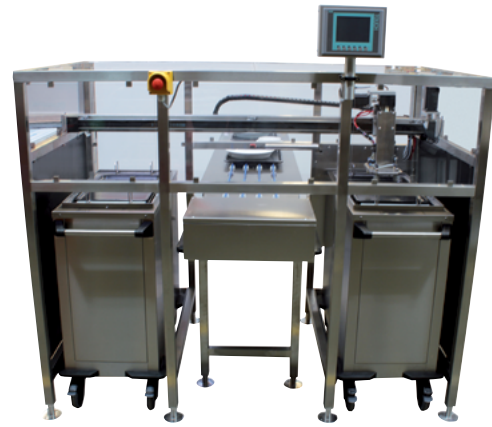


ATAB 4.0 - Automatic Tray Dispensing Module



ATAB 4.0 – THE INTELLIGENT AUTOMATIC TRAY DISPENSING MODULE

Our AVAC 4.0 automatic filling/vacuum-sealing module is getting a new addition to the family: **the ATAB 4.0.**

The module complements the classic food distribution conveyor. It has the functions of automatic tray dispensing, temperature measurement and organisation. The perfect solution for intelligent food distribution.

QR codes (adhesive labels) are attached to the trays used, which replace the traditional patient cards. The QR codes provide the clear

allocation of the tray to each and every guest due to the continuous serial number. Which applications are possible?

You can organise to store data for each and every guest, such as the name, food plan, date of filling, allergies, room or station. What are the benefits of using the modular technology? The reliability of the complete process is ensured, automatic timed sequences are possible, modifications and add-ons are easy and it offers optimum organisation (this saves time and money and enhances the quality).

In short, maximum benefit, maximum safety and maximum quality.

Function:

The ATAB 4.0 module is loaded from both sides with a tray dispenser (approx. 130 trays per dispenser). The suction pad places one tray after the other onto the existing food distribution conveyor. The QR code on the tray is scanned by a scanner and shows all the relevant data about a guest, such as the name, food plan, allergies, station or room, on a mounted display (at every serving station). The tray is then loaded as normal according to the specifications.

The surface temperature of the food is determined using an infra-red measuring device whilst it is being transported on the conveyor.

The core temperature can also be measured at the end of the conveyor using a core temperature sensor (°CHECK). The tray trolley can then be loaded as normal. The internal temperature of the tray trolley can be permanently logged – until it reaches the guest – using the °CHECK digitalisation and organisation system.

All data collected can be selected and managed via the °CHECK-Cockpit whenever and wherever you are.

Technical Data

Approx. external dimensions (L x W x H): 1800 x 1200 x 1500 mm

Approx. sound level: 45 dB

Connected load: 230 V



www.check.rieber.de/

Your benefits at a glance:

- Optimised organisation
- Process reliability
- Automation
- Digitalisation
- Transparency
- Retrofittability

Digitalise and organise via a QR code!



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