Hoteligy
upselling experience

ELECTRONIC LABELS

BUFFET LABELING

Forget about paper labels, our electronic labels are time-saving, sustainable, fully automated and durable.

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Manual labeling

A vacational hotel needs to label an average of 150 dishes and up to three times a day (breakfast, lunch and dinner), taking up to 2 hours a day.

Last minute changes

Labels need to be printed and laminated in record time due to last minute changes caused by the lack of some ingredient.

Menu wheel is not respected

All customers deserve to enjoy the same quality and the same buffet offer. However, this is not always the case, as the buffet wheel undergoes numerous changes for various reasons.

Incorrect or incomplete labeling

Due to a lack of time, labeling can be incomplete or incorrect, with generic names detracting from the value of the product offered and even important details such as a spicy sauce being omitted.

Allergens (EU Regulation 1169/2011)

The same product may vary the allergens depending on the manufacturer or supplier, forcing to redo all the labels already printed.

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ELECTRONIC LABELS

Thanks to the electronic labels, manual and repetitive processes are automated, dedicating this time to tasks that have a direct impact on the customer experience.

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MAIN ADVANTAGES

Better experience

The guest will have complete information at his disposal, thus avoiding possible complaints and claims

Time saving

It saves between 2 and 3 hours per day, necessary to correctly label a single buffet manually.

The wheel

The staff will be obliged to respect the programmed menu wheel, or to justify the changes made.

Sustainability

We make every effort to minimize the impact on the environment and reduce paper waste.

LANGUAGES

Allows you to display the name of the dish in up to 4 different languages at the same time, with a total of 14 languages to choose from.

ALLERGENS

Complies with current regulations by displaying all allergens. They include easily recognizable icons for Vegetarian, Vegan, and Spicy.

WIRELESS

There are no power cables required because it is completely wireless. Bluetooth 5.1 allows for a lightning-fast update.

CLOUD PLATFORM

All labeling can be managed remotely, and you can check on its status at any time and from anywhere using our cloud platform.

DURABILITY

Our labels feature low-power consumption technology and high-capacity batteries with a 3- to 5-year lifespan.

FITURTECH

In the Fiturtech Tech and Destination awards, the solution was a finalist. We are the pioneers in this field and have a wealth of experience.

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ADVANTAGES FOR THE HOTEL

TIME SAVING

The initial setup is very straightforward. We can import the information in one click using an Excel document containing all of the dishes, translations, and allergens. *Set it up once and reap the benefits for the rest of your life.*

PLANNING

Our user-friendly platform allows you to schedule the publication of dishes according to your preferred hours, days, and weeks. You can alter an existing dish or create a new one whenever you want. It's also possible to make changes that only affect the current service and not the wheel schedule. *The changes will take effect immediately.*

VISIBILITY

Our tool is designed to make work easier and accessible from any device. Before the services are opened, the designated person can easily and quickly make changes and checks. *The staff will become accustomed to respect the menu wheel.*

CONTROL

If desired, hotel management will be notified each time a label change is made to an existing service, allowing for more control and tracking of menu wheel compliance. I*t is possible to keep track of all changes.*

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Complete information

All the correct information, in their own language and with all allergens correctly identified.

Valuation

The diner will be able to evaluate each dish by simply scanning the QR code visible on the label.
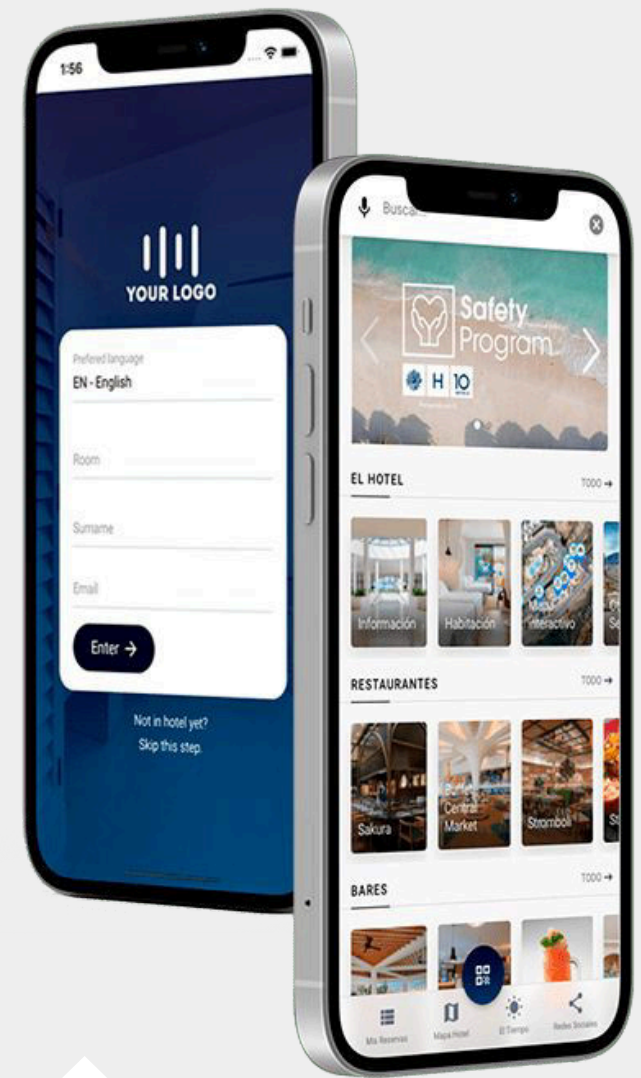
Nutritional information

The hotel can promote healthier eating, an aspect increasingly valued by guests.

Link to the Hoteligy WebApp

From the hotel application, the guest will be able to see what will be presented in the corresponding restaurant services.

PAELLA DE MARISCOS
SEAFOOD PAELLA
PAELLA MIT MEERESFRÜCHTEN
PAELLA AU FRUITS DE MER
Powered by Hoteligy.com
M-C4-03

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# MORE SOLUTIONS FOR YOUR DIGITAL TRANSFORMATION

From information screens, interactive totems, to the corporate channel. All its communication channels managed from a single cloud platform, makes them a perfect marketing tool to boost upselling.

WEB APP

Best digital guest experience

DIGITAL SIGNAGE

At the most strategic points

The Web App version of our platform gives guests immediate access to all of the Hotel's information and services without the need to download anything. You'll be able to improve communication with your guests and increase in-stay sales thanks to the app.
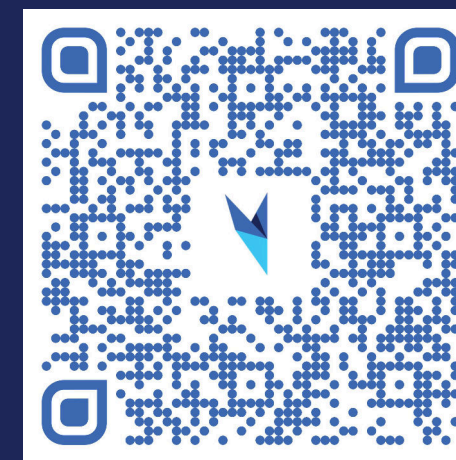
THE BEST PARTNER FOR THE DIGITAL TRANSFORMATION OF THE HOTEL

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