

KitchenEssentials™



Kitchen Timer (TT-700)

OPERATING GUIDE

KitchenBrains®
Commercial Kitchen Intelligence

229-60208 10/25 Rev A

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Introduction

The Kitchen Brains® FASTIMER® TT-700 represents the next generation of kitchen timing technology. It combines a 7-inch capacitive touchscreen, Wi-Fi connectivity, and Bluetooth pairing with intuitive icons and real-time data. Built on the reliability of the TT500, the TT-700 adds smarter features that help kitchens maintain consistency, improve speed, and enhance food safety.

The TT-700 allows multiple stations: grill, fryer, oven, holding, and beverages to be managed from one central system. Timers are color-coded for clarity, recipes include images and step-by-step instructions, and all active cycles can be viewed on one screen. With predictive alerts, wireless transfers, and a powerful build library, the TT-700 is more than a timer it is a complete kitchen assistant.



Fig 1. TT-700 Touchscreen Timer

Safety Information

Notices

Read this guide carefully before installing or operating the TT-700.

- Only operate the unit as described in this guide.
- Do not attempt to modify the device. Unauthorized changes void the warranty.
- Kitchen Brains accepts no liability for misuse or damage caused by incorrect installation or cleaning.

The TT-700 is designed for foodservice environments with temperatures up to 158°F (70°C). Always install the unit away from open flames, fryers, or moisture sources.

Cleaning: Wipe the surface with a damp cloth and foodservice-approved cleaner. Avoid abrasives, solvents, or high-pressure sprays. Do not allow grease or oil to accumulate on the touchscreen.

USB Use: The USB port is for uploading recipes, images, and exporting data only. Do not connect cell phones, cameras, or unapproved devices.

Power: Use only the supplied grounded cord (90–240 VAC, 50/60 Hz). Do not operate with damaged cords.

Warning: Failure to follow these instructions may damage the unit and void the warranty.

Features of the TT-700

The Kitchen Brains FASTIMER TT-700 is designed to improve speed, accuracy, and consistency in today's busy kitchens. With its large touchscreen, wireless connectivity, and intuitive tools, it simplifies operations while ensuring food quality.

Key Features include:

- **7" Capacitive Touchscreen** – Bright, durable, and responsive, even when staff are wearing gloves.
- **Multi-Stage Cooking** – Recipes with unlimited stages, each with its own time, alarm, and optional image.
- **Color-Coded Status** – Green (active), Yellow (attention soon), Red (action required).
- **Counters** – Tracks daily, weekly, and monthly food item counts for data-driven planning.
- **Transfer Function** – Seamlessly move dishes between stations while keeping timers intact.
- **Store Alerts** – Customizable reminders for cleaning, food safety, and maintenance tasks.
- **Wi-Fi Connectivity** – Enables wireless recipe updates, reporting, and remote monitoring.
- **Server Configuration** – Links to corporate systems for synchronized data and menu control.
- **Bluetooth Pairing** – Connects to local wireless devices such as tablets or printers.
- **USB Support** – Import/export recipes, images, and configuration files.
- **Customizable Settings** – Adjust volume, brightness, languages, and alarm tones.
- **On-Screen Help** – Built-in troubleshooting and guidance for staff and managers.
- **Clear All Button** – Cancel all running timers at once if necessary.
- **Navigation Arrows** – Scroll between multiple recipe pages quickly.
- **Auto Cancel Modes** – Select manual or automatic end-of-stage actions.
- **Delta/Sum Timing** – Stage-by-stage countdown or total cycle countdown.

Operating the TT-700

Main Operating Screens (TT-700)

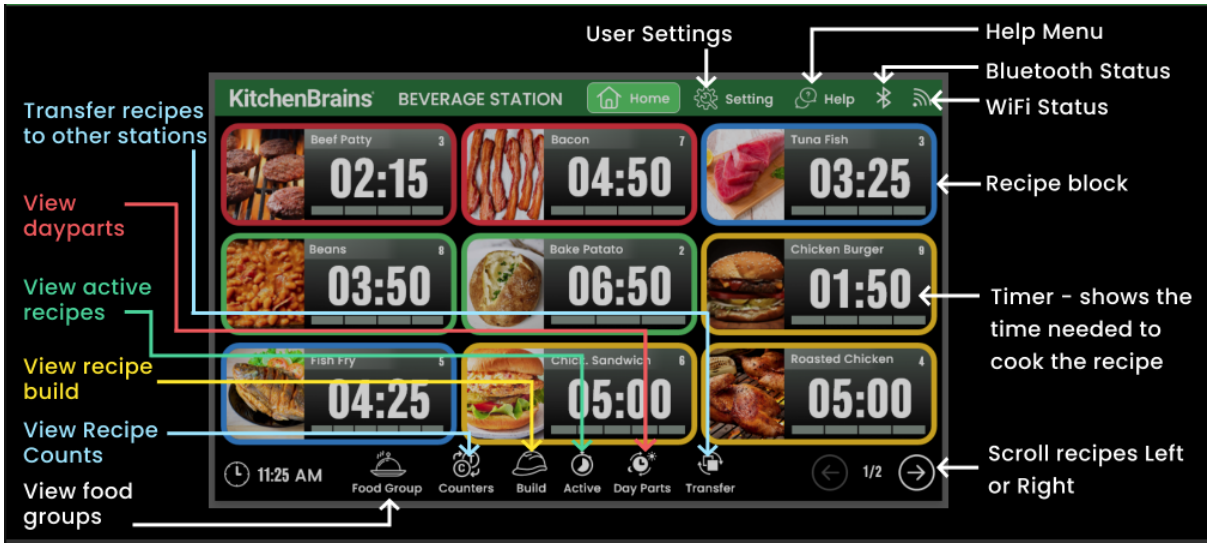

Fig. 2 Main Operating Screen

When powered on, the main operating screen displays sections with product names, images, countdown time, and color-coded borders. A green border indicates a cycle in progress, yellow signals that an action will soon be required, and red means the cycle is complete and product must be handled immediately.

Multiple pages of items are available. Use the arrows to navigate between pages. At the bottom of the screen, operating icons provide access to Food Groups, Counters, Build, Active, Day Parts, and Transfer.

To start a cook cycle, simply tap the recipe icon. The programmed timer begins automatically. If the recipe includes multiple stages (for example, Sear, Flip, Shake, etc), the TT-700 will display the current stage and alert when the next step is required.

Key Elements of the Home Screen:

1. Recipe Name
    a. Displayed at the top-left of the recipe card. Example: *Beans*.
    b. This allows the user to quickly identify which recipe is currently available or being cooked.
2. Number of Cook Cycles Completed
    a. Displayed at the top-right corner of the recipe card.
    b. Example: *8* indicates the recipe has been cooked 8 times.

c. This helps track how many times a specific recipe has been prepared.

3. Border Color – Food Group Indication
    a. The border around the recipe card indicates the recipe's food group.
    b. The active recipe currently selected is highlighted with a green border.
    c. This visual cue allows quick identification of the selected recipe and its category.

4. Number of Stages and Stage Status
    a. Located at the bottom of the recipe card, represented as small horizontal bars.
    b. Each bar represents a cooking stage.
    c. Stage colors and meanings:
        i. Green – Active stage (currently in progress)
        ii. Orange – Stage Complete
        iii. Gray – Incomplete stage (not started yet)
        iv. Red – Recipe Complete

5. Cooking Time Display
    a. The central portion of the card shows the remaining cooking time in large digits (e.g., *03:50*).
    b. This provides a clear, at-a-glance indication of how much time is left for the recipe to complete.

