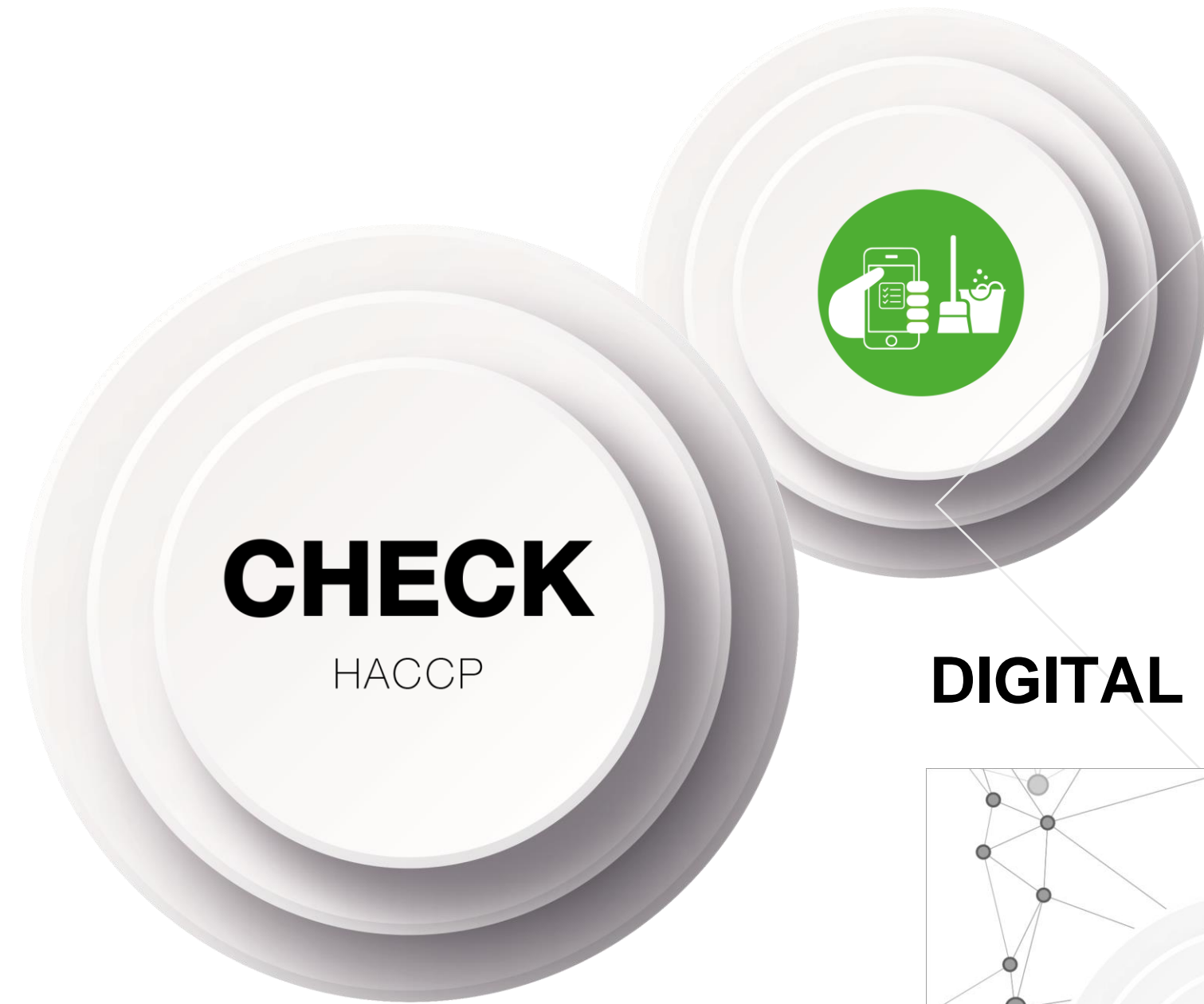
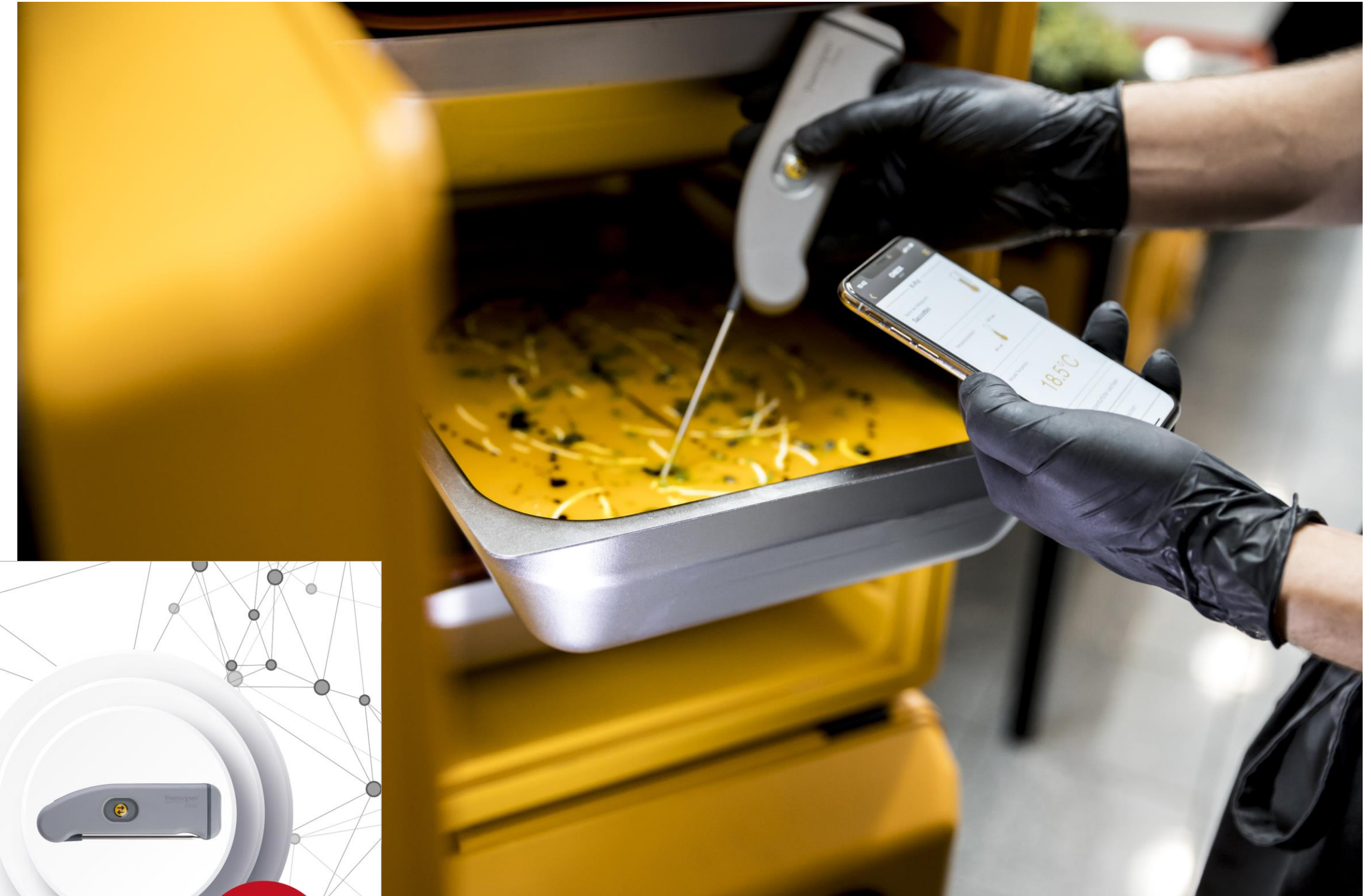
