



SKOPE-connect[™] puts you in control

Monitor and control your SKOPE smart-fridges from a smartphone or tablet - for free.



SKOPE-connect™

The many ways a business can benefit with SKOPE-connect

Four quick steps to get started...

- 1 Download SKOPE-connect™ from The App Store or Google Play or scan the QR code sticker
- 2 Create an account - enter your name, email address, phone number and venue details
- 3 Connect to your fridge - scan for your fridge, enter the serial number and give your fridge a name
- 4 Customise your fridge - set venue hours, adjust the temperature and turn on/off hush mode

Easy and free HACCP management

Display and export fridge temperature data and raise an alert if the temperature exceeds the limits you set.

Connect and Control via Bluetooth™

Individual & multiple fridges across venues.

Review the History

24 hour quick view summary or up to 5 months of graphical information for fridge temperature, energy use and door openings.

Know the Energy Use

Drill down into energy consumption by day, week, or month in both kWh and \$ value.

Set the Product Temperature

Simple "one-touch" temperature select for the product being stored via seven easy pre-sets or manual adjustment.

Control the Lighting

Switch lights on or off, or schedule lights to function with store hours or door openings.

Make it Quieter

One touch Hush Mode quietyens the fridge, making it ideal for customer service areas.

Comprehensive Alarms

Provides a description of the fridge or freezer fault and the recommended action to rectify it.



Peace of Mind

Knowing your fridge is running optimally



Customer Service

Make the fridge quieter



Prevention

Be alerted to clean air filter before fridge shuts down



Insights

Restock fridge prior to busy periods



Service

Informed fault diagnostics



Product Quality

Easily change the fridge temperature to suit



Multi-Sites

See how fridges are being used at different stores



Responsive

Record temperature and send an alert if out of specified range



Food Safety

Provide supporting evidence



Savings

See real energy costs



Convenience

Auto set lighting to store hours

SKOPE-connect™ simple “one-touch” ideal temperature settings



Food Storage Fridges

- 
Fresh Seafood
 average 1.5°C
 range 0 to 3°C
 Storage temperature of fresh seafood. Not suitable for live seafood.
- 
Live Seafood
 average 6.5°C
 range 5 to 8°C
 Cold storage of live seafood such as lobster, Pacific oysters and mussels
- 
Red Meat
 average 0.5°C
 range -1 to 2°C
 Storage of red meats such as beef, veal, lamb and pork
- 
Poultry
 average -0.5°C
 range -2 to 2°C
 Storage of poultry such as chicken, turkey duck and pheasant
- 
Dairy
 average 1.5°C
 range 0 to 3°C
 Storage of dairy products such as fresh and pasteurised milk, butter, cheese and cream
- 
Desserts
 average 2.5°C
 range 1 to 4°C
 Storage of dairy based desserts and cakes
- 
Food Safe
 average 2.5°C
 range 1 to 4°C
 Storage of perishable foods



Food Storage Freezers

- 
Frozen Seafood
 average -21.5°C
 range -23 to -20°C
 Storage of frozen seafood
- 
Frozen Dessert
 average -19.5°C
 range -21 to -18°C
 Storage of frozen desserts
- 
Ice Cream
 average -24.5°C
 range -26 to -23°C
 Storage of premium ice cream and high fat dairy products
- 
Ice Cream Serve
 average -13.5°C
 range -15 to -12°C
 Serve ice cream
- 
Gelato
 average -10.5°C
 range -12 to -9°C
 Serve gelato
- 
Ice
 average -10.5°C
 range -12 to -9°C
 Storage conditions for ice
- 
Food Safe
 average -19.5°C
 range -21 to -18°C
 Storage of perishable foods



Display Fridges

- 
Food Safe
 average 2.5°C
 range 1 to 4°C
 Storage of perishable foods such as meats, vegetables and dairy products
- 
Red Wine
 average 17°C
 range 15 to 19°C
 Serving temperature for red wines
- 
White Wine
 average 9.5°C
 range 8 to 11°C
 Serving temperature for white wines
- 
Drinks
 average 3.5°C
 range 3 to 5°C
 Storage and serving temperature for non-alcoholic drinks such as soda, juice and water
- 
Flowers
 average 4.5°C
 range 3 to 6°C
 Storage temperature for cut flowers. Use the manual setting for tropical flowers
- 
Beer
 average 3°C
 range 1 to 5°C
 Serving temperature for quality lagers and ales
- 
Chocolate
 average 15°C
 range 13 to 17°C
 Storage of chocolates



Bar Fridges - coming soon

- 
Sparkling Wine
 average 8.5°C
 range 7 to 10°C
 Serving temperature for sparkling wines
- 
Red Wine
 average 17.0°C
 range 15 to 19°C
 Serving temperature for red wines
- 
White Wine
 average 9.5°C
 range 8 to 11°C
 Serving temperature for white wines
- 
Cold Drinks
 average 2°C
 range 0 to 4°C
 Storage and serving temperature for non-alcoholic drinks such as soda, juice and water
- 
Stouts
 average 6.5°C
 range 5 to 8°C
 Serving temperature for stouts and English bitters
- 
Ales & Lagers
 average 4.5°C
 range 3 to 6°C
 Serving temperature for quality lagers and ales
- 
Food Safe
 average 2.5°C
 range 1 to 4°C
 Storage of perishable foods



SKOPE-connect gives you the data you need to work smarter.

Trust SKOPE to give you control.



skope.com