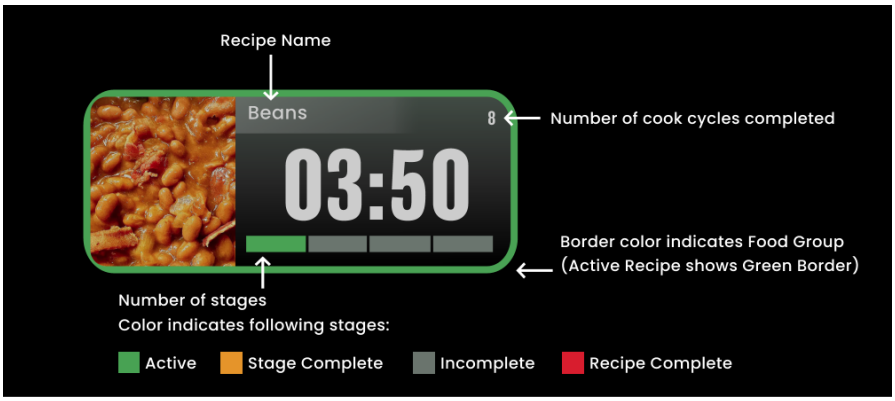

Fig. 3 Key Elements

Food Group

Food items can be filtered by group, such as Meat, Poultry, Seafood, Vegetables, or All. Filtering on this groups helps staff at specific stations focus only on the products they need to manage, reducing clutter and errors. Each group displays only the relevant recipes with their timers and images. Each group is color-coded, i.e., Meat: Red, Seafood: Blue, Poultry: Yellow, and Vegetables: Green.



Fig. 4 Food Group Selection Screens

Counters Section



Fig. 5 Counters Section

The Counters screen shows how many times each item has been prepared during the day, week, and month. Counts increase automatically every time a cycle completes. This feature provides product

totals, and can be useful in managing inventory. Managers may reset counters to align with reporting schedules.

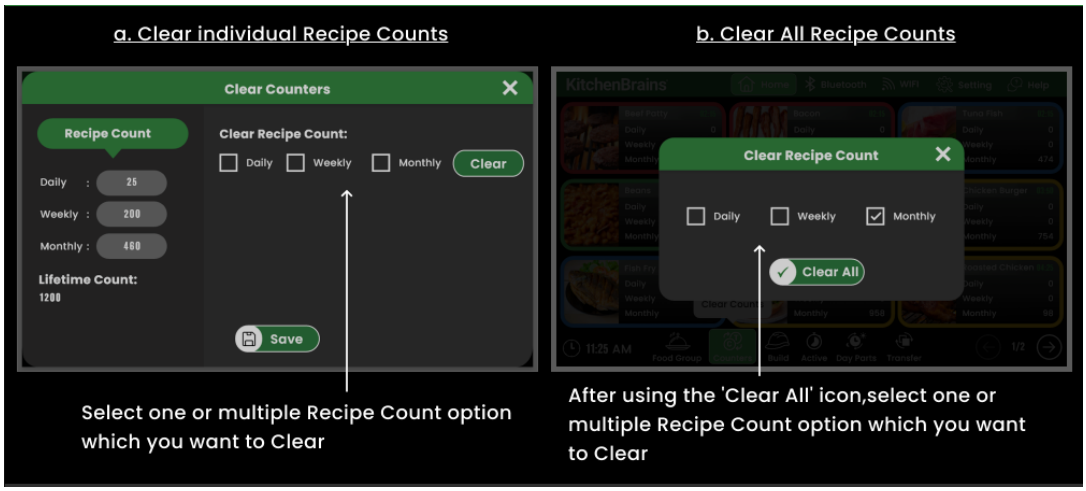

Fig. 6 Clear Count Screen

Build Section

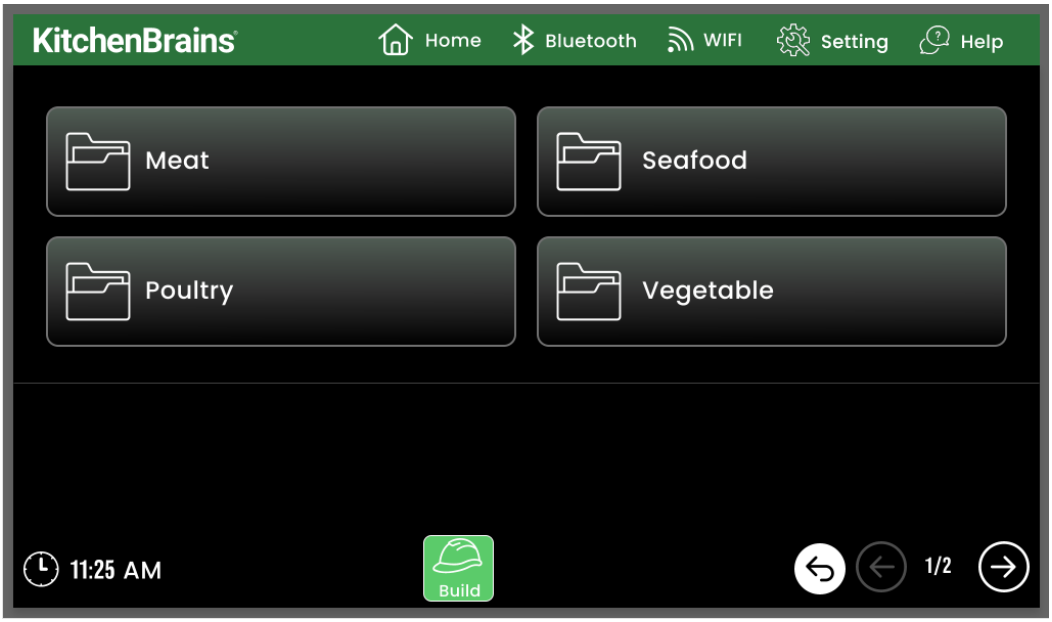

Fig. 7 Build Section

The Build function provides step-by-step recipe preparation instructions. Each recipe can include unlimited steps with text and images, guiding staff through preparation and completion.

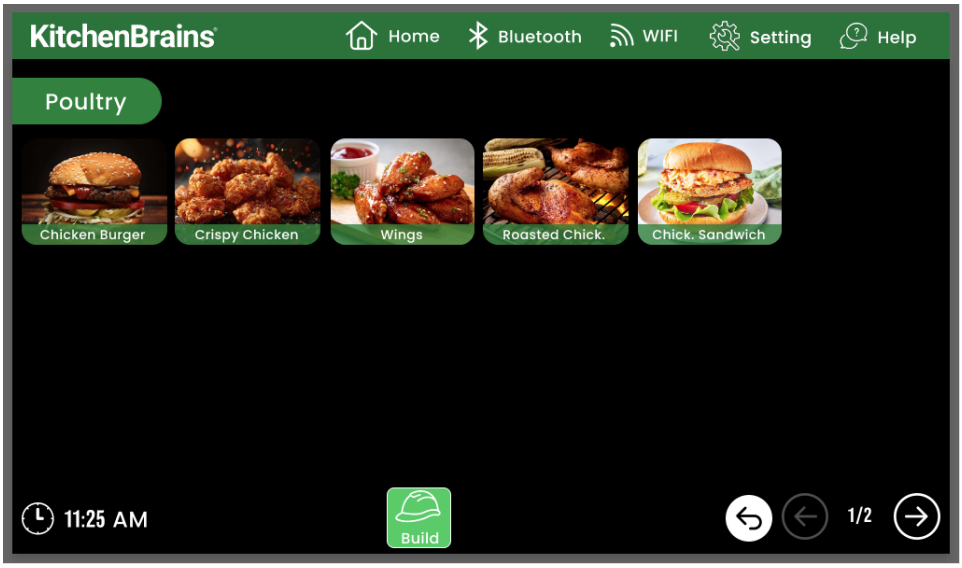

Fig. 8 Select Poultry for build section

For below example, a chicken burger recipe may display:

- Toast the bun.
- Place grilled patty on the bun base.
- Add cheese slice.
- Add lettuce and tomato.
- Close with the bun top.

