ALOHA KITCHEN

OPTIMIZE KITCHEN OPERATIONS

Aloha Kitchen helps improve guest satisfaction, reduce staff costs, minimize kitchen errors and reduce wasted food. Kitchen staff is more productive and able to focus solely on food quality and speed of service. With its bright graphical displays, robust reporting capabilities and quote time calculators, Aloha Kitchen gives better analysis, enhanced item sorting and timing functionality. Aloha Kitchen is built specifically for the Aloha solution and provides innovative integration capabilities to Aloha Take Out & Delivery, Aloha Insight and Configuration Center.

Integrate omni-channel ordering
Rich support for mobile apps and web ordering, with Order Ready displays, guest or employee text/paging* and integrated promise time projections.

Improve speed of service
Better control speed of service without rushing guests and drop critical minutes off total check 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.

* A third-party paging solution is required for text paging

For more information, visit ncr.com, or email hospitality.information@ncr.com.

Enhance the guest experience

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

Analyze and manage information

Analyze 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.

KEY FEATURES

- Solution components can include** a kitchen controller, bump bars, 25" LCD displays, label 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 with failover to kitchen printers should displays fail

- Configure all settings based on kitchen needs including screen design, key metrics and sorting options through the same tool used for Aloha POS settings

- Quickly change routing based on volume levels

- View POS and guest management information directly from the kitchen

** All components are priced and sold separately

- Start/Cook screen omits scrolling, provides better organization 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 analyze the health of kitchen

- Add recipes, images or videos for each item to ensure correct dishes are delivered

- Rich integration to NCR Back Office for forecasted prep and recipes

- Ability to toggle language by station

- Display order status to employees and guests picking up mobile orders

- NCR Digital Signage options to blend promotional ads with Kitchen's Order Ready status displays.

WHY NCR?

NCR Corporation (NYSE: NCR) is a leader in omni-channel solutions, turning everyday interactions with businesses into exceptional experiences. With its software, hardware, and portfolio of services, NCR enables nearly 700 million transactions daily across retail, financial, travel, hospitality, telecom and technology, and small business. NCR solutions run the everyday transactions that make your life easier.

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