

Retrofit  
it now  
using a  
label!



## A QR CODE FOR PERFECT ORGANISATION IN TRANSPORT, SERVING AND REGENERATION

The °CHECK digitalisation and organisation system is based on a °QR code with serial number, which ensures the clear allocation and identification of the object to be monitored or measured and also creates a clear proof of ownership.

°CHECK ready with flexible QR code labels!

Perfect for retrofitting any equipment in transport, serving and regeneration. QR code labels can be used in a temperature range of -40 °C to +180 °C. We recommend laser marking the equipment with QR codes for use in other temperature ranges. Please do not hesitate to contact us if you have any questions.

The QR code labels can of course also be used for storage. From now on you will know on which shelf an item is located or where your equipment is. Start as you mean to go on—looking to the future for the best quality!

The white labels are made of polyacrylate with a laminate film, are heat-resistant between -40° C and +180° C, abrasion-resistant, fungus resistant and do not promote fungi; they have lasting adhesion because of the permanent low temperature special adhesive.

They do not cause corrosion on the adhesive surface and can be applied to smooth, metallic surfaces. Resistant to many chemicals and solvents. Label size 46 x 23 mm. Certified by an independent, state-certified institute for use in the food industry. Patent pending.



Peel off the label and attach it at the desired position.



Scan it using a smartphone or reading device.



Use of a QR code, e.g. for storage in the KITCHEN UNIT 4.0

### TECHNICAL DATA

QR code label with serial number

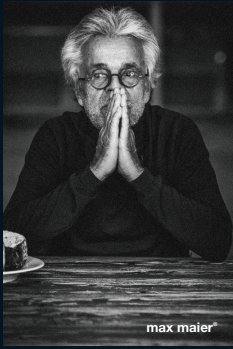
Material Polyacrylate with a laminate film

External dimensions (L x W) 46 x 23 mm

Temperature resistance - 40° C to +180° C

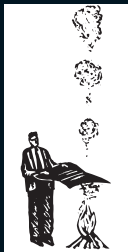
Order no. 94010114

# PARADIGM SHIFT

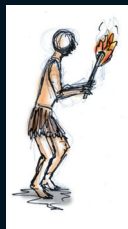


The paradigm shift in the food sector is now possible with the Internet. °CHECK links this communications technology with our existing thermoport® transport system and the GN360 Gastronorm standard.

## @ – THE EVOLUTION OF COMMUNICATION



## °CHECK – THE EVOLUTION OF FOOD LOGISTICS



1.0

2.0

3.0

4.0

You would like to focus on your core business and still deliver the highest quality? Then you need an organised partner to take on your work and save you time.



# Rieber

Get organized for BetterFood.