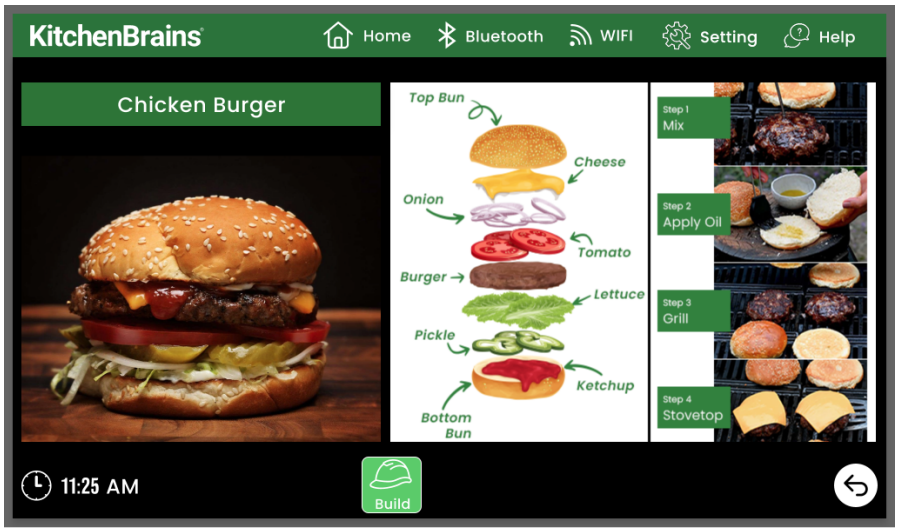

Fig. 9 Steps for chicken burger recipe

Build mode reduces training time for new staff and ensures consistency across shifts. Updates can be made via USB or Wi-Fi to reflect seasonal menus or promotions.

Active Screen

The Active section of the TT-700 provides a centralized view of everything currently cooking or holding in the kitchen. Instead of looking across multiple recipe tiles or flipping between pages, staff can use the Active screen to see all running timers in one place, organized for quick action.

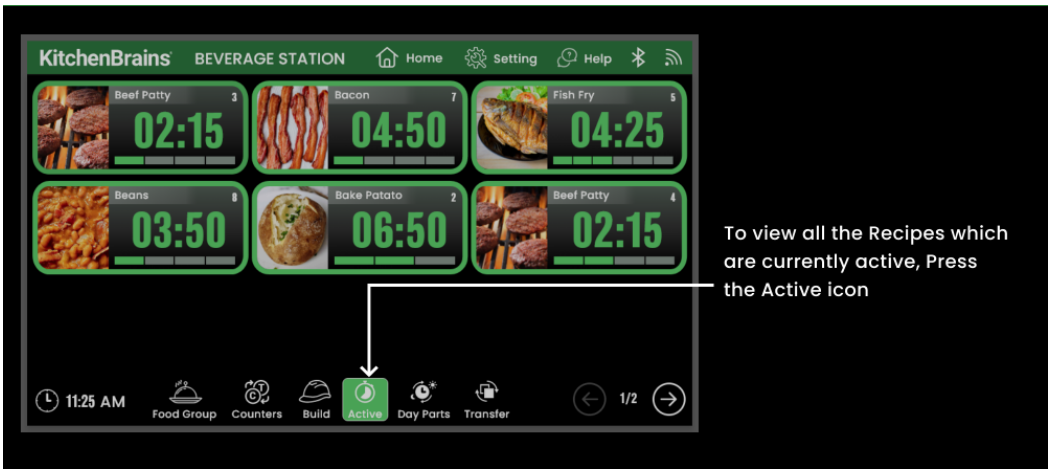

Fig. 10 Active Screen

Day Parts Section

The Day Parts feature of the TT-700 allows kitchens to organize their menu items based on different times of day, such as Breakfast, Lunch, Dinner, and Late Night. Selecting a Day Part filters the display to show only the food items available at that time of day, making transitions between shifts smooth and error-free. Users can define the Day Parts section according to their needs and time preferences..

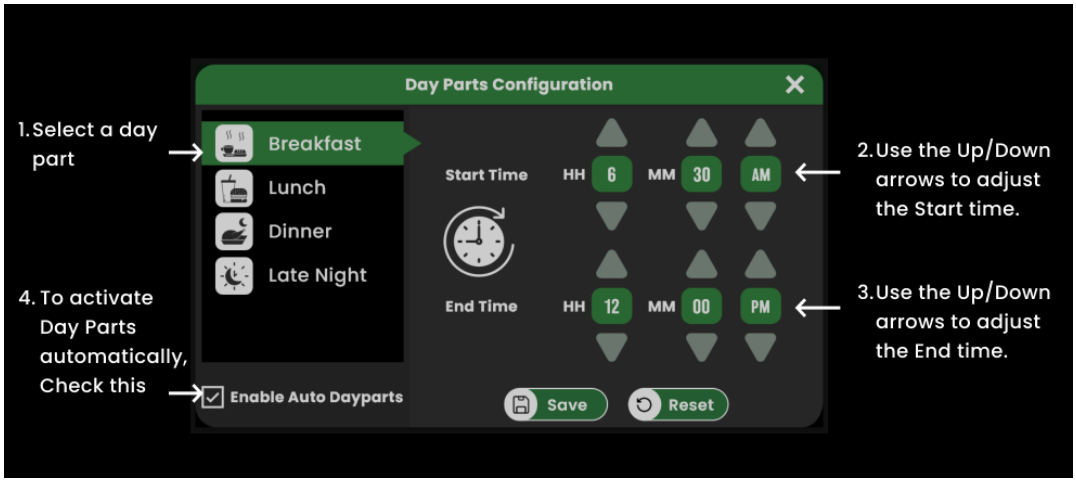

Fig. 11 Setting Day Parts Section

This function keeps the timer easy to use, reduces confusion, and helps staff focus only on what they need for the current shift.



Fig. 12 Day Parts Section

Transfer Section

The Transfer function on the TT-700 is designed to support seamless coordination between different cooking and holding stations in a busy kitchen. It allows staff to “hand off” items virtually, ensuring that the right food moves through each stage of preparation without losing timing accuracy. For example, a beef patty can be transferred from the grill to holding, where the timer continues seamlessly. This feature improves coordination in multi-station kitchens and helps maintain food safety and quality. A menu will appear with station options:

Grill Station, Oven Station, Holding Station, Beverage Station, None (removes transfer if not required)



Fig. 13 Transfer Section

Select the appropriate station, and the item will be automatically reassigned to that location with its timer progress intact.

