

IntelliKitchen[®]

Kitchen Management System



The IntelliKitchen[®] kitchen management suite delivers relevant information to the right place at the right time. More than an order display system, IntelliKitchen tailors order views and workflow routing schemes to each customer's preferred methods of operation. As restaurant traffic changes, IntelliKitchen adapts—allowing on-the-fly routing changes and on-demand use of overflow workstations.

IntelliKitchen builds on existing best practices, promoting food quality with bin management, freshness checking, and simultaneous finish functionality. It also provides timely operations information, including speed of service data and sidework reminders.

Speed. Accuracy. Quality. IntelliKitchen delivers the recipe for customer satisfaction.

For Your Operations Staff...

- Leverages existing resources by improving workforce speed and efficiency.
- Increases service capacity by optimizing kitchen throughput.
- Ensures compliance with corporate and government standards for superior food quality and safety.
- Improves order accuracy due to intelligent, interactive information display.
- Reduces front-line employee training requirements by automating best practices.

For Your IT Staff...

- Offers highly flexible configuration options for application in a wide range of restaurant environments.
- Adapts to process changes through easy tailoring rather than extensive custom rework.
- Protects legacy system investment by integrating with your PAR point-of-sale.

1 1015 IN 9:45 2 1/4 Burger - onion + pickle Chzburger 2 Lg FF 2 Lg Diet Ck 2 Lg Coke	2 1016 DT 4:10 3 1/4 Burger - mayo + cheese Stk Sand 3 Lg FF 2 Lg Diet Ck 2 Lg Coke	3 1017 DT 1:20 2 1/4 Burger - onion - tomato Chzburger Lg FF 2 Lg Diet Ck	4 1018 IN 1:09 2 Chzburger + tomato 2 1/4 Burger + onion 3 Db1 Burger + cheese + hcky Sa - mayo 3 Chili FF 10->>>>	5 2 Onion Ring 2 Med FF Lg Sprite 2 Lg Coke Med DrPep 3 Lg Diet Ck	6 1019 IN :59 2 Stk Sand 2 1/4 Burger 2 Med FF Lg FF 2 Onion Ring 3 Med Coke Lg DrPep
7 1020 IN :25 2 Db1 Burger + cheese Db1 Burger 2 Lg FF 2 Med Coke	8	9	10	11 SUMMARY 27 PATTIES 3 STK SAND 15 FRIES 4 O'RINGS	

1 1001 05:08 #1 Burger Lrg FF Med Coke \$4.71	2 1002 04:39 #1 Burger Lrg TT Med Col Ketchup 2 Napkin Straw 1 Small Bag	3 1003 03:45 Hamburger Tomatoes .40 oz. Lettuce .60 oz. Special Sauce .45 oz. Hamburger Pattie 3.3 oz. Wheat Bun 2.25 oz. Burger Wrap 10 oz. 7.1 oz. with packaging	4 1004 00:32
5 1005 00:05 #2 Burger Med FF Med Sprite #2 Burger Lrg TT Med Dr Pepper \$10.78	6		





IntelliKitchen requires a point-of-sale feed, a PC running a Windows-based operating system, and compatible video controllers and bump bars. Additional hardware requirements are dependent on application configuration.

Touchscreens, printers and scanners are optional system components.



PAR (NYSE:PTC) is an international leader in the creation and deployment of hardware, software and services for restaurant operators, with more than 45,000 installations in more than 100 countries. Established in 1968, PAR developed the first standalone point-of-sale system for McDonald's. Today many of the biggest chains in foodservice are counted among our customers and our employees can be found around the globe.

Keep Your Kitchen Cookin'

Production Manager

organizes workflow to maximize productivity throughout the kitchen

Intelligent Order Display

Display on the fly, one behind, or on total
Pre-configured or customized screen layouts
Graphical or text-based presentation
Multi-lingual support by workstation
Configurable order headers

- Order number
- Destination
- Elapsed time
- Server
- Table, tent or tray number

Consistent item sequencing
Item consolidation within order
Order state awareness

Workflow Routing

Routing filters

- Item ID
- POS ID
- Order type
- Modified items
- Order destination

Multiple corporate-defined routing schemes
On-the-fly routing changes from bump bar
On-demand use of production stations
Items sent to single or multiple monitors
Unlimited number of stations supported

Operator Control via Bump Bar

Order routing change
Display language change
Automatic deletion from all views
Timed auto-bumps
Order recall
Screen layout options
View refreshes

Bagging & Accessory Generation

Accessory summary by order
Tailorable bag type definition and links to menu items

Performance Monitoring

Average order times on each monitor
Active alerts for order service time
Bump guard against false order bumps
Speed of service log (text or XML)

Chit Printer Support

Routing to multiple chit printers
Selective item printing
Bar coding for integration with scanners

Sidework Management

Timed task reminders
Event-driven task reminders
Bump-bar acknowledgment
Operator-requested content

- Recipes/build cards
- Instructions & task lists
- Training materials

 Message display

Advanced Workflow

ensures orders are served hot and fresh

Simultaneous finish based on item service times

- Staggered start
- Prep modifiers

Item view

Item-based state awareness

Wrapper seal generation

Bin Manager

keeps quality product on hand

Bin level defined by daypart, forecast

Make and discard messages

Shelf-life tracking

Waste and usage tracking

Scanning Support supports order accuracy, food quality and food safety efforts

Bar-coded wrapper

seal generation

PackRight order accuracy

auditing

FreshCheck product

expiration

notification

