ Prep More” notifications for seamless coordination and increased productivity.









KorrectProduction™ Ready!

The TT-700 seamlessly integrates with the industry-leading kitchen management system.

Precision at Every Station.

The TT-700 brings pinpoint timing and intuitive, picture-based programming to every cook line. From grill to fryer to holding, staff stay in sync for increased throughput and improved order fulfillment.

Simplify Training. Amplify Performance.

With visual, image-driven menus and guided cooking steps, the TT-700 eliminates guesswork and language barriers. Less time training means more time serving, while consistent procedures protect your food quality and brand standards.

Connected Kitchens. Smarter Operations.

Built-in Wi-Fi, Bluetooth, and USB connectivity let you update recipes, sync timers, and monitor production across stations. The TT-700 keeps your kitchen coordinated and connected.

Maximize Throughput. Minimize Waste.

The TT-700’s multi-product touchscreen lets your team manage multiple cook cycles simultaneously. Audible and visual alerts prevent overcooking, while built-in analytics help you optimize workflows and boost profitability.

Future-Ready Performance. Built to Last.

Rugged, glove-friendly, and easy to clean, the TT-700 thrives in the busiest restaurants. Its scalable platform grows with your business—from one station to multiple stations.

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Commercial Kitchen Intelligence

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Features & Benefits

Multi-Stage Cooking Control

- Create multi-step recipes with precise timing, alarms, and visuals for each stage.
- Transfer active timers between stations (grill, fryer, oven, holding) without losing accuracy.
- Choose manual or auto-cancel modes and track each phase via total or stage-by-stage countdowns.

Intuitive, Visual Operation

- Bright 7-inch glove-friendly touchscreen with color-coded status.
- Picture-based recipe interface with a build mode that visually guides staff step-by-step through every product.
- Filter by food group or day part so team members only see items relevant to their role or shift.
- Unified active screen view displays all timers on a central dashboard.

Consistency & Simplified Training

- Visual, icon-driven interface eliminates language barriers and reduces onboarding time for new team members.
- User group customization provides color-coded access by shift or role, keeping operations organized.
- Built-in on-screen "Help" gives staff instant answers—no manuals, no confusion, no downtime.

Performance & Operational Insights

- Built-in counters track daily, weekly, and monthly product volumes.
- Data export capabilities support compliance, auditing, and performance reporting.
- Store alerts and reminders automate cleaning, maintenance, and safety tasks to ensure compliance and maintain brand standards.

Designed for Reliability & Safety

- Durable, high-heat design built for demanding kitchen environments (up to 158°F / 70°C).
- Flexible mounting (portrait or landscape) for any station layout.
- Password-protected manager access safeguards recipes and settings.
- On-screen help and troubleshooting ensure smooth operation and minimal downtime.

Connected & Customizable

- Wi-Fi and Bluetooth enable wireless recipe uploads, updates, and pairing with printers or probes.
- USB integration for quick import/export of recipes, configuration files, and performance data.
- Adjustable settings for brightness, sound, and language ensure every kitchen's optimal workflow.

Specifications

- **Display:** 7" PCAP LCD touchscreen
- **Power:** 90–240 V AC, 50/60 Hz
- **Connectivity:** Wi Fi, Bluetooth, USB
- **Operating environment:** Up to 158 °F (70 °C), 90% RH
- **Mounting:** Portrait or Landscape orientation
- **Audible output:** 5 tones, 4 volume levels (80 dB @ 3 ft)
- **Integration:** KorrectProduction™ compatible
- **Compliance:** RoHS certified
- Engineered and manufactured in the USA

Shipping Weight

- Approx. 4 lbs. (1.81 Kg)

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