

AUTOMATION FOR A BETTER, SAFER KITCHEN



DayMark® Safety Systems' proprietary, cloud-based and app-driven **food labelling automation platform** transforms how restaurants, retail foodservice, and non-commercial kitchens efficiently and safely prepare food for the public.

DayMark offers a number of innovative applications that have been developed to
run your business better—and safer.

The **MenuPilot®** application, coupled with streamlined corporate management of menu data via the **MenuCommand®** web portal, reduces dependence on hardware and increases emphasis on platform. These provide a deeper understanding and improved management of back-of-house workflows as well as overall food labelling compliance. DayMark also delivers companion hardware with the **Matt85™** direct thermal label printer, facilitating on-demand production of shelf-life, food rotation and complex grab & go product labelling.

THE DIFFERENCE IS NIGHT AND DAY.™

0800 783 7933

daymarksafety.co.uk

#3474-UK
011524

DayMark®
Safety Systems



Automation for a Better, Safer Kitchen

MenuCommand® by DayMark® is the web-based portal that facilitates centralised management and communication of critical menu data, common tasks and training materials to foodservice locations near and far, utilising intuitive applications for food labelling, task management and receiving, as well as temperature monitoring and food checks.

With a suite of kitchen applications and MenuCommand at the corporate level, foodservice operators will greatly reduce dependence on hardware while streamlining operations:

- **Greater Flexibility:** Accessible from any internet connection using Google Chrome, MenuCommand delivers extensive data storage and facilitates convenient task and menu management.
- **Enhanced Communication:** Shelf life, nutritional facts, allergen information and prep data can be organised, monitored and modified virtually anytime and anywhere, making MenuCommand ideal for managing food rotation, grab & go labelling, staff training and date code compliance from corporate headquarters to one or many foodservice locations. Likewise, MenuCommand also facilitates managing common tasks and receiving inventory from the corporate level to one or more locations.
- **Safety & Security:** MenuCommand is a secure, cloud-based portal. Automatic updates to the suite of software applications replace the need for mailed USB drives and download from FTP sites.







FOOD
SAFETY



KITCHEN
AUTOMATION

THE DIFFERENCE IS NIGHT AND DAY.™

- **Easy Menu Updates:** Machine and software updates have traditionally been clunky and inconvenient with early generation food safety labelling solutions. With MenuCommand, updates are securely and efficiently pulled in via the cloud to the  **MENUPILOT**[®] app at the store level.
- **Streamlined Training Opportunities:** MenuCommand eliminates the need for time-consuming file conversions, recipe card file reformatting and large storage requirements. Upload video and recipe data at a central location and automatically share it with all connected store locations.
- **Real-time Updates:** Data changes in MenuCommand that affect any of the apps can be communicated to staff at all locations immediately via a sync operation.
- **Operations Redefined:** The  **TASKMANAGEMENT**^{by DayMark®} application allows food service managers to quickly and efficiently oversee task activity and the progress of ongoing operations in both the front- and back-of-house.
- **Improved Receiving Management:** The  **RECEIVINGMODULE**^{by DayMark®} application gives food service operators the ability to track received shipments of goods, including non-conformances, short-ships and vendor performance.
- **Temp Monitoring and Food Checks:** The  **TEMPMONITORING**^{by DayMark®} and Food Check Solution features robust hardware and user-friendly software that delivers food safety management, asset monitoring and HACCP compliance.
- **Comprehensive Menu Management:** MenuCommand is able to seamlessly integrate with most Nutritional/Menu data platforms.
- **Single-screen Oversight:** MenuCommand's user-friendly dashboard provides a comprehensive overview, including announcements, menu categories and items, label batches, training videos and number of users currently using the platform.
- **Print Anytime, Anywhere:** The Bluetooth-enabled Matt85™ & Matt77™ label printers, delivered by DayMark as part of a complete automated food labelling program, allow users to print labels wirelessly using the MenuPilot app and the available Matt85 Android tablet.
- **Goodbye Repair Costs:** The Matt85 & Matt77 printers are premium direct thermal printers, without premium pricing, which eliminates the need to make costly repairs and maintain labor-intensive repair depots.



AUTOMATION FOR A BETTER, SAFER KITCHEN

How it Works...



MENUCOMMAND®

Corporate Dashboard

- Secure, centralised oversight of menu items, recipes and training information



MENUPILOT®

Kitchen Interface

- Ensured efficiencies and food labelling compliance at the location level



MATT85™

Companion Hardware

- Bluetooth-enabled direct thermal printer

Complete Food Labeling System

Item #	Description
IT118762	Matt85 Printer
IT118562	Wall Mount Bracket for Matt85 Printer



FOOD
SAFETY



KITCHEN
AUTOMATION

THE DIFFERENCE IS NIGHT AND DAY.™

0800 783 7933

daymarksafety.co.uk

