



Automated quality management for restaurant chains.

Fulfil compliance, increase quality and lower costs – with the complete digital solution **testo Saveris Restaurant**.

- ✓ Digital integration of the complete quality handbook.
- ✓ Automated temperature monitoring instead of time-consuming spot-checks.
- ✓ Immediate alarms and stored corrective measures for process and limit value violations.



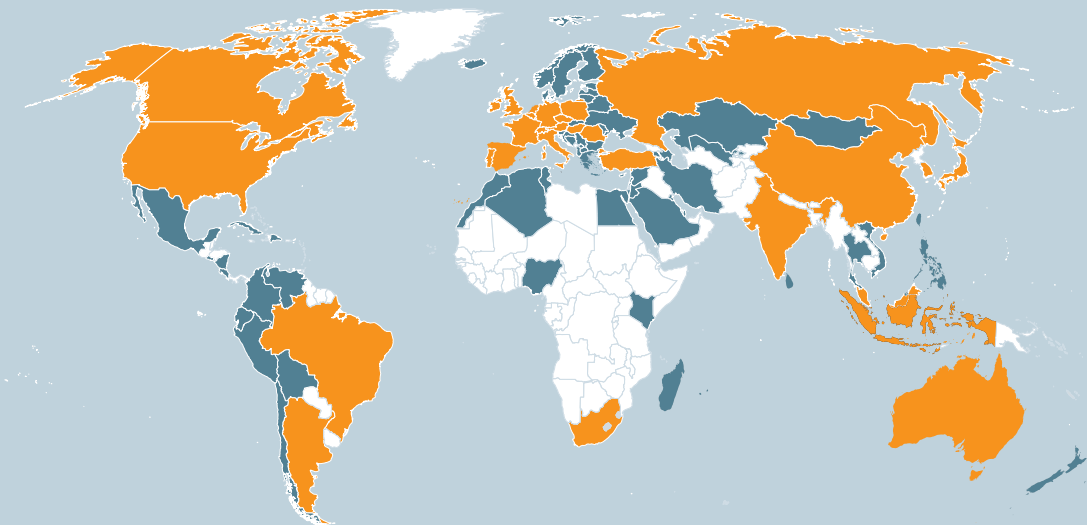
Testo: High-tech from the Black Forest.

For almost 60 years, Testo has stood for innovative measuring solutions made in Germany. As a world market leader in portable measurement technology, we help over 650,000 customers worldwide to save time and resources, to protect the environment and the health of humans, and to increase the value of goods and services.

2,500 employees work in research, development, production and marketing for the high-tech company in 32 subsidiaries all around the world. Testo convinces over 650,000 worldwide customers with highly precise measuring instruments and innovative solutions for the measurement data management of tomorrow.

An average annual growth of over 10% since the company's foundation in 1957 and a current turnover of just short of a quarter of a billion Euros impressively demonstrate that the Black Forest and high-tech systems go perfectly together. The above-average investments in the future of the company are also a part of Testo's recipe for success. Testo invests about a tenth of annual global turnover in Research & Development.

Subsidiary company 
Distribution partner 



testo Saveris Restaurant: Your individual solution, combining intuitive software, precise measurement technology and comprehensive services.



Software

Digitalize your quality handbooks

Fast digital reproduction and central updates of paper-based quality handbooks, distributed to all restaurants at the touch of a button.

Everything at a glance

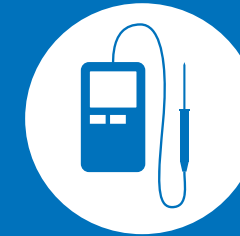
Management and documentation of all quality-relevant measurement points and processes with a tablet, smartphone or PC.

React immediately

Versatile alarms (incl. e-mail, SMS) and stored correction measures for timely intervention and less room for human error.

The way you want it

Individually adaptable with restaurant-specific analysis and reporting functions.



Measurement technology

Measure without interruption

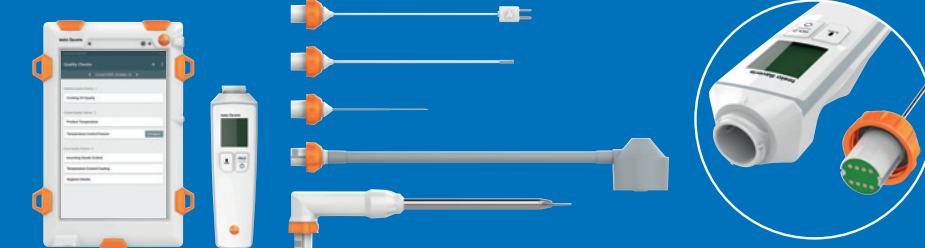
Precise recording of all crucial measurement parameters in a restaurant (e.g. cooking oil quality, temperature).

Work flexibly

Quick combination of the practical handle with one of the rugged probes – measurement values are transmitted to the Control Unit wirelessly.

Automatic monitoring

Highly efficient monitoring of storage conditions with WiFi data loggers.



Services

Individual planning

Together, we plan the entire project, and take over the configuration of the software and measurement technology according to your individual requirements.

Installation

Fast and easy switchover to digital quality management – thanks to efficient monitoring and staff training.

Accompaniment

Take advantage of our no-worries package: We take care of the support, servicing and calibration of your system.



Easier fulfilment of compliance

Legal and company regulations are transparently integrated into workflows.



Noticeable increase of quality

Foods are prepared more safely – quality checks are carried out more efficiently.



Sustainable lowering of costs

Staff have more time for the preparation and sale of food.

Testo: Your expert for food safety.

For decades, measuring instruments and solutions from Testo have been used over the entire food flow, and belong to the indispensable equipment of food producers, restaurants, large kitchens and catering businesses.

Our close cooperation with our customers has made one thing clear: In a globally networked and dynamic world, just measuring accurately isn't enough. More and more, it's all about the comprehensive management of all quality parameters with one intelligent system which makes your daily work easier, safer and more efficient.

That's why we developed the quality management solution testo Saveris Restaurant together with international experts from quick-service restaurant chains: Flexible measurement technology combined with intuitively operated software and individual all-round service – optimized to fulfil compliance, increase quality and lower costs in your day-to-day workflow.

