



Intelli-Kitchen

Intelligent Kitchen Display Solution (KDS)

The heart of a restaurant is absolutely the kitchen. The provision of kitchen display solution (KDS) increases restaurant efficiency by connecting front-of-house staff with the kitchen staff and enabling seamless communication, reduced human errors, and improved operational efficiency.

Anewtech has developed a comprehensive KDS features hardware and software integration to realize digital transformation in F&B sector. KDS is customizable to support different restaurant service styles and restaurant staff preferences. KDS also support remote management software that enables remote device monitoring, order management and stock management.

Kitchen Display Monitor (KDM)

42" All-in-One Stainless Display Monitor + Embedded PC



- POS system delivers order to KDS server
- KDS server routes food to the appropriate kitchen station
KDM: grill, sandwich, fryer, etc. prompting staff to start prepare the ordered meals.
- KDM receives food preparation status from WIP
- Packaging or dispatch station scan QR code on receipt to clear the completed order from KDM

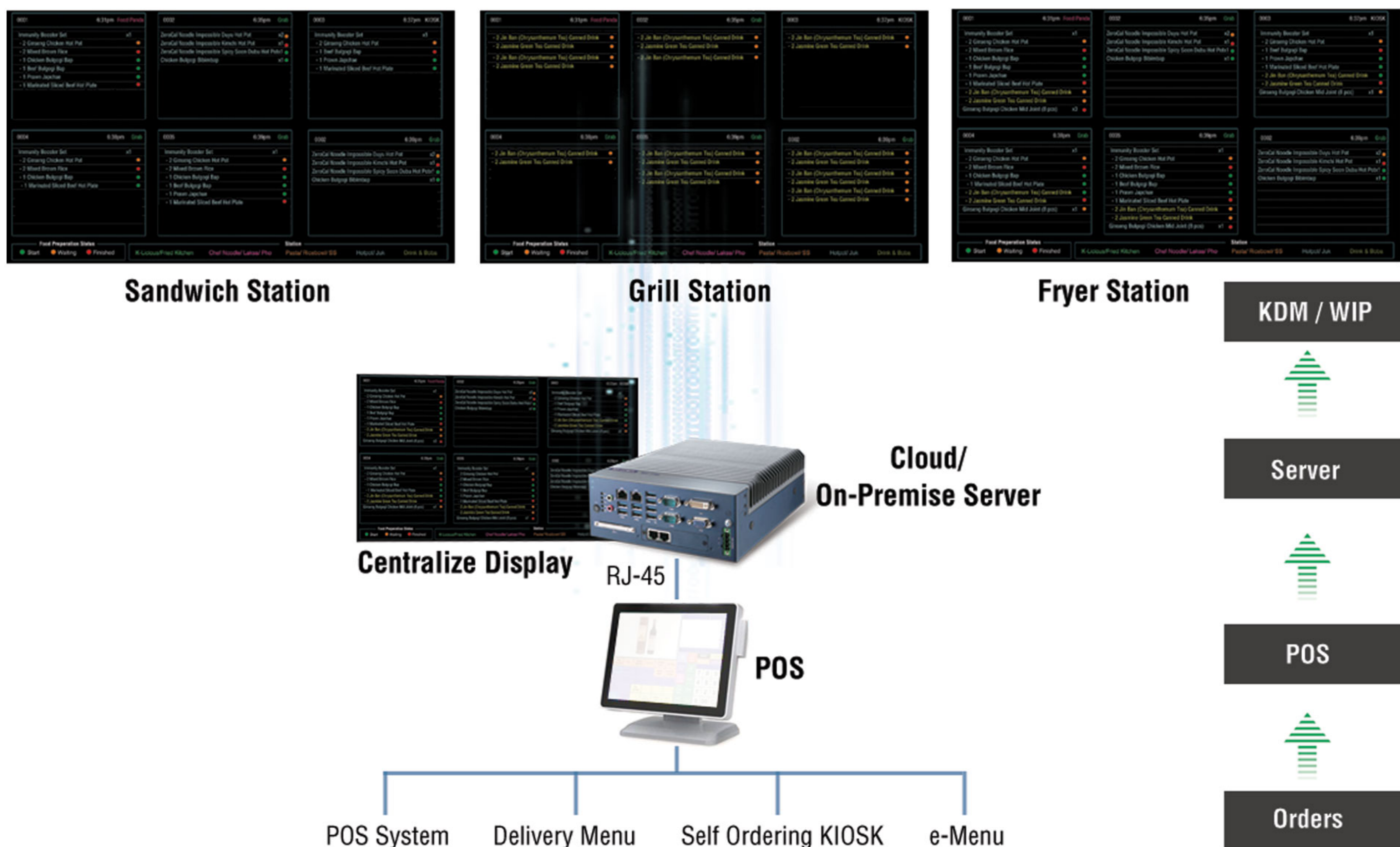
Work In Progress Panel

21.5" All-in-One Touch Stainless Panel PC

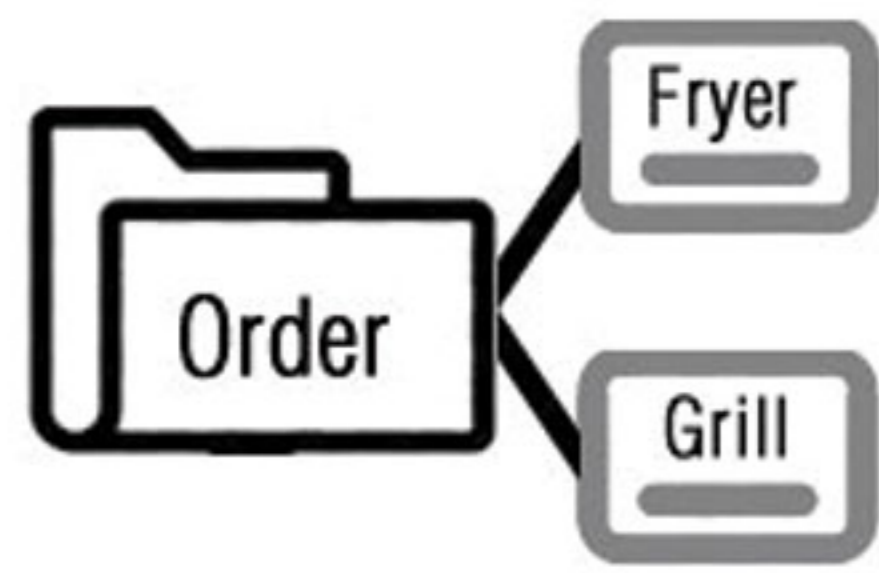


- WIP receives order from KDS server
- KDS server routes food to the appropriate kitchen station
- Staff update the food preparation status on WIP (waiting, start cooking, finished cooking). The status updates accordingly on KDM and cook time is recorded
- Recipe viewer shows a dish's ingredients, cooking methods and food picture at the touch

System Diagram



Highlights



Systematic order management and routing for efficient back-end operations

KDS Server automatically dispatch order to the appropriate kitchen station. Routing makes sure that food items move to the right station. This streamlines the cooking process and increases staff efficiency.



Seamless food preparation status update and cook time monitoring

Food status (waiting, start cooking, finished cooking) appear in orange, red and green colour icons in both KDM and WIP. Chefs update item status via WIP and the status refresh instantly on KDM. Cook time for each dish is also recorded.



