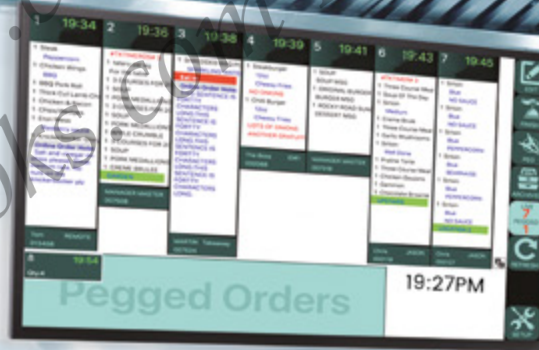


 TouchKitchen

Kitchen Order Display

TouchKitchen
transforms the way
orders are processed



1	2	3	4	5	6	7
19:34	19:36	19:38	19:39	19:41	19:43	19:45
Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork	Pho Bo 1. Beef 2. Chicken 3. Pork 4. Pork 5. Pork 6. Pork 7. Pork

Transform your Kitchen.

TouchKitchen transforms the way food orders are processed. From starters through to dessert, a customer's choice is displayed on a screen in the kitchen with no need for paper and print-outs.

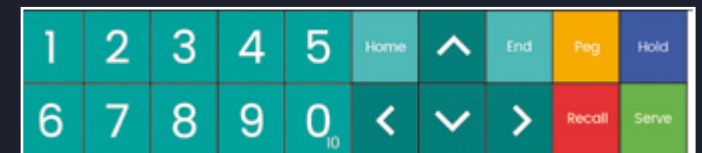
When staff take an order, TouchKitchen receives information directly from the TouchPoint till system or PocketTouch hand-held order pad. The kitchen can easily manage each order as it arrives and view it on their digital display, so they can begin preparing the food straight away.



TouchKitchen bump bar.

In hot, sticky, greasy kitchen environments, you can add a bump bar to make controlling your device easier.

A bump bar can also be used for large wall mounted tablet displays where the screens may be out of reach.





No Lost Tickets.

Digital tickets go straight through to the kitchen. No tickets get dropped and no information gets lost or misinterpreted.



Timers.

Cook timers let the chef know what is next. Utilise one-shot timers or reset timers on individual tickets.



Cook Summary.

TouchKitchen not only provides information ticket by ticket, but it can also show the chef a summary of everything that is on the list to cook.



No Missed Orders.

With TouchKitchen, orders can't be misplaced and they can be recalled even after they've been cleared.



Faster Turnaround.

Urgent orders can be received with favourable timers to get them through quickly.



Organise Courses.

Orders can be shelved between courses and cleared when the entire meal is completed.



Order Ready Notification.

Link with digital signage to alert customers that an order is ready to be collected, or a ticket can be printed at the counter to signal waiting staff for service.

Clear, legible orders.

Keeps the kitchen organised along with a happy Chef.

Information is clear and legible, and there is no room for misunderstanding what has been ordered.

Kitchen staff have complete control including the ability to view, sort or peg meal orders, and set preparation timers to ensure nothing is forgotten and meals go out on time.

The chef knows what's on each ticket and how many portions of each item need to be prepared.

Case study.

Tapas Barcelona.



In the heart of Southampton's Cultural Quarter, Tapas Barcelona is a sociable venue split over two floors providing authentic tapas with influences from Spanish kitchens around the world. The venue also hosts live music in the evenings, making it perfect for an evening out with great food, cocktails and friends.

Due to the location and popularity of the Delicious Dining brands, the service needed to be quick and accurate, so the staff only need to concentrate on maintaining a high level of customer satisfaction.

The solution also needed to allow the owners of Delicious Dining to view and manage all their brands through a single management interface that could provide both combined and individual views of their entire estate.

The Solution

- 8 x EPoS touchscreen terminals running TouchPoint; 6 include customer displays
- 4 x Android tablets running PocketTouch
- 1 x kitchen printer
- TouchKitchen with 2 x additional wall mounted screens
- TouchOffice Web

TouchKitchen video system was installed to receive food orders in the kitchen, this ensures no paper orders are lost or accidentally destroyed and the kitchen staff have a clear view of the orders which have been sent through, and of progress of each order. Particularly important for tapas, when individual portions are taken to the table as and when they are ready. A small touchscreen PC was installed for the chef's control device whilst outputting the feed to two wall-mounted screens at each end of the kitchen. This allowed the whole kitchen to be kept in the loop but only the head chef controlled when an order was ready to leave the kitchen.