

SATO
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Streamline Kitchens with **SATO Food Solutions**

satoeurope.com

Compliance, Labelling & Traceability with SATO FX3-LX



FreshBite Kitchens, a growing restaurant chain, faced labelling errors, food waste, and compliance risks due to handwritten labels and outdated tools. Some locations lacked stable internet, making software updates and consistency a challenge.

SATO delivered a standalone, one-touch labelling solution using the FX3-LX printer and SATO App Storage (SAS). The system automates date/time labelling, supports offline use, and ensures accurate, compliant labels—helping FreshBite reduce waste, improve traceability, and streamline kitchen operations.

These labels are intended for kitchen-use only—supporting back-of-house processes and not visible to customers.

Disclaimer: FreshBite Kitchens is a fictional example created to illustrate typical challenges and how SATO's solutions can address them.

To learn more about Smart Food Waste Management Solutions, please click here:

PAIN POINTS:

- ✗ **Precise Labelling** of Date and Time for all ingredients used for food preparation
- ✗ **Accurate Real Time** Centrally Managed Data
- ✗ **Adequate** equipment
- ✗ **Reliable** or Lack of Internet Connection
- ✗ **Regulatory Compliance** (Fines for non-compliant & legal expenses)
- ✗ **Wastage Calculation**

SATO SOLVES:

- ✓ **One touch fully automated printing** with FX3-LX for precise labelling
- ✓ **SATO App Storage (SAS)** in the Cloud & AEP Utility for live Up-To-Date Software
- ✓ **Modular, Industrial Grade & Robust Label Printer** Designed for Kitchen Use
- ✓ **Optionally:** Our tailored applications don't require PC, Internet or Bluetooth for operational excellence
- ✓ **Clear & Customisable Labelling** (smudge proof and avoiding handwriting errors) and User Interface & experience based on our personalised SW and HW for complete compliance with minimal effort
- ✓ Provide **Waste Logs for Compliance**

Product Labelling with SATO FX3-LX

Pre-Packed for Direct Sale (PPDS) Compliant Labelling

PAIN POINTS:

- ✗ **Pre-Printed & MOQ Labels**
- ✗ **Changes in ingredients/products** - Label Wastage
- ✗ **No Dates from Pre-Printed Labels** - Relying on Handwriting Best Before Dates
- ✗ **Unnecessarily Large Labels**
- ✗ **Back Office vs Production Area Printing**
- ✗ **Precise and Accurate Product Data**
- ✗ **Clear Allergen Labelling** (Bold Text & Icons)
- ✗ **Compliance with Local Regulations**

SATO SOLVES:

- ✓ **Customisable label size, material and branding** – including pre-printed, full-colour labels to reinforce your brand's visual identity.
- ✓ **Print Labels On Demand** based on Production Volume (No wastage)
- ✓ **Best Before Date Recorded on Master Database** with Internal and Web Synchronized Production Date at the moment of Printing
- ✓ **Linerless Capability** Allowing for Varied Length Label Printing
- ✓ **Kitchen Ready FX3-LX** for Production Area Printing
- ✓ **One touch** automated printing with FX3-LX for precise labelling, including bold allergen text and icons for compliance.
- ✓ **SATO App Storage (SAS)** enables remote software updates and product & ingredient database management. Easily keep labels and ingredient info up to date.



To view a demonstration of how this application works, please click [here](#):



Please contact your **local SATO representative** to learn more about the availability and suitability of this solution for your business.

Delivery Cloud for Restaurants & Food Chains

Takeaway Order
Order #12345

Date: 01/08/2024
Time: 19:32

Delivery
Customer: Joe Bloggs

Delivery Address: 123 Road Street, Town, Post Code
Phone: 01245 678910

Items Price
Burger £4.99
Seasoned Fries £3.00

Subtotal £7.99
Delivery Fee £1.50
Total £9.49

Payment Method: Card
Thank you for your order!
We hope you enjoy your meal.
www.websiteaddress.com

Save time and consolidate customer orders instantly with the SATO Delivery Cloud application.

From Deliveroo to Just Eat and UberEATS to Grub Hub, this application consolidates all order channels into a single, unified view—giving you full visibility, flexibility, and control from one screen on one device. No more switching between multiple systems or devices across different areas.



✓ **Seamless Integration** to the delivery platform's website via Microsoft Azure, ensuring instant two-way communication for order updates

✓ **Easily Viewable** data via JSON, displaying store name, order number, delivery partner and products ordered.

