

kitchen display

-  kitchen display
-  recipe viewer
-  table management
-  restaurant reservations
-  restaurant hardware

Rich, Intuitive, Intelligent Software for Innovative Kitchen Management

QSR Automations[®] understands that restaurant technology must let staff concentrate on guests while providing critical information when it is needed.

QSR's fully integrated ConnectSmart[®] solutions include innovative software and durable hardware. These are designed with the rich feature sets and high reliability needed to excel in the demanding pace of a restaurant.

Interfaced with the more than forty point-of-sale systems, ConnectSmart Kitchen (CSK) is a powerful kitchen display option for every restaurant budget.

Restaurant operators can use CSK's core kitchen display features, or leverage its advanced capabilities such as graphics and real-time events. Additionally, restaurants can choose the kitchen display hardware to support the specific software feature needs at each kitchen station.

Routing and Display Options – available for every item and order. Fully customisable by the user.

Graphic interface – highlights specific details using font formatting.

Tabbed views – users can view multiple kitchen stations on a single screen.

Web Access – web information can be viewed on the kitchen station screen.

Real-time Production Data – can be tracked and viewed at each kitchen screen for immediate action.

Historical Information – information is captured for comprehensive analytics to fully evaluate kitchen efficiency.

Hardware options – choose from multiple options at each kitchen station, such as QSR's durable keypad and patent-pending TouchBump[™] and touch screens.

Table	Main Item	Sub Items	Order Time	Cook Time
22	Pork Chops	HighPriority [Rush], +Baked Potato	03	03
13	Chicken Wings	HighPriority [Rush]	02	02
26	Pork Stew	HighPriority [Rush], +Asparagus	02	02
22	Ribeye Steak	Rush [Fried], +Medium, +Asparagus	03	03
2	Side Salad	Rush [Fried]	03	03
2	Caesar Salad	Rush [Fried]	03	03
33	Ribeye Steak	Rush [Fried], +Medium, +Asparagus	03	03
14	Paquito Peppers	Rush [Fried]	02	02
26	Flank Steak	Rush [Fried], +Medium, +Baked Potato	02	02
37	Ribeye Steak	Rush, +Medium, +Asparagus	02	02
36	Herb Rubbed Steak	Rush, +Medium, +Asparagus	02	02
14	Chile-Garlic Shrimp	Rush	02	02
37	Straw & Cucumber	Cancelled [Rush], +Medium, +Asparagus	02	02
39	2 Pork Chops	Rush	02	02
39	Herb Rubbed Steak	Rush, +Medium rare, +Asparagus	02	02
22	Pork Stew	Rush	02	02
3	Ribeye Steak	Rush, +Well done, +Asparagus	01	01
33	Pork Stew	Rush	03	03
33	Fettuccine	Rush	03	03
37	Herb Rubbed Steak	Rush, +Medium, +Asparagus	02	02
39	0 Fettuccine	Cancelled [Rush], +Asparagus	02	02
11	Ribeye Steak	Priority, +Asparagus	06	06
2	Ribeye Steak	New, +Medium rare	00	00

Bacon Swiss Cheeseburger



Ingredients

- Hamburger
- Sesame Seed Bread
- Bacon
- Onion
- Swiss Cheese
- Tomato
- Iceberg Lettuce

Quantity

- 11 oz. patty
- 2 buns

Assembly Instructions:

1. Grill burger accord
2. Place lettuce on b
3. Place grilled burge
4. Lay down Swiss ch
5. Then, add onions &
6. Next, place bacon
7. Finish by placing t
8. Dress cheeseburg

Note:
For safety reasons, oven mitts should always be used while handling food near the grills. This will help to prevent burn injuries and other avoidable accidents.

Table	Item	Status	Time	Server		
000	000					
04:28	PREPARED	04:20	PREPARED	04:18	RUSH	04:04
Joe Server	Table #1	Joe Server	Table #1	Joe Server	Table #1	Joe Server
Ribeye Steak	Pork Chops	Chile-Garlic Shrimp	Chicken Risling			
+Medium	+Asparagus	Pequillo Peppers	+Baked Potato			
Herb Rubbed Steak	Pork Stew		Fettuccine			
+Medium rare	+Asparagus		Herb Rubbed Steak			
Side Salad	Tuna Empanada		+Medium rare			
Caesar Salad	+Baked Potato		+Asparagus			
03:52	RUSH	03:11	NEW	00:08		
Joe Server	Table #1	+Medium	Joe Server	Table #1	Joe Server	Table #1
Ribeye Steak	Side Salad	Ribeye Steak	Ribeye Steak			
+Medium	Caesar Salad	+Medium	+Medium			
Pork Stew		Herb Rubbed Steak	Herb Rubbed Steak			
+Medium		+Medium rare	+Asparagus			
Herb Rubbed Steak		+Asparagus	Caesar Salad			
+Medium						



Strategic Distributor for
QSR Automations[®]

Effective, Profitable Casual and Fine Dining Kitchen Automation

Enhance quality, Reduce Ticket Times, Ease Training

- > Display individual menu items at specific prep stations based on cook times, so all items on the order complete at the same time.
- > Indicate changes made to each item at the expeditor station so waiters know the status of an order at a glance.
- > Streamline operations by eliminating the need to manually time orders.
- > Display average item times at prep stations and average order times at expo stations, for real-time proactive management.

