TouchKitchen

Kitchen Order Display
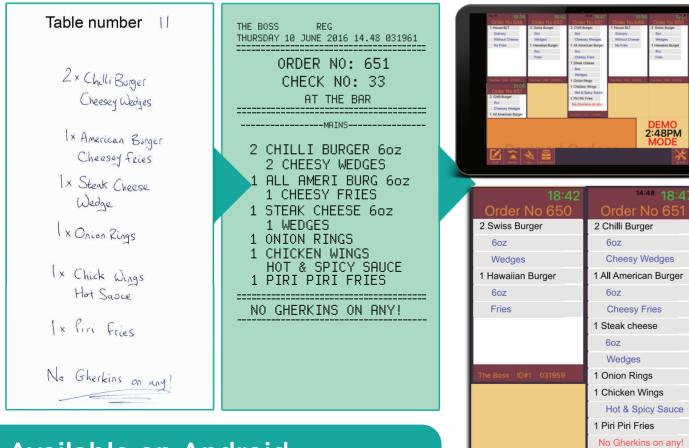

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TouchKitchen for the Catering Industry

ICRTouch's TouchKitchen transforms the way cafe and restaurant food orders are processed. From steak and chips to mushroom risotto, a diner's choice is displayed on a screen or tablet in the kitchen, eliminating the need for paper and print-outs.

Table number   11

2 x Chilli Burger
Cheesy Wedges

1 x American Burger
Cheesey Fries

1 x Steak Cheese
Wedge

1 x Onion Rings

1 x Chick Wings
Hot Sauce

1 x Piri Fries

No Gherkins on any!

```
THE BOSS       REG
THURSDAY 10 JUNE 2016 14.48 031961
====================================
        ORDER NO: 651
        CHECK NO: 33
          AT THE BAR
====================================
----------------MAINS----------------

  2 CHILLI BURGER 6oz
    2 CHEESY WEDGES
  1 ALL AMERI BURG 6oz
    1 CHEESY FRIES
  1 STEAK CHEESE 6oz
    1 WEDGES
  1 ONION RINGS
  1 CHICKEN WINGS
    HOT & SPICY SAUCE
  1 PIRI PIRI FRIES
------------------------------------
  NO GHERKINS ON ANY!
------------------------------------
```

DEMO 2:48PM MODE

18:42 Order No 650	14:48 18:47 Order No 651
2 Swiss Burger	2 Chilli Burger
6oz	6oz
Wedges	Cheesy Wedges
1 Hawaiian Burger	1 All American Burger
6oz	6oz
Fries	Cheesy Fries
	1 Steak cheese
	6oz
	Wedges
	1 Onion Rings
The Boss ID#1 031959	1 Chicken Wings
	Hot & Spicy Sauce
	1 Piri Piri Fries
	No Gherkins on any!
	The Boss ID#1 031961

Available on Android, Windows and iOS devices.

the Benefits

When waiting staff take an order, TouchKitchen receives information directly from the till or hand-held ordering device. Chefs don't have to rely on the order being brought to the kitchen, so they can get cooking straight away.

TouchKitchen displays orders on screen. The graphics mimic a conventional paper order or print-out, but with TouchKitchen there is greater flexibility and mistakes are much less likely.

Orders can be shelved between courses or cleared altogether when the meal is finished.

Information is clear and legible and there's no room for misunderstanding over what's been ordered.

Orders can't be misplaced and they can be recalled even after they've been cleared.

Edit food orders by marking completed dishes.

TouchKitchen on a PC, Tablet or Digital Signage Device

TouchKitchen is available on tablets with iOS, OSX, Windows and Android operating systems.

Additional features include:-

Colour Themes
TouchKitchen features a number of default colour schemes, which can be rearranged to suit personal preferences, as well as the ability to design your own colour schemes from scratch with an easy to use colour picker.

Highlight items
Users can visually highlight individual items on order tickets with a range of colours, allowing them to assign different 'states' to items as required.

Organise Tickets
Tickets can be dragged around the order window, with options to 'snap to grid' or move freely, so that you can organise and stack tickets as required.

Finished tickets can be easily accessed on a separate screen that mirrors the order screen, and even recalled to the order screen as needed.

Tickets can be pegged to the bottom of the screen, showing not only the Order Number, but Quantity of Items and number of Covers at a glance.

TouchKitchen is adaptable...

Orders can be moved around the screen, restacked and reordered. Once the starter is complete, orders can be held until it's time to cook the main. The graphics will fit on any display to suit any size of kitchen, and the individual orders can be enlarged or reduced. The screen can handle unlimited orders and can be scrolled to view off screen tickets Personalise TouchKitchen by changing the text size, colour and position of the orders.

TouchKitchen can be used to track how the kitchen is performing. If an order is delayed, it changes colour on the screen. If it's overdue, it flashes to alert the chef.

On its own or in a group...

TouchKitchen operates on its own or linked to other units. You might have one in the kitchen, one in the preparation area and one on the floor, to allow waiting staff to track orders.

Case Study

The Jaws Takeaway

Mr Michaelides runs The Jaws fish and chip shop in Plymouth, Devon and he's been using TouchKitchen for about a year.

Before introducing the software staff simply shouted food orders through to the kitchen.

Mr Michaelides says TouchKitchen has eliminated missed orders and made the journey from fryer to plate a breeze. Orders are accurate and thanks to TouchKitchen business at The Jaws is more efficient.

TouchPoint   TouchOffice Web   PocketTouch   TouchKitchen   TouchOffice   TouchMenu   TouchLoyalty   TouchTakeaway   TouchStock   TouchAbacus   TouchReservation   TouchTopUp