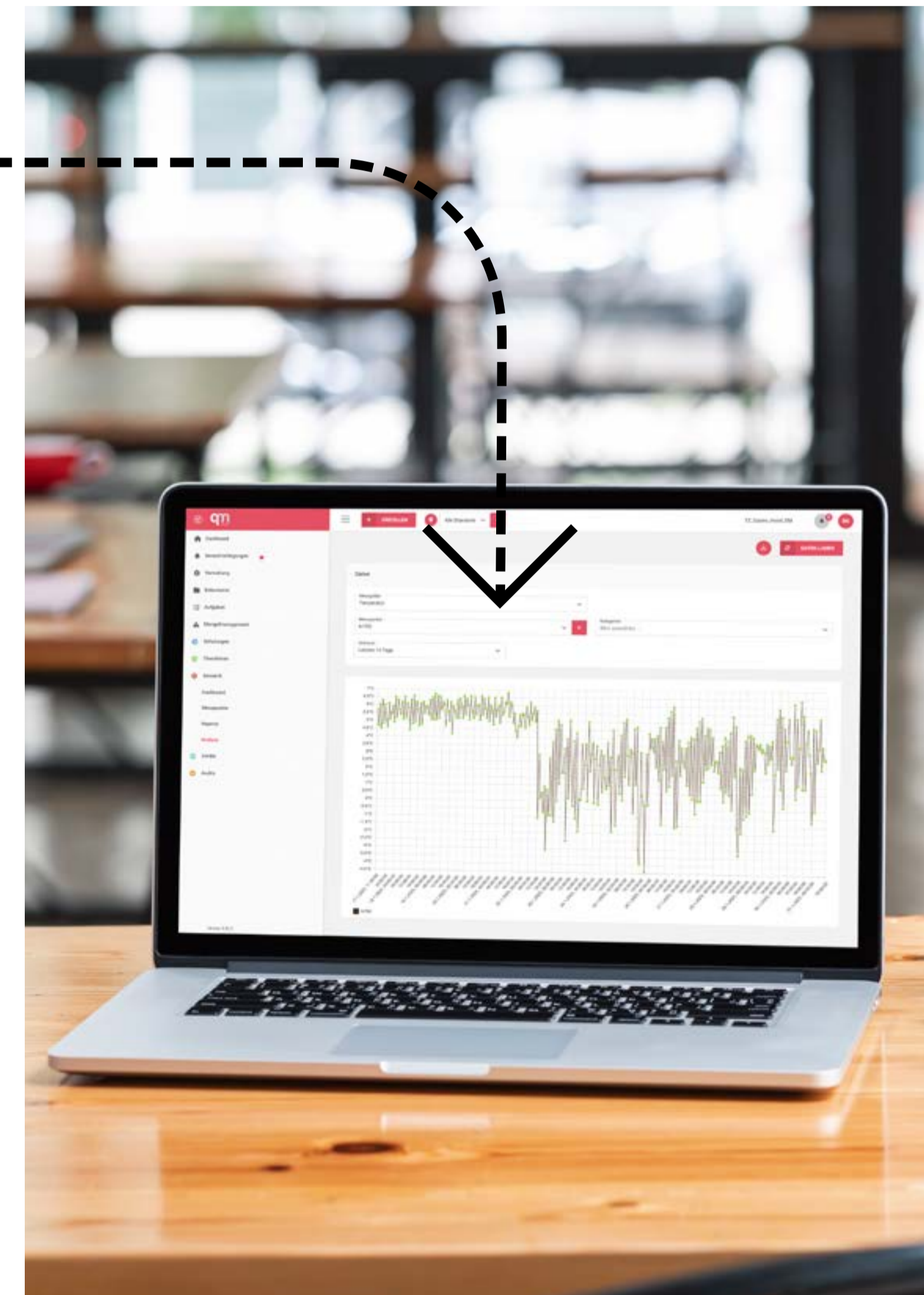


# DIGITALLY CONNECTED

**B.PROTHERM E** and the smart quality management software **QMSpot** make digital control of cooling chains and temperature data convenient, efficient and sustainable, saving you time and money.

**B.PRO**  
CATERING SOLUTIONS



# WELCOME TO THE FUTURE

**Next-level food transport – like many other B.PRO products, B.PROTHERM E offers digital connectivity.**

Integrated sensors permanently and comprehensively record relevant data, such as temperature or storage times.

Future-ready connectivity options for digitised processes help to overcome the daily challenges of maintaining and controlling food quality.

The time-consuming, often incomplete collection, checking and archiving of lists is now a thing of the past.



**EXCLUSIVELY FOR  
B.PRO CUSTOMERS**

Register using the QR code and enjoy a free, no-obligation trial of QMSpot for six months!

<https://bpro.qmspot.com/en-en>



## **The challenge:**

Compliance and control of legal regulations automatic updates

Meticulous paper documentation of operational processes

Avoidance of manipulation during documentation recording

Task distribution and completion control employees

Manual monitoring of temperatures and devices

## **The solution:**

Fulfilment of IFS Food – International Featured Standards and in case of legal changes

Digitisation of the HACCP concept and QM manual

Manipulation-proof and audit-compliant documentation and archiving

Digital, precise and scheduled assignment to the relevant

Automated recording without time constraints

# THREE OPTIONS – ONE AIM



Data transfer with IoT sensor technology permanently transmits the recorded data to the system via **LTE wireless communication**. This offers the advantage that the data can be permanently retrieved in real time.

Data transfer via **WLAN**. When the units enter the WLAN area, all collected data is automatically transmitted to the system.

Food temperatures recorded with a **Bluetooth-enabled** core temperature sensor are automatically transmitted to the system and stored – with practically no manual effort required.

## QMSpot – the platform-independent organisational expert

The sophisticated software solution ensures lasting efficiency and effectiveness in all operational areas of a company. Processes are mapped digitally and recorded centrally.

### Digitally on the safe side

Professional coverage of the following legal requirements:

- Creation, compliance and control of a hygiene/HACCP concept.
- Complete documentation of all process and verification requirements.
- Management of employee training in hygiene, occupational safety, etc.



# SMART SOFTWARE

**Modular expansion possible for all requirements in daily operations.**



**My QMSpot:** Management of all relevant information like defects, location data, contacts, administrators, users, documents, task and defect management, etc.



**Sensor technology:** Monitoring and automatic documentation of all sensor data and measuring points. Recording, monitoring and control of measured values. Temperatures, fill levels, CO<sub>2</sub> values of refrigerators, cold stores, dishwashers, counters, etc.



**Device monitoring:** Pending maintenance and repairs are reported automatically.



**Checklist system:** Digital mapping of all operational processes, forms and concepts. Archiving of all completed checklists as a report.



**Audit system:** Processes are analysed, optimised and standardised. Transfer of open points and defects through intelligent linking directly as a task to the checklist system. Multifunctional tool for statistics, reports and evaluations.



**Training administration:** Create and manage hygiene, health and safety and employee training.

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