

# AD Ops

Most restaurants are under-staffed, leaving those limited-resources with likely overwhelming amounts of responsibility. When staff are tired, worn out, or overloaded, errors tend to occur. Inefficient and unorganized processes in a restaurant mean risking food safety while wasting money and food. All of this can be avoided with efficient and effective operational procedures in place.

AD Ops is part of the AD Apps suite, developed by a veteran team of food service owner-operators. Our AD Apps suite features user-friendly apps designed to ensure food safety and streamline operations. Our apps are deployed in over 35,000 locations across 25+ countries, supporting 15+ languages to serve a global client base.

## AD Ops

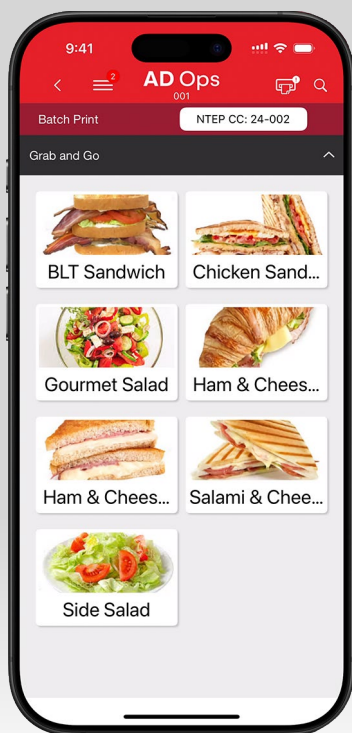
**AD Ops streamlines daily operations in a restaurant, resulting in labor savings and reduction in food costs.**

Our AD Ops application optimizes your restaurant or store operations by streamlining critical back-of-house tasks. From seamless label design and printing to smart prepping and forecasting, and even digital timers and checklists, AD Ops eliminates manual processes and boosts efficiency.

- 1 Optimize Operations** - AD Ops effortlessly generates labels, reduces labor and training, and streamlines back-of-house tasks.
- 2 Prep Intelligently** - By using both inventory and sales data to suggest how much to prep each day, the app significantly reduces under and over-prepping.
- 3 Train Smarter** - Documents, training materials, and procedures are now digital, always up-to-date, and at your team's fingertips right when they need them.

One of the most tedious, yet error-prone tasks in a restaurant is the labeling.

AD Ops gives you complete control over your labeling needs. Design and print any label imaginable, from prep labels, to ingredient labels to custom creations. Our user-friendly Label Designer and pre-made templates make it easy to create professional, legible labels for any purpose.

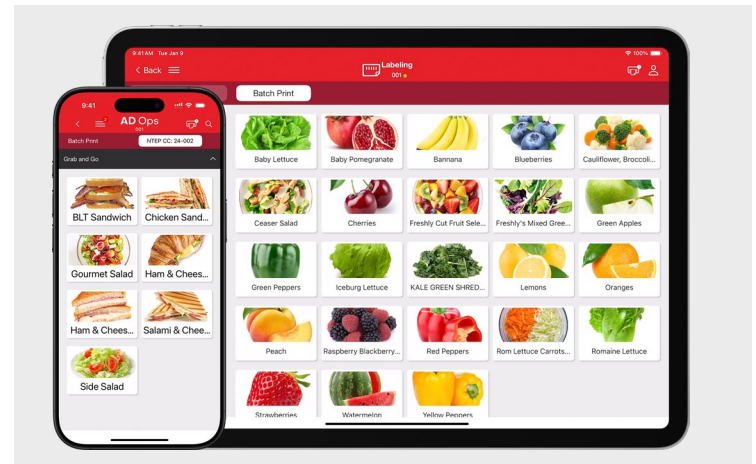


**AD Ops achieves:**

- Faster and more accurate labeling operations
- Clear staff task accountability
- Significant time and labor savings
- More organized and less stressful work environment.
- Reduction of food waste
- Enhance food quality
- Strong task management with checklists, timers, and a media center for important documents
- Seamless on-the-job training capabilities

**Features:**

- Easy access to prep instructions
- Timer alerts for short-shelf-life items
- Fully customizable checklists
- In-app and web-based Label Designer
- Media center for important docs, including on-the-job trainings
- Daily prep list suggestions based on real-time data
- Automatic configuration of new products and shelf-life data
- Labels printed with a single tap (when also using AD Inventory)
- iOS and Android compatible
- Easily connected to an Avery Dennison Bluetooth or WiFi printer
- Ability to pair up to 6 printers simultaneously
- Offline mode capability



**Case studies have shown:**



AD Ops saved 3-7 labor hours per week



AD Ops reduced food waste by over 46%



Some restaurants are reporting up to 80% food waste reduction

**About Avery Dennison Solutions**

Intelligent Food Industry Solutions enable labor efficiency, food safety, sustainability and enhance the consumer experience by harnessing the power of accurate, shared data throughout the food industry supply chain.

We can help define your requirements and develop solutions that will ensure your product is safe for consumption, in compliance with regulations and trusted by the consumer. Avery Dennison can show you how to “future-proof” your operations to quickly and easily adapt to the ever-changing world of the food supply chain.

**Not sure where to start?**

Determining the right solution for your foodservice environment begins with an Avery Dennison analysis.

Avery Dennison provides a complimentary consultation program where our consultants review your operations and identify process improvements. Our experts partner with you to examine each step of your everyday processes and operations and work with you to create a plan that addresses your specific needs.



To request a complimentary analysis and explore how our solutions can improve your food service environment, contact us at [ids.averydennison.com/sales](https://ids.averydennison.com/sales)

**Contact us**

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