

## °CHECK THE FOOD FLOW REVOLUTION.



"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. Our new °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. This digitalisation will revolutionise your food flow and contribute to the protection of resources."

Max Maier, Owner

Intelligent hardware.



## Safe & Save with °CHECK.

Transparency ensures safety and saves money.

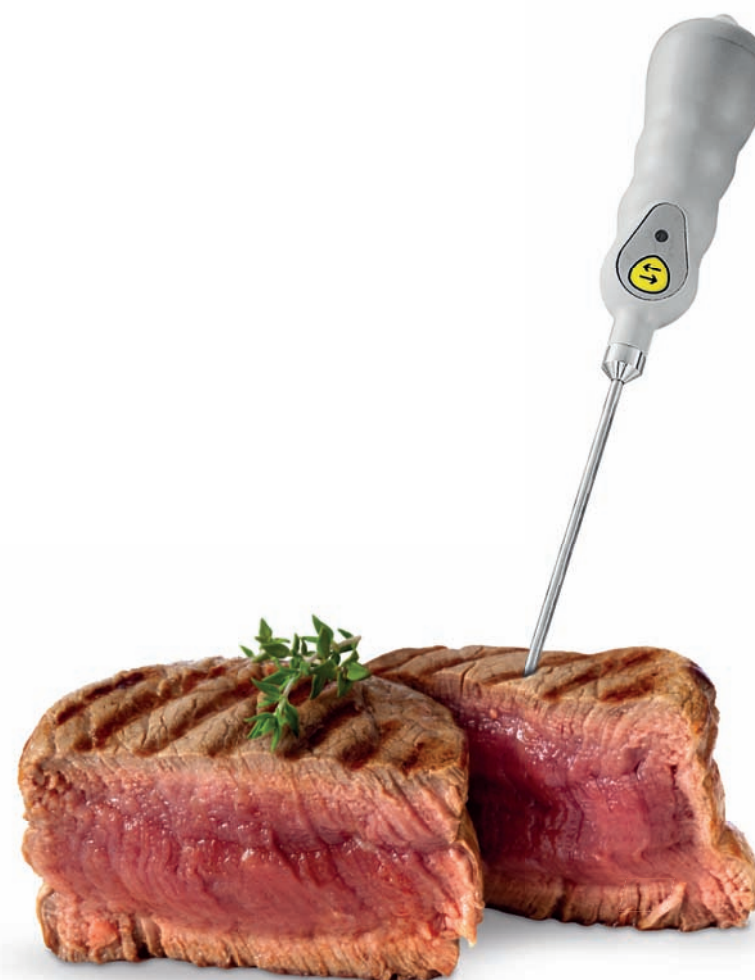
Rieber brings an end to the manual recording and filing of HACCP-relevant data. From now on, this data is captured digitally and forwarded to a centralised system. As a result, all processes can be controlled cost-effectively and quickly in real-time. The new technology also ensures maximum hygiene levels (Q1/2014). You will know at any given time where which food is and what temperature it is at.

Intelligent interconnected decoupling. For both mobile and stationary equipment.

Rieber offers two types of data capturing: Mobile-°CHECK. Temperature data capturing via a smartphone, QR code and core temperature sensor. Auto-°CHECK. Temperature data is sent to the centralised system via installed sensors at specified intervals.

## The quality of your food is determined by the correct core temperature.

- Ensures high food quality using core temperature sensors
- Guarantees perfect food quality even in the absence of qualified staff



ARE YOU  
°CHECK-READY?



[www.riber.de/services/check](http://www.riber.de/services/check)

Rieber GmbH & Co. KG Hoffmannstraße 44 D-72770 Reutlingen  
Tel. 07121 518-0 Fax 07121 518-300 info@riber.de www.riber.de

**Rieber**

**Rieber**

Are you already document-  
ing all of your HACCP data  
digitally and in real-time –  
anytime, anywhere?

Safe & Save with



No. 36 59 97 80 / 2 10 13 Subject to our general conditions of contract and delivery. We reserve the right to make technical and price changes!

# MOBILE °CHECK

## MEASURING, CAPTURING, EVALUATING AND THINKING FOR ITSELF

- for premium food quality.



Imagine you were able to digitally capture all HACCP-relevant data across the entire food flow on a mobile device at any time. Time-consuming bits of paper everywhere would be a thing of the past.

- Temperature measuring with an easy-to-use wireless core temperature sensor
- Real-time transfer of measuring data to a smartphone
- Quality assurance on the basis of the adequate core temperature of your food

### THE SMS PRINCIPLE:



### MOBILE-°CHECK-Set 1

comprises 1x core temperature sensor, 3x QR code tags made of stainless steel, app

	QR code, e.g. for goods receipt	Order no. 94 01 02 01	€ 220.-
+	QR code, e.g. for temperature measuring during food preparation		
	QR code, e.g. for temperature measuring during serving		
°CHECK-Point usage fee after activation, per day and per °CHECK-Point			€ 1.-

#### Accessories:

	3x QR code tags made of stainless steel	Order no. 94 01 02 20	€ 15.-
	5x QR code tags made of stainless steel	Order no. 94 01 02 21	€ 20.-

24-hour service hotline.

The quoted prices are gross list prices in Euro excluding VAT.

# °CHECK COCKPIT



Imagine you were able to optimise your food process safely and comfortably from a central location in order to ensure sustainability.

- Querying all temperatures of Mobile-°CHECK and Auto-°CHECK via Web access. Whenever and wherever you are.
- Documenting and evaluating all data of mobile and stationary measurements: Who has measured what, when and where.
- Intuitively managing all users, foods, locations / rooms, sensors and QR codes
- Intelligent transparency for new and promising business models

# AUTO °CHECK



Imagine it was possible to constantly and automatically monitor your stationary and mobile temperatures in several locations at the same time.

- Stationary real-time temperature measuring
- Stationary monitoring with the capability to save both costs and resources (energy efficiency)
- Seamless logging of mobile equipment, such as the Rieber thermoport®, across the entire food flow. Also possible for service in external locations.
- The new generation of Rieber hardware already uses or is ready for the necessary technology: This means that it is °CHECK-ready.

### AUTO-°CHECK

	VPN router	Order no. 94 02 01 01	€ 700.-
	I-Port	Order no. 94 02 01 10	€ 1,960.-
	M-Port (for an extended range)	Order no. 94 02 01 20	€ 1,070.-
	Sensor	Order no. 94 02 01 30	€ 120.-
	Labour		acc. to expenditure

24-hour service hotline.

The quoted prices are gross list prices in Euro excluding VAT.