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Kitchen Order Display

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.



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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 in the kitchen, eliminating the need for paper and print-outs.

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 crossing out completed dishes.

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 it can be scrolled to allow them all to be read. 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 like one in the kitchen, one in the preparation area and one on the floor, to allow waiting staff to track orders.

I'll have the special, please...