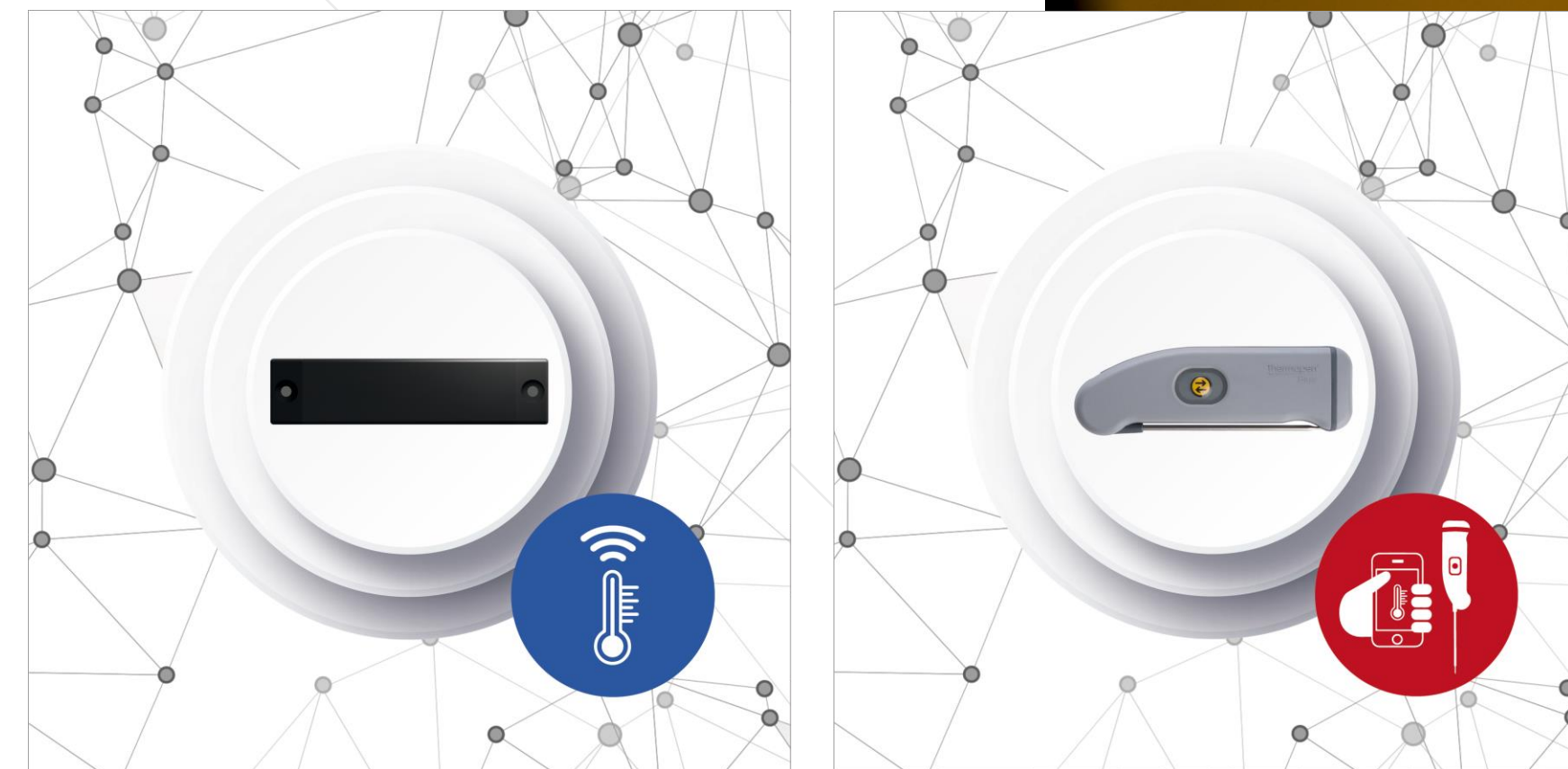


