



... the better processing of food

Intelligent filling/vacuum-sealing module

AVAC 4.0 ... the better processing of food.



Intelligent gastronorm 360° system



Intelligent IT system



... the better processing of food



AVAC 4.0



max maier

“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, electronics and modular technology come together, food can be produced much more efficiently and the entire process can be made transparent and safe.”

Food Distribution 4.0

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

AVAC 4.0

Automatic filling/vacuum-sealing module for GN containers.

... the better processing of food



Personnel needed:



*Which data does the QR code provide?

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



Which applications are possible?

- Organisational option of data storage, e. g. type of food, filling capacity, customer, employee in charge, filling date, etc.

What are the benefits of using the modular technology?

- Ensures the reliability of the entire system
- Easy to adapt and extend
- Optimised organisation
- Improved control
- Better safety and hygiene

Classic tray conveyor



Personnel needed:



What options does a tray conveyor offer?

- Quality thanks to professionally organised food distribution
- Clear pre-defined workflows
- Variable speed setting to suit the portioning frequency

°CHECK - Digitalisation of the FOODFLOW

Digitalisation through identification and organisation using the QR code

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

MOBILE °CHECK



Mobile and digital real-time capturing of all HACCP-relevant data using **Bluetooth core temperature sensors**, a smartphone and QR code. The QR code is used to precisely allocate 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, enabling the optimum coordination of processes as the data can be viewed by the user via web access anywhere and at any time. In addition, the intelligent °CHECK system thus enables you to optimise your production and organisational planning as well as your entire logistics. Intelligent transparency is 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: Food Distribution 4.0 + Digitalisation through °CHECK