✓ **Reduce Risk** of an incorrect order being delivered to a customer with consolidated order streams for each delivery partner

✓ **Ensure Compliance** with allergen laws by reviewing all labels in the application before printing

PAIN POINTS:

- ✗ **Accuracy of Order** (Avoid missing or extra items)
- ✗ **Maximising Productivity** through multiple solutions
- ✗ **Local Regulation Compliance**
- ✗ **Plug & Play** easy integration with various customer platforms

SATO SOLVES:

- ✓ **Opt 1:** 1 label with full order and products (No ingredients or allergens)
- ✓ **Opt 2:** Multiple Labels per Product
- ✓ **Opt 3:** Innovative Approach with AI Vision which Crosschecks Order Components



To view a demonstration of how this application works, please click [here](#):



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Temperature Control Monitoring

Whole Chicken

Allergens: None

END OF COOK TEMP: 75.0 °C

Produced:
xx/xx/xxxx
Best Before:
xx/xx/xxxx

With FX3-LX integration, thermometers can be connected directly to the printer, allowing staff to capture and print the exact temperature reading instantly, right on the label.

This ensures traceability, reduces manual errors, and supports HACCP compliance in real time.

Accurate temperature monitoring is essential for all food products, ensuring food safety and regulatory compliance. Incorrect temperatures can pose serious health risks, while poor handling impacts quality and increases waste.

PAIN POINTS:

- ✗ **Measurement Recording** by Handwriting & Eye Sight
- ✗ **Low or non existant integrations** of measurement devices
- ✗ **Multiple Labels each with own data** (Temperature, Data & Time, Weight)

SATO SOLVES:

- ✓ **Seamless Integration** with Peripherals
- ✓ **Automatic Collection of Measurement Readings** (Thermometers, Scales, or any other instruments)
- ✓ **Printer Capable of Printing** by a Signal from a Measurement Device

To view a demonstration of temperature management with the FX3-LX, please click here:

Simplified Compliance: The FX3-LX prints labels with date, time, temperature, and meat type—removing the need for handwritten logs and reducing errors.

Bluetooth Efficiency: A wireless probe allows staff to check temperatures easily without cables.

Improved Accuracy: Smudge-proof labels ensure clear, reliable records.

Enhanced Workflow: The printer and probe streamline checks, saving time in busy kitchens.

Peace of Mind: Accurate records support food safety compliance, reassuring both staff and customers.



Production Management



Bakery Category Daily Pastry

12 Almond Croissant
12 All Butter Crossiant
6 Maple Plait
6 Cinnamon Swirl
12 Chocolate Twist
12 Vanilla Crown
12 Chocolate Croissant
12 Pain Au Raisin
12 Pain Au Chocolate
6 Pretzel
8 Cheese Twist

SATO Production Management Optimise production, reduce waste, maximise freshness.

This tool tracks routine activities linked to locations and kitchen equipment, providing real-time insights in one easy-to-use screen. It streamlines kitchen operations—making them faster, more effective, and easier to manage.

By monitoring exact production times and product age, managers can adjust schedules accurately, cut waste, and maintain quality.

Better control means higher efficiency, less loss, and happier customers.

PAIN POINTS:

- X Lack of Data** to Forecast Production
- X Food Waste** Due to Inefficient Inventory Management
- X Local Regulatory Compliance**
- X Inneficient** Processes

SATO SOLVES:

- ✓ **Digitilisation** of Kitchen Processes
- ✓ **Real-time tracking** of product age helps adjust production schedules, preventing overproduction and spoilage.
- ✓ **Automation** Reducing Needed Time for Manual Procedures
- ✓ **Food Waste Regulation Ready**
- ✓ **Enhanced Inventory** Management: SATO's solutions improve inventory visibility, ensuring FIFO inventory.

To view a demonstration of how this application works, please click [here](#):



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HACCP Safety Hazard Analysis & Critical Control Point

PAIN POINTS:

- X Manual & Time-Consuming** Food Safety Checks
- X Real-Time** Traceability
- X Errors in Receiving** Goods Inspection
- X Inconsistent Labelling** & Compliance Issues
- X Unclear Role** Management & Oversight
- X Temperature** & Cleaning Compliance Risks

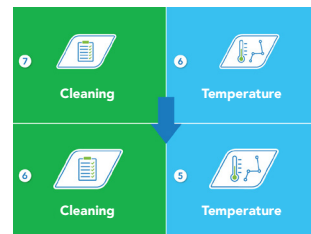
SATO SOLVES:

- ✓ **Supervised Automated** HACCP monitoring, reducing manual work while saving time.
- ✓ **Photo Capture & Automated** history ensure easy tracking digitally without physical logging.
- ✓ **Reception control** ensure product temperature, expiry dates, and package conditions are correctly logged (email alerts available).
- ✓ **Label printing** automates date labelling, reducing errors and ensuring food safety compliance.
- ✓ **Rights management** & remote supervision provide controlled access for staff, supervisors, and administrators.
- ✓ **Digitised Temperature** & Cleaning auto-controls ensure regulatory compliance with real-time alerts for critical deviations.

Auto-controls

Thanks to the SATO Food Safety Management solution, you can customise the auto-control settings and their frequencies to suit your activities.

