

KITCHEN MANAGEMENT SYSTEMS

Kitchen Automation solutions have become vital to increase throughput and sales, improve service, reduce overheads and maximise profit.

Our software and food safe hardware components allow you to manage individual dishes for each preparation station. It gives an accurate fulfilment time, streamlines cooking processes, simplifies workflows and reduces waste.

Our intelligent kitchen management software, screens and bump bars increase operational efficiency. Our KitchenFlow system operates via a series of business rules that allow multiple inputs (e.g. colleague till, self-service order points and mobile orders) and controlled outputs to include time-based display.

Your self-service and automated technology specialists, providing happier, higher spending shoppers and lower operational costs.



Example Benefits

- ▶ **Increase kitchen capacity**
- ▶ **Simplify workflows**
- ▶ **Reduce waste**
 - Breaking orders up into the right sequence to each station screen to keep food hot
 - Giving an accurate fulfilment time and streamlining cooking processes
 - Simplifying workflows and helping reduce waste
 - Tells the customer that their order is being processed or is ready for collection

+23%

Catering was the highest growth category of 2023

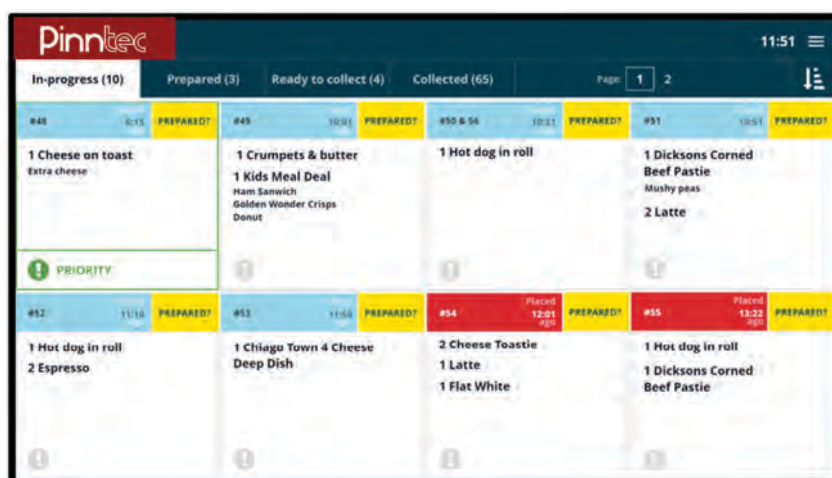
HTA January 2023

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We have a wide range of standard kitchen management components, or we can provide you with a custom design if the standard range does not quite meet your requirements.

Get in touch with us to talk about your exact requirements and our friendly sales team will be happy to assist and guide you to ensure that you get the best solution for your needs.

Specification



Key features

- Easy clean surface
- Highly durable
- Food safe
- Touch screen
- Counter / Wall mounts
- 3rd party integrations
- 11" - 27" touchscreen
- Integrated PC
- Audio output

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