

# I AM NCR ALOHA KITCHEN



## Add value to your kitchen operations

Aloha Kitchen helps you maximize 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. With its bright graphical displays, robust reporting capabilities and quote time calculators, Aloha Kitchen gives you better analysis, enhanced organization of items and controlled timing functionality. Aloha Kitchen seamlessly integrates to additional functionality within the Aloha solution, such as takeout, guest management and configuration systems.

### Improve speed of service

Better control your speed of service without rushing guests and drop critical minutes off of 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.

For more information, visit [www.ncr.com](http://www.ncr.com), or email [hospitality.information@ncr.com](mailto:hospitality.information@ncr.com).



# Why NCR?

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NCR solutions run the everyday transactions that make your life easier. NCR is headquartered in Duluth, Georgia with over 29,000 employees and does business in 180 countries. NCR is a trademark of NCR Corporation in the United States and other countries.

## 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 includes a kitchen controller, bump bars, 17" LCD displays, 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
- Configure all settings based on your kitchen's needs including screen design, key metrics and sorting options
- Quickly change routing based on your volume levels
- View POS and guest management information directly from the kitchen
- 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 your kitchen
- Add recipes, images or videos for each item to ensure correct dishes are delivered
- Ability to toggle language by station

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