CHECK CLOUD



DIGITAL FOOD SAFETY



Analog Measurement for HACCP

a chef tries to document the temperature
with a sheet of paper, a pencil, a core
temperature probe and a folder that he
has to keep for 4 years in stock but
never has any influence on his food
when it needs his help - on demand.

CHECKCLOUD®

Say goodbye to the HACCP paper mountain



CHECK

HACCP



CHECK CLOUD
ZX00016054



Rieber

QR CODE
=
Critical Control Point

CHECK

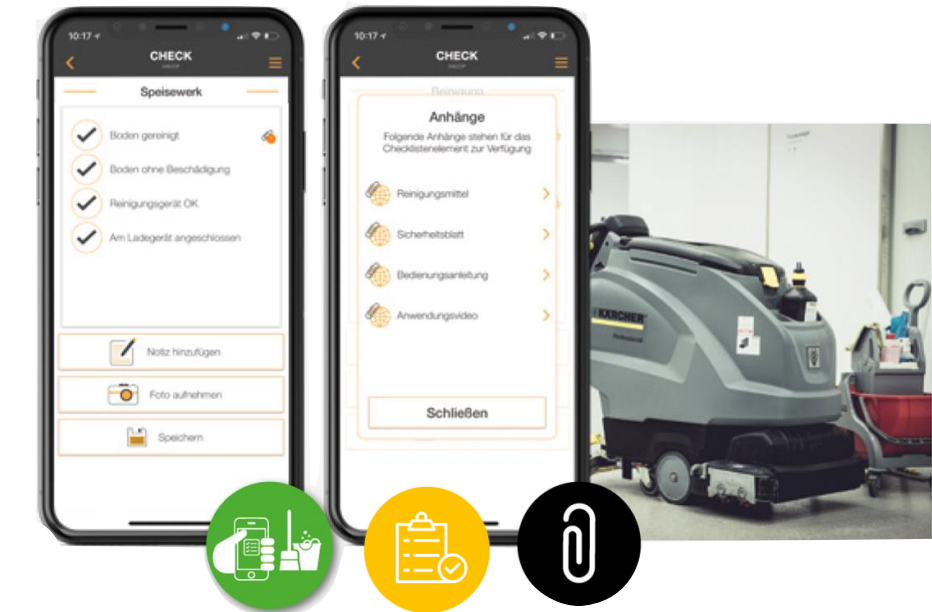
HACCP



1. Mobile CHECK



2. Hygiene CHECK



3. Auto CHECK

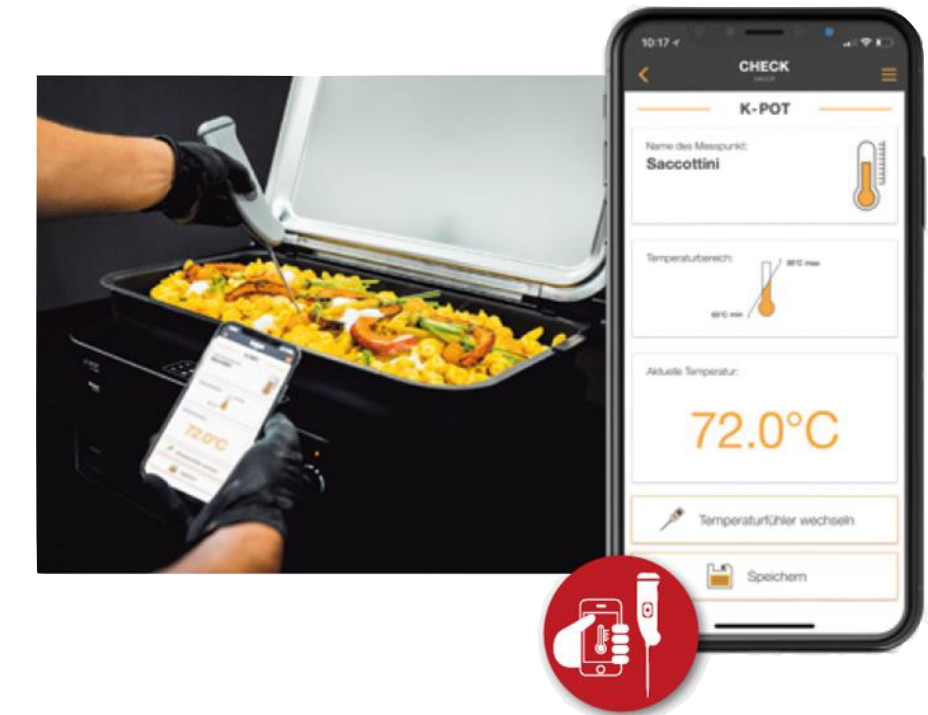


CHECK

HACCP



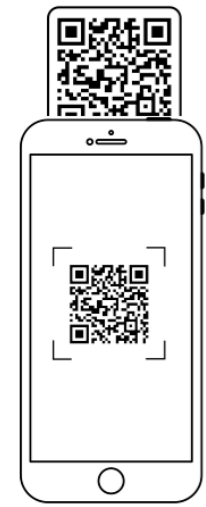
1. Mobile CHECK



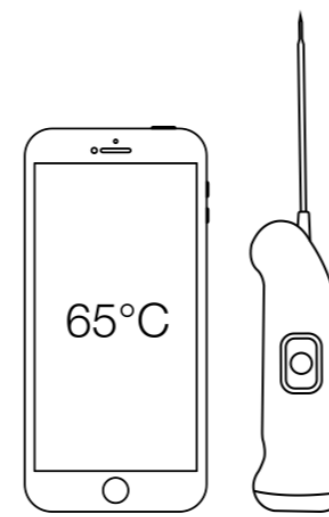
Core temperature documentation

The temperature data is provided by the bluetooth enabled Core temperature probe recorded and immediately passed on to the CHECK app. Via the app this measurement is confirmed and thus to the CHECK CLOUD sent and HACCP compliant documented. In the event of deviations from the prescribed Limit values are automatically given to the user Submit corrective and action measures.

