



## ...the better flow of food

Intelligent GN operating system



Intelligent IT system



“Wherever there is a time difference or spatial decoupling between the production and consumption of food, our Gastronorm system, which was introduced 50 years ago, offers you the most efficient and sustainable solution. The QR code allows you the identification and organisation of your FOODFLOW. The °CHECK system now also offers you a transparent and safe option for digitally documenting all of your HACCP data in real-time and retrieving it anytime and anywhere. When IT and kitchen technology come together, food can be produced much more efficiently and the entire process can be made transparent and safe.”

Max Maier, Owner



## ...the better flow of food



**thermoplates® 4.0**

When IT and kitchen technology come together, food can be produced much more efficiently and the entire process can be made transparent and safe.



**°CHECK**  
Digitalisation due to identification and organisation using the QR code

SWISS | PLY  
registered by patent office



ACTIVE FROM THE CORE

This is only possible due to the energy-efficient SWISS-PLY® multi-layer material. For perfect food quality.

### The benefits of using thermoplates® 4.0:

- Clear identification of the containers and their content
- Transparency of the FOODFLOW
- Optimised organisation
- Improved control
- Better safety and hygiene
- Multi-cycle system
- Optimised transfer of heat and refrigeration to all food items

Overview of sizes: GN 1/1, 2/3, 1/2, 1/3, 1/6  
Available depths: 40 mm, 65 mm, 100 mm

### Which data does the QR code provide?

- Clear allocation of the container due to the continuous serial number

### Which applications are possible?

- Organisational option of data storage, e. g. type of food, filling date, customer, employee in charge, etc.
- Temperature measuring using Bluetooth core temperature sensors via **MOBILE °CHECK**

### Digitalisation due to identification and organisation using the QR code

The digitalisation of the FOODFLOW using our innovative °CHECK system can be implemented via 2 different types of data capturing.

### MOBILE °CHECK



Mobile and digital real-time capturing of all HACCP-relevant data using **Bluetooth core temperature sensors**, smartphone and QR code. The QR code is used for precisely allocating the object that is to be monitored or measured. This ensures clear identification.

### COCKPIT °CHECK



Optimises your FOODFLOW due to the centralised and safe management of your HACCP-relevant FOODFLOW data. It allows the user to perfectly align the sequences to each other because the data can be viewed by the user via web access anywhere and at any time. Intelligent transparency as the basis for new and promising business models.

### AUTO °CHECK



This system uses sensors that are **permanently installed** in both the stationary and mobile appliances that are to be monitored. As a result, FOODFLOW-relevant data can be captured and documented constantly and automatically. The sensors transmit data via radio and the Internet to an online central server at predefined intervals. The constant monitoring allows cost-effective and resource-saving work. The new generation of Rieber hardware already uses or is ready for this technology.

## ... the better flow of food: thermoplates® 4.0 + digitalisation due to °CHECK

