



**PAR**® KDS

Dramatically Improve  
Efficiency and Accuracy,  
and Decrease Wait Times.

### **Turn your kitchen team into profit heroes**

- Simplify kitchen operations with a comprehensive solution: hardware and software
- Reduce errors, avoid waste, and supersize profits
- Slash training time and labor costs with on-screen prompt

# Fly Through Your Next Crunch Time, Ensuring Order Accuracy at High Volumes

Your 'secret sauce' for empowering successful kitchen crews

## Delight more guests more of the time

- Give customers fast, accurate food service at crunch time – and any time
- Optimize kitchen operations for any order volume
- Reduce mistakes while minimizing supervision.

## Power your kitchen your way

### PAR KDS can be optimized for your menu and workflows to keep your kitchen crew in control

- Avoid confusion and errors often caused by paper tickets
- Maximize your crew's output with kitchen screens that focus on guests and order prep rather than paper tickets
- Improve efficiency by displaying everything your kitchen crew needs on screens directly in front of them
- Support how your crew works by choosing from keypad or touchscreen control
- Track speed of service and alert your crew to critical time thresholds that can be configured to change color and/or flash
- Alternate orders between two kitchen screens to balance order prep workloads and improve kitchen efficiency
- Choose split-screen views to support two stations on a single screen
- Reduce prep errors with detailed all-day counts to easily verify key ingredients

# PAR<sup>®</sup>

Avoid drive-thru order pickup errors. Automatically identify cars out of sequence and notify crew via Kitchen screen at the pickup window (when used with PAR Brink POS<sup>®</sup>)

Display orders from any of your ordering channels (via PAR Brink POS<sup>®</sup>)



Optimize food costs with accurate food cost variance, menu engineering, theft prevention tools, and supply chain accountability.

A man in a light blue shirt is working at a POS terminal in a restaurant setting. The background is dark and blurred, showing other restaurant elements. The overall tone is professional and modern.

# Takes the Heat (So You Don't Have To)

## **Built from the ground up to handle harsh restaurant kitchen environments**

- Easy-to read touch screen displays are rugged and built to last
- Industrial-grade components include bump bars
- Multiple mounting options to fit your store

## A Complete Solution That You Can Customize

### **Customize with Integrated PAR Brink POS® and PAR Drive-Thru Solutions for Even Better Results**

- Use with PAR Brink POS® for even greater integration and customizability
- Let us take tech off your plate with legendary PAR Services such as installation, advanced exchange, and field services
- Flexible: use only one component or the whole system
- Pair with PAR Drive-Thru Headsets & Timers to supercharge your throughput



# PAR KDS Specs



**CPU:** Intel Apollo Lake CPU J3455 (2.30GHz)

**Memory:** 4GB standard, 8GB maximum

**Storage:** 64GB eMMC

**OS:** Win 10 IoT

## Leading Brands Rely on PAR KDS

**POPEYES**



## Ready to learn more or request a demo?

Contact us today!

### PAR Tablets are only part of what we offer.

PAR Technology offers every tech a restaurant could ever need, front to back. You'll find hardware, software, ordering, kitchen management, operations, guest loyalty & engagement, and so much more. Plus, our solutions 'play nice' with other providers' solutions, so you can keep using the software that works for you, your team, and your restaurants. Working with one vendor for all your needs means you can focus on giving your guests great food and awesome experiences.

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