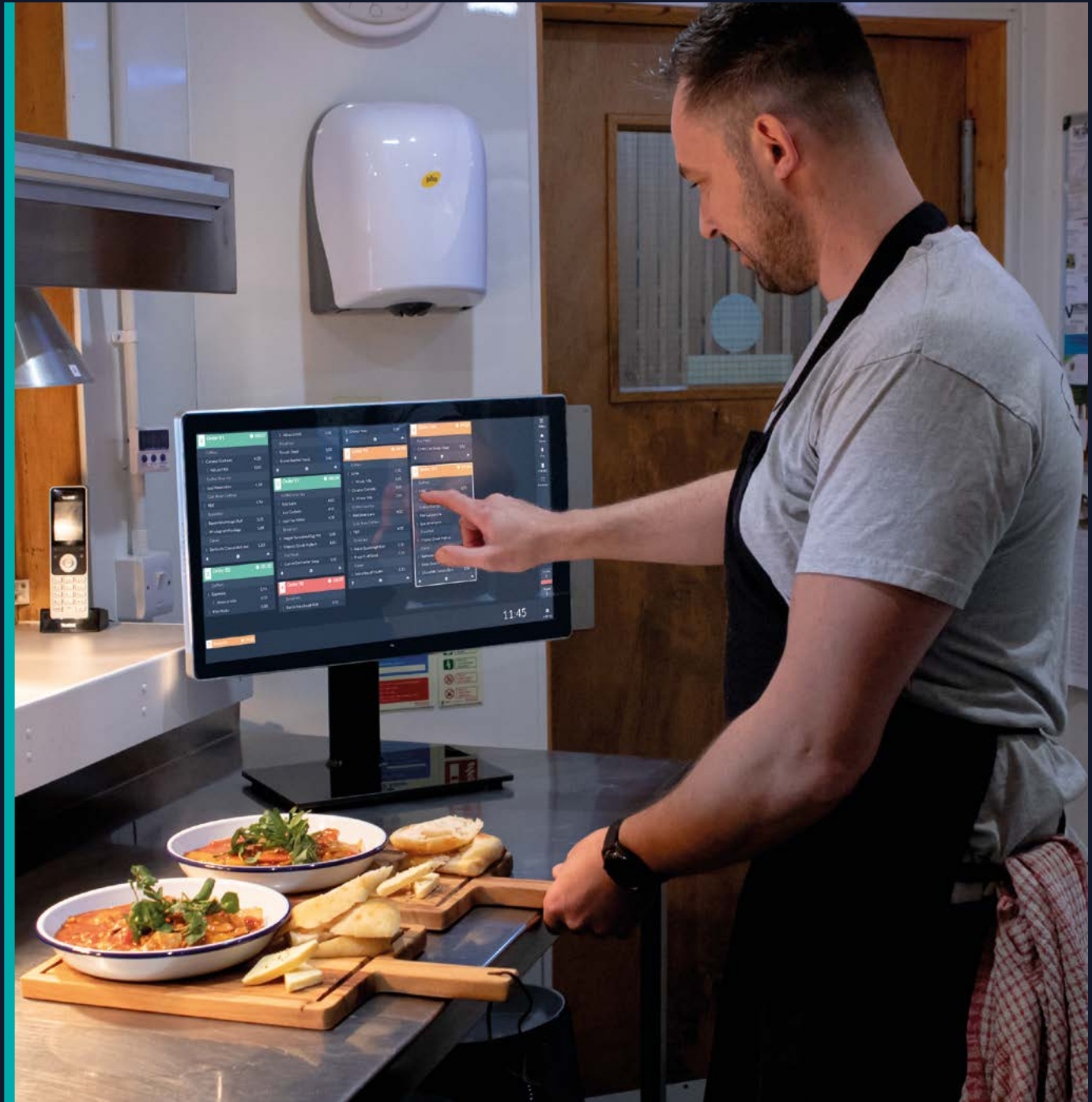# TouchKitchen

Interactive kitchen display

Revolutionise the way orders are processed.

ICRTOUCH

Streamline operations within the kitchen.

Revolutionise the way food orders are processed with TouchKitchen, the intuitive kitchen order management solution. From starters through to dessert, customer orders are organised neatly and clearly displayed on a screen within the kitchen for easy ticket management, with no need for paper and print outs.

Collating orders from every aspect of your business, TouchKitchen provides an intuitive, intelligent solution. Whether orders are received from TouchPoint tills, SelfService kiosks, PocketTouch digital order pads or even ByTable and TouchTakeaway apps, the kitchen can easily view and manage each order as it arrives.


Reduce mistakes.

