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kitchen and bar

Notifications alert staff of high-priority orders, special requirements or dietary requirements

Key Features

Link to stock levels to check/manage ingredients and stock

Route orders based on allergies

Search and show specifics about an order (recipes, timings etc)

Prioritise and manage timings for different dishes, including advance prep

Manage multiple ordering platforms into one system and integrate with POS

Configure workflow based on timings for dishes

Capture data for reporting and analysis

Benefits of kitchen and bar

Improved order accuracy

Reduces errors by eliminating handwritten tickets and ensuring clear communication between front-of-house and kitchen staff.

Improved consistency

Communication from team is consistent, and recipes are standardised improving food quality and service, as customers know what to expect.

Scalability

Easily adapts to changing menu items, specials, and promotions without new hardware or extensive retraining. Easy management across multiple sites.

Data insights

Gain valuable data on kitchen performance, helping managers identify bottlenecks and optimise processes. Also manage dish popularity and stock levels.

Reduced paper waste

Eliminate the need for printed tickets, contributing to a more eco-friendly operation.



Enhanced efficiency

Speeds up order processing by displaying orders in real time, allowing kitchen staff to start preparation immediately.

Improved time management

Tracks preparation times, helping kitchen staff prioritise tasks and manage their workflow effectively.

Improve coordination

Synchronises orders across different kitchen stations, ensuring that all components of a meal are ready simultaneously.



Enhanced customer satisfaction

Reduce wait times and ensure accuracy of orders, improving guests' dining experience.