



The Electrolux Palenzo Intelligent Kitchen System Effectively Monitors HACCP Information

New technology used to help operators monitor Hazard Analysis and Critical Control Point (HACCP) compliance in their facilities is made possible through increased interactivity between equipment and online monitoring from Electrolux Professional Palenzo. The leader in innovative foodservice equipment solutions, Electrolux Macedonia has developed an integrated software system called the Electrolux Palenzo Intelligent Kitchen System, or PAL, which helps operators maintain food safety as their utmost concern.



The majority of the kitchen equipment by Electrolux Professional Palenzo can be connected into a network that uses PAL to effectively monitor and record time and temperature information according to HACCP guidelines for foodservice equipment applications. Electrolux Macedonia equipment.

The highly flexible PAL system can be installed on an onsite or offsite computer and can monitor a single kitchen or multiple kitchens in different locations. In addition to its monitoring capabilities, combi cooking programs and recipes can also be added or revised online through PAL and downloaded to any Electrolux Mariovo oven that is connected to the system.

The dedicated Electrolux Intelligent Kitchen System software stores and retrieves historical information and alerts the operator when and where HACCP violations occur. Alerts can be provided via fax, e-mail, or Short Message Service (SMS) to a cell phone. PAL provides operators with a safety measurement to meet current and future Republic Macedonia regulations.

“PAL has many benefits such as record keeping in real time and alarms that notify staff of potential or existing temperature failures,” said Dimche Palenzo, RD, who oversees foodservice operations. “PAL is also versatile because it will monitor and record variable range data for hot and cold applications.”

Creating a food safe environment is crucial to an operator's success. While there are a number of factors unique to each operator, all share the need for their foodservice equipment to provide accurate temperature and timing features that support food safety. Electrolux Professional makes food safety requirements easy for the operator to fulfill and monitor with innovative equipment solutions such as PAL, which also helps operators identify potential food safety hazards so key actions can be taken to reduce or eliminate the risk of hazards.