



iWave® Announces full, automated HACCP Control in “real time”

Imagine, as a catering manager that you are responsible for a number of cooking stations! How do you know that the food is being served at the correct and safe temperature? We are all aware of the Critical Control Points (CCP) laid out under HACCP. We all should have systems in place to record the CCP's. But that is where the problem lies. We rely on the operator to record these, or at best a device that records the information to be viewed at a later time. What if the operator removes the food prior to the safe temperature being reached or even fails to actually temp probe the food?

With the new **iWave® software and e-reporting bolt on**, full control is in the hands of the catering manager, and he will be aware of any deviation as it takes place.

New iWave® software and e-reporting bolt on: e-HACCP monitor

Every time one of the unique **iWave®** barcodes is scanned, the integrity and identity of the food and operator are recognised and logged by the **iWave®**. Without scanning the product you simply cannot cook the food. The cook date, time, cook temperature, product number and description are also logged. This information is sent to the **iWave®** server via a wired, GPRS or wireless connection. Alternatively information can be stored on the **iWave®** and downloaded directly to a laptop or PDA with an infra-red or Bluetooth connection. Deviations on the Critical Control Points can also be set to automatically email or text the manager.

This facility can be used to monitor and report either for one machine or a complete estate be it in the UK or anywhere else in the world.

e-HACCP monitor – How does it work?

The Catering Manager programs the safe default temperature into the machine. Each user of the system is required to log into the system prior to being able to operate. This enables full tracking of usage. At the end of the cook cycle the user is required to insert the integrated temperature probe. If the user, for any reason, does

not perform this task, the lack of action is recorded and will be automatically sent, via text or email to the catering manager. If the cook cycle is broken an alert is also sent to the manager. Thus the manager has full control and information required to take immediate action.

This new e-reporting bolt on is one of many new and exciting features being added to the **iWave® System**.

Note to Editors:

The **iWave® System** is a fully automated foodservice solution suitable for fresh, frozen and ambient foods that is very economical to run with an eco friendly carbon footprint, providing a saving of up to 70% over conventional foodservice methods. To date over 1.5 million meals have been served using this system.

Product description and use



- A fully automated foodservice solution suitable for fresh, frozen and ambient foods.
- Ability to operate 24/7, 365 days a year.
- 100% error proof with consistent and safe cooking time after time.
- Menus can be created to meet any dietary or nutritional values.

- A table top system which operates off a standard 13amp plug supply.
- Very economical to run with an eco friendly carbon footprint providing a saving of up to 70% over conventional foodservice methods.
- Features and bespoke services include automated stock control, cost, profit, carbon footprint e-monitoring and HACCP to ensure you have full control of your foodservice operation at all times.
- The system can be built up and programmed as required then added to at any time to cater for all foodservice demands. The system can also be converted for mobile operation.



Simple to operate:-A-Scan The operator makes their food selection, then, whilst holding the food item in a level position, presents the barcode label to the scanner window. Audible and visual alerts confirm the code has been read.



B-Place Following directions from the LED display, the operator places the food item into the **iWave®**.

C-Press As directed by the LED display, the operator presses the large start button. A countdown display indicates the time remaining.

On completion, an alarm is sounded and the food item is cooked to perfection.



SERVE...



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AUTOMATED FOODSERVICE SOLUTIONS