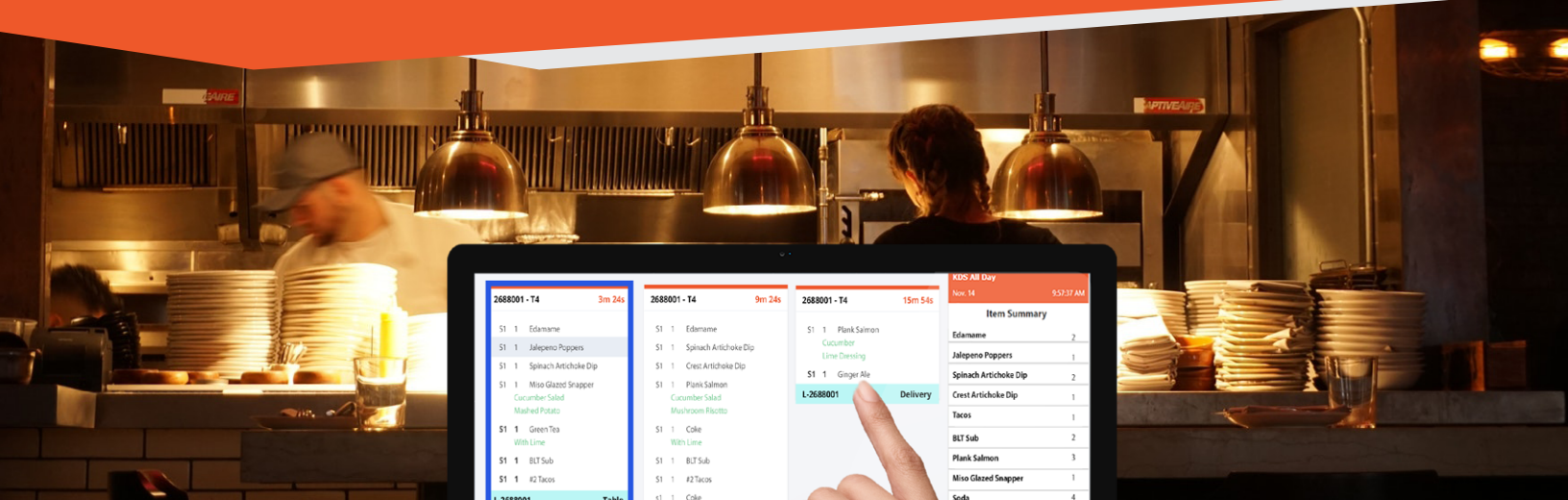


# KITCHEN DISPLAY SYSTEM



## LET YOUR TEAM FOCUS ON COOKING, NOT COUNTING.

OrderCounter Kitchen Display Systems (KDS) add efficiency and accountability to your Back of House similar to the POS for Front of House.

Don't hire a new team to hunt through kitchen tickets, pull labor reports, use stopwatches to track order speeds, and combine that data for use onto an Excel spreadsheet when it can all be brought together with the OrderCounter Kitchen Display System. Help your kitchen staff by providing them real-time information like how many orders of fries, burgers and steaks are currently pending.

- » **Keep your kitchen running smoothly**  
KDS produces reporting to allow comparison of speed and productivity across employees and stores so that kitchen operations can be fine-tuned.
- » **Improve communication between Front of House and Back of House**
- » **Save paper** - Run a paper-free kitchen with printers used only for backup.
- » **Enhance flow** - Orders can progress automatically from screen to screen while providing updates of order status to EXPO.
- » **Set timed prompts** - Every item can be set to appear on the kitchen screen based on defined prep times. All food should arrive at the EXPO window just in time!

### » All Day Screens

Inform your kitchen team of exactly how many orders of each item that they currently have on order and also program predictive ordering to inform them of what is expected in the next 5-10 minutes.



### READY TO TURN TABLES FASTER?

Schedule a live demo today at [info@ordercounter.com](mailto:info@ordercounter.com)