

Making It Easier To Get Orders To The Kitchen

Langley

EPOS SYSTEMS



AutoChef

One common disruption to service, within the catering industry, largely boils down to the misreading of orders, as a result of unreadable handwriting on order tickets. The Autochef Solutions Software helps to eliminate such mistakes and helps you stay in control of service.

Once an order has been taken via a hand held ordering device or a touch screen till, Auto Chef kicks into action; transferring all order information to the chef and kitchen staff via an Electronic Kitchen Display Monitor. This enables your kitchen staff to manage and organise orders efficiently, and get cooking straight away.

Autochef adds to the quality of service by speeding up the process between customer's waiting times that will encourage them to return again and again.

With Autochef you can also:

- Automatically sends orders to the kitchen.
- Reduces waiting time for customers.
- Provides quicker turnaround.
- Produces clear, concise and easy to read information.
- Reduce the risk of order mistakes.
- Edit, Update and Stack Orders.
- Track the performance within the Kitchen.
- Go back to orders after they have been cleared.
- Alert that flashes different colours to notify staff when an order has been delayed or forgotten.
- Eases pressure on the front of house staff

For more information call 0121-525-5566. Email sales@lbs-epos.com or visit www.lbs-epos.com