

# Manual for Kitchen Monitor

Version 5.2



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## Kitchen Monitor

Instead of printing out the orders of the service staff, the orders can be managed on kitchen monitors. The status of preparation is marked with little effort for the chefs: Accepted, In Progress, and Ready to Serve.



A printout for the plate or tray is generated at the counter after completion. The service staff can see the status of the order on the Cash-Point.

Please note that the Kitchen Monitor module must be licensed. Feel free to contact us, we would be happy to advise you on the selection of suitable hardware.

## Monitor view and operation

Each kitchen monitor view is structured according to the configuration in your MY POS Administration. You will find a central view of the orders, sorted by tables, an overview of all orders, sorted in three lists that can be opened and closed, as well as icons for control and an info bar at the bottom.

The screenshot shows the myPOS kitchen monitor interface. On the left is a menu with categories: Menu Course Called, To Do, and In progress. The main area displays three tables with their orders and courses. Table 5 (Andreas Olenberg) has courses I, II, and III. Table 987 (Art Blakey) has courses I, II, and III. Table 2 (Ronja Dambeck) has an Order section and courses I, II, and III. The bottom bar shows 'Speisen', 'Alexandra Adams', and the date/time '20.06.22 14:04'.



### Show all orders

You can limit the display of the kitchen monitor to those orders that are to be produced now, i.e. the courses or beverage orders released by the service staff. By clicking on this button, you can see the order for your production facility as a whole, i.e. also orders that still have to be produced later.



### Relevant now

The display is limited to what has been ordered and directly released by the service staff.





The screenshot shows a detailed view of Table 1 (Daniel Krause) at 1d20h8m. It displays Course I with two items: 1x Bruscheta and 1x Vorsp. Antipasti. The Bruscheta item is highlighted with a red box and the text 'nur Gemüse' (only vegetables) next to it.

## Item Lists

On the left are the overviews of all orders that have been assigned to this kitchen monitor view:






- 'Menu Course Called' shows all items that have been ordered by the service staff within a meal course
- 'To Do' collects all item orders that have not yet been processed
- 'In Progress' shows all items where meal preparation has begun.

These lists can be opened and closed and also completely hidden in favour of the table overview:

|   |                           |   |
|---|---------------------------|---|
|  | <b>Menu Course Called</b> |  |
|   | <b>To Do</b>              |  |
|   | <b>In Progress</b>        |  |
|   | Adelholz still 0,5        | 1   |
|   | Adelholz pric 0,25l       | 1   |

You can expand or close the three lists by clicking on the icons, as well as collapse the entire list view.



|  |                           |   |
|--|---------------------------|---|
|  | <b>Menu Course Called</b> |    |
|  | Rumpsteak 350             | 5   |
|  | Medium Rare               | 1   |
|  | Lammfilet                 | 3   |
|  | Well Done                 | 1   |
|  | Medium                    | 1   |
|  | Pastateller               | 3   |
|  | <b>To Do</b>              |    |
|  | Kaffee                    | 1   |
|  | Tiramisu                  | 5   |
|  | MÖ. Vanilla               | 4   |
|  | Frische Waffeln           | 1   |
|  | Adelholz still 0,5        | 1   |
|  | Apfelsaft 0,2l            | 1   |
|  | Rumpsteak 350             | 4   |
|  | Medium Rare               | 1   |
|  |                           |   |
|  |                           |  |
|  | <b>In Progress</b>        |  |
|  | Adelholz still 0,5        | 1   |
|  | Adelholz pric 0,25l       | 1   |
|  | Hauswein, weiss 0,2l      | 1   |
|  | Hauswein, rot 0,2l        | 1   |

## Tables

Tables with open orders are displayed sorted by table number. Tables with orders that have not yet been accepted are shown at the top. As soon as orders are processed, they move down in priority. Thus, in the following illustration, table 5 is shown before the others, because all orders for table 2 ordered courses have already been prepared.

