The Leader in Kitchen Automation Technology

With more than 70,000 installs worldwide, today's ConnectSmart Kitchen (CSK) provides restaurants with more control, greater confidence, and increased convenience. Our software integrates with over fifty different point-of-sale systems as well as our guest management system, DineTime. We offer a full, comprehensive program to connect every aspect of your operations while allowing you to choose the features and capabilities appropriate for your restaurant's environment and budget.

Our advanced technology manages each order that comes into your kitchen, pacing the items so that each prep station operates efficiently. Relying on CSK also means that you gain insight into how your kitchen performs, capturing critical production and speed data to further improve operations and guest service.

Streamline complex kitchen operations into one, smart solution.

Hardware Options

Provide your kitchen with the perfect companion hardware for CSK. Choose from our durable keypads: KP-7500, KP-4000 and our one-step TouchBump. Choose from a number of regular and wide screen touch screens with flexible mounting options (Q mount, all in one mount, pocket mount) and increased resolution for a clear read. CSK is supported on all our controllers, including the ePic, xCeed and eXpert, allowing an upgrade from KDS to CSK without requiring an upgrade to the installed hardware. ConnectSmart ControlPoint enables quick configuration and advanced diagnostics to manage each hardware device in your restaurant.

Viewing Options

Restaurant operators can choose between a number of order and item based view types. Choose the right view type for your kitchen needs to display the orders in the most efficient way possible. Options include: Fixed Grid, Flex Grid, Flex Item, Item View, AccuPrep and Spy View. View and manage multiple kitchen stations all from a single screen with tabs. The tabs along the top of the screen will blink to notify the user that there is a new item or order displayed on an inactive tab. Each tab also displays a count of items/orders.

TeamAssist

Use this efficient recipe software to create, maintain, and present recipe information to your staff members. Store all recipe information complete with pictures and videos to ensure all team members are equipped to work at each station and prepare each dish served at your restaurant. Alleviate stress, reduce training, and improve accuracy and consistency throughout your kitchen.

- Browser-based to easily run in-store or at the enterprise level
- Significant cost savings by eliminating printing of build cards and DVDs that cause clutter and are misplaced within the restaurant
- Provide nutrition and allergen information for each recipe
- Use stand-alone – or use with CSK to automatically present the same menu item in different formats based on the needs of that kitchen station

Real-Time & Historical Data

View an analytical dashboard from any screen in your system to gain key metrics on the efficiency of your kitchen. Make sure food production and speed of service is up to standard as well as collect and store historical information for evaluation over a period of time. Gain the ability to fully evaluate kitchen efficiency based on real-time and historical data as well as use the Report Viewer to run and view reports on this data.

Integration

CSK integrates with over fifty different point-of-sale systems as well as with our guest management system, DineTime, to provide a full, comprehensive program connecting your front-of-house and back-of-house operations. Also integrate with a variety of printer and pager systems to simplify your restaurant communications. Create a dynamic receipt layout by adding, positioning, and formatting data fields on order and item receipts.