

THE RIGHT TECHNOLOGY SOLUTION CAN HELP YOU DELIVER THE SPEEDY, CONSISTENT, ACCURATE SERVICE YOUR CUSTOMERS DEMAND. BUT FOR BUSY, FAST-PACED RESTAURANTS, A QUALITY POINT-OF-SALE SYSTEM IS ONLY PART OF THE EQUATION. YOU ALSO NEED POWERFUL, EASY-TO-USE TECHNOLOGY IN THE KITCHEN AND ORDER PREP AREAS.

THE ALOHA KITCHEN PRODUCTION SYSTEM IS A COMPLETE, INTEGRATED KITCHEN VIDEO SOLUTION DESIGNED TO IMPROVE SPEED, EFFICIENCY AND ACCURACY IN ORDER PREPARATION. THE SYSTEM OFFERS DETAILED GRAPHICAL ORDER INSTRUCTIONS, CONFIGURABLE ITEM ROUTING, LOAD BALANCING AND ACTIVITY LEVELS, AND RUGGED, HIGHLY RELIABLE HARDWARE COMPONENTS. IT'S THE MISSION-CRITICAL COMPLEMENT TO YOUR POS SYSTEM THAT WILL HELP YOU SERVE CUSTOMERS QUICKLY IN THE MOST COST-EFFICIENT WAY.



ALOHA KITCHEN PRODUCTION SYSTEM

IMPROVE SPEED OF SERVICE

Prepare orders faster. Immediate communication of orders from the POS to the kitchen and speed of service monitoring with color-coded and audible alerts help your associates prepare orders in record time.

INCREASE ORDER ACCURACY AND REDUCE WASTE

Get every customer order right the first time. Detailed listings of items, condiments, modifiers and prep instructions displayed on graphical screens help you eliminate the order preparation errors that drive food costs up.

ENHANCE RESTAURANT EFFICIENCY

Streamline kitchen operations for faster service times and more efficient use of labor. Flexible item routing, load balancing and adjustable activity levels allow you to optimize the solution for your specific operating procedures and staffing levels.

MAXIMIZE SYSTEM UPTIME

Eliminate technology-related service interruptions in the kitchen. A durable hardware enclosure, solid-state electronics, independent network connectivity and fault tolerant software combine to ensure your kitchen system is always up and running—even if the POS fails.

ADAPT THE SOLUTION TO YOUR BUSINESS

Leverage exceptional system flexibility to meet your specific business needs. The highly configurable solution can adapt to a variety of restaurant concepts—from quick service to fine dining—and easily support multiple brands operating in a single location.



Flexible Configuration

- ▶ Configure the KPS system through the Aloha software solution – no additional external applications or tools required.
- ▶ Display orders on a “one behind” basis or as items are entered into the POS.
- ▶ Track speed of service by order and notify employees with color-coded and audible alerts when service times reach pre-set thresholds.
- ▶ Support up to 16 monitors.
- ▶ Organize and display order instructions to mirror your standard order prep procedures.
- ▶ Control the order queue using bump bar or touch screen monitor.
- ▶ Operate wired or wireless.

Multiple Activity Levels

Easily adjust the number of active kitchen monitors to effectively accommodate fluctuations in customer volume and staffing.

Flexible Item Routing and Load Balancing

- ▶ Route entire orders or individual items from an order to specific prep stations.
- ▶ Route orders for multiple brands within one restaurant to the correct area of the kitchen.
- ▶ Send orders to alternate kitchen displays to balance the workload among various associates.

Order Recall

View previously bumped orders to verify accuracy.

Bump Bar

Reduce errant key presses and improve speed of service with 16 large programmable keys.

Video Display

Use a flat panel LCD, through a native DVI connection, or standard CRT monitor.

Diagnostics

Easily monitor the system's operational status, including network link, activity, power and heartbeat, with four LEDs on the controller's front panel.

Built-in Redundancy and Rugged Hardware Components

- ▶ Ensure continuous operation and maintain customer order data even if the network connection is temporarily lost or the POS has no single point of failure.
- ▶ Withstand the harsh conditions of food service environments with durable, solid-state hardware components.

SPECIFICATIONS

KITCHEN PRODUCTION SYSTEM CONTROLLER

Enclosure	Brushed aluminum; water resistant
Processor	Intel® IXP 420, 266Mhz
RAM	32MB SDRAM; 133MHz Bus Speed
Storage	16MB soldered flash; Compact Flash slot (std. unpopulated)
Network	10/100 Mbps with RJ-45 interface
Serial Ports	Two RS232 general purpose serial ports (+12V powered) with 6-conductor RJ-11 connectors
Dimensions	5.3" (D) x 7.0" (W) x 1.4" (H)
Power Supply	Input: Std. 120-240 VAC, 50-60Hz Output: 12V, 1.25 Amps, 15W Locking input connector
Sound output	Piezo Buzzer
Wireless (optional)	Native wireless support through internal mini-PCI slot and wireless antenna
CRT output	1 DB15
DVI output	1 (optional)
Operating Temperature	0° C to 50° C, 32° F to 122° F
Storage Temperature	-40° C to 70° C, -40° F to 158° F
Operating System	Microsoft® Windows CE 5.0
Humidity	5% to 95% non-condensing
EMI Certifications	FCC, CE, C-tick
Safety Certifications	UL 60950-1, CSA C22.2 No. 60950-1 and EN 60950-1

KITCHEN PRODUCTION SYSTEM BUMP BAR

Enclosure	Brushed aluminum; water resistant
Connectivity	One serial RS232 port with 6-conductor RJ-11 connector powered from Kitchen Controller; 25-foot cable included.
Keypad Buttons	2 large and 14 small buttons
Dimensions	10.52" L x 3.09" W x 1.53" H
Sound	Four-tone Piezo buzzer; volume-adjustable coming soon
Power Supply	Powered through serial port
Operating Temperature	0° C to 50° C, 32° F to 122° F
Storage Temperature	-40° C to 70° C, -40° F to 158° F
Humidity	5% to 95% non-condensing
EMI Certifications	FCC, CE, C-tick
Safety Certifications	UL 60950-1, CSA C22.2 No. 60950-1 and EN 60950-1



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