



ConnectSmart[®]
Kitchen

Maximize Kitchen's Productivity. Eliminate Chaos.

ConnectSmart[®] Kitchen is a back-of-house solution to improve kitchen workflow and communication to provide an overall stress-free restaurant.



IMPROVE ORDER ACCURACY

ConnectSmart[®] Kitchen automates your operations which helps cut down on food waste. Delayed routing allows orders to be paced efficiently so you don't waste time or inventory re-making inaccurate orders.

A MORE EFFICIENT TEAM

ConnectSmart[®] Kitchen helps your staff maximize their time and responsibilities. With an automated safety net, they can focus their attention on the job at hand: crafting the optimal dining experience. We've noted a 10% increase in productivity per member of kitchen staff, reported by those who use ConnectSmart[®] Kitchen.

INCREASE YOUR SERVICE SPEED

With ConnectSmart[®] Kitchen, you can reduce ticket times and turn tables faster with customizable routing, pacing and prep stations. Reduced ticket times are a universal benefit acknowledged by QSR Automations customers who implement ConnectSmart[®] Kitchen. Customers have quoted ticket time reductions of anywhere from 2 to 20 minutes, which can translate into much more throughput for the kitchen.

ELIMINATE PAPER TICKETS

A paperless kitchen means no tickets to print off and lose! This allows staff to focus more on food prep and less on reading, handling, and sorting paper tickets. Eliminate high costs from printers, ribbons, ink, and paper.

IMPROVE YOUR FOOD QUALITY

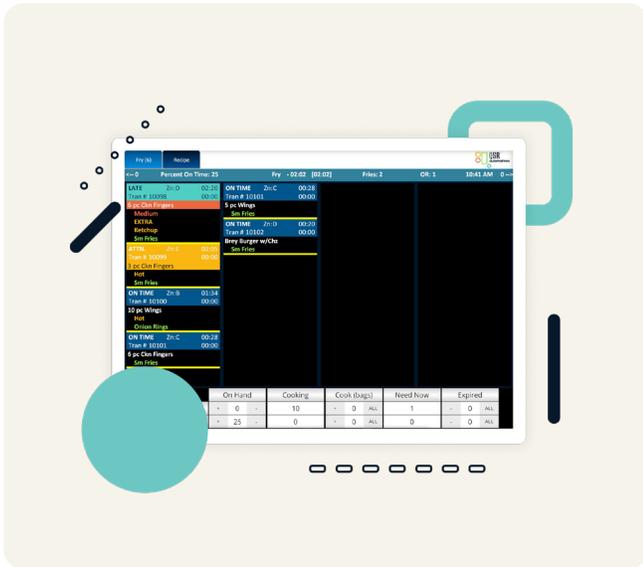
With features like delayed routing, you'll set your cook times for menu items so the program ensures items are cooked in priority order. That way, items hit the expo window at the same time, and guests get the ideal food experience.

CAPACITY MANAGEMENT

With ConnectSmart[®] Kitchen's dynamic capacity management, you can throttle incoming orders based specifically on your kitchen's actual workload. Capacity Management is based on real-time data from your kitchen, like orders in rush status or the total number of orders in queue.

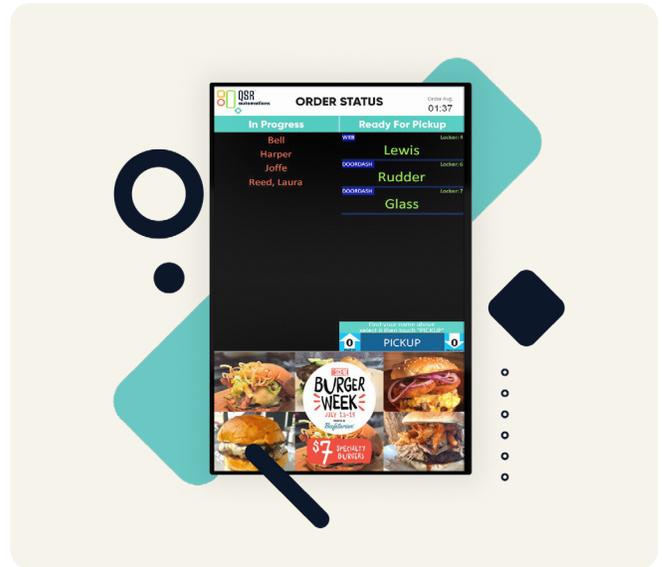


Explore our full ConnectSmart[®] suite at qsrautomations.com



Bin Management

Bin Management is a product projection and forecasting tool that increases speed of service by reminding team members what to cook, when to cook it, and how much to make of each item. All while tracking usage to maintain product quality.



Order Ready

Customize data to show the customer name, transaction status, order number, or any combination. Plus, send an SMS message to the guest when their food is ready to be picked up.

- ✓ Reduce Ticket Times
- ✓ Improve Food Quality & Order Accuracy
- ✓ Less Chaotic Kitchens
- ✓ API-friendly Integrations
- ✓ 70+ POS Integrations
- ✓ Blends Off and On-Premise Orders
- ✓ Delayed Routing

Our partners.



Nando's



PAPAJOHNS



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