Temperature measurement according to the SMS principle



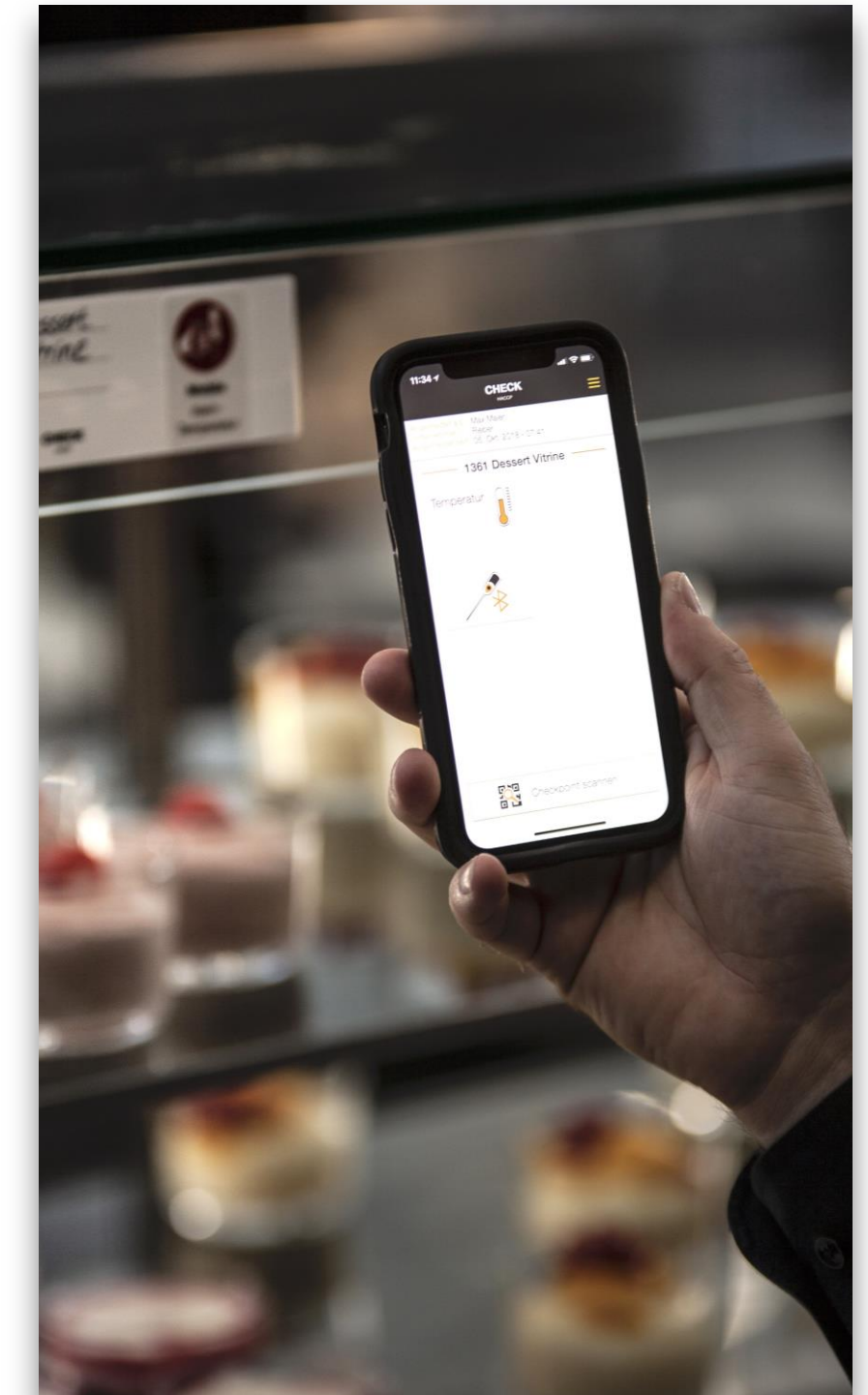
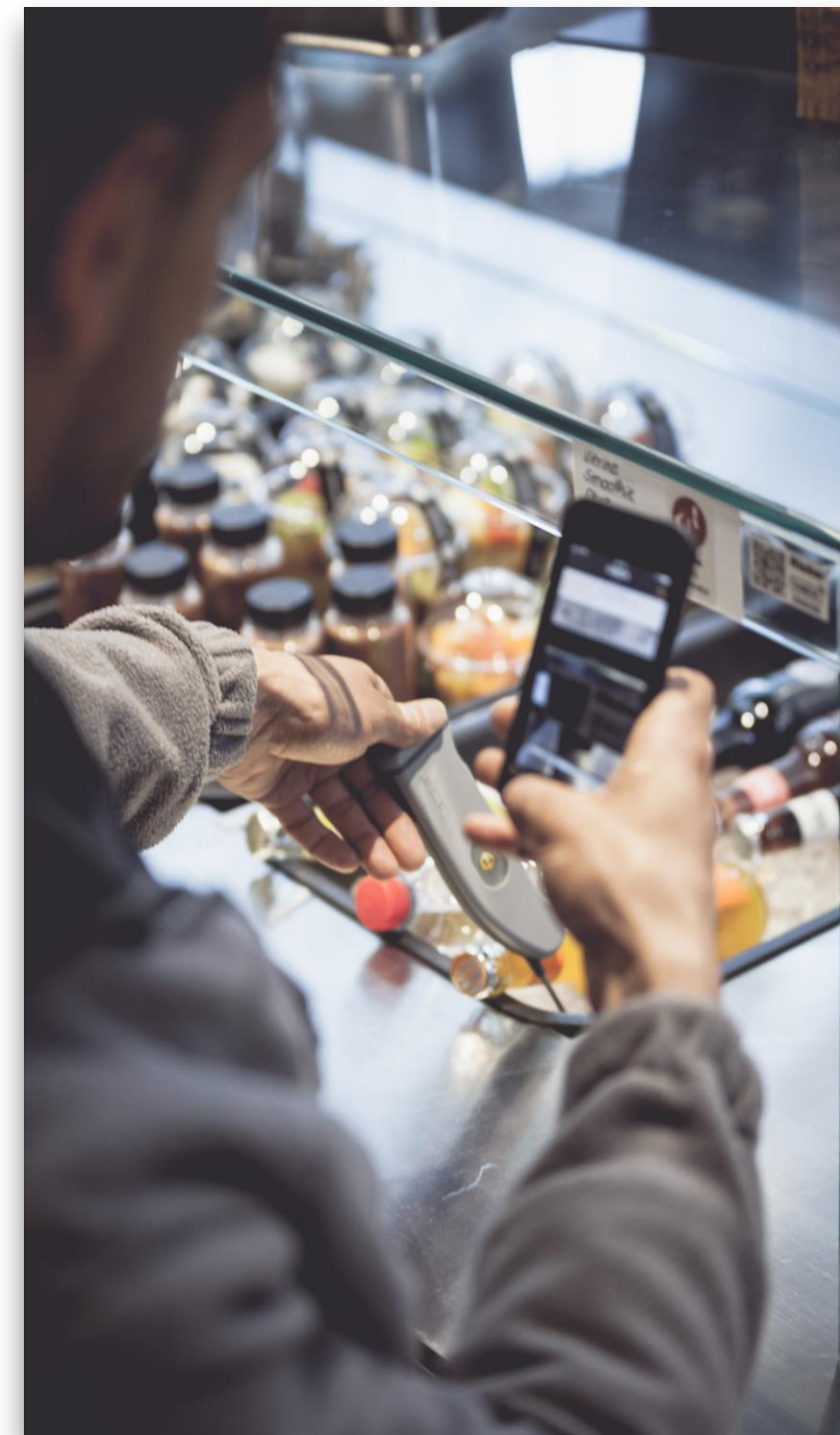
