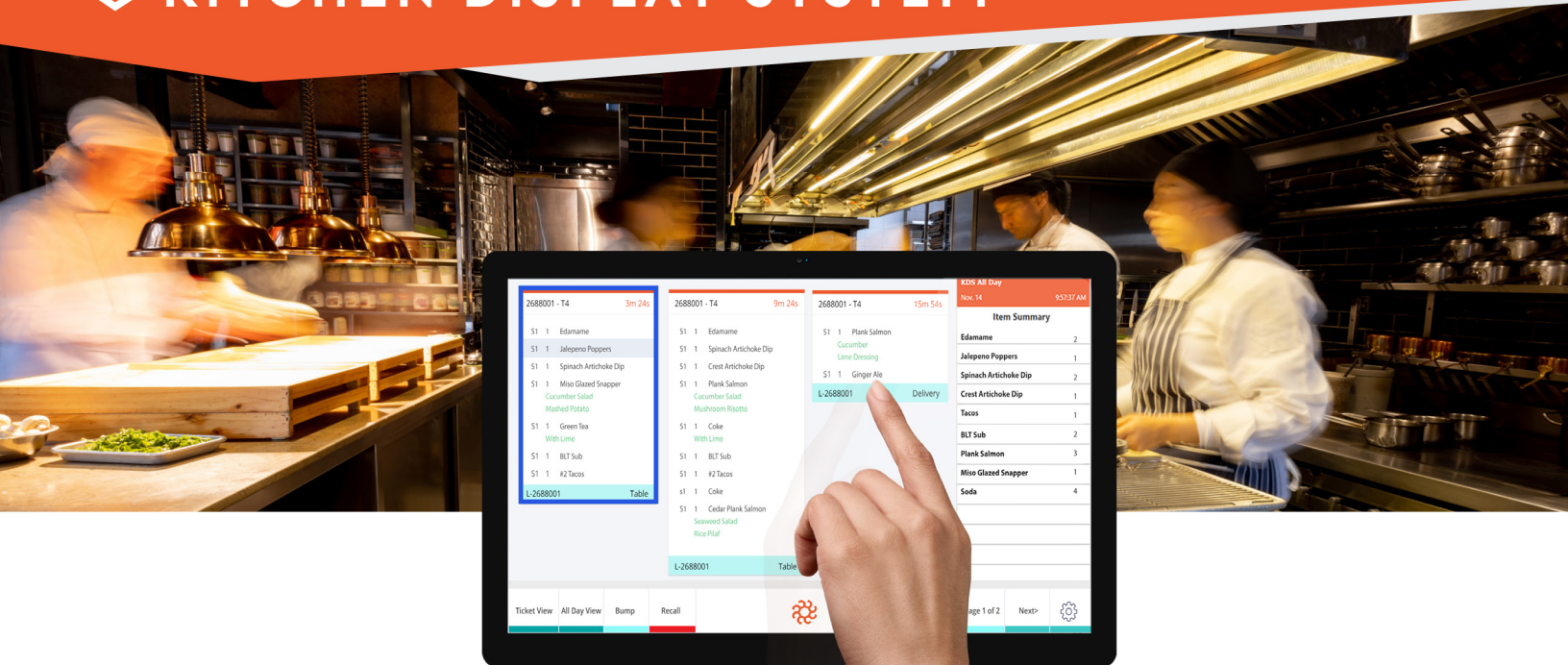


≡ KITCHEN DISPLAY SYSTEM



LET YOUR TEAM FOCUS ON COOKING, NOT COUNTING.

OrderCounter KDS boosts efficiency and accountability in your kitchen, similar to how POS systems enhance front-of-house operations.

Forget about hiring extra staff to manage tickets, track labor, or compile data manually. OrderCounter KDS provides real-time updates on pending orders, helping your kitchen staff stay organized and focused on delivering quality service.

- » **Keep your kitchen running smoothly**
KDS produces reporting to allow comparison of speed and productivity across employees and stores, allowing you to fine-tune kitchen operations.
- » **Improve communication between Front of House and Back of House**
- » **Enhance flow** - Automate order progression from screen to screen, providing real-time updates to the EXPO for better order management.
- » **Set timed prompts** – Every item can be set to appear on the kitchen screen based on defined prep times. All food should arrive at the EXPO window just in time!

- » **All Day Screens**
Inform your kitchen team of exactly how many orders of each item that they currently have on order.
- » **Save paper** - Run a paper-free kitchen with printers used only for backup.



READY TO TURN TABLES FASTER?

Schedule a live demo today at
SalesInfo@BostonNorthCompany.com
 1-877-931-1404 Ext. 1
BostonNorthCompany.com



BY

