

Release Content Profile

NCR Aloha Kitchen v17.2



Aloha Kitchen adds value to kitchen operations by maximizing guest satisfaction, reducing labor costs, minimizing kitchen errors, and reducing wasted food. As the most innovative and intuitive kitchen production technology available today, Aloha Kitchen drives efficiency within table service and quick service kitchen environments. Kitchen staff is more productive and able to focus solely on food quality. This Release Content Profile showcases the innovative, good-for-industry features developed and released in NCR Aloha Kitchen v17.2.

Supporting International Restaurants with Language Configuration Aloha Kitchen now adheres to the date and time formats of the supported language.

Introducing Dynamic Item Cook Times We introduced dynamic item cook times that adjusts the cook time based on the actual start and bump actions recorded in dated subdirectories. This provides a more accurate cook time value and allows the restaurant to produce consistently higher quality food.

Introducing List View Kitchen Screen We introduced a list view kitchen screen in which items appear in rows and columns. This allows you to fit more orders on the screen in a more uniform layout.

The screenshot displays a kitchen management interface. At the top, it shows 'Items on time % 100%' and 'Fries 0/0'. A 'Grill' station is highlighted. The main area is a table with columns for 'No.', 'Tab', 'Item', and 'Time'. A pop-up window for 'Table 6 DINE IN' is open, showing a list of items: 'Melt', 'RoastBeef', and 'Cheeseburger'. The 'Melt' item has a 'Start' button and a '2:09' time. The 'RoastBeef' items have 'Print Item' buttons and '2:09' times. The 'Cheeseburger' item has a '- 2:09' time. A 'Close' button is at the bottom of the pop-up. At the bottom of the screen, there are buttons for 'Item Availability', 'All Day', 'Recall', 'Set Staff', 'Forecast', and 'Info'.

No.	Tab	Item	Time
0	Tab le 6	Melt	- 2:09
1	Tab le 6	Melt	- 2:09
2	Tab le 6	RoastBeef	- 2:09
3	Tab le 6	RoastBeef	- 2:09
4	Tab le 6	Cheeseburger	- 2:09

Disabling Default Behavior for Backup Kitchen Station Routing Kitchen redundancy is a feature that sets Aloha Kitchen apart from competitors and routes items from a failed station to another station. If you do not define a backup station, the orders reroute to the kitchen station with the lowest ID by default, or the first created kitchen station; however, the kitchen station may not be in use. We disabled the default routing and when you do not define a backup station to which to reroute items, the system no longer reroutes items, essentially disabling kitchen redundancy.

Supporting Customer Order Displays in Multi-Concept Environments You can use the Routing Rulebook function to control to which customer order display orders will route. When you configure rules in the Routing Rulebook function, kitchen stations defined as a customer order display now appear in the list for selection, which allows orders to appear on the appropriate customer order display. If you do not specify a customer order display station, then the system routes to all customer order displays, as normal.

Overriding Routing Method by Terminal You can now override the global routing method by terminal so a terminal, such as a kiosk, follows one routing method and the remaining terminals follow another routing method.