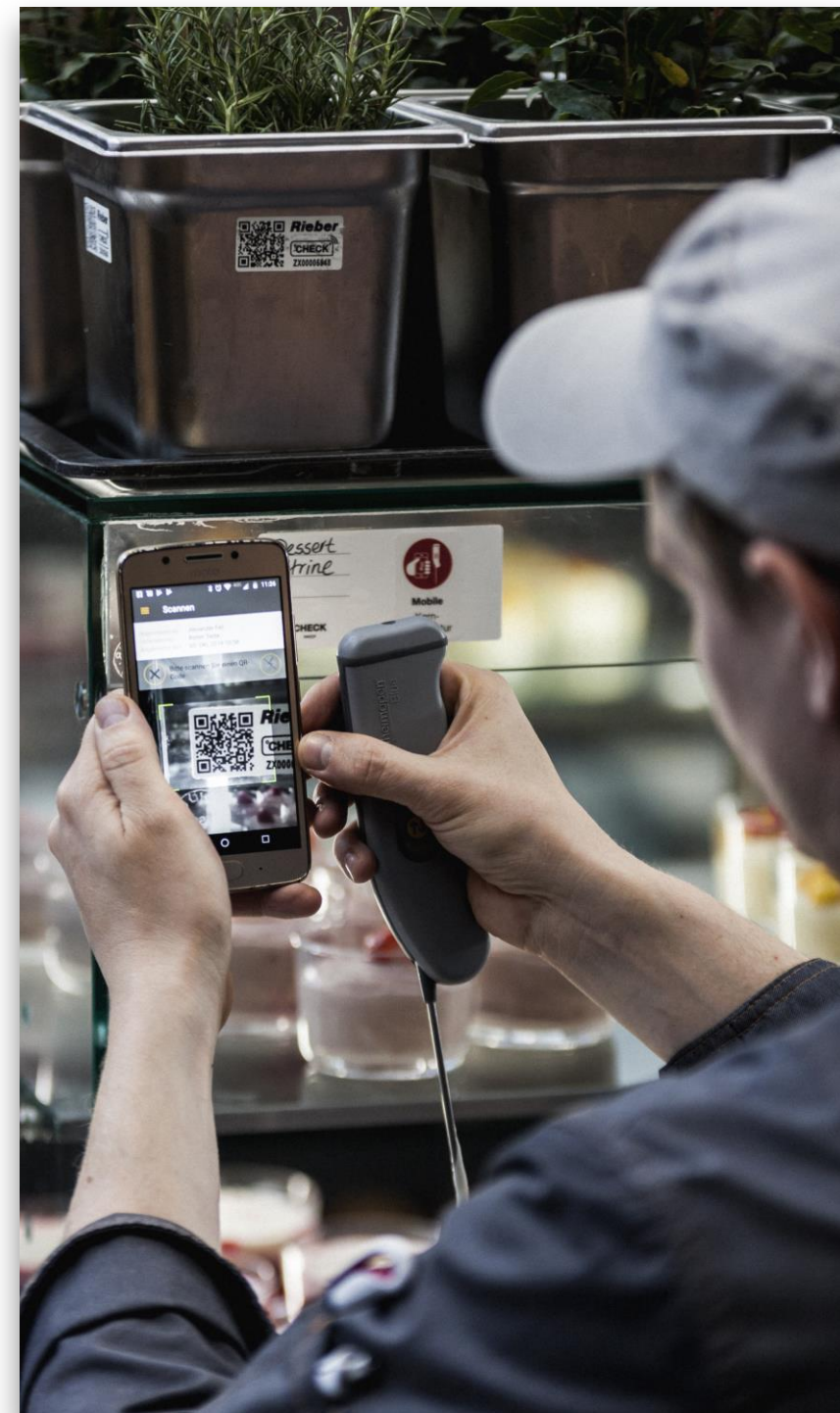
scann



measure



send



CHECK CLOUD

Get organized for better food.

