



iWave® Launches MiWAVE1900P at the 2010 HCA Conference -with full audit trail and integral temperature probes - automated HACCP Control in “real time”

The new MiWAVE1900P range have full audit trail (e-reporting) and integral temperature probes. This is the latest addition to the growing family of **iWave®** fully automated foodservice solutions. Due to their power(1900w) they are perfect for either chilled or frozen food, ensuring quality is maintained and busy lunch/dinner times are kept to the optimum serving window.

All systems come complete with the Cavity Protection system. This system eliminates build up inside the oven's cavity and roof that is likely to cause burn ups and damage, leading to costly repairs and downtime.

No more guess work **iWave® e-reporting** automatically monitors every aspect of the foodservice operation 24/7.

iWave® software and e-reporting bolt ons include:

Every time one of the unique **iWave®** barcodes is scanned, the identity of the food or user is recognised and logged by the **iWave®**. 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.

Safety first with iWave® access control

Only permitted or trained personnel can operate your **iWave®** system with the unique **iWave®** access control software, ideal for public locations.

e-cost centre

Take control and reduce operating costs with the **iWave®** e-cost centre software. Receive automatic reports analysing the cost of every meal, energy consumption and even hourly labour costs!

e-profit centre

Watch profits grow with the **iWave®** e-profit centre software. Receive regular reports detailing the profit for each meal cooked in the **iWave®** system.

e-ordering

No more manual orders or overstocking with the **iWave®** e-ordering software. The **iWave®** will automatically generate replenishment orders for food cooked that session, day or week. Choose to have this sent directly to a nominated food supplier or input automatically into the clients existing Purchase Order software system for approval.

e-waste monitor

Prevent food wastage and ensure stock rotation with the **iWave®** e-waste software. The **iWave®** will automatically generate reports for food that reaches its use by date before disposal. Consolidated information will be available by food type and monitored by individual user, **iWave®**, workstation or site.

e-food theft monitor

Regular stock checks can be carried out with the **iWave®** e-food theft software and hand-held barcode scanners. All data is automatically fed into the central **iWave®** database to highlight any unreported losses.

e-nutritional monitor

For the health sector, help speed up patient recovery by monitoring the daily nutritional intake by individual patient with the **iWave® e-nutritional software. The **iWave®** will automatically generate detailed nutritional reports broken down by individual meal for each patient.**

e-carbon footprint monitor

Reduce and hit carbon footprint targets with the **iWave®** e-carbon footprint software. The **iWave®** will automatically generate reports to show daily carbon footprint reduction and monitor target progress.

e-maintenance

iWave® will remind the client when it is time for its annual service, maintenance or PAT test with the **iWave®** e-maintenance software. They are able to choose to have this request sent directly to their **iWave®** service centre or to their Maintenance Manager.

e-summary

iWave® e-reporting will automatically monitor every aspect of the foodservice operation. **iWave®** - reporting software will effectively monitor and manage an individual **iWave®** system, workstation or can be linked to multiple **iWave®** sites throughout the world.

e-bespoke services

- Barcoding charging systems - ideal for vending, forecourt, school and staff canteen areas.
- Mobile Barcoding and Data Capture Solutions
- Barcode Tracking Solutions
- Bespoke Projects

Wireless technology
enables global reporting
direct from every
iWave® system



e-HACCP monitor

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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