

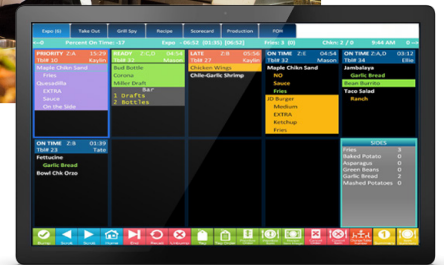
Crunchtime Kitchen

Bring order, pace, and confidence to the kitchen

A connected kitchen environment built for volume, accuracy, and real-world operations.

The reality of today's kitchens

In too many kitchens, service still depends on paper tickets, verbal callouts, or bare-bones KDS tools that only display orders on a screen. Without real control over pacing or priority, the flow of service is left exposed.



What this costs the business



Slower service

Ticket times stretch as volume increases



Inconsistent plates

Items finish out of sync and quality slips



Stressed teams

Manual coordination breaks down under pressure



Lost revenue

Demand goes unfilled during peak periods

What high-performing kitchens do differently

High-performing kitchens replace guesswork with automated structure. Work is coordinated across stations, accuracy is reinforced at every step, and leaders have real visibility into performance while service is underway.

"Restaurant technology plays a huge role in growth. With the right tech stack, you can grow exponentially faster. We focus on enterprise-grade technology that works not only for us now but will also support 1,000 stores and beyond.

When shopping for technology, we prioritize long-term scalability over short-term needs. The most important thing about Crunchtime Kitchen is that it allows us to build the system around our operations"



Leon Devoyan
Chief Technology Officer
Dave's Hot Chicken

How Crunchtime Kitchen brings control to your operation

Faster, more predictable service

Coordinated pacing brings long-cook and quick-prep items together. Hold times drop, temperature and presentation improve, and ticket times shorten during busy periods.

Higher order accuracy

Digital modifiers keep instructions visible from start to finish. Teams no longer rely on memory or callouts, reducing refires and protecting food cost.

Throughput when volume peaks

Dual line capabilities route orders based on real operational rules. Kitchens avoid choke points when dine-in, takeout, and delivery surge at the same time.

Calmer, more focused teams

Each station sees only the work it owns, in the right order. Stress drops, communication improves, and teams spend more time cooking instead of managing tickets.

Bin Management

Expo	Scorecard		Production		
EXPO	Avg. time 01:27	Last 30m 01:08	Window 00:41	Orders 92	On time % 88
GRILL	Avg. time 02:07	Last 30m 00:51			
FRY	Avg. time 02:05	Last 30m 01:20			
SALAD	Avg. time 01:16	Last 30m 00:51			
TAKE OUT	Avg. time 03:27	Last 30m 03:00			



Activity Level - Full Kitchen

Live insight into prep times, cook times, hold times, and station performance gives managers a shared, factual view of what is happening during service. Issues can be addressed as they emerge, not after the rush has passed.

Used in 21 of the top 25 nation's largest casual-dining chains



Crunchtime helps multi-unit restaurants operate every location like their best one. Trusted by 850+ brands across 150,000+ locations worldwide, Crunchtime connects the full operations management lifecycle across inventory management, labor and scheduling, kitchen management, and operations execution, in the industry's only complete, AI-powered suite.

For more information, visit

crunchtime.com/kitchen