|  |  |   |
|--|--|---|
| <b>Table: 5</b><br>Andreas Olenberg<br>19:25 | <b>Table: 2</b><br>Ronja Dambeck<br>22:45:07 | <b>Table: 987</b><br>Art Blakey<br>02:18:19 |
| <b>Courses: I</b>                            | <b>Order</b>                                 | <b>Courses: I</b>                           |
| 1x Bruscheta 13m                             | 1x Cappuccino ✓                              | 1x Tomate/ Mozzarella 3m                    |
| Ketchup 13m                                  | 1x Obstkuchen ✓                              | 1x Tapenades 3m                             |
| 1x Bruscheta 13m                             | 1x Sahnetorte ✓                              | 1x Tomate/ Mozzarella 3m                    |
| Ketchup 13m                                  | 1x Kaffee 2m                                 | 1x Tapenades 3m                             |
| 1x Tapenades 13m                             | 1x Tiramisu 2m                               |   |
| 1x Thunf. Carpaccio 13m                      |  | <b>Courses: II</b>                          |
| 1x Salat 13m                                 | <b>Courses: I</b>                            | 1x Rumpsteak 350 3m                         |
|  | 1x Vorsp. Antipasti ✓                        | Rare  |
| <b>Courses: II</b>                           | 1x Tagessuppe ✓                              | 1x Lammfilet 3m                             |
| 1x Rumpsteak 350 13m                         | <b>Courses: II</b>                           | 1x Rumpsteak 350 3m                         |
| Medium Rare                                  | 1x Athen Teller ✓                            | Rare  |
| 1x Lammfilet 13m                             | 1x Wiener Schnitzel ✓                        | 1x Lammfilet 3m                             |
| Well Done                                    | <b>Courses: III</b>                          | <b>Courses: III</b>                         |
| 1x Rumpsteak 350 13m                         |  |   |

Guests who have been waiting for their order for longer than specified in the configuration of your kitchen monitor view are displayed with the colour specified in the configuration as a reminder or warning.

|   |
|---|
| <b>Tisch: 2</b><br>Ronja Dambeck<br>01:55 |
| <b>Bestellung</b>                         |
| 1x Cappuccino 1m                          |

Waiting Time ok

|   |
|---|
| <b>Tisch: 10</b><br>Ronja Dambeck<br>01:08:16 |
| <b>Bestellung</b>                             |
| 1x Hauswein, weiss 0,1l 50m                   |
| 1x Erdinger alkoholfrei 0,5l 50m              |

Guests-Waiting Reminder

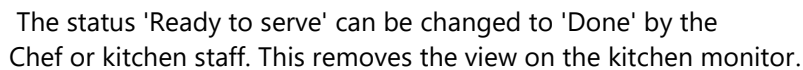
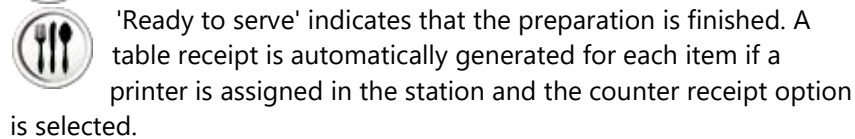
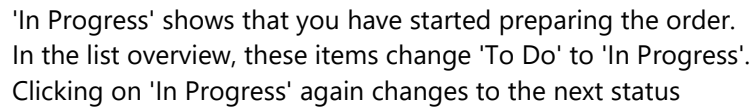
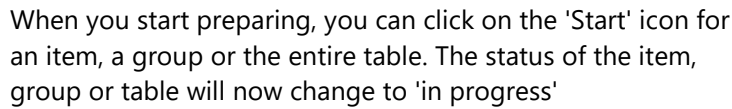
|   |
|---|
| <b>Tisch: 10</b><br>Ronja Dambeck<br>01:22:44 |
| <b>Bestellung</b>                             |
| 1x Hauswein, weiss 0,1l 1h5m                  |
| 1x Erdinger alkoholfrei 0,5l 1h5m             |

Guests-Waiting Warning

The longer guests have to wait for their orders according to the configuration, the higher they move up the table list.




Within the display of a table, you will see those part of the order that is relevant for the kitchen. For example, the Salads view only sees the tables with the salad orders, the Drinks view only sees the drinks orders, the Chef's view probably wants to see all orders of a table of all stations.



| <b>Table: 2</b><br>Ronja Dambeck<br>22:49:28 |         |  |
|--|---------|--|
| Order  |         |  |
| 1x Cappuccino                                |         |  |
| 1x Adelholz pric 0,25l                       | 45d22h4 |  |
| 1x Obstkuchen                                |         |  |
| 1x Sahnetorte                                |         |  |
| 1x Hauswein, weiss 0,2l                      | 45d21h4 |  |
| 1x Hauswein, rot 0,2l                        | 45d21h4 |  |
| 1x Kaffee                                    | 7m      |  |
| 1x Tiramisu                                  | 7m      |  |
| <b>Courses: I</b>                            |         |  |
| 1x Vorsp. Antipasti                          |         |  |
| 1x Tagessuppe                                |         |  |