CHECK

HACCP



2. Hygiene CHECK



Hygienemanagement

- Hygiene documentation
- Flexible CHECK lists
- Assign tasks to people
- Cleaning intervals
- Photo / text documentation function
- Store specific work instructions up to video tutorials in a CHECK list
- Store / reorder cleaning agents

CHECK CLOUD

Get organized for better food.

CHECK

HACCP



3. Auto CHECK



Transport-documentation

- Data logger can also be used offline
- Temperature resistant -40 to 100 ° C
- IP 65, suitable for industrial dishwasher
- food safe
- sustainable with a battery that can be easily retrofitted, battery life 2-3 years



Stationary-documentation

- retrofittable sensors
- Accessing data from existing building control technology
- Connection to existing interfaces

CHECK CLOUD

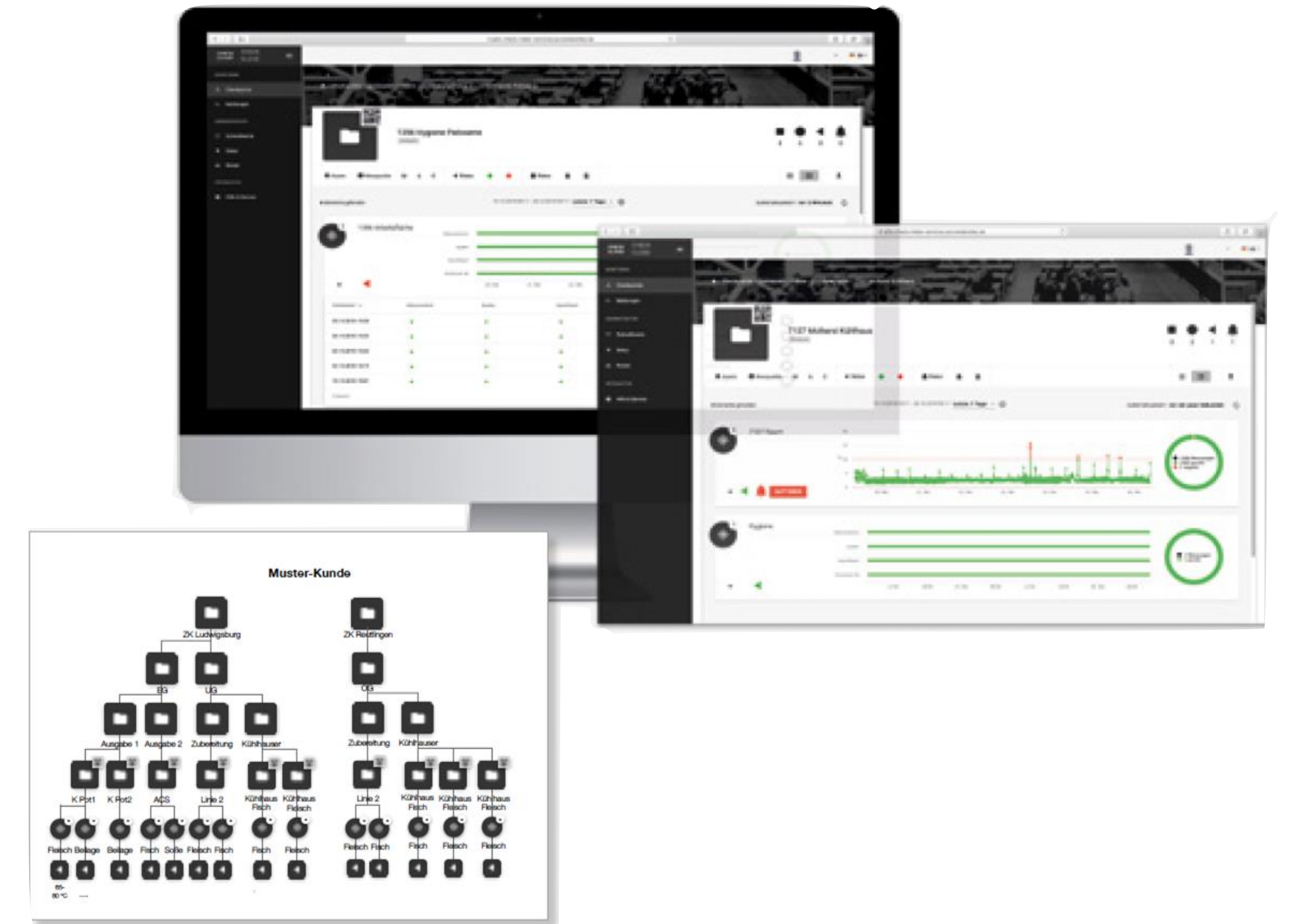
Get organized for better food.

