

Kitchen Display System



The Kitchen Display System (KDS) interface imports data from Hospitality Suite® (HS), such as recipe name, portion size and comments, onto a visual display in each production area in the kitchen, in place of (or in addition to) printed kitchen tickets. The KDS system interface requires a third party solution, Logic Controls, to display data to the monitor. The KDS system receives the orders imported from HS and transfers it to the monitors for display.

The KDS helps resolve confusion created when printed tickets end up out of order. By having tickets electronically appear on each production area's screen in a first-in, first-out sequence, grouped by location, the KDS improves efficiency in the order preparation process.

When an order is initiated via the Patient's Menu tab, Menu Selections, or Room Service Manager, the order will display at the appropriate production screen, queued in sequential order. After production staff have completed the order, the staff can use the bump bar, attached to the KDS monitor, to bump the order off, replacing it with the next order in the queue. If desired, specific production area tickets can be printed to their respective printers, e.g., Hot, Cold. The expeditor ticket, which is placed on the patient's tray, can optionally include guest tray a la carte pricing as well as a tray-tracking barcode.

KDS streamlines the production process, saving your operation time and money!

VGA MONITOR



BEMATECH KB9000 BUMP BAR



BEMATECH LS8000 CONTROLLER



EPSON TM-U220B OR TM-T88V



ETHERNET HUB/SWITCH