If the service order the next meal course, you will see this in the kitchen monitor. The meal course is displayed in green on the table and the items change from 'To Do' to the column 'Ordered' in the list overview:

|  myPOS |   |
|---|---|
| Menu Course Called  |   |
| Rumpsteak 350   | 5 |
| Medium Rare   | 1 |
| Lammfilet   | 3 |
| Well Done   | 1 |
| Medium  | 1 |
| Pastateller   | 3 |
| To Do   |   |
| Kaffee  | 1 |
| Tiramisu  | 5 |
| MÖ. Vanilla   | 4 |

## Message for the Service

The operation of the kitchen monitor may be unfamiliar to kitchen staff at the beginning and, when there is a lot to do, certainly annoying at some point. Nevertheless, it is worth it, because the service staff can see the information in the cash point interface.



All entries of the preparation status in the kitchen monitor are shown in the display of the cash point interface for the service staff. In the table overview you can see that something is ready to be served.



If you open the table in the cash point and expand the list of orders by clicking on the 'Expand view' icon, you can see in detail what the preparation status is for the entire table in the kitchen or the bar and can provide the guest with information directly.





| Order      |                                       |                   |
|------------|---------------------------------------|-------------------|
| 1x         | Saint Laurent<br>HH (-50%)            | 19,00             |
| 1x         | Mionetto Sergio MO 0,75l<br>HH (-50%) | 14,25             |
| 1x         | Adel prick. 0,5l                      | 1,95              |
| 1x         | Cola light 0,4l                       | 2,10              |
| Courses: I |                                       |                   |
| 1x         | Bruscheta<br>HH (-50%)                | 1,75              |
|            | Ketchup<br>HH (-50%)                  | 0,25              |
| 1x         | Bruscheta<br>HH (-50%)                | 1,75              |
|            | Ketchup<br>HH (-50%)                  | 0,25              |
| 1x         | Tapenades<br>HH (-50%)                | 1,75              |
| 1x         | Thunf. Carpaccio<br>HH (-50%)         | 3,25              |
| 1x         | Salat                                 | 4,80              |
| ↑          | ↓                                     | ↕                 |
|            |                                       | <b>142,40 EUR</b> |

| Order        |                                       |   |
|--------------|---------------------------------------|---|
| 1x           | Saint Laurent<br>HH (-50%)            | 19,00       |
| 1x           | Mionetto Sergio MO 0,75l<br>HH (-50%) | 14,25       |
| 1x           | Adel prick. 0,5l                      | 1,95        |
| 1x           | Cola light 0,4l                       | 2,10        |
| Courses: I   |                                       |   |
| 1x           | Bruscheta<br>HH (-50%)                | 1,75        |
|              | Ketchup<br>HH (-50%)                  | 0,25        |
| 1x           | Bruscheta<br>HH (-50%)                | 1,75        |
|              | Ketchup<br>HH (-50%)                  | 0,25        |
| 1x           | Tapenades<br>HH (-50%)                | 1,75        |
| 1x           | Thunf. Carpaccio<br>HH (-50%)         | 3,25        |
| 1x           | Salat                                 | 4,80        |
| Courses: II  |                                       |   |
| 1x           | Rumpsteak 350<br>Medium Rare          | 27,00       |
|              |                                       | 0,00   |
| 1x           | Lammfilet<br>Well Done                | 16,50       |
|              |                                       | 0,00   |
| 1x           | Rumpsteak 350<br>Medium               | 27,00   |
|              |                                       | 0,00   |
| 1x           | Pastateller<br>frutti di mare         | 6,50    |
| 1x           | Pastateller<br>aglio olio             | 6,50    |
| Courses: III |                                       |   |
| ↑            | ↓                                     | ↕   |
|              |                                       | <b>142,40 EUR</b>   |

## Monitor-Control

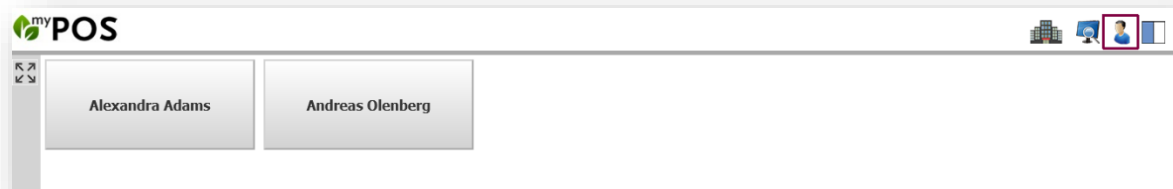


The icon bar at the top right offers you the quick control.