Have zero confusion between the front of house and kitchen teams by removing handwritten orders and utilising a fully digital solution.

Information handled via TouchKitchen is clear and legible, leaving no room for misunderstanding. All orders are displayed in a consistent format with clear colour coding to ensure improved service speed.

Kitchen teams have control, including the ability to view, sort, condense and peg orders whilst setting preparation timers to ensure every meal leaves the kitchen on time.
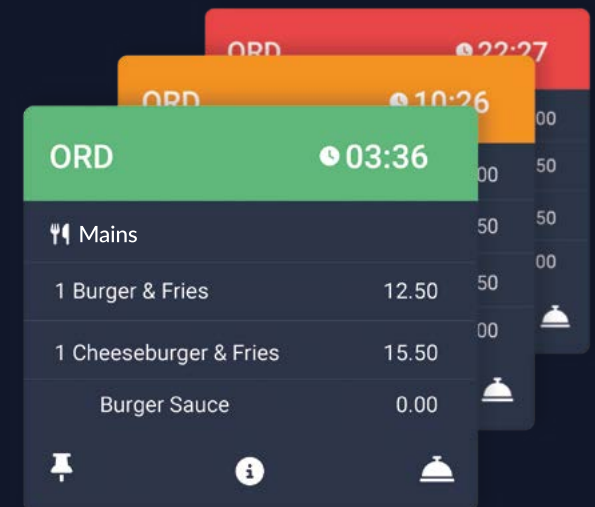
Never lose orders.

Digital orders go straight to the kitchen. None get dropped and no information gets lost or misinterpreted.

Set timers.

Preparation timers combined with the traffic light system ensure meals leave the kitchen on time.

Prioritise orders.

Orders are received with unique timers making it easy for chefs to view at a glance and ensure they're prepared quickly.

Order status screen.

Link to CollectionPoint, the customer-facing order progress displays to automate 'ready for collection' notifications.

Speed up service.

With an intuitive, customisable layout, TouchKitchen will help you speed up service and improve customer experience.

Categorise by colour.

Use in-built colour options to categorise order times, courses like starters, mains and desserts or any other classification.

Multi-screen.

Operate multiple screens - great for separating drink orders to the bar and food orders to the kitchen.

Recall orders.

Easily and quickly recall finalised orders to check the details or reset the order for repeat preparation when needed.

Organise courses.

Peg orders easily between courses to let the kitchen team know when the next course is ready to be prepared.

Choose your interface.

Utilise TouchKitchen in the mode that suits your business best: touchscreen, keyboard, bump bar or hybrid.

Optional touchscreen support.

In sticky, hot kitchen environments, an easily accessible bump bar can vastly improve efficiency and productivity, allowing chefs to control their devices much easier.

A bump bar can be configured to your specification which creates a great option for when wall mounted tablets or TouchKitchen TV displays are in use and may be out of reach.
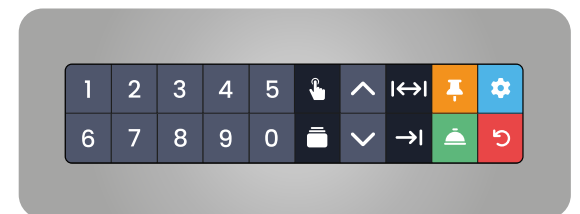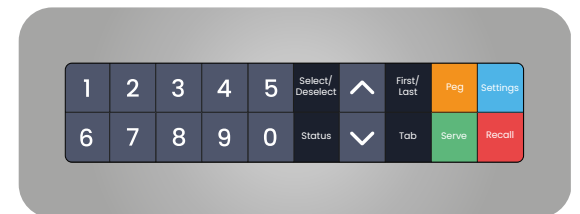
Streamline your operations with one simple, fully integrated ecosystem from ICRTouch.

It really is worth taking the time to evaluate and consolidate your current systems. Are you constantly seeing confusion in your team about orders? Or still using an inefficient pen and paper system?

All software solutions from ICRTouch have been designed and developed specifically for the hospitality industry, with ease of use in mind.

TouchKitchen integrates seamlessly with not just the TouchPoint till software to process orders efficiently, but also with TouchOffice Web so you can easily view all orders and reports in one place.

Orders taken from any ICRTouch software will be received by TouchKitchen. That could be a TouchPoint till, PocketTouch hand-held waiter pad, SelfService interactive kiosk or even ByTable online ordering app. The whole system works intuitively and intelligently together to help you speed up service and streamline your operations.

TouchPoint   TouchOffice Web

PocketTouch   SelfService

ByTable

ICRTOUCH

icrtouch.com