AUTOMATION FOR A BETTER, SAFER KITCHEN

DayMark® Safety Systems' proprietary, cloud-based and app-driven **kitchen automation platform** transforms how restaurants, retail foodservice, and non-commercial kitchens efficiently and safely prepare food for the public. It starts with DayMark's **totally secure, server-independent** digital distribution platform: the **GATEWAY.** DayMark's own cloud access GATEWAY hosts a number of innovative applications that DayMark has developed to **run your business better—and safer**.

MenuPilot®, the flagship 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 labeling compliance. DayMark also delivers a companion hardware bundle with the **Matt85™** and **Matt77™** direct thermal label printers, facilitating on-demand production of shelf-life, food rotation and complex grab & go product labeling.

THE DIFFERENCE IS NIGHT AND DAY.™

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DayMark®
Safety Systems

MENUCOMMAND®
by DayMark®

Automation for a Better, Safer Kitchen

MenuCommand® by DayMark® is the web-based portal that facilitates centralized management and communication of critical menu data, common tasks and training materials to foodservice locations near and far, utilizing intuitive applications for food labeling, 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 organized, monitored and modified virtually anytime and anywhere, making MenuCommand ideal for managing food rotation, grab & go labeling, 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.

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FOOD SAFETY

KITCHEN AUTOMATION

■ **Easy Menu Updates:** Machine and software updates have traditionally been clunky and inconvenient with early generation food safety labeling solutions. With MenuCommand, updates are securely and efficiently pulled in via the cloud to the **MENU**PILOT® *by DayMark®* 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 **TASK**MANAGEMENT *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 **RECEIVING**MODULE *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 **TEMP**MONITORING *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 seamlessly integrates with DayMark's partner menu management program that leverages a robust database of ingredients to quickly and easily build and manage recipes and menu data.

■ **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 labeling program, allow users to print labels wirelessly using the MenuPilot app.

■ **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.

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How it Works...

DayMark® GATEWAY

MENUCOMMAND®

Corporate Dashboard

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

Now Available on Android & iOS!

MENUPILOT®

Kitchen Interface

- Ensured efficiencies and food labeling compliance at the location level

MenuPilot | **Receiving Module** | **Task Management**

Menu Management | **Temp Monitoring**

Companion Applications

- Seamless integration of companion apps provide improved management of back-of-house workflows.

Complete Food Labeling System

Item #	Description
IT118379	Matt85 Printer
IT119279	Matt77 Printer
IT118562	Wall Mount Bracket for Matt85 & Matt77 Printers

Companion Hardware

- Bluetooth-enabled direct thermal printers

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