

eZeePos Kitchen

Transform the way orders are handled in the kitchen using the latest technology from eZeePos. When orders are taken front of house, order tickets are transferred to a touch screen terminal located in each preparation area.

Each order is shown as an individual ticket with information such as Table#, Guests, Time Taken, Collection Time. A summary of all the items that need to be prepared are consolidated on the screen so chef can see at a glance what needs to be prep'd.

No more lost tickets; digital tickets go a long way to reducing litter in the kitchen as well as helping the hospitality environment and cutting costs in paper rolls too.

Just in case an order has been missed alert times can be pre-set in the system to advise chef that an order has not gone. All in all, eZeePos Kitchen offers a range of features to speed up operation,

minimise wastage and reduce stress levels in the kitchen.

eZeePos Kitchen comes with Android operating systems and will work on any iMin POS touch screen.



EZEPOS
KITCHEN



Consolidated List

A comprehensive list of all the orders received but yet to be prepared.



Pinned Orders

See the status of current orders being prepared whilst 'pinned'.



Just In Case

Alert times can be pre-set in the system to advise chef that an order has not gone.



Unpinned Orders

'Unpin' orders once the order is prepared and ready for collection or delivery.