ePackPro
for Chefs

How to ensure quality and hygiene in your restaurant while saving time every day?

› Record and track all your food deliveries

› Monitor your temperatures automatically

› Manage your kitchen and access your data form everywhere

› Set task reminders to ensure optimal cleaning

Top **3** features for Chefs

1 Optimise product traceability

› Take photos of your food items upon delivery and store all your labels on your device.

› Create personalised labels for each of your preparations, and quickly identify best-by dates.

› All photos of your labels and best-by dates are stored on your device and can be retrieved instantly.

2 Monitor your temperatures in real-time

› Check your temperatures manually or automatically, and ensure perfect preservation of your food items.

› From delivery to reheating, and even defrosting, track the temperature journey of each product.

› Receive real-time alerts if a temperature is not compliant, and act immediately to avoid food waste.

3 Manage your kitchen, wherever you are

› Access important data anytime, anywhere: temperature tracking, cleaning tasks, best-by dates, etc.

› Adjust your team's tasks daily according to needs, everything is fully customisable.

› All your records and important documents are accessible 24/7.

ePackPro has changed his everyday life

" I am more than satisfied with ePackPro! Since we have installed the solution, I no longer need to keep administrative paperwork, everything is stored in the system. No more smelly traceability labels either, traceability has become much quicker!

Laurent Fleurigeon, Owner - Aux Amis de la Forêt

Ready to go digital?

Book your demo and discover how ePackPro can transform your daily operations and ensure flawless compliance!

Book a demo

Hygiene | Traceability | Cleaning rotas | Labelling | Compliance