

# Kitchen Monitor

The Fedelta Kitchen Monitor is designed for Quick Service environments and is specifically targeted at increasing efficiency and accuracy by delivering orders to visual displays. The system can be configured to send selected items to designated preparation areas allowing staff to focus on items of interest while still retaining an overall view of the order. This critical information facilitates organising and prioritising the preparation of orders, resulting in faster customer service while limiting mistakes.

Learn how Fedelta can improve your kitchen's efficiency

## Key Features

{slide=Easy visual identification of items}Having a monitor at the kitchen's disposal enables items to be displayed in meaningful colours that makes identifying preparation much simpler.{/slide}{slide=Increased collaboration & Efficiency}Orders can be tagged and bumped ensuring simple collaboration between preparation staff.{/slide}{slide=Setup warning times with visual reminders}Create Key Performance Indicators (KPIs) that enable the system to alert when you when items need attention.{/slide}{slide=Highlighted key item summaries}As well as specific orders, obtain summarised preparation information to facilitate cooking meals in both the most efficient and convenient manner. {/slide}{slide=Split screen view for large orders}Large orders can be displayed on screen without concern of missing valuable information.{/slide}

## Suited Industries

- Restaurants
- Fast Food
- Cafe
  
- Gaming Clubs & Casinos
- Stadiums & Arenas
- Delicatessens