Recipe viewer

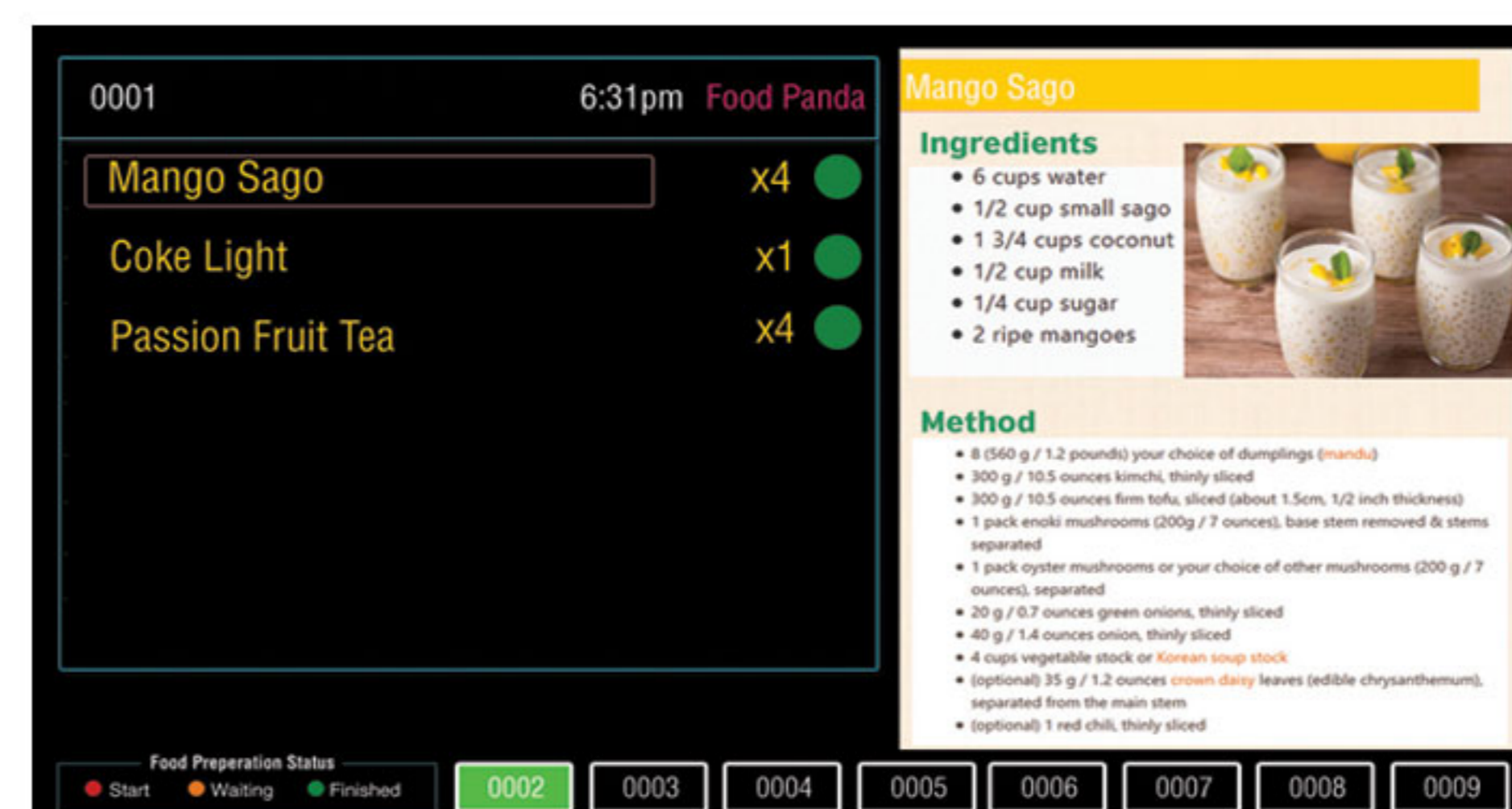
By tapping on the food item at WIP panel, recipe viewer function displays item image, ingredients and cooking procedure on screen.

