SLA GASTRO 4.0

Digital solutions for the Gastronomy and Hospitality

Matty

THE CHALLENGE

To support the gastronomy and hospitality in times of the current shortage of skilled workers, **Matty** supplies them with high-quality food for their guests every day. To ensure that all ordered menus can be delivered freshly cooked and chilled to the customers on time, digital support had to be needed.

THE SOLUTION

Through the use of **SLA's digital solutions** consisting of modern software and hardware, all processes in production and logistics are now completely networked and run fully automated and with minimal use of personnel.

THE RESULT

✓ **Digital, central management** of all items, master data, recipes, production orders, etc.

✓ Complete **shopfloor integration**

✓ **Networking** of the kitchen systems (e.g. Rational ovens) with IT for easy control and monitoring of all orders

✓ Online **ordering platform** for customers

✓ Networking of the platform with **ERP** for a daily overview of all orders

✓ Forward-looking **production planning**, consistent **product quality** and less **food waste**

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HOFBRÄUHAUS

THE CHALLENGE

In order to combat current challenges such as the shortage of skilled workers and food waste, the **Hofbräuhaus** wanted to replace the existing, outdated software and thus digitalize, simplify and make processes more efficient.

THE SOLUTION

With **SLA's digital solutions** from software and hardware, a highly efficient interaction of production, logistics, kitchen and service was created. All components at the production site in Brunnthal and in the restaurant in Munich are now completely digitally networked.

THE RESULT

- **Forward-looking planning** of employee deployment, stock of goods and menus to be cooked using „Predictive AI"

- **Effective pre-cooking** at the production site without over-/under-production and high storage costs

- Fully automated high-bay warehouse incl. **digital warehouse management**

- In the restaurant: **Automatic transmission** of the orders stored in the POS system to the kitchen

- Visual and timed **overview** of these on industrial computers in the kitchen

- Via **App**, other gastronomes can also order fresh menus from the Hofbräuhaus for their restaurant. So they save staff, storage space and materials

Watch the **movie:**

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