Tools of TT-700

Settings

Accessible via the gear icon, Settings allows managers to adjust system preferences:

- Date and time (12- or 24-hour format).

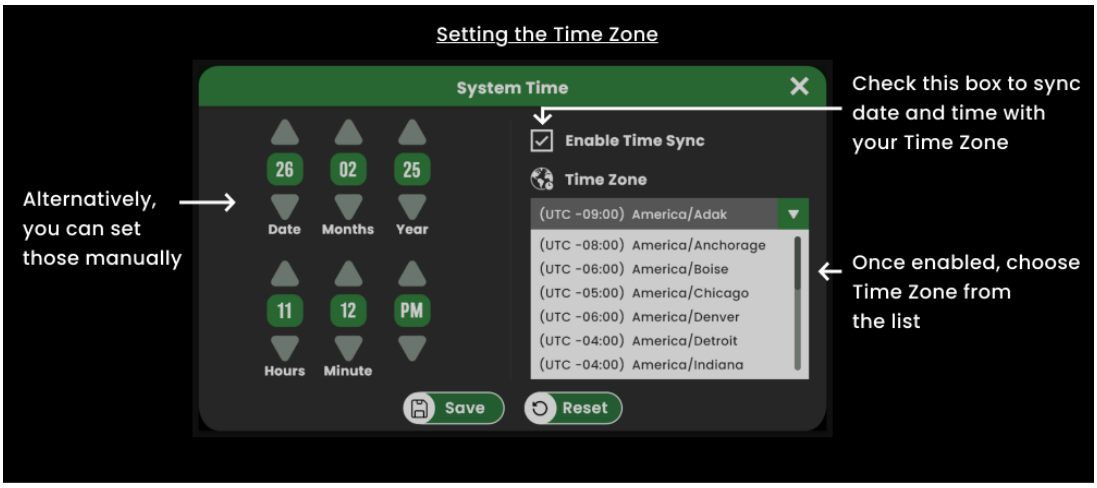

Fig. 14 Setting the Time Zone

- Brightness and screen dimming.

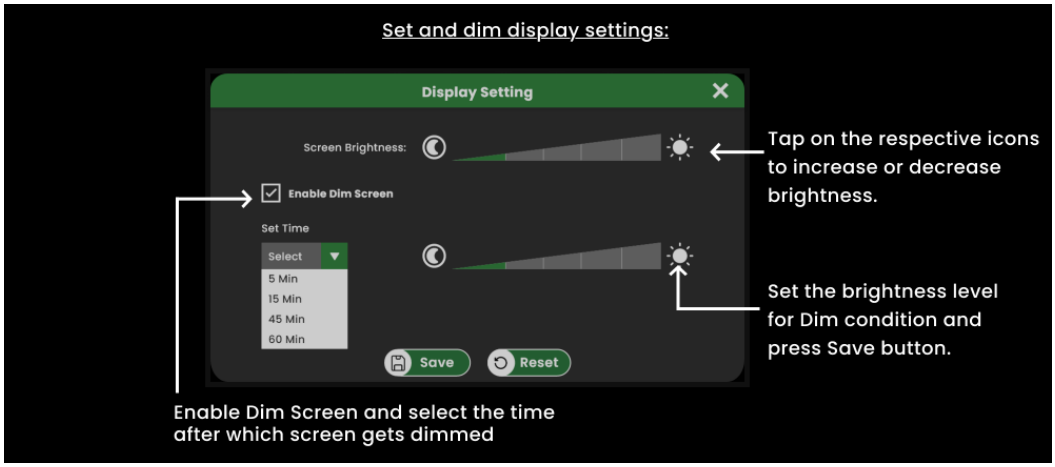

Fig. 15 Display setting

- Volume and alarm tones.

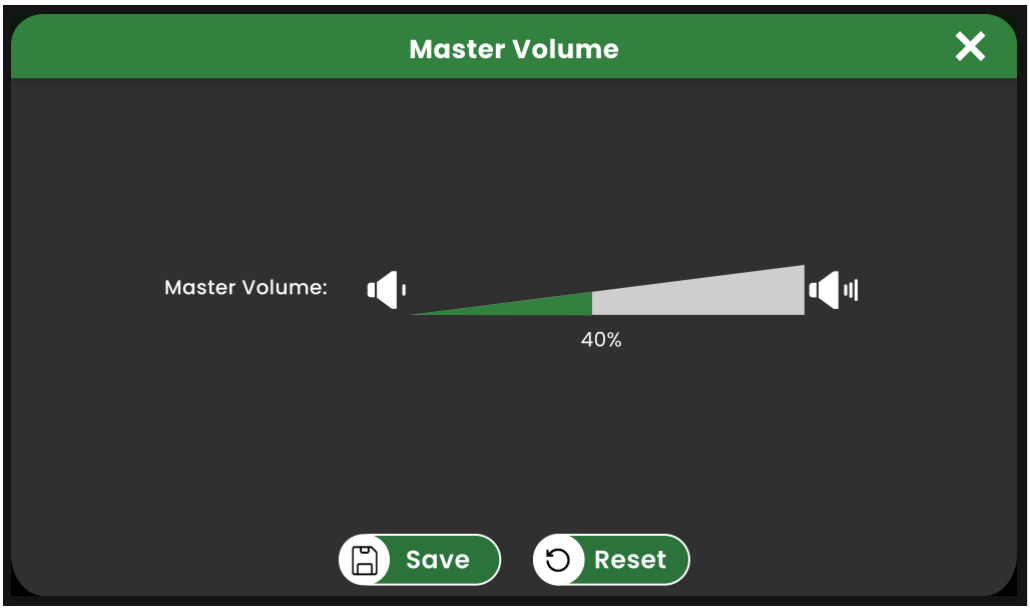

Fig. 16 Volume setting

- Language options.

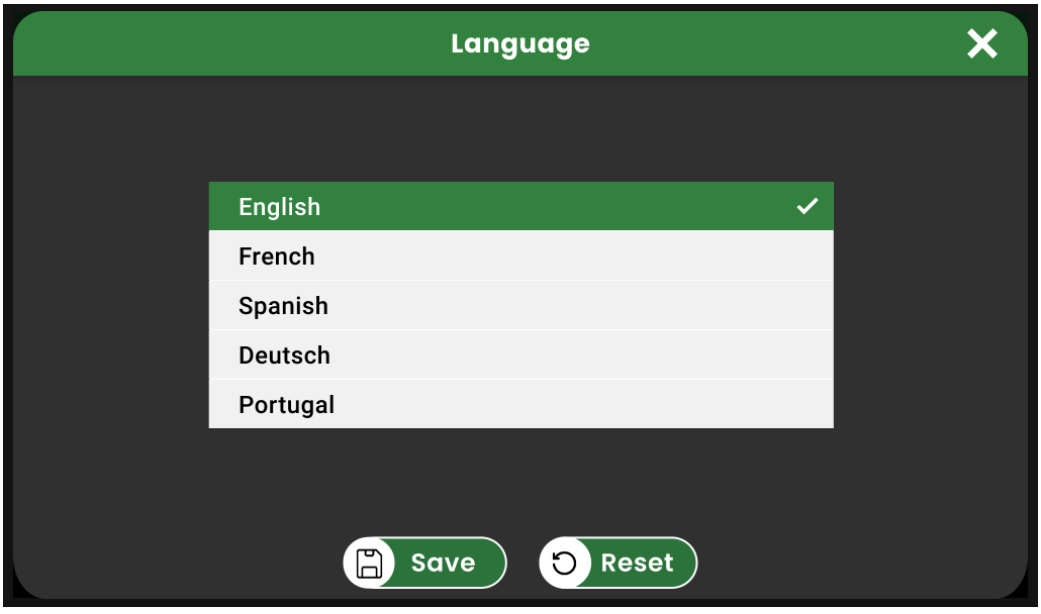

Fig. 17 Language selection

- Password management to restrict programming access.

