Improve food safety with a simple touch

Food preparation requires time and energy and is an important part of any kitchen. Not only do you have to make sure the right ingredients are prepared, you also need to know which to use first.

The Date Code Genie can help:

 Ensure consistent food prep and use in the proper order

 Eliminate waste with accurate dates and times or poor handwriting

 Save on labor costs and free up employee time by printing 60 labels per minute

With an easy-to-use touch screen, the ability to add notes or print custom labels you can save time, food and money.

Just print, peel and stick!

Update menu items via web portal

Seven languages available

Customized label options

Program multiple units at a time

Control level of employee access

View or export print history



For more information please contact Paul Wild at 651.206.8343.



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