Oracle Hospitality Kitchen Display Systems

Optimize Your Restaurant Operations

Oracle Hospitality kitchen display systems simplify kitchen communications and processes—increasing kitchen efficiency, reducing errors, and enhancing food quality and speed of service. Mounted conveniently in your kitchen or food preparation area, the intuitive, graphical software displays food orders for preparation and monitors the timing of orders. Oracle Hospitality kitchen display systems also provide real-time feedback and capture service times for management reporting. For multilocation restaurants, the display system monitors preparation times against corporate standards to improve orders when needed.

ENHANCE FOOD QUALITY AND GUEST SERVICE

With Oracle Hospitality kitchen display systems, orders are transmitted instantly and status updates are provided constantly so that restaurants can achieve the best use of kitchen equipment. As a result, you can coordinate the actions of hosts, waitstaff, kitchen staff, and bussers to provide better service and build customer loyalty. Data on kitchen performance and other service parameters is captured in real time, enabling restaurant operators to maintain precise reports of table and order statuses.
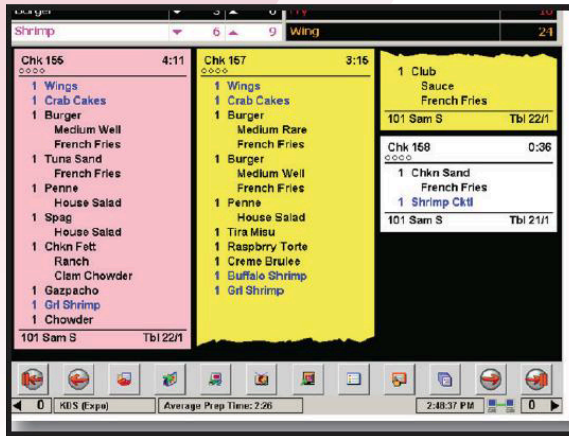
Table Buttons
Table buttons display status updates, including Table Vacant, Guest Seated, Kitchen Working on Order, Entrée Served, and Order Late. The buttons can also display courses in different colors. Commands notify the kitchen when a table is seated and when an order is placed. Predefined ingredient cook times enable Oracle Hospitality kitchen display systems to break down each order and prioritize preparation tasks.

Critical Information
An automated clock against each table displays key information about preparation and speed of service—issuing warnings if time standards are not met. Intuitive icons enable commands for Rush Order, VIP, and Void statuses. And order information—such as All Day, Order Done, and Order Recall—is readily available through display functions.

KEY FEATURES

- Seamless kitchen communications
- Instant order transmission
- Table buttons to show table, order, and kitchen statuses
- Detailed reporting and statistical data
- Multimedia support

ORACLE®

Oracle Hospitality RES 3700 Kitchen Display System user interface

Detailed Reporting and Statistical Data

Capture service times for each guest check or table and generate real-time reports on kitchen performance. Average preparation times are continuously displayed for different courses at various stations.

Seamless Kitchen Communications

Integrating order entry, kitchen management, and staff paging, Oracle Hospitality kitchen display systems keep the information flowing throughout your restaurant's operations—greatly enhancing kitchen efficiency and ultimately elevating guest experiences.

KEY BENEFITS

- Increase productivity

- Provide better guest experiences

- Improve meal quality

- Reduce service delays

- Accelerate table turnover

BUILD A COMPLETE SOLUTION

Oracle Hospitality kitchen display systems are fully compatible with the following Oracle Hospitality food and beverage management solutions:

- Oracle Hospitality Simphony

- Oracle Hospitality Simphony First Edition

- Oracle Hospitality RES 3700

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