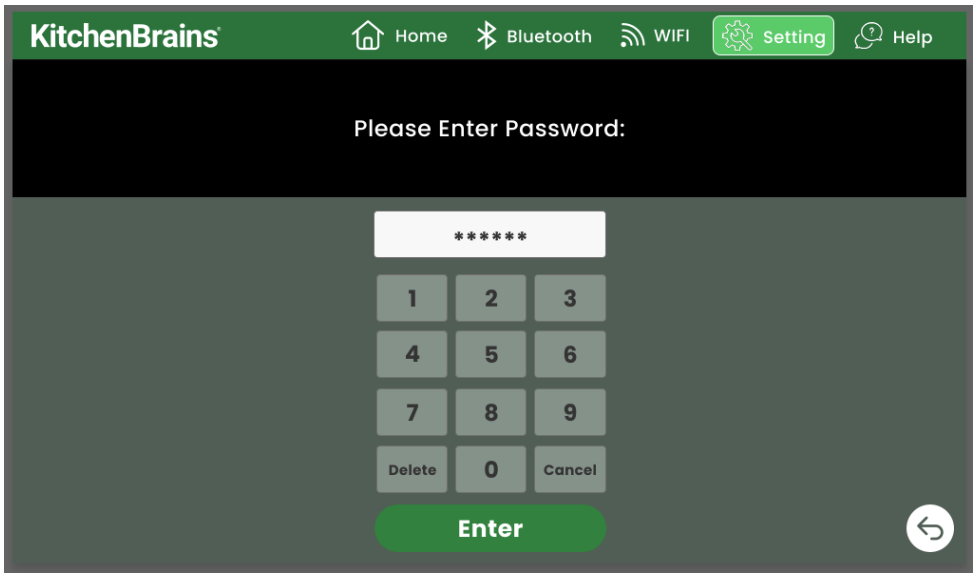

Fig. 18 Password Management

Wi-Fi and Server Configuration

The TT-700 connects to secure wireless networks to receive updates and share data.

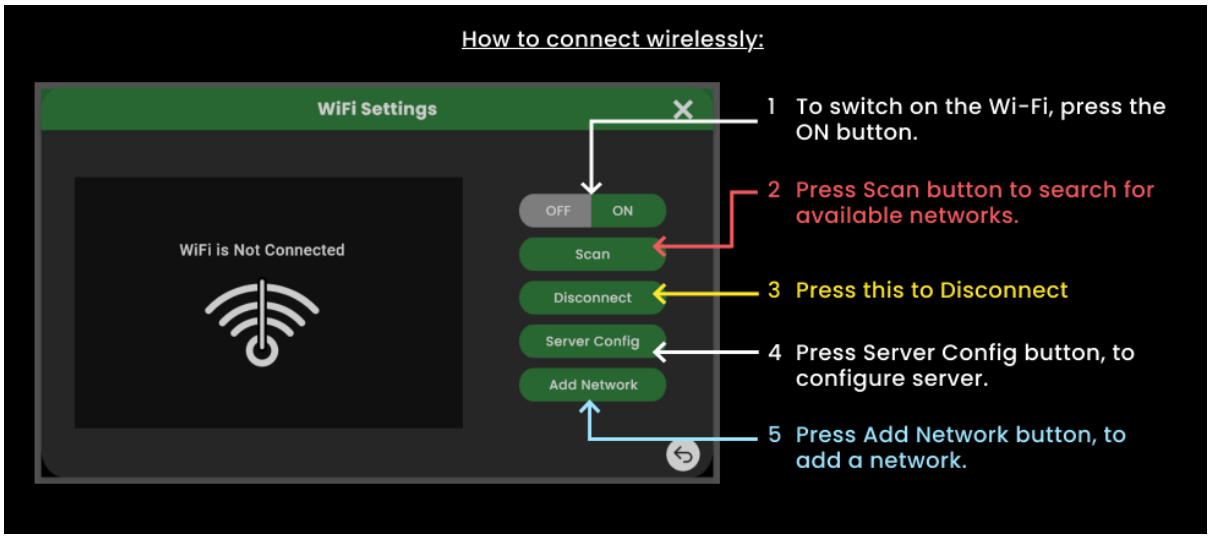

Fig. 19 Wireless Connectivity

Wi-Fi Setup

- Tap the Wi-Fi icon, select Wi-Fi Settings, and enter the SSID and password.
- Save to connect; a green Wi-Fi icon confirms success.

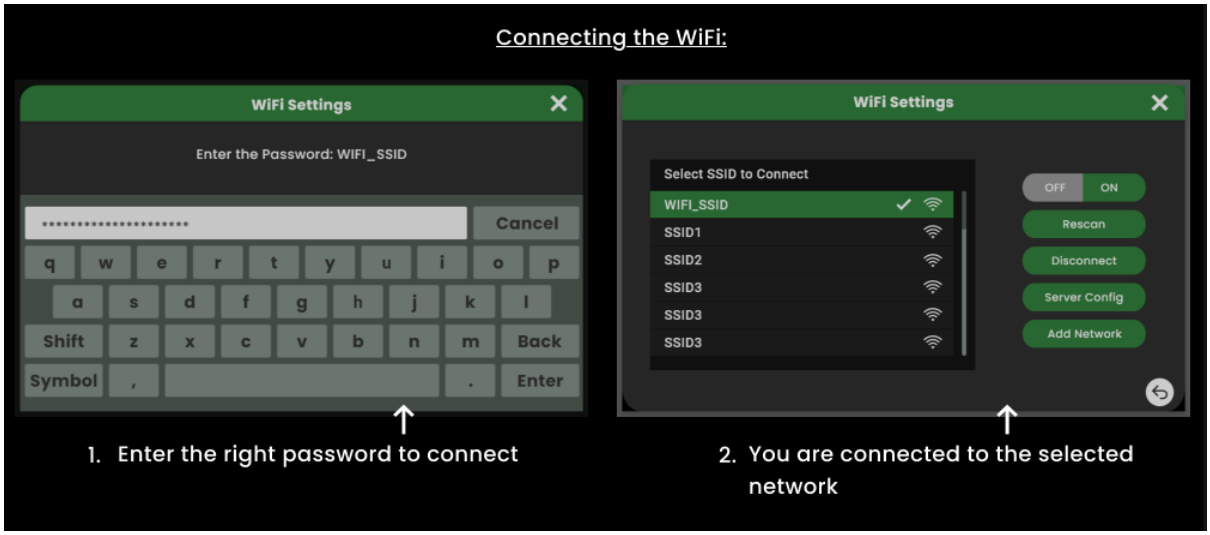

Fig. 20 Wi-Fi Setup

Server Configuration

- Enter broker address, port, username, and password as provided by IT or corporate.
- Save settings to enable synchronization with central systems.