Working method auto-control is presented as a series of checklists that can be customised with corrective actions if any non-conformities are detected. Plan all the tasks to be carried out for each workstation and increase your efficiency.



Cleaning Auto-controls: The cleaning plan auto-controls are configured with their associated frequencies.



Oil Auto-controls: The oil auto-controls are configured with their associated frequencies.



Temperature Auto-controls: Temperature readings are customised according to your kitchen's specifics. A regulatory value scale is configured to alert employees to any deviations. The temperature readings are either manual or automated with sensors.



History: Your data archiving is automated in real time and available immediately.

To calculate your ROI, please click here:

To view a demonstration of how this application works, please click here:

RFID in Food



SATO printers encode RFID labels instantly during printing, boosting efficiency and improving customer experience.

RFID technology is vital for managing freshness and traceability in the food supply chain. SATO's Food Safety Management solution enables automated FEFO (First Expired, First Out) inventory control, improving efficiency and reducing waste, particularly during recalls.

Accurate inventory remains a challenge for food retailers. Inaccuracies lead to customer dissatisfaction and large volumes of food waste—

often due to freshness issues. SATO's precise tracking at pallet, case, and tray levels helps limit losses during recalls and improves stock accuracy.

As consumers demand greater transparency—especially in eCommerce and BOPIS models—SATO's solutions support detailed tracking of product origin and ingredients, helping build trust and ensure food safety.

PAIN POINTS:

- ✗ **Time Consuming** Stocktaking
- ✗ **Real Time** Visibility of Labelled Products
- ✗ **Manual Registering** of Moving Items & Products between locations
- ✗ **Identification** only by product type and not by product unique ID
- ✗ **Business Decisions** based on limited Data
- ✗ **Manual Recall** Standard Procedures

SATO SOLVES:

- ✓ **Instant Automated Stocktaking**
- ✓ **Products Registered** in Real Time by Location and Unique ID
- ✓ **Physical Moving** of Items & Products Results in Digital Registration of these changes
- ✓ **Serialisation Capability in Labelling**
- ✓ **Full Supply Chain & Sales Real Time Visibility** for Immediate Reaction to Market Trends and Customer Demands
- ✓ **Food Safety & Recall** management enable precise tracking of food batches, ensuring compliance and faster recall processes.



Smart AI Packing

PAIN POINTS:

- ✗ **Incorrect orders** lead to customer complaints, refunds, and reputational damage.
- ✗ **Manual packing** checks increase errors and slow down the fulfilment process.
- ✗ **Using separate PCs**, third-party software, and manual processes.
- ✗ **Staff mistakes** due to manual input lead to incorrect labels, wrong deliveries, and food waste.
- ✗ **Bulky or complex systems** take up valuable kitchen and preparation space.
- ✗ **Frequent system failures** or maintenance disrupt service and increase operational costs.

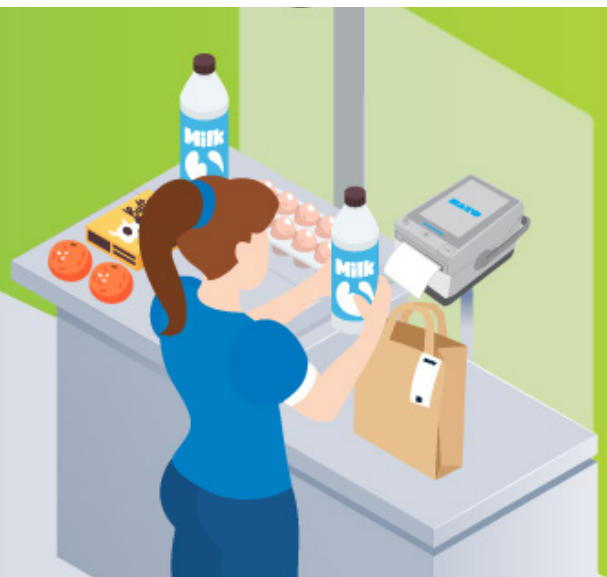
SATO SOLVES:

- ✓ **Digitalisation** guarantees that orders fulfilled correctly.
- ✓ **AI-powered verification** with cameras reading packed items ensures accurate orders and reduces mistakes.
- ✓ **SATO provides a single point of entry** ensuring cost savings, eliminating the need for PCs, third-party software, or additional hardware.
- ✓ **Eliminate disputes** by linking printers to scanners and scales for real-time accuracy, reducing manual mistakes.
- ✓ **Optimised workspace** with a compact printer & peripherals, perfect for small kitchens or preparation areas.
- ✓ **Reduced total cost** of ownership with a reliable, low-maintenance intelligent printing system, minimising downtime.

Special
Feature

Eliminate He-Said She-Said

Utilise indisputable video evidence for any customer dispute, safeguarding your business and reducing resolution time



For more information, please contact
your local SATO office, or visit:

satoeurope.com



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