

NCR Aloha Kitchen

Want to drive more efficiency and productivity within your kitchen?

YES

Add value to your kitchen operations

Aloha Kitchen helps you maximise guest satisfaction, reduce staff costs, minimise kitchen errors and reduce wasted food. Kitchen staff is more productive and able to focus solely on food quality.

With its bright graphical displays, robust reporting capabilities and quote time calculators, Aloha Kitchen gives you better analysis, enhanced organisation of items and controlled timing functionality. Aloha Kitchen seamlessly integrates to additional functionality within the Aloha solution, such as takeout, guest management and configuration systems.

- **Improve speed of service**

Better control your speed of service without rushing guests and drop critical minutes off of total order times. Better time appetizer, entrée and dessert preparation and delivery.

- **Maintain high food quality**

Serve the freshest and best product possible by keeping dishes at optimum temperatures.

- **Increase productivity**

Reduce the number of required on-shift employees with highly streamlined and efficient kitchen technology and better coordinate order of production with cook timing functionality.

- **Enhance the guest experience**

Display modifiers easily and clearly to ensure dishes are created as requested by guests.

- **Analyse and manage information**

Analyse item details, speed of service rates and order information with robust kitchen operations reports. View lead ticket times to determine how long an order has been in production.



For more information visit www.ncr.com, email ukhospitality@ncr.com, or call us on +44 (0) 1689 868600.

Key Features

- Solution includes a kitchen controller, bump bars, 17" LCD displays, printers and kitchen software
- Logical approach based on item cooking times to improve efficiency and quality of the kitchen and guest satisfaction
- Control timing of kitchen printing to effectively have both screens and printers in the kitchen
- Configure all settings based on your kitchen's needs including screen design, key metrics and sorting options
- Quickly change routing based on your volume levels
- View POS and guest management information directly from the kitchen
- Start/Cook screen omits scrolling, provides better organisation of items and gives more real time and reporting information
- Smart bin functionality consolidates items and increases productivity of kitchen stations
- Full range of reports to better analyse the health of your kitchen
- Add recipes, images or videos for each item to ensure correct dishes are delivered
- Ability to toggle language by station



Why NCR?

NCR is the global leader in hospitality technology solutions, serving businesses in the restaurant, events-based venues and entertainment industries. We help our clients transform their operations and interactions with their guests and staff. From increasing speed of service to attracting, retaining and engaging customers, our solutions help our clients build better, more connected businesses.



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