



Kitchen iQ



Overview

Zonal's Kitchen Management system, Kitchen iQ, is a flexible suite of sophisticated kitchen management modules designed to streamline your kitchen operations, increase efficiency, and speed up service.

Simple and quick to set up, orders are presented on smart screens in a clear, easy-to-read format immediately resulting in improved communication between your front-of-house and kitchen teams. Kitchen staff can quickly react and prioritise food orders as they appear, resulting in reduced customer waiting times and improved customer satisfaction.

Fully integrated with Zonal's EPoS solution, users benefit from seamless data integration, as real-time information is instantly relayed to the kitchen from your front-of-house staff.

Features

- » Full integration with Zonal's EPoS
- » Modular software solution
- » Central and multiple configuration options for different styles of kitchen
- » Colour coded kitchen screens that indicate the status of food preparation
- » Bump bar allows your team to progress orders through different stages
- » Scalable from 1 to 25 screens
- » Accurate instructions for dish preparation
- » Multiple order routing options
- » Real-time centralised and localised reporting
- » Orders displayed instantaneously
- » Display available on touch screens and browsers (iPad only)
- » Add cook times to products for increased efficiency

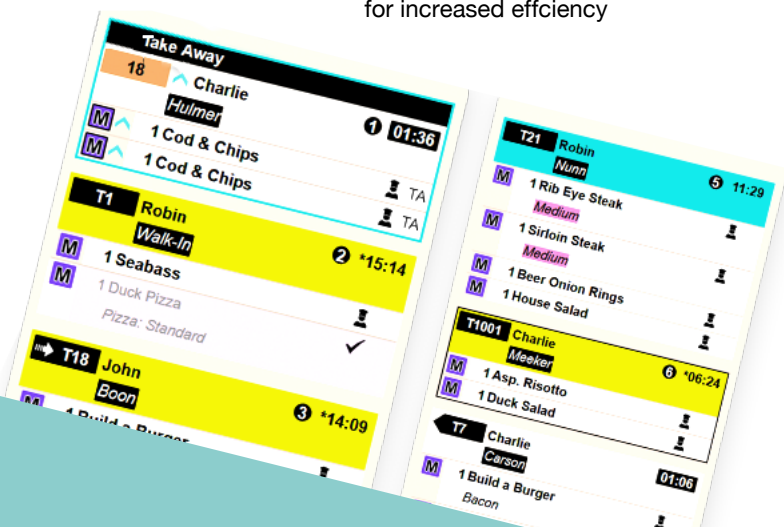
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I can walk into any one of our restaurants and see at a glance if the kitchen is in control of service. Before, I'd have to wade through a mountain of paper orders, which is time consuming.”

David Fox
CEO, Tampopo

FRESH EASTERN COOKING
Tampopo

- » Screens can display multiple views and channels, allowing for changes in operation and improved visibility
- » Can be integrated with a pager system via Message Hub





As a business, Kitchen iQ has given us the data we need to plan for service much better, identifying key trading times that were previously going under the radar, such as Sundays."

David Fox
CEO, Tampopo

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Benefits



A complete kitchen management system for order processing - from start to finish



Scalable and flexible solution that will grow with your business



Full visibility of order processing across your entire estate



Integration with Zonal's EPoS solution completely removes duplication of effort and mistakes being made



Improved speed and accuracy of food delivery as real-time information is provided to the kitchen and front of house staff



Improved communication between teams for a more harmonious workforce

47% of consumers say food not arriving quickly enough is their no.1 frustration when dining out.



Further Resources

Blog:

Not enough hours in the day? 5 ways pub tech can save you time

Case Study:

Tampopo improves speed and control with Zonal's kitchen management system

Why Zonal?

Zonal is the trusted supplier of innovative, integrated technology solutions to over 16,000 hospitality and leisure businesses. Our award-winning, UK-based training, project management and customer success teams will support you every step of the way; from project initiation right through to go live, you're always in safe hands.

Contact us today

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