Change the monitor view:



If desired, you can change the staff member operating the monitor,



as well as change the basic representation of the tables from blue, to grey, to green.



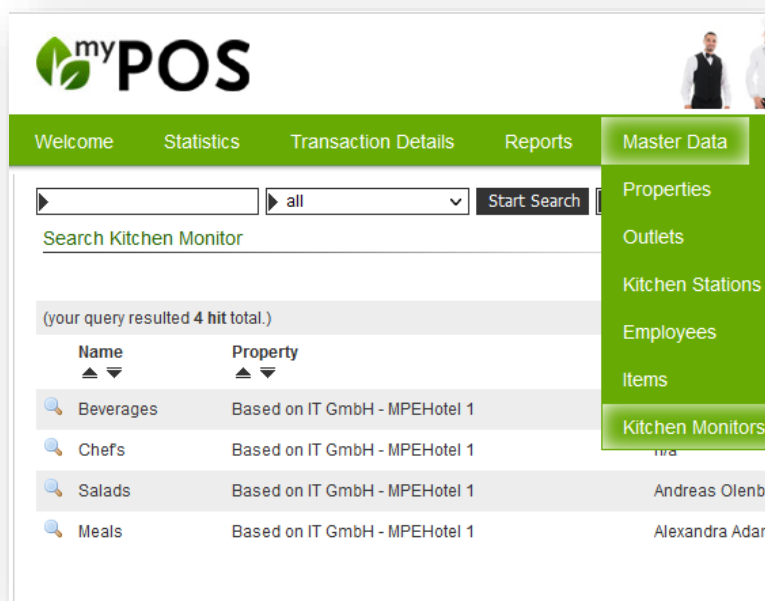
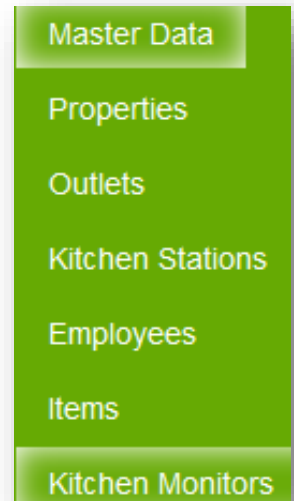
Multiproperty installations will also find the selection of the desired hotel..

## Content setup of monitors

Once you have purchased the MY POS module licence Kitchen Monitor, you will see an additional sub-menu item 'Kitchen Monitors' in the MY POS Administration.



The first step is to configure your monitor views. There is no need for technical assignment by means of IP addresses, but you use this to control the views between which you want to be able to switch within a business, for example a 'Salads' view in which you see all the processes that contain salad orders. Or a view for the counter, where you want to see all the transactions. Or a view for the bar in which only the drinks orders are shown. Or a view of all orders for the Service Chef. You can configure as many kitchen monitor views as you like.

Select the menu item Master Data - Kitchen Monitors - New Entry. Enter the name of the monitor view. This can be whatever your stations are named, but you can also create a view 'All dishes', or 'Food and drinks' or 'Salads' within a station, for example. On a physical monitor, you can switch between the monitor views during operation.



In the configuration of the kitchen monitor view you determine:

- A colour scheme – contrasts in blue or grey
- Ob die Liste der Bestellungen zusätzlich zu den Tischen mit ihren Einzelbestellungen gezeigt werden soll
- After which waiting time the tables should be displayed at the top of the priority and in which colour a reminder or warning that guests are waiting for a long time should be shown
- The font size of the display
- A default user for operating the kitchen monitor view.

Ihr k...  
You a...

Welcome Statistics Transaction Details Reports Master Data Administration

all Start Search Create a new entry

Edit

Property Based on IT GmbH - MPEHotel 1

Name Chefs

Colour scheme Blue Font size pixels 16

Show article overview ☒

Table-is-Waiting Reminder after 30 Minutes

Table-is-Waiting Alarm after 30 Minutes

Default User ..

