

labware



 **Kitchen**

21,5"-KITCHEN MONITOR

IQ Kitchen

IQ KITCHEN 215 is the Labware solution conceived, designed and manufactured to make your work easier in the kitchen, at the pass or wherever you need a KDS.

We focus on simplicity and efficiency to provide the ideal KDS to meet your needs. Whether you run a fast food restaurant, dark kitchen, takeaway, restaurant or pizzeria, we are here to help you organise your orders. Thanks to IQ KITCHEN 215, orders on paper will be a thing of the past. Instant savings and less mistakes are just some of the many benefits that Labware's Kitchen Display System is ready to provide you with.



FLEXIBLE, ADAPTING TO YOUR WAY OF WORKING

The display methods and way the orders are sorted can be fully customised to your needs.

ORDER DISPLAY

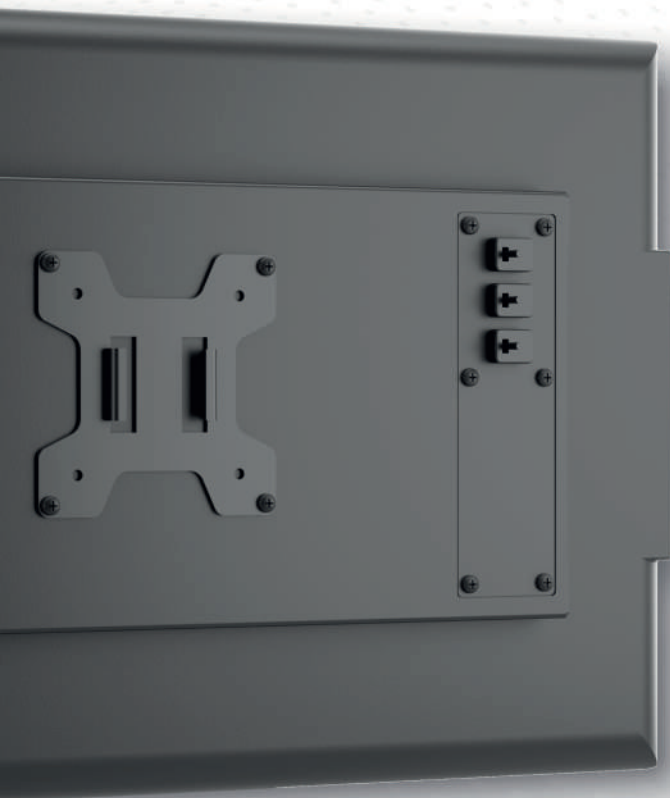
IQ KITCHEN 215 lets you view your kitchen or pass orders clearly - a series of colours and icons will make it really easy to keep everything under control.

The orders are shown from the most to the least urgent so you can efficiently organise your time and the different preparations in the kitchen. You can finally say goodbye to paper orders, thus saving instantly time and money whilst cutting down on the risk of making mistakes.

MANAGE YOUR ORDERS SEAMLESSLY WHEREVER THEY COME FROM

IQ KITCHEN 215 allows you to view orders arriving from delivery partners or from the dining room on the same monitor. If you have a dark kitchen, the multi-brand management system lets you keep an eye on aggregated orders by type of preparation.

An important function that allows you to easily manage all the delivery platforms, obtain an overall view of the order situation and sort them by preparation centres.



SIMPLIFY ORDER MANAGEMENT WITH THE MONITOR DEDICATED TO DELIVERIES

Thanks to IQ KITCHEN 215, you can keep your riders informed and limit the comings and goings in your premises. By installing a KDS installed in the entrance or wherever you prefer, the riders will be informed in real time on the status of their orders.

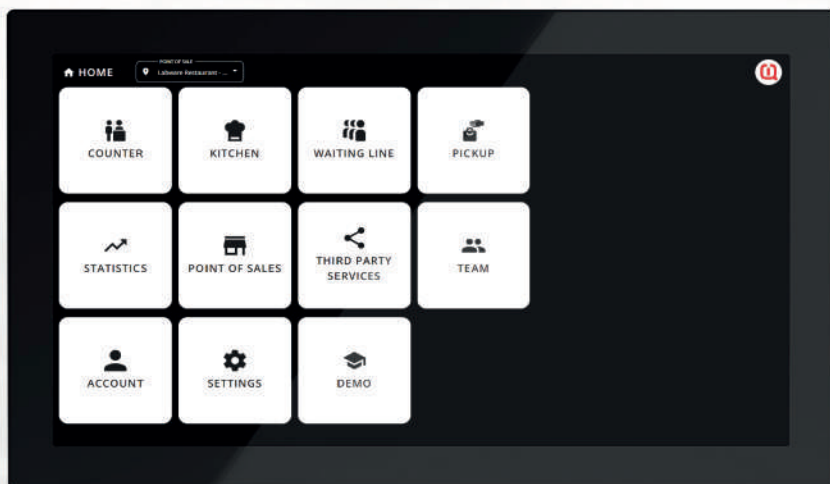
Cut down the time you spend communicating the order status to riders, improve their flow management and reduce the stress on your waiting staff.

TECHNICAL SPECIFICATIONS

- 12V power supply port
- x1 LAN port
- 21.5" touch screen monitor
- Wall-mounting system with VESA device
- Swivel arm with VESA support (optional)
- Screen with surface treatment Anti-Fingerprint
- Sealed door for cable glands

BETTER TIME MANAGEMENT

With IQ KITCHEN 215, you increase the efficiency of your staff and improve the service for eat-in, delivery and takeaway orders. The order is sent to the production centres and displayed in real time on IQ KITCHEN 215, allowing the kitchen staff to see and manage the status of each order, signalling when it is ready to be served or prepared for delivery or take-away through a simple touch on the monitor.



Why choose IQ KITCHEN 215?

- ✓ Incoming order sorting from the most to the least urgent, classified by type (eat-in, delivery and takeaway)
- ✓ The order status is easy to read thanks to a colour system that changes as the food preparations progress
- ✓ Manage your waiting times and see immediately if you are exceeding the maximum time allowed through a series of alerts
- ✓ Clear icons quickly identify where orders come from (eat-in, delivery, take-away), an essential tool for organising which orders take precedence in the kitchen
- ✓ Possibility of sorting and displaying orders according to production centres and by preparation
- ✓ Maximum customisation of order display
- ✓ Orders that are ready immediately disappear from the KDS to prevent confusion in the kitchen
- ✓ Drinks and desserts can be managed and added both in the kitchen and at the pass
- ✓ Thanks to rider-only monitors, you can save time and simplify the work of the waiting staff