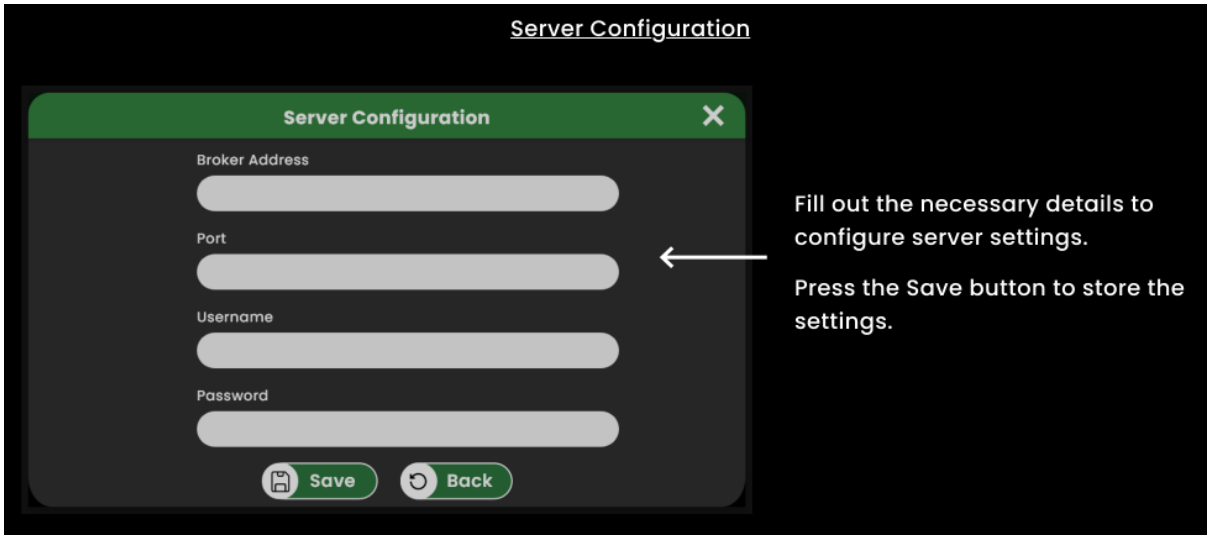

Fig. 21 Serve Configuration

Wi-Fi and server connections make it possible to update menus, track kitchen activity, and keep an eye on operations across different locations.

Bluetooth

The Bluetooth icon provides local wireless pairing. Devices such as printers or tablets can be connected to transfer menus, update settings, or print labels. This provides flexibility when Wi-Fi is unavailable and reduces cable clutter in the kitchen.

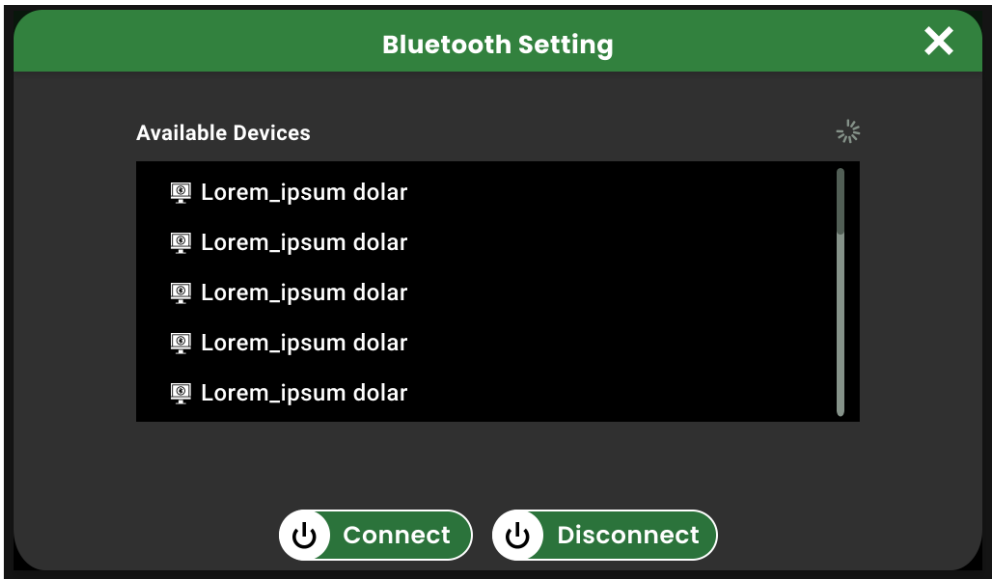

Fig. 22 Bluetooth Setting

Help

The Help icon offers on-screen troubleshooting and operating tips. Staff can find answers to common questions, review operating steps, or locate technical support numbers directly from the device.

