

Product Overview

Breeze Kitchen Display is a system add-on designed to help restaurants organize orders in the kitchen and improve efficiency. It is a cloud-based system that integrates seamlessly with the Breeze POS software, providing a comprehensive solution for restaurant management.

Key Features

- **Real-time Order Display:** Breeze Kitchen Display displays orders in real time, so kitchen staff can see and prioritize orders as they come in.
- **Customizable Order Routing:** Orders can be routed to different stations in the kitchen, such as the grill, fryer, and prep station, to ensure efficient preparation and fulfillment.
- **Order Bumping and Tracking:** Kitchen staff can bump orders up or down the queue, and track the status of each order to ensure that it is prepared and served on time.
- **Kitchen Notes:** Kitchen staff can add notes to orders to communicate special requests or instructions to each other.

Benefits

- **Improved Efficiency:** Breeze Kitchen Display helps to streamline the kitchen workflow and improve efficiency by providing a centralized view of all orders and allowing kitchen staff to prioritize and track orders effectively.
- **Reduced Errors:** Breeze Kitchen Display reduces the risk of order errors by eliminating manual order entry and providing clear and concise order instructions to kitchen staff.
- **Faster Order Fulfillment:** Breeze Kitchen Display helps to reduce order fulfillment times by ensuring that kitchen staff are aware of all orders and can prioritize accordingly.
- **Enhanced Customer Satisfaction:** Breeze Kitchen Display helps to improve customer satisfaction by reducing order errors and wait times.

Main Advantages

- **Easy to use:** Breeze Kitchen Display is designed to be easy to use for kitchen staff of all skill levels.
- **Customizable:** Breeze Kitchen Display can be customized to meet the specific needs of your restaurant, including the layout of your kitchen and the different types of food you serve.

- **Reliable:** Breeze Kitchen Display is a cloud-based system, so you can be confident that it will be up and running when you need it.

Target Market

Breeze Kitchen Display is ideal for restaurants of all sizes, from small independent restaurants to large multi-location chains. It is particularly well-suited for restaurants with high-volume kitchens, such as fast-food restaurants and pizzerias.

Pricing

Breeze Kitchen Display is offered as an add-on to the Breeze POS software. Pricing for the Kitchen Display add-on varies depending on the size of your restaurant and the number of features you require.

Product functionalities

<i>master & slave</i>	one master Kithcen Display can control an unlimited number of screens.
<i>multiple masters & slaves</i>	Allows to organize the most complex kitchen with multiple areas
<i>Sync order status</i>	Sync between master and slaves, or between masters
<i>Preparation time</i>	Each item has a standard preparation time. Items from one order will be prepared in sequence so all will be ready at the same time.
<i>Profiles</i>	Define profiles for rush hour, evening, or foreign users speaking a different language
<i>Item names</i>	Setup to view item names in different languages
<i>Multilanguage</i>	For each cook in his language of choice
<i>Colored status codes</i>	Easy to identify the status of each item – in preparation, overdue, or done.
<i>Multiple order views</i>	Full, by course, only active course, per person, by items
<i>Auto start</i>	Auto start next course or full manual
<i>Start / Stop</i>	
<i>Filters and search</i>	Show only active orders or just VIP
<i>VIP</i>	High importance orders
<i>History and Recall</i>	Recall a wrong order
<i>Auto starts the same items</i>	Select an item and choose to start all the same.
<i>Order size view</i>	Chose order size on screen depending on screen size, resolution, distance

<i>View item catalog</i>	View and search the whole items for sale
<i>Manage kitchen stock</i>	Set up item availability to avoid waiters selling more portions.
<i>View recipes</i>	Each item can have a recipe, preparation steps, and ingredients calculator
<i>Recipes quantity calculator</i>	Gives exact measurements of all ingredients to get a certain amount of portions
<i>Cooks</i>	Multiple cooks can allocate orders so each one knows which orders are doing
<i>Fast food setup</i>	

Deployment

Setting up Breeze Kitchen Display is easy. Our team will work with you to customize the system to your specific needs and ensure a smooth integration with your Breeze POS system.

Technical requirements

Runs in Chrome browsers.

We recommend 21-24-inch touch displays with sound.

Configuration requirements

- Product catalog – product preparation time
- Operational flows
- Multilanguage
- Various profiles to operate during rush hour, evening, and different chefs.

During implementation, you will have our full support for configuration.

Support

Our dedicated customer support team is always available to assist you with any questions or concerns you may have about Breeze Kitchen Display.

Call to Action

Streamline your kitchen operations and improve customer satisfaction with Breeze Kitchen Display.

Contact us today to schedule a personalized demo and learn more about how Breeze Kitchen Display can benefit your restaurant.

Want more information about the full range of Breeze Suite products?