CHECK

HACCP



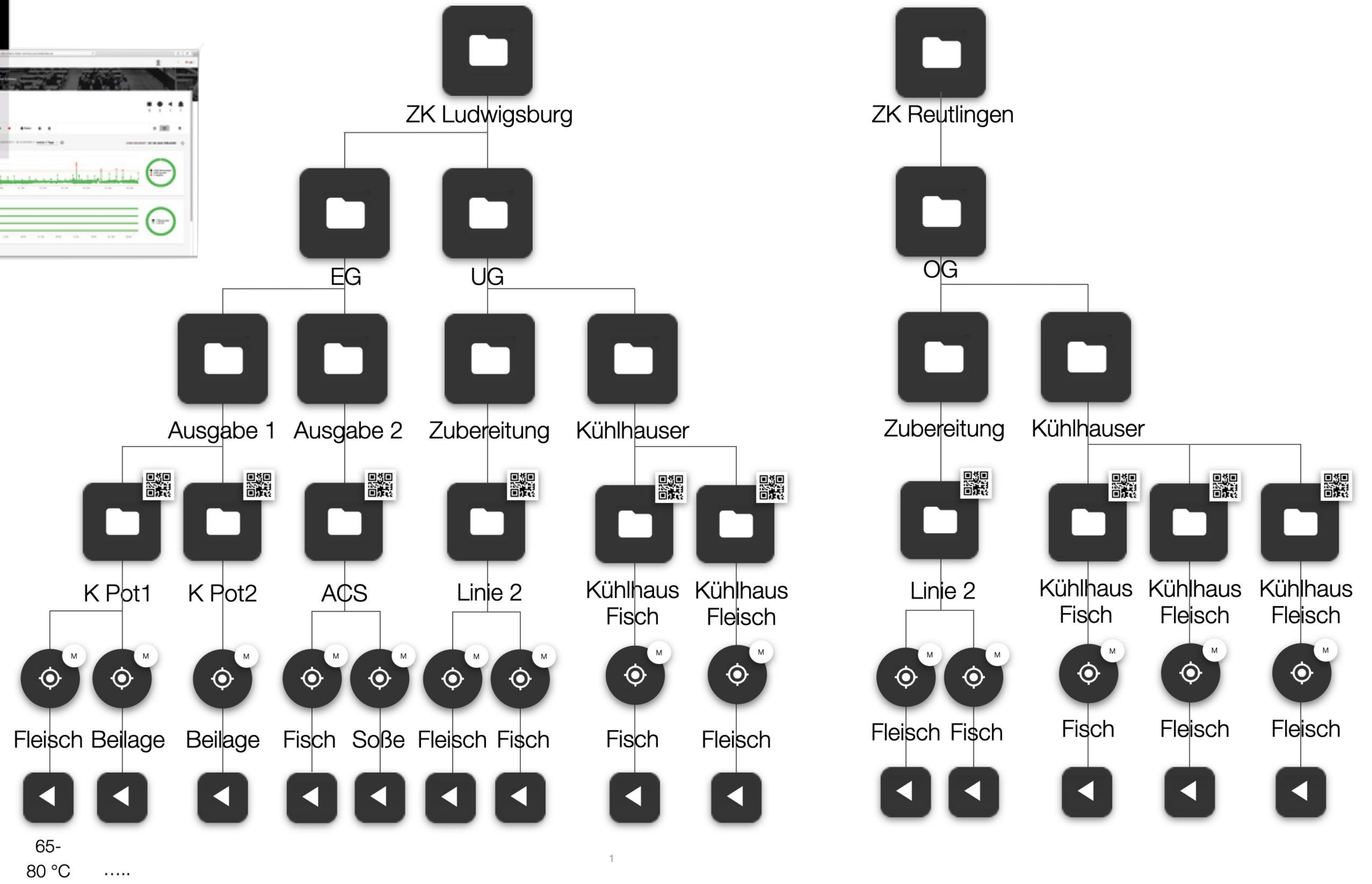
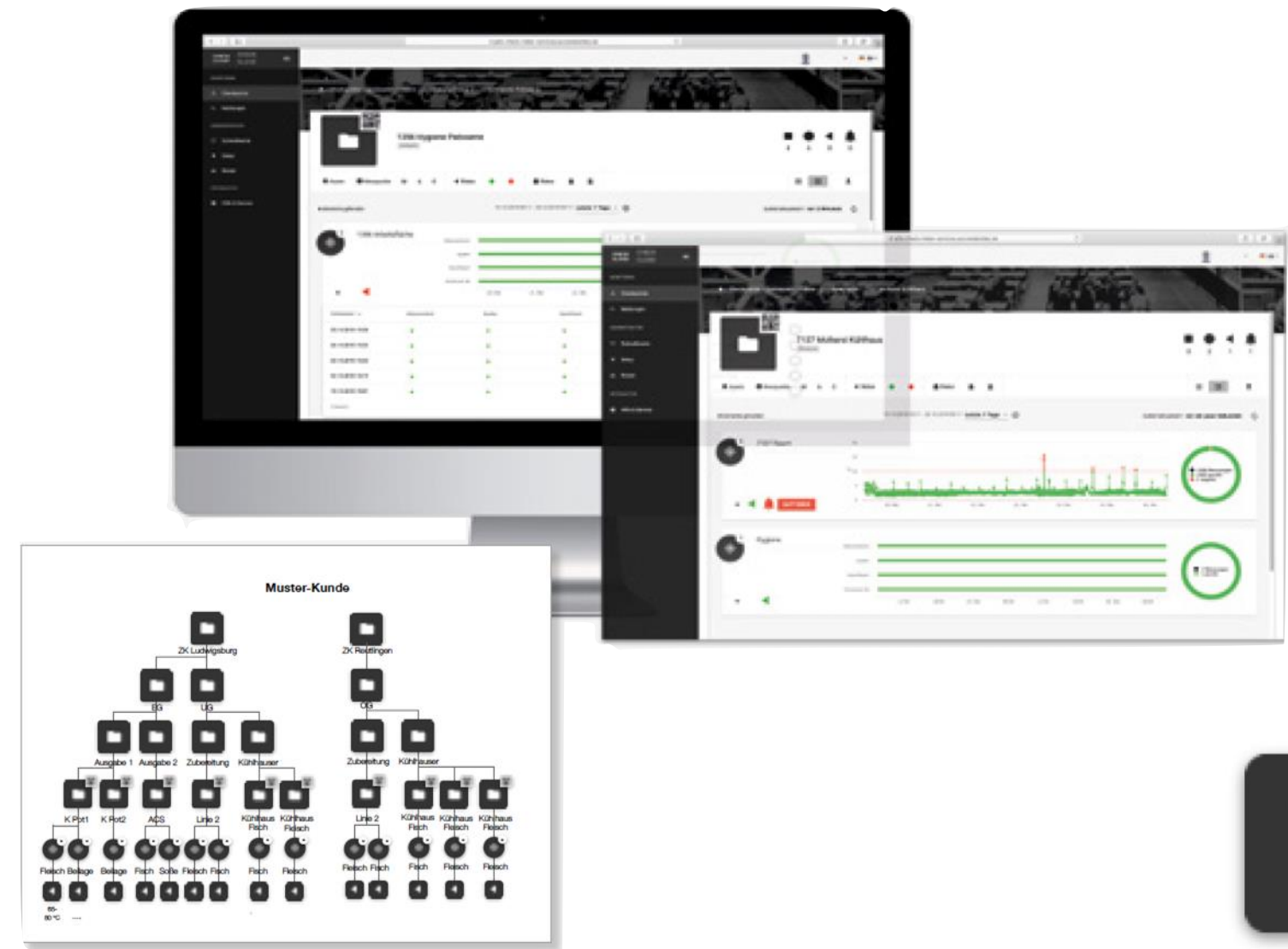
4. CHECK Cockpit