Software Features



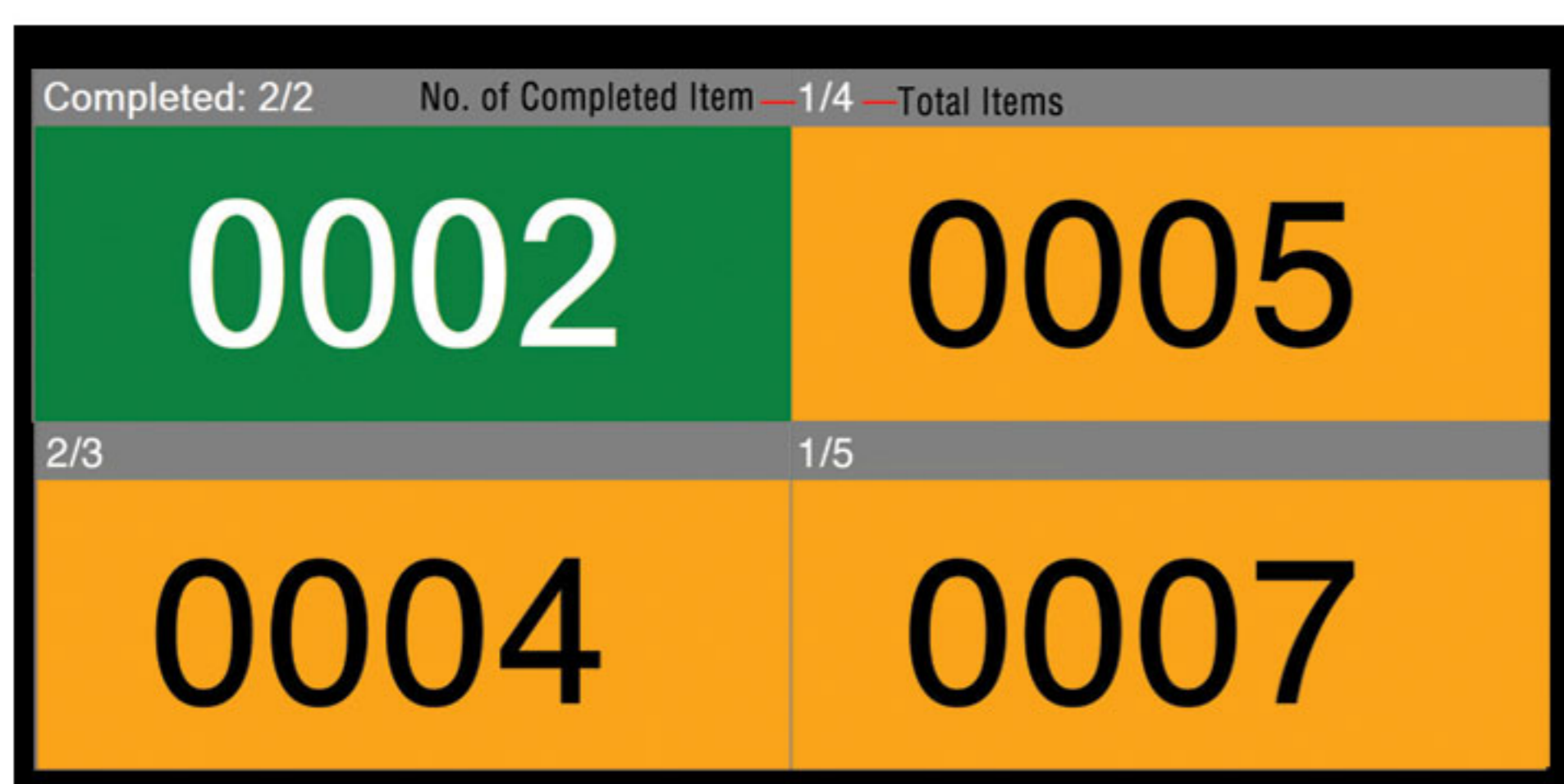
Kitchen Display Monitor (KDM)

Food items together with Order No., and status appear on KDM. KDM receive the status update from WIP.



Work In Progress (WIP)

Food items together with status appear on WIP. Staff taps on food item to view recipe, and clicks on colour button to update preparation status.



Queue Number Display

Dispatch station sends every completed item to Queue display, together with Order ID broadcast

Completed Time	Order No.	Company	Completed Time	Order No.	Company
5:05:01pm	00001	foodpanda	5:55:02pm	00013	foodpanda
5:12:05pm	00003	Self-Collection	5:57:05pm	00015	Grab
5:15:21pm	00006	foodpanda	5:59:21pm	00010	foodpanda
5:17:03pm	00002	Grab	6:07:03pm	00012	Grab
5:25:08pm	00004	Self-Collection	6:09:08pm	00016	Grab
5:37:24pm	00007	foodpanda	6:13:26pm	00017	Self-Collection
5:39:07pm	00005	foodpanda	6:19:04pm	00019	Self-Collection
5:45:53pm	00009	Grab	6:21:13pm	00020	Grab
5:52:01pm	00008	foodpanda	6:22:15pm	00018	Grab

Delivery Display

Packaging station sends completed order to Delivery display. The order highlighted in green color together with sound notification.

Featured Products

KDS Server



Intel® 9th Gen Core™ i7 PC

Work in Progress (WIP)



21.5" All-in-One Stainless Steel Panel PC

Kitchen Display Monitor (KDM)



43" Stainless Steel Monitor + Embedded PC