onePOS
an i3 verticals company

It Just Works!
The POS System that gets the job done

oneView
Kitchen Display System

The onePOS Kitchen and Bar Display System uniquely allows operators of all sizes and requirements to gain the tremendous benefits of a digital kitchen.

Built directly into the onePOS solution, the onePOS KDS allows fully automatic routing of items and courses, full cross-screen timing, and management reporting without the setup and maintenance hassles normally associated with KDS.

Easy to Train

The onePOS KDS solution makes it easy to train kitchen staff on the timing and flow of your menu through the kitchen. Operators can even include detailed build instructions, such as the spec weight of individual pizza toppings based on the size of pizza ordered, on the prep displays.

Tools to Manage Effectively

Reporting is available both in real-time and historical formats. This critical data is an excellent tool for managers as well as an effective means to measure performance and find items that create bottlenecks. By comparing speed of service information to sales and revenue, productivity problems can be pinpointed and eliminated.

Performance for Your Staff

Jobs display on virtual chits at each station, easing the transition to new technology. Color coded prompts and count down timers for each item and course indicate when an item should begin cooking so the entire order finishes together. All setup is performed through the onePOS solution, no new systems to learn or maintain.

Impress your Guests

The onePOS Kitchen Video System raises guest satisfaction by delivering food which meets the customers expectations of quality and timing.

Manage Kitchen Operations

Intelligent routing of items to the appropriate prep stations simplifies kitchen management and reduces communications between kitchen staff to keep operations running smoothly. The software coordinates cook times and ensures all items within a single order are completed at the same time. The expo station only permits sending complete jobs out of the kitchen. This prevents a completed dish from being served to the wrong table while the rest of the order is being finished.

Fast and Accurate to Use

Bump pads allow line cooks to quickly acknowledge new items that they are cooking and clear completed items. Automatic highlighting in various colors indicate a change in an item's status and flashes when delay thresholds are exceeded.

---

onePOS Point-of-Sale System • **(888) ONEPOS** • **Sales@onePOS.com**

onePOS is a Registered Trademark of i3-ONE, LLC

onePOS
an i3 verticals company

Highlighted Features

- Customized kitchen views are displayed on monitors at each prep station and at the expo station.

- Simplify kitchen management by allowing each menu item to flow to its corresponding prep station at the appropriate service time.

- Special colors and other screen cues help control timing and synchronization of items on each order throughout the entire kitchen, minimizing kitchen quarterbacking and dramatically increasing food quality.

- The expo screen shows the status of each item on the entire order, throughout job completion - keeping kitchen staff, servers, and management informed at a glance.

- Delay routing uses individual item cook times so that all items within an order complete the preparation process at the same time.

- Staff is prompted when each item needs to cook so the entire order finishes on time.

- Dual bumping at each station allows the system to know and track both start of prep (cooking) and completion.

- Automatic printing of chit to send out with food on job completion or final bump.

- Changes made at each prep station are indicated at the expo station, helping servers and managers quickly recognize the status of their orders.

- Expo screen shows the status of each item on an order, through the completion of the entire order.

- Once orders are fully prepared, they are automatically moved to the front of the expo screen, signaling front of house staff to make the delivery.

- onePOS can be configured to automatically send the routing of items and/ or orders to a back up printer.

- Persistent data feature provides for immediate recovery of all transactional data in the event of system reboot.

- The system records service timing and makes this production data available for reporting and analysis.

- Real-time reports show cook times by station, average item times, and average order times.

- Page employees when food is ready. Page managers when tickets exceed thresholds allowing them to control the issue before customers become inconvenienced.

onePOS Point-of-Sale System ● **(888) ONEPOS** ● **Sales@onePOS.com**

onePOS is a Registered Trademark of i3-ONE, LLC

onePOS
an i3 verticals company