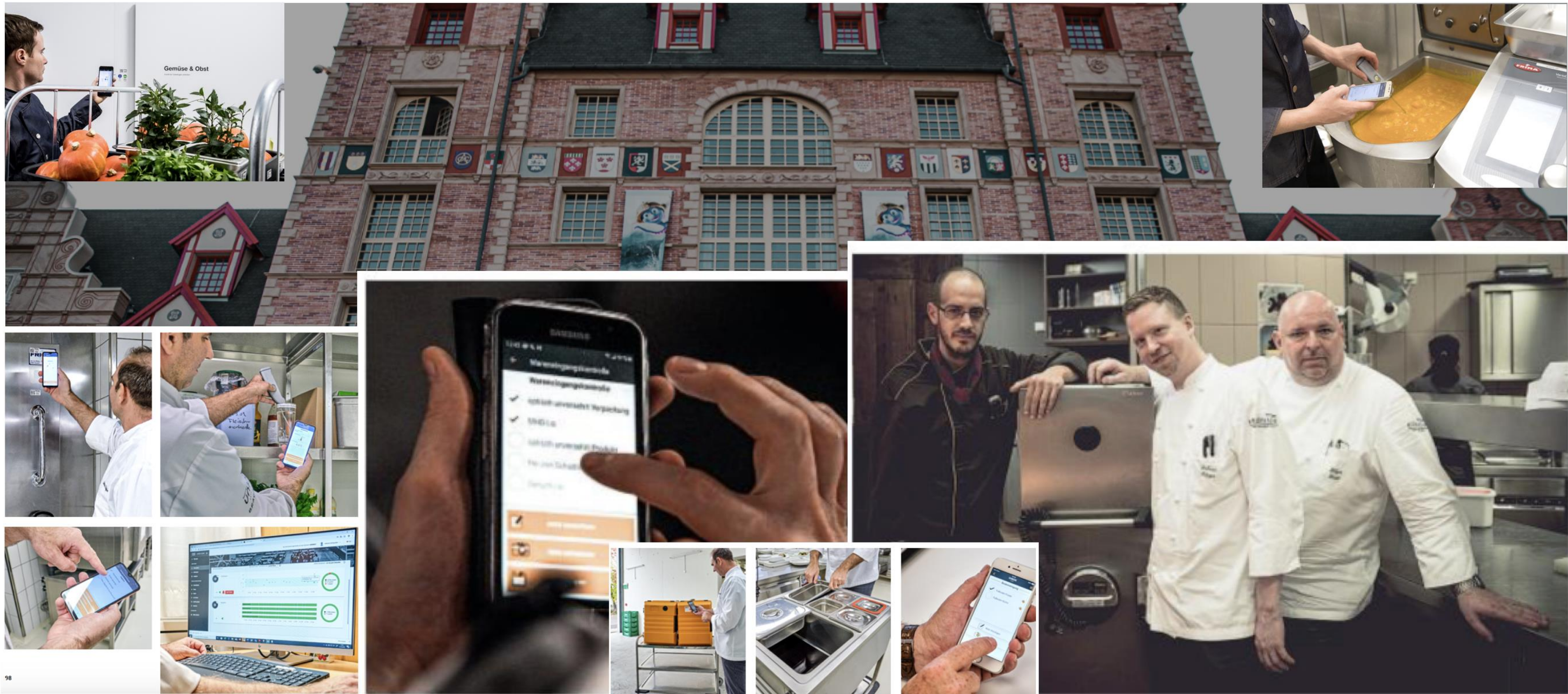


CHECK Cockpit

- Management, visualization and evaluation of collected data
- Configuration of measuring points (CCPs)
- Creation of users (rights and roles)
- Alerts, management of temperature limits
- Task management
- Define cleaning / maintenance intervals
- Documentation export function

4. CHECK Cockpit





CHECK CLOUD[®]

Get organized for better food.



CHECK gets awarded - we have the best product for years