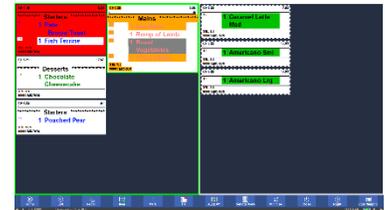


Oracle MICROS Kitchen Display Systems

Oracle MICROS Kitchen Display Systems simplifies kitchen communications and processes – increasing efficiency, reducing errors, and enhancing food quality and speed of service. Mounted conveniently in a kitchen, bar or anywhere orders are prepared, the intuitive, graphical software displays orders and monitors order timing. Kitchen Display Systems also provides real-time feedback and captures service times for management reporting.



Kitchen Display System helps efficiently prioritize orders and reports on prep time status.

ENHANCE FOOD QUALITY AND GUEST SERVICE

Kitchen Display Systems transmits orders instantly and provides status updates constantly so restaurants can achieve the best use of kitchen equipment. This results in better coordination for hosts, wait staff, kitchen staff and bussers, enabling better service and helping to build customer loyalty.

Kitchen Display Systems empowers you with a 360-degree view of your guests' dining journey. As a core feature managed in Oracle MICROS Symphony point of sale, the automatic table status updates within Kitchen Display Systems enable staff to run the restaurant more smoothly and efficiently. Hosts can also effortlessly maintain wait lists, because they no longer need to leave the host stand to determine table statuses.

Additionally, each menu item has a prep time associated with it. When an order is placed in Symphony, Kitchen Display Systems will send the respective item to its individual station so that all items are expedited together. This creates synergy among kitchen stations and drastically reduces food waste.

All this technology translates into information to improve the guest experience, reducing long wait times and service delays. Kitchen Display Systems enables restaurants to be proactive with customers.

ACCESS CRITICAL INFORMATION

In a paperless kitchen, you have a visual display of what is going on throughout your kitchen, increasing accuracy and speed for optimum customer service. Managers and kitchen staff are alerted to high ticket times, changes to orders and more. Access to past tickets as well as an All-Day View allow kitchen staff to display the quantity of specific menu items that they require in production at any given time. It also enables intelligent timing, as items that take longer to cook can be sorted to the top of the display, ensuring they are prepared first. Meals with multiple courses can be sent to the kitchen in such a way that cooks know when to start entrees, following the delivery of appetizers.

With Kitchen Display Systems' ability to sync with Symphony's Table Management, hosts can easily see the statuses of various tables around the restaurant. This enables them to more accurately estimate wait times.

DETAILED REPORTING AND STATISTICAL DATA

As part of the Symphony platform, Kitchen Display Systems provides access to valuable data, giving executive chefs and food and beverage managers valuable information on speed of service, preparation times and more. Data on kitchen performance and other service parameters are captured in real-time, enabling restaurant operators to maintain precise reports of table and order statuses. For example, the Menu Item Preparation Report provides actual ticket times compared to the industry standard, identifying inefficiencies and helping coach staff to improve kitchen performance. Restaurant managers can use this data to make sure operations are running smoothly and make any appropriate changes to deliver the best possible dining experience for guests.

SEAMLESS KITCHEN COMMUNICATIONS

Kitchen Display Systems' direct integration with Symphony means orders sent from a workstation or a tablet on the dining room floor are automatically sent to the kitchen as soon as they are entered. Forgotten orders or meal modifications can easily be made and sent to the Kitchen Display Systems with statuses, such as rush or VIP order. With Remote View, the expeditor can view other station screens, allowing monitoring of what each cook is preparing. Gone are the days of servers having to run into the kitchen and yelling for orders to be changed, with cooks scrambling to find the original paper ticket and needing to make manual adjustments. The entire kitchen operation is now orchestrated through seamless communication between each station and the expeditor to ensure flawless service.

EXCELLENT USER EXPERIENCE

With a variety of options for hardware, you can choose from bump bars, touchscreen or even a workstation that runs point of sale and Kitchen Display Systems simultaneously. Kitchen Display Systems can be translated into more than 20 languages, meaning multilingual kitchens can easily program different displays with different languages based on the preference of the user. New employees? Or new menu items? No challenge for Kitchen Display Systems – easily view pictures or videos on the screen, giving staff access to recipes, photos and food preparation videos.

One kitchen may service multiple outlets within a hotel or casino. With conventional printers and paper tickets, errors can occur because paper tickets lack visual clarity for instructions. Kitchen Display Systems screens can also be split between revenue centers to help the kitchen split its orders and stay organized.

Better user experience translates to better guest experience – for every order, every time.



23-inch touchscreen monitor,
10-key wireless bump bar with USB

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