Recipe Programming

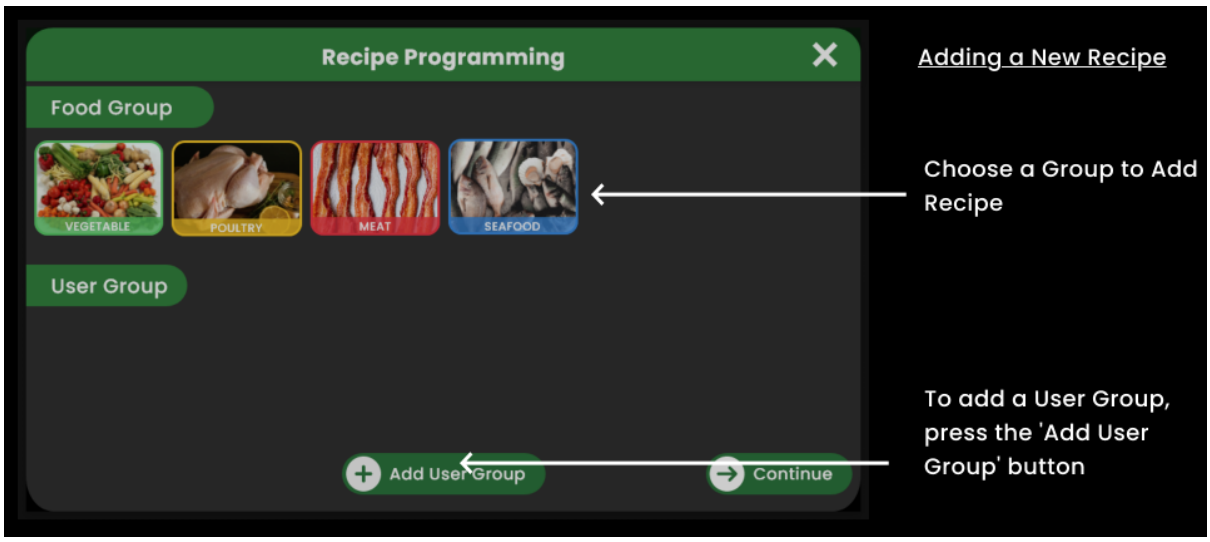

Fig. 23 Recipe Programming Screen

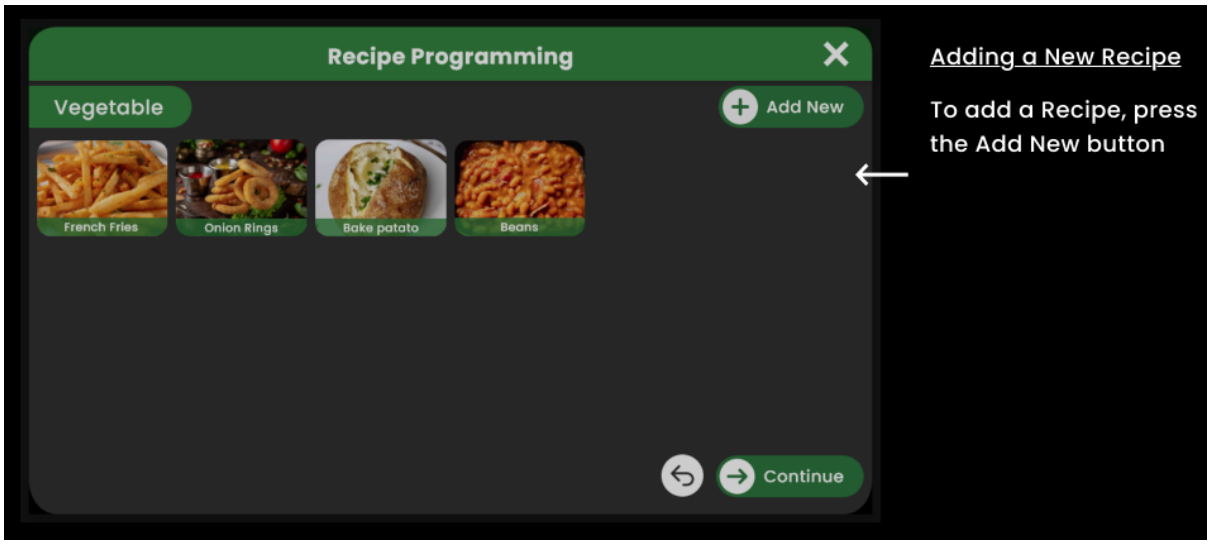

Fig. 24 Adding New Recipe

Managers can add, edit, or delete recipes. Each recipe includes:

- Name and image.
- One or more stages (time, alarms, cancel mode, volume).
- Auto Cancel (manual or automatic).
- Delta or Sum timing.
- Food Group and Day Part assignment.



Fig. 25 New Recipe parameters setting

Images can be uploaded via USB and assigned to on recipe tiles and build instructions. This visual guidance helps staff quickly identify recipe and follow correct preparation methods.

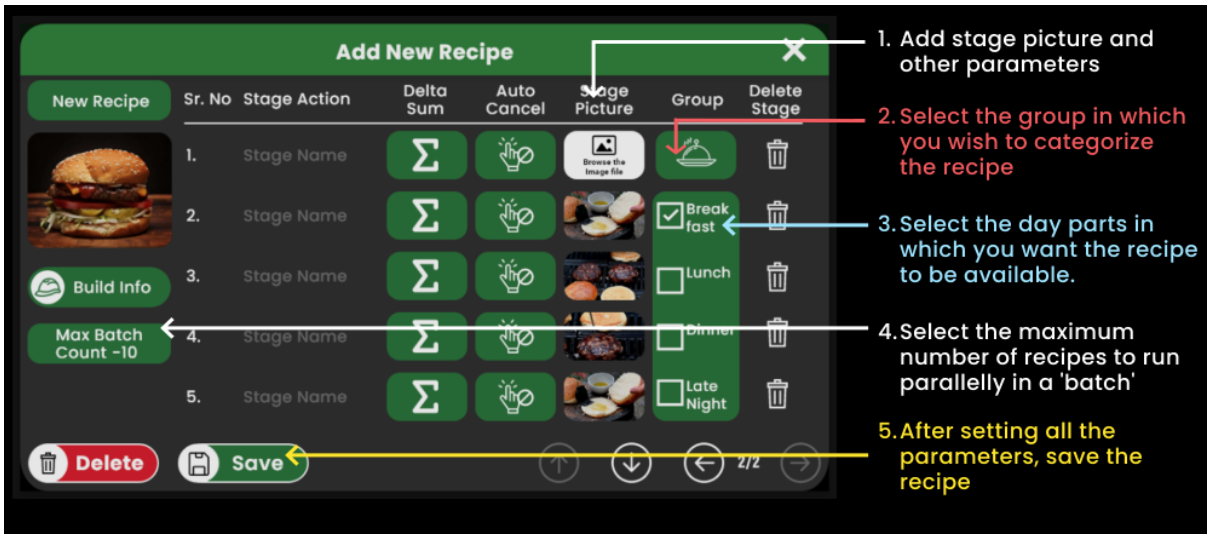

Fig. 26 New Recipe additional parameters setting

User Groups Setup

The TT-700 allows managers to create User Groups, which help organize staff access and recipes by category. Each group can be customized with a unique name and color for easy identification.

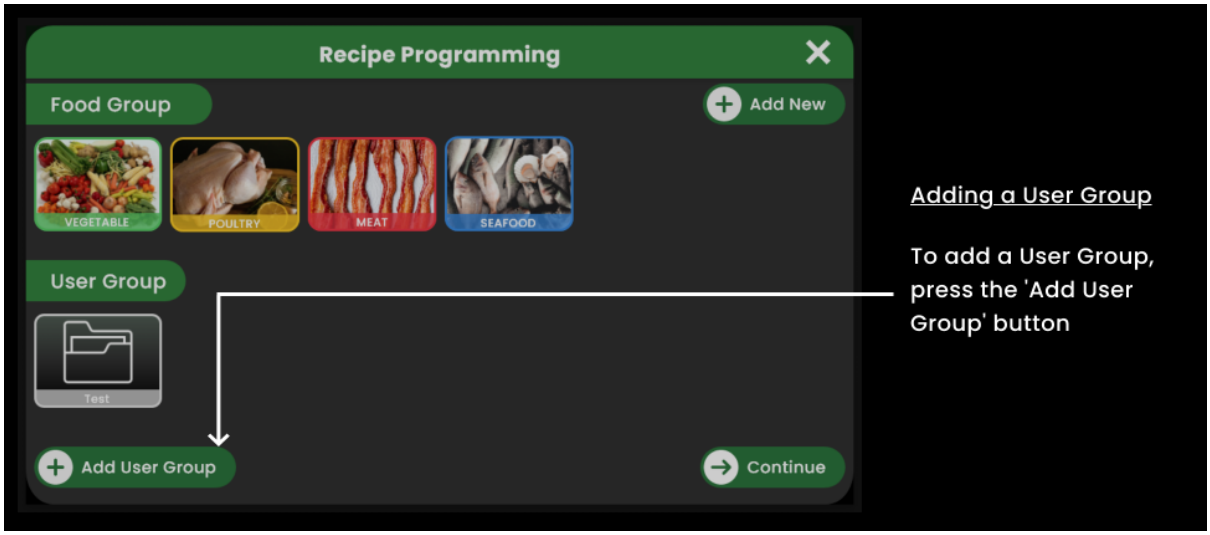

Fig. 27 User Group Setup

This slide illustrates the two steps involved:

1. Naming the User Group
   - The left side shows the Add New User Group screen.
   - Use the on-screen keyboard to type in the name of the new group. Example: “One,” “Prep Team,” or “Night Shift.”
   - The name will appear on the TT-700 interface, helping staff easily recognize which group they belong to, or which recipes are assigned to them.
   - After typing the group name, press Enter to confirm.