Fully Integrated Solution

- > Powerful recipe viewer for menu item presentation; display information when, where and how it is needed.
- > Use cook time data and real-time kitchen status to provide accurate quote times for carryout orders.
- > Leverage production data at front-of-house when using CSK with ConnectSmart table management solutions.

"...grew our **food quality and guest satisfaction**..."

"...ticket time **improvements of 5 minutes or more**..."

"...ensures **accuracy and quality**, and transformed our **training**..."

"...ability to serve **10% more guests** during peak times..."

"...can gather **key guest and operational data** used to make **informed business decisions**..."

"...**savings of \$5 million** from a reduction in labour costs..."

"...**streamlines** our kitchen operations..."

"...**boosted profitability by 34 points** and **cut waste by 1%**..."

Maximise Efficiency for Quick Service and Fast Casual Kitchens

Increase Speed, Improve Productivity, Ensure Accuracy

Advanced features: Include special sorting for items and sub items, configurable load balancing, flexible bumping alternatives, countdown timers, summary table options, demand projections, bin management, and customisable flags for changes in drive-thru orders.



Critical speed of service data: Make better decisions immediately and at the corporate level.

Lower costs and meet productivity goals: Reduce food waste and increase labour efficiency.

Enhance guest satisfaction: Increase order accuracy, answer special requests and improve speed of service.

Expand efficiency: Alter the configuration in real-time to operate the kitchen differently as restaurant conditions change throughout the day or week.

Protect revenue: With mission critical reliability and redundancy, take advantage of added features to handle situations automatically should a failure occur.

Customisable: Fully integrated graphic order status display.

The screenshot shows a detailed view of a kitchen automation interface. It displays a list of orders with columns for 'TENDERED', 'Term #2', and '000'. The orders are as follows:

Order #	Item	Quantity	Status
Tran #20002	1 Fish Sand	1	TENDERED
Tran #20002	1 Cola	1	TENDERED
Tran #20002	1 Cheeseburger	1	TENDERED
Tran #20002	1 Tea	1	TENDERED
Tran #20003	2 Cheeseburger	2	TENDERED
Tran #20003	+Plain	2	TENDERED
Tran #20004	1 Double Cheeseburger	1	TENDERED
Tran #20004	+Bacon	1	TENDERED
Tran #20004	+Tea	1	TENDERED
Tran #20004	1 Tea	1	TENDERED
Tran #20004	1 Corn Dog	1	TENDERED
Tran #20005	2 Double Cheeseburger	2	TENDERED
Tran #20005	+Bacon	2	TENDERED
Tran #20005	+Tea	2	TENDERED
Tran #20005	2 Diet Cola	2	TENDERED
Tran #20006	1 Fish Sand	1	TENDERED
Tran #20006	+Bacon & Cheese	1	TENDERED
Tran #20006	1 Cola	1	TENDERED
Tran #20006	1 Chicken Salad	1	TENDERED
Tran #20006	1 Diet Cola	1	TENDERED
Tran #20007	1 Veggie Burger	1	TENDERED
Tran #20007	+Xtra Sauce	1	TENDERED
Tran #20007	1 Water	1	TENDERED
Tran #20007	1 Burger	1	TENDERED
Tran #20007	+Xtra Sauce	1	TENDERED
Tran #20007	+Bacon & Cheese	1	TENDERED
Tran #20007	1 Cola	1	TENDERED
Tran #20008	1 Chicken Sand	1	TENDERED
Tran #20008	+Bacon	1	TENDERED
Tran #20008	+Xtra Sauce	1	TENDERED
Tran #20008	1 Chicken Salad	1	TENDERED
Tran #20008	2 Cola	2	TENDERED
Tran #20009	1 Corn Dog	1	TOTALLED
Tran #20009	1 Cola	1	TOTALLED
Tran #20009	1 Cheeseburger	1	TOTALLED

CST is the strategic distributor for QSR Automations in Europe. QSR's innovative technology has helped 70,000 sites to boost productivity, improve profit and delight guests.