°CHECK

THE SYSTEMATIC EXPANSION OF OUR PRODUCT PORTFOLIO

°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

Rieber

Rieber has always been synonymous with Safety

Safety in its products.
Safety in terms of decoupling.
Safety in food quality.

1925   1933   1964   1978

Rieber

°CHECK

DIGITAL TEMPERATURE MEASURING IN ACCORDANCE WITH HACCP

2013

Rieber

1.   **Mobile or stationary temperature measuring**

2.   **Across the entire food flow**

3.   **Save, call up and print all temperature data**

4.   **Ensure premium food quality**

Rieber

Are you already documenting

all of your HACCP data

digitally and in real-time –

anytime, anywhere?

Mobile-°CHECK

Auto-°CHECK

°CHECK Cockpit

°CHECK

MOBILE

Rieber

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
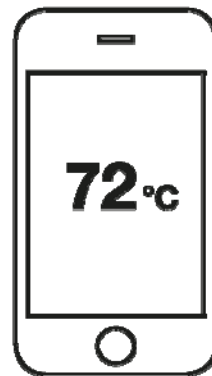
- Temperature measuring with an easy-to-use wireless core temperature sensor

- Real-time transfer of measuring data to a smartphone

- Quality assurance on the basis of the adequate core temperature

Rieber

And it's that easy

SCANNING **MEASURING** **SENDING**

MEASURING, CAPTURING, EVALUATING AND THINKING FOR ITSELF - for premium food quality.

Rieber

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

- Ensure excellent food quality with a core temperature sensor

- Perfect food quality is guaranteed even without qualified personnel

Rieber

°CHECK

AUTO

Rieber

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 of saving 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.
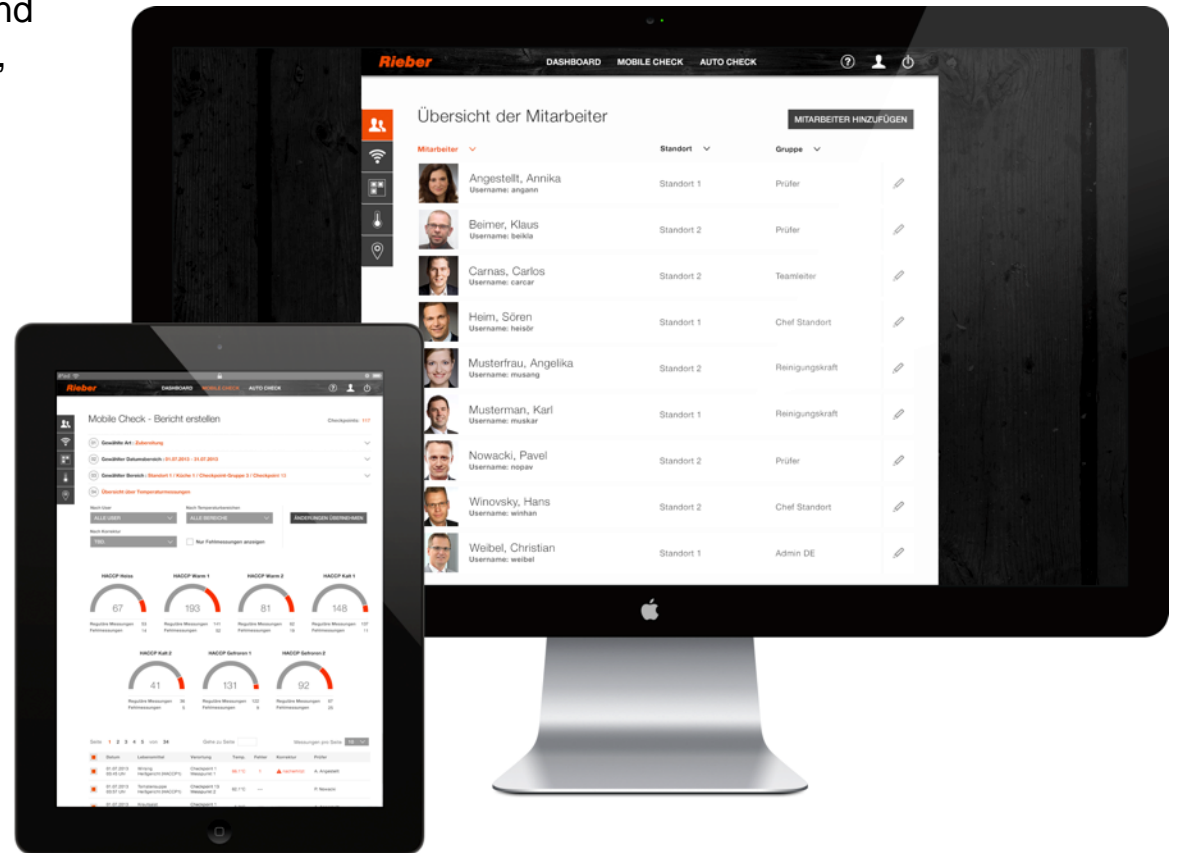
Rieber

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 °CHECK and Auto-°CHECK via Web access - whenever and wherever you are

- Documenting and evaluating all data from mobile and stationary measurements: who has measured what, when and where

- Managing users, foods, locations / rooms, sensors and QR codes

- Intelligent transparency for new and promising business models

Rieber

What you see is what you get

(1) The **Mobile-°CHECK Set** consists of a Bluetooth core temperature sensor, 3 QR codes, the °CHECK App as well as access to the web-based °CHECK-Cockpit software

(2) **Auto-°CHECK** may consist of the following products: a VPN router, I-port, M-port, sensor, resource-related working time, the °CHECK App and access to the web-based °CHECK-Cockpit software

Rieber

We're upgrading

- The existing Rieber hardware can be upgraded easily and conveniently

- The necessary technology is already integrated and set up in the new generation of Rieber hardware: you are therefore °CHECK-ready.

Thank you for your attention!