



## Kitchen iQ



### Overview

Zonal's Kitchen Management system, Kitchen iQ, is a flexible suite of sophisticated kitchen management modules that can be deployed as a standalone tool or as part of a complete service management solution.

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

- » Fully 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

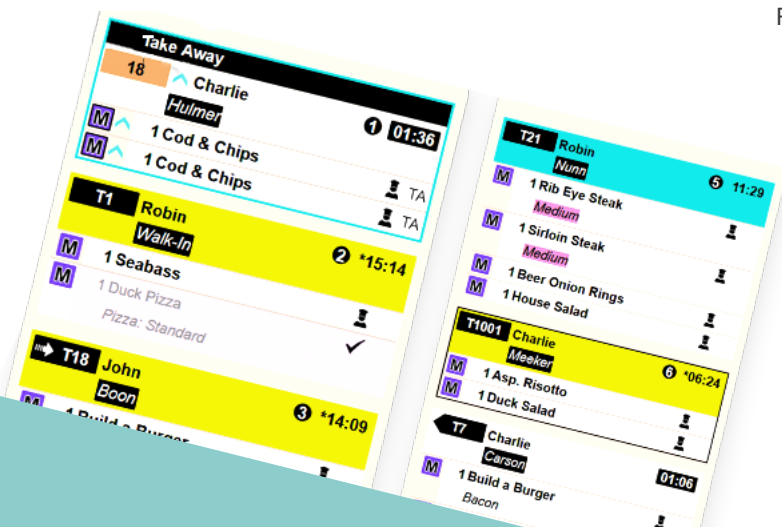


Through the kitchen management system, Kitchen iQ, we can now monitor the average speed of process, from initial orders being taken to being served. This has been a huge benefit to understanding not only which dishes create bottlenecks within the kitchen but also identify the effectiveness of individual chefs operating the various stations within the kitchen."

Paul Mitchell  
Catering Services Director - Sodexo,  
Royal Botanic Gardens Edinburgh



Royal Botanic Garden  
Edinburgh





**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



## Benefits



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



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



Scalable and flexible solution that will grow with your business



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



Full visibility of order processing across your entire estate



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

### Guide:

The Secret to a Hotel's Speedy, Seamless Food and Beverage Service

### Case Study:

Tampopo

## 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

0800 131 3400 | [sales@zonal.co.uk](mailto:sales@zonal.co.uk)  
[zonal.co.uk/KitchenIQ](http://zonal.co.uk/KitchenIQ)