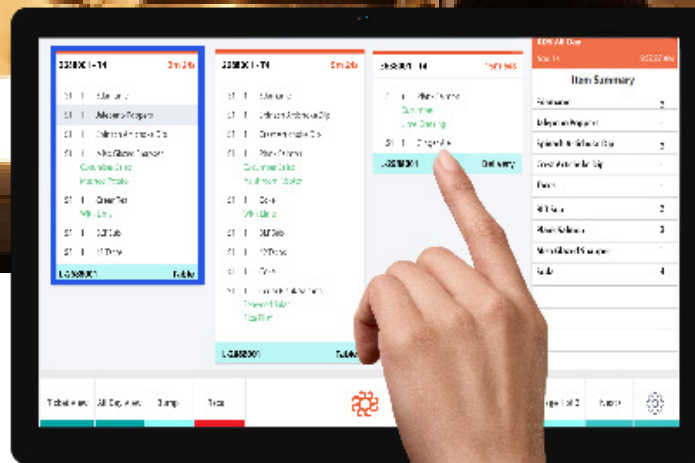


≡ KITCHEN DISPLAY SYSTEM



LET YOUR TEAM FOCUS ON COOKING, NOT COUNTING.

OrderCounter KDS boosts efficiency and accountability in your kitchen, similar to how POS systems enhance front-of-house operations.

Forget about hiring extra staff to manage tickets, track labor, or compile data manually. OrderCounter KDS provides real-time updates on pending orders, helping your kitchen staff stay organized and focused on delivering quality service.

- » **Keep your kitchen running smoothly**
KDS produces reporting to allow comparison of speed and productivity across employees and stores, allowing you to fine-tune kitchen operations.
- » **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** - Automate order progression from screen to screen, providing real-time updates to the EXPO for better order management.
- » **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