

Kitchen Communications: Ready for a Cleanup?

From quick service to fine dining, it's a common kitchen scene: a rack cluttered with orders on paper.

In some establishments, servers scribble orders on a pad. In others, kitchen staff make their own notes based on what's transmitted through a microphone system. Still others have invested in point-of-sale systems. Yet they haven't fully integrated the back of the house, requiring use of kitchen printers to produce hard-copy instructions.

What these kitchens have in common is reliance on paper that can be tough to read, easy to misplace and nearly impossible to analyze.

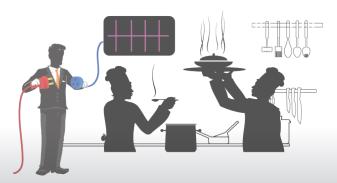
Which is precisely what KDS fixes.

Purge the paper

If your kitchen is still engaged in the "paper chase," you're missing some important opportunities: To enhance order speed and accuracy. To drive operational efficiency. And to improve the experience you deliver to your staff and your patrons.

You might assume that higher-tech options are too expensive, complicated to install and maintain, or unable to accommodate your kitchen's ways of working. And while that may have been true in the past, that is no longer the case.

Now available as a standalone solution, the Kitchen Display System (KDS) by Posera interfaces with virtually any existing POS system. And it delivers three advantages essential to purging paper and "cleaning up" kitchen communications.



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In a world where we deposit checks, book travel and buy virtually anything from electronic devices, why should kitchens still count on paper? Put your kitchen on a fast track to better communications and better performance with KDS.