Reminder Colour #F6E185



Alert Colour #B7575D

Deactivated

Save Changes Cancel

#B7575D  
#925589  
#9E557A  
#E09875  
#E5171F

You can select an existing employee for this, or let your staff log in personally when they start working at the monitor. In order not to make it too inconvenient, login buttons are set up in MY POS Administration under Master data - Employees for changing employees at a monitor:

++++ T

Welcome Statistics Transaction Details Reports Master Data Administration Server

all Start Search Create New User

Edit User "88"

Initials bas

Salutation Mrs

First Name Alexandra

Property Based on IT GmbH - I

User Rights

Service

Language english

Last Name Adams

Outlets all

User Rights

Allow negative booking ☐

Deactivate Table/Transaction Protection ☐

Z-Report ☐

Transaction Discount ☐

Login Data

CIN 1111

Alternative Service Code

User Login button ☐

Kitchen Monitor Login Button ☒

Check the option to enable login to the kitchen monitor for this employee.

## Assignment of monitor views to stations

Similar to how you assign printers to your production stations, to which the item orders are to be sent for printing, you now also assign the monitor views.

The screenshot shows the 'myPOS' web interface. At the top, there's a navigation bar with links: Welcome, Statistics, Transaction Details, Reports, Master Data, and Administration. Below this is a search bar with a dropdown set to 'all', and buttons for 'Start Search' and 'Create a new entry'. The main section is titled 'Edit Station'. It contains a 'Property' dropdown set to 'Based on IT GmbH - MPEHotel 1', a 'Name' text field with 'Bar Terrasse', and a 'Deactivated' checkbox which is unchecked. Below this is a section titled 'Assigned Printers'. It contains a table with columns: Printer, Deactivated, Kitchen Order, Pass-Bon, and Delete. The first row shows 'Julia Epson TM-U220' with checkboxes for 'Deactivated' and 'Kitchen Order' (both unchecked), a checked 'Pass-Bon' checkbox, and a 'Delete' checkbox. Below the table is a dropdown menu 'Please select a printer' with a green plus icon. The next section is 'Assigned Monitor-Views'. It contains a table with columns: Kitchen monitor, Deactivated, and Delete. The first row shows 'Meals' with an unchecked 'Deactivated' checkbox and a 'Delete' checkbox. Below the table is a dropdown menu 'Please select a kitchen monitor' with a green plus icon. The dropdown menu is open, showing options: 'Please select a kitchen monitor', 'Salads', 'Chefs', and 'Beverages'.

| Printer                            | Deactivated                         | Kitchen Order            | Pass-Bon                            | Delete                   |
|------------------------------------|-------------------------------------|--------------------------|-------------------------------------|--------------------------|
| Julia Epson TM-U220                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/> |
| dry                                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> |
| <div>Please select a printer</div> | <input checked="" type="checkbox"/> |                          |                                     |                          |

| Kitchen monitor                            | Deactivated                         | Delete                   |
|--|-------------------------------------|--------------------------|
| Meals                                      | <input type="checkbox"/>            | <input type="checkbox"/> |
| <div>Please select a kitchen monitor</div> | <input checked="" type="checkbox"/> |                          |

Please select a kitchen monitor

Salads

Chefs

Beverages

You now determine which stations are to be displayed in which monitor view. For example, if you have a side kitchen on the terrace in addition to your main kitchen, you can also assign one or more views to this additional station.

Would you prefer to continue working with paper receipts at the bar? No problem, simply do not assign a kitchen monitor view and instead tick the option Kitchen receipt in the Assigned Printer section.

Do you decide to work with a monitor in the bar as well? Then select in which kitchen monitor views the beverage orders should be shown. Only in the Beverages view? Or additionally in the Chef's view?

## A word about Hardware

Kitchen monitor hardware basically has to endure a lot. On the software side, however, we only have the same hardware requirements as our entire cash register: you need a PC with an operating system and a browser. You can access the kitchen monitor view with any tablet or PC, and operate the view with keyboard as well as touch.

There are reasonable kitchen monitor providers that allow mounting above the workplace with rear-mounted PCs. As for our MY POS interface, we also offer our MY POS Stick for accessing the kitchen monitor views, which has everything you need with Linux and a browser.



At the counter and the bar, however, you will be more comfortable with a robust checkout monitor. Since calling up the kitchen monitor view is not hardware-bound, nothing stands in the way.

We will be happy to assist you in selecting suitable hardware.