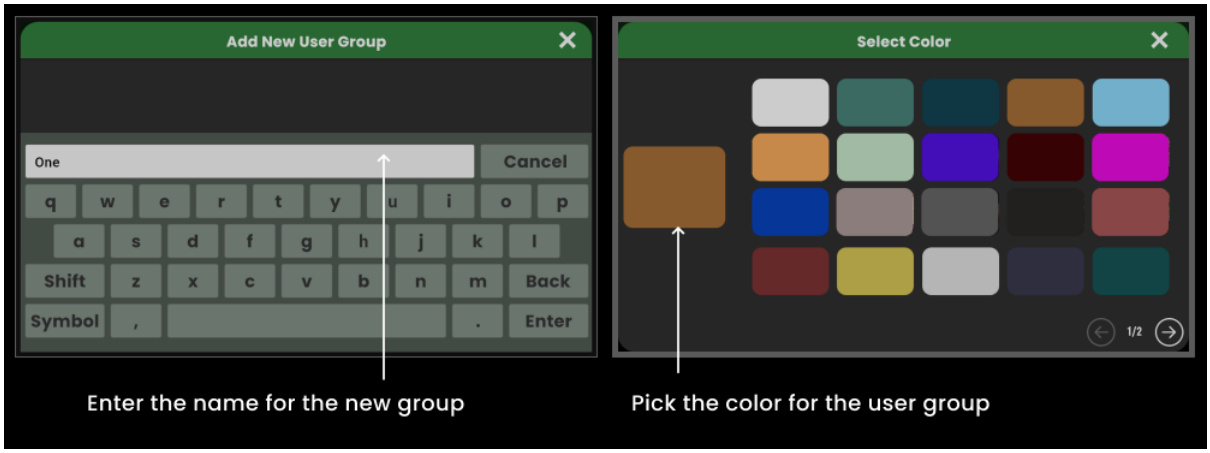

Fig. 28 Creating New User Group

2. Assigning a Group Color
   - The right side shows the Select Color screen.
   - Pick a color to represent the user group.
   - Each group can have its own distinct color, which will be displayed on menus, recipe tiles, or user access areas.
   - Colors make it quick for staff to visually distinguish between groups without confusion.
   - Navigate through multiple color palettes using the arrows (bottom right) if more choices are needed.

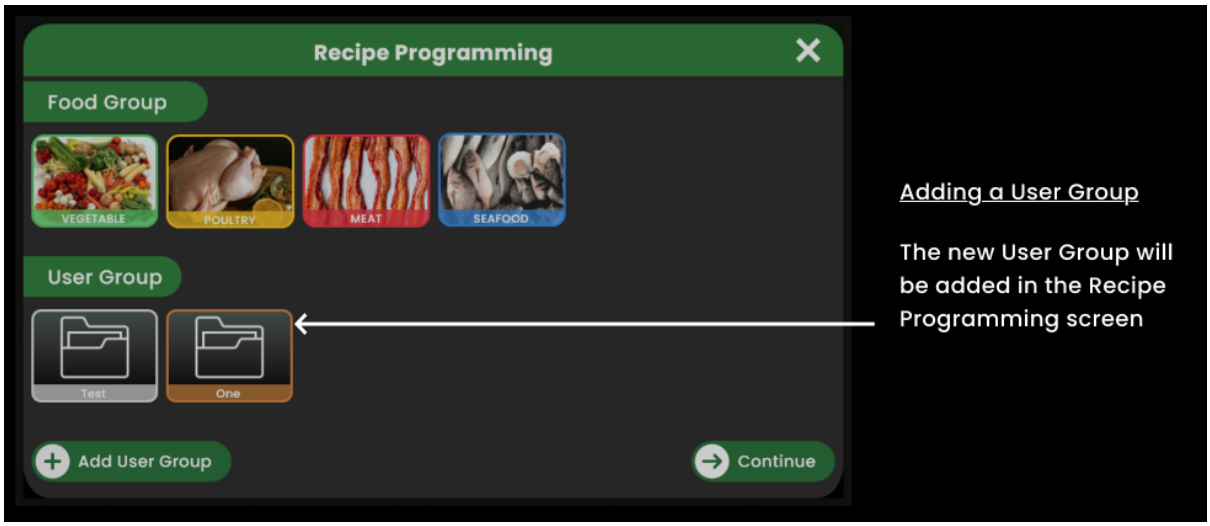

Fig. 29 New User Group created

Store Alerts

The TT-700 can display single or repeating alerts to remind staff of critical tasks such as cleaning grills, filtering oil, or washing hands. Alerts can be scheduled at specific times or repeated at intervals.

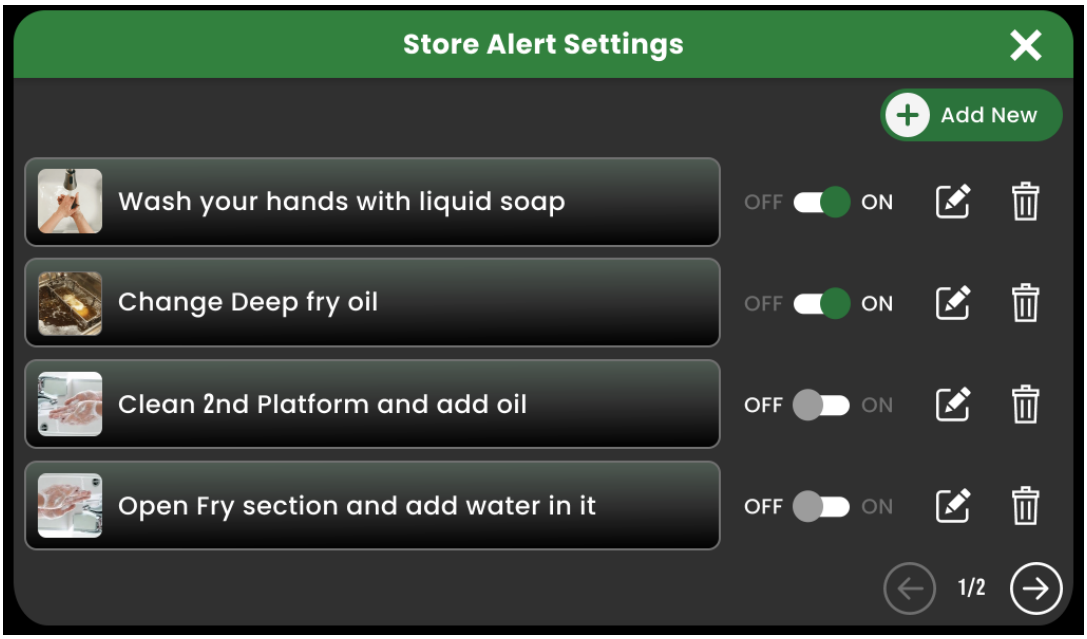

Fig. 30 Store Alerts setting

System Programming

System-level options include:

- Portrait or Landscape display mode.
- Configuring screen dimming for energy savings.
- Restoring passwords to default if required.
- Managing image storage.
- Copying or exporting configuration settings via USB.

Image Formatting

The TT-700 supports custom images for recipes and builds.

- Format: JPG or PNG.
- Resolution: at least 100 x 100 pixels.
- File size: under 1 MB.
- Color: RGB recommended.

USB Upload

1. Save images to a USB drive.
2. Insert into TT-700.
3. From programming mode, select the recipe/build step.
4. Upload and save.

Use clear, simple images with accurate menu item names. Update images when menus change.

Data Export

Logs, counters, and recipe libraries can be exported via USB for recordkeeping or transfer to another device. Insert a USB, select Export from the menu, and save the file.

Troubleshooting

- **Device won't power on:** Check power cord and outlet.
- **No Wi-Fi connection:** Confirm SSID and password, move closer to router.
- **Touchscreen unresponsive:** Clean with a damp cloth, avoid grease buildup.
- **Timers not saving:** Ensure programming changes were saved before exiting.

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