

Kitchen Display System

Enhance food quality and guest-service

The MICROS Kitchen Display System (KDS) is like having a second expeditor in your kitchen. It provides highly visible, real-time information to manage and control kitchen efficiency, which drives customer satisfaction. Mounted conveniently in your kitchen or food prep area, this seamlessly integrated, intuitive, graphical software application displays food orders for preparation

and monitors the timing of orders for your “Speed of Service.” MICROS KDS also provides feedback about the status of each table and captures service times for management reporting. For restaurants with multiple locations, MICROS KDS monitors prep times against the standards set by the corporate location to improve orders when needed and immediately spots problems with production.



Fully integrated with Symphony, MICROS 3700, and MICROS 9700, MICROS KDS runs on embedded PC hardware using the Microsoft® Windows® operating system along with either color touch-screen monitors or color monitors with a bump bar.

Restaurant Display Controller

- Compact, solid-state devices runs on Microsoft® CE.NET platform
- Uses the client application loader (“CAL”) for application installation, software management, and maintenance replacement
- Features a full graphical KDS application with vivid colors and hi-res capability
- Supports multimedia with the addition of external speakers

Information at your fingertips to reach a higher level of customer service

MICROS Kitchen Display System allows instant transmission of orders to the kitchen and constant status updates in order to achieve the best utilization of kitchen equipment. Coordinate the actions of hosts, wait staff, kitchen staff, and bussers to give diners satisfactory service and thus build customer loyalty. All data is captured for real-time reports on kitchen performance and other service parameters, allowing for guest recovery before a table departs. Utilize the multitude of features to maintain a precise report of table and order status to provide superior service to guests.

Table buttons indicate Table Vacant, Guest Seated, Kitchen Working On Order, Entrée Served, and Order Late; courses can also be displayed in different colors. Commands notify the kitchen when a table is seated and when an order is placed. Pre-defined ingredient cook times allow the MICROS KDS to break down each order and prioritize preparation tasks accordingly.

Critical information on order preparation and speed of service is displayed through an automated clock against each table that issues warnings if time standards are not being met. Intuitive icons allow commands for Rush Orders, VIP, and Void status. Order information, such as “All Day”, “Order Done”, and “Order Recall”, is readily available through display functions.

Detailed reporting and statistical information captures service times for each guest check and table. Average prep times are continuously displayed for different courses at various stations. Real-time reports can be generated on kitchen performance.

Seamless kitchen communications systems integrate order entry, kitchen management, and staff paging. Integrate JTECH wireless communication systems into MICROS applications to provide unprecedented connectivity and greater efficiency to every kind of restaurant operator.



KDS (Expo) Display using the standard chit layout with production items

Find out more about how MICROS can help you grow

Get in touch with us for more information or to schedule a demo and consultation appointment.

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Profit From:

- High powered combination of front-of-house and back-of-house technology
- Increased productivity and customer service to provide a better guest experience
- Improved meal quality as customers get the freshest possible meals
- Advanced efficiency and reduced service delays allows for quicker table turnover at busy times