

SKOPE®

SKOPE-connect™

Smart refrigeration control



SKOPE-connect



SKOPE-connectEYE

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SKOPE-connect™

SKOPE-connect is the app that puts the power in your hands. Monitor and control things like temperature, lighting, door openings and energy consumption from your smartphone to maximise the performance and efficiency of your fridges, increasing the profitability of your business. SKOPE-connect is now available in our ActiveCore, ProSpec, ReFlex, BackBar and Open Deck ranges.

Temperature monitoring made easy

Instantly access actual temperature readings on your smartphone, and export months of HACCP data for free – complying to food-safety codes has never been easier.

Optimise your set-up

Set the ideal storage temperature for your products. Time your lights to synchronise with your daily opening hours and even dim them*, and quieten your fridge with 'hush mode'.

Save money

Protect food stocks, reduce unnecessary energy consumption and minimise downtime/repair costs with temperature alerts and on-screen advice.

*Available on selected models only.



Free on Google Play and the App Store

Download at any time to use with your SKOPE-connect enabled fridge or freezer



ReFlex
Storage
Fridges & Freezers

ReFlex
Preparation
Fridges

ProSpec
Storage
Fridges & Freezers

ActiveCore
Display
Fridges & Freezers


BackBar
Counterline & SlimLine
Display Fridges


Open Deck
Display
Fridges


	ReFlex Storage Fridges & Freezers	ReFlex Preparation Fridges	ProSpec Storage Fridges & Freezers	ActiveCore Display Fridges & Freezers	BackBar Counterline & SlimLine Display Fridges	Open Deck Display Fridges
Temp settings	✓	✓	✓	✓	✓	✓
HACCP data export	✓	✓	✓	✓	✓	✓
Power tracking	✓	✓	✓	✓	✓	✓
Temp alerts	✓	✓	✓	✓	✓	✓
Usage stats	✓	✓	✓	✓	✓	✓
Schedule lighting				✓	✓	✓
Dim lighting					✓	✓


Product storage temperatures


Storage Fridges

 **Fresh Seafood**
average 1.5°C
range 0 to 3°C

 **Live Seafood**
average 6.5°C
range 5 to 8°C

 **Red Meat**
average 0.5°C
range -2 to 2°C


 **Poultry**
average -0.5°C
range -2 to 2°


 **Dairy**
average 1.5°C
range 0 to 3°C


 **Desserts**
average 2.5°C
range 1 to 4°C


 **Food Safe**
average 2.5°C
range 1 to 4°C

Storage Freezers


 **Frozen Seafood**
average -21.5°C
range -23 to -20°C


 **Frozen Dessert**
average -19.5°C
range -21 to -18°C

 **Ice Cream**
average -24.5°C
range -26 to -23°C

 **Ice Cream Serve**
average -13.5°C
range -15 to -12°C

 **Gelato**
average -10.5°C
range -12 to -9°C


 **Ice**
average -10.5°C
range -12 to -9°C


 **Food Safe**
average -19.5°C
range -21 to -18°C

Display Fridges

 **Food Safe**
average 2.5°C
range 1 to 4°C

 **Red Wine**
average 17°C
range 15 to 19°C

 **White Wine**
average 9.5°C
range 8 to 11°C


 **Drinks**
average 3.5°C
range 3 to 5°C


 **Flowers**
average 4.5°C
range 3 to 6°C


 **Beer**
average 3°C
range 1 to 5°C


 **Chocolate**
average 15°C
range 13 to 17°C

Display Freezers

 **Frozen Seafood**
average -21.5°C
range -23 to -20°C

 **Frozen Dessert**
average -19.5°C
range -21 to -18°C

 **Ice Cream**
average -24.5°C
range -26 to -23°C

 **Ice Cream Serve**
average -13.5°C
range -15 to -12°C


 **Gelato**
average -10.5°C
range -12 to -9°C


 **Ice**
average -10.5°C
range -12 to -9°C


 **Food Safe**
average -19.5°C
range -21 to -18°C


Bar Display Fridges

 **Sparkling Wine**
average 8.5°C
range 7 to 10°C

 **Red Wine**
average 17.0°C
range 15 to 19°C

 **White Wine**
average 9.5°C
range 8 to 11°C

 **Cold Drinks**
average 2°C
range 0 to 4°C

 **Stouts**
average 6.5°C
range 5 to 8°C

 **Ales & Lagers**
average 4.5°C
range 3 to 6°C

 **Food Safe**
average 2.5°C
range 1 to 4°C