# Reorganised space and time.





### IDENTIFICATION

An intelligent log book is assigned to all food via the QR code. Information about its origin, transport routes, nutrients, ingredients and processing through to its consumption are logged and digitalised.



#### ORGANISATION

The Rieber GN360 multi-cycle system organises the logistics cycle using the QR code. All temperature ranges are automatically captured by sensors - stationary and mobile.



#### TRACKING

°CHECK not only captures all data and processes required for the organisation, transportation, hygiene and temperature in accordance with HACCP, but also optimises the entire operation.



## THE INTERNET OF DELICIOUS THINGS.

Transparency from the farm to the table.





Transport: 26.08.16 | 06:45:21 DHL 26.08.16 | 08:57:49 ADLER AM SCHLOSS KITCHEN Tracking 26.08.16 | 07:30:22 48.942127, 9.247576 Temp. 6°C

26.08.16 I 08:06:17 48.890726, 9.170225 Temp. 5.5°C







"Rieber already created a time difference and spatial decoupling between the production and consumption of food 50 years ago with the introduction of the Gastronorm. Time for the next step - digitalisation. We offer you the safety and comfort you have been waiting for with our new °CHECK system. All HACCP data is recorded and documented automatically in real time and can be called up at any time on virtually any device with Internet access.

°CHECK not only revolutionises your food flow but also organises the GN360 multi-cycle system in a logistics and ecological cycle. You and your company get access to Industry 4.0 and make a valuable contribution to protecting resources with °CHECK."

Max Maier, entrepreneur

#### 2016 awards:







Your contact:



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