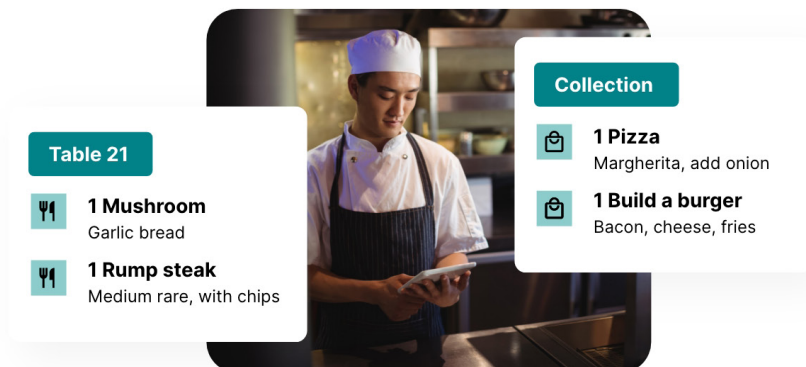


# Kitchen iQ



## Product overview

Zonal's kitchen and service management solution, Kitchen iQ, is a set of flexible modules designed to streamline your kitchen operations, speed up service, and help you and your team deliver exceptional service to your guests.



### Real-time data sharing

EPoS integration means that orders placed through any ordering channel are relayed instantly to the kitchen, eliminating potential delays.



### Flexible configuration

Personalise, copy, or change configurations with the touch of a button, and even display multiple views and channels on each screen to help your kitchen team work their way.



### Improve communication

Each order is clearly displayed on kitchen screens, showing each team member what to work on and what their next task will be. Order statuses are also available to front-of-house staff, helping them keep customers updated on their orders.



### Monitor performance

Add cook times to individual products to help measure productivity and identify any potential operational bottlenecks, helping you to save time and increase speed of service.



### Real-time insights

Gain full visibility of order processing across your entire estate with real-time centralised and localised reporting.



I can walk into any one of our restaurants and see at a glance if the kitchen is in control of service. Before, I'd have to wade through a mountain of paper orders, which is time-consuming."

David Fox,  
CEO,  
Tampopo

## Why Zonal

Zonal is the UK's no.1 hospitality tech provider, serving over 17,000 businesses to enhance efficiency, manage costs, and increase revenue. Our seamlessly connected tech ecosystem provides our customers with unparalleled operational control and insight, while over 200 integration partners give customers the flexibility to create their ideal tech stack.

Begin your Zonal journey.

## Ready to learn more?

Get in touch