

Crunchtime Kitchen, Connected to the Rest of Your Operation

When Crunchtime connects Kitchen to Ops Execution, Inventory, and Insights, work and data finally move together.

The Problem

Kitchen technology solves one problem at a time. Staff leave the line to log tasks and waste. Managers chase numbers across systems that don't talk to each other.

Crunchtime Kitchen closes that gap, connecting execution, inventory, and reporting so the work already happening on the line becomes the data the rest of the operation runs on.

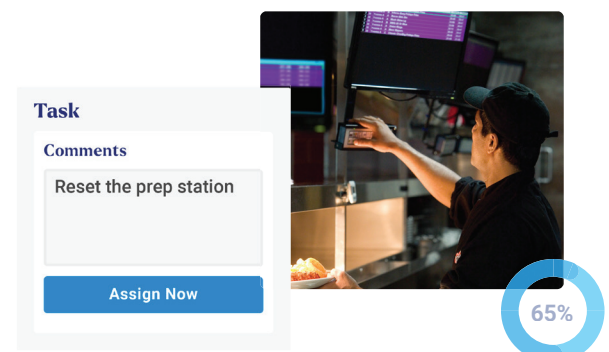


Execution, Without the Interruption



Tasks surface right on the KDS screen your team is already watching, so nothing requires a second system to check.

- Complete and bump tasks without leaving the line
- Give managers real-time visibility into what's done
- Cut missed tasks that used to get lost in a separate system



Inventory That Keeps Up With the Shift



Inventory feeds prep guidance directly to your KDS, so the line always knows what's next.

- Prep guidance flows from Inventory to your KDS so your team knows what to make
- Log waste from the line, not from memory after the shift
- Feed completed production and waste data straight back into Inventory

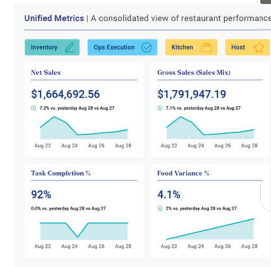


One View of the Whole Operation



Analyze your kitchen performance and get to the root cause by bringing all your data into one place.

- Get a complete performance picture across your connected suite
- Diagnose guest experience issues by combining kitchen data with comp rates and task completion
- Pinpoint exactly where to improve by identifying root causes across every location



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

