

Corporate gastronomy despite corona

Full package solution for no-contact serving of food

- Observing social-distancing & hygiene rules and regulations
- No-contact payment to protect employees and guests
- Accelerated payment processes and minimised queuing
- Simple integration in only a few steps, without complicated modifications
- No internal client IT necessary
- Modular application
- Flexible rental concept with variable, monthly rental periods

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If the corporate gastronomy's rooms are no longer sufficient to cater for guests, then the company cafeteria will come to the guest.

Example: a separate area, workshop, seminar rooms, atrium, foyer, sports hall



Full package solution – modular application

Henke Serving station fixtures concept

- Tray, plate and cutlery dispensers
- Hot food serving station, neutral serving station & diverse thermal containers
- Hand washing and food clearing mobile station

tcpos self-checkout terminal

- Immediately operable debit and credit card terminal without checkout personnel
- Simple commissioning by catering staff, only takes a few minutes
- Pre-configured master data
- Fulfils all legal requirements (fiscal law to 01.10.2020)

avus smart-cap Plug & Play

- PC with pre-installed avus smart-cap software, configured in combination with the checkout, incl. firewall
- avus smart-cap checkout station fitted in a housing, power operated
- Scalable (serving station, kitchen station...)
- RFID tableware or RFID transponder for retrofitting



Remote support



Solution concept

- Solution for 2 set meals for approx. 120 PAX
- System cook and hold, transport with thermal containers from existing kitchen to POS
- Unmanned checkout with a contactless payment process, offline
- No infrastructure requirements

- Definition of the dishes via the types of tableware
- Determined by size and/or shape/colour


Tableware type 1 = Set meal 1

Tableware type 3 = Dessert

Tableware type 2 = Set meal 2

Tableware type 4 = Side dish

Process

1. Tray as self-service or upside down, plate and dish serving
Pre-portioned salads and desserts; distributed by service personnel
 2. Guest checks out and pays contactless – unmanned checkouts
Payment process is activated via mechanical or optical sensors (e.g. foot switches)
 3. Guest goes to seat (cinema seating, individual tables or other measures to meet social distancing requirements)
 4. Tray return: guests takes tray to return station (deposit system is possible)
1 service staff member clears up and sorts tableware items on return trolleys
-  Personnel requirements at POS: 1 to 2 persons (1 person serving the meals to the guests; 1 person clearing and sorting the returned tableware), checkout personnel unnecessary

Requirements

- Internet connection
- Easily cleanable flooring, carpet can be protected using a PVC tiling system
- Connections:

qty	description	connections			
		plug	load (kW)	total (kW)	current (V)
1	avus smart-cap Plug & Play and tcpos self-checkout terminal	X	0,2	0,20	230 / 1N
2	clearing und sorting trolley		-		
1	cuttlery dispenser		-		
3	food transport container, polypropylene, heated, front loading		-		
6	food transport container, polypropylene, heated, top loading	X	0,40	2,40	230 / 1N
1	mobile hand-washing basin, water and drain containers, flow heater, soap- disinfection- towel dispenser, paper bin	X	3,5	3,50	230 / 1N
2	plain buffet		-		
1	plain buffet with placement board	X	1,00	1,00	230 / 1N
1	plate dispenser 2x80 plates	X	1,20	1,20	230 / 1N
2	tray dispenser - tray upside down		-		
				8,30	

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