



QSR
AFRICA
Quick Connected Smart Restaurant Solutions



Smart

Restaurant technology solutions that optimize quality standards and guest experience.

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Printed ticket overload?

Tickets can cause confusion and decrease efficiency in the kitchen.

Do guests receive cold food?

Is it possible to over-ride food orders being individually prepared and having to wait to be delivered at once?

Are your customers receiving slow service?

Are your Serving staff overwhelmed and under-performing during peak periods?



**IS THIS SOMETHING
YOU'VE SEEN AT
YOUR RESTAURANT
BEFORE?**

QSR Solutions

Save Time & Money

With a smart platform that seamlessly transmits data across components, you can eliminate wasted time and movement between kitchen stations, save money on materials like printer ink and paper, and reduce in-service errors.

Delight Diners

Use real-time data to serve guests accurately; gain features such as order throttling to ensure that orders are cooked to completion while creating more compliments and ensuring happier guests.

Simplify your Workflows

Powerful integrations between Connect Smart Kitchen, Connect Smart Host or your Point-of-Sale provider eliminate communication errors between your stations, reduce waste; maintaining open communications within each sections of your restaurant whilst creating a consciously overall smarter service.



About QSR Africa

QSR Africa in partnership with an Internationally recognized leader - QSR Automations, brings you smart solutions and adaptable technology for easy integration, increased customer experience and overall responsiveness.

QSR Automations has been leading the industry since 1996, crafting technology that helps create **calmer kitchens, simpler workflows, and happier guests.**



We help the world's largest hospitality brands of all types **achieve operational excellence and provide tailored guest experiences.**

Whether you're looking for front or back-of-house technology, or even consumer solutions, we create all of our products exclusively for the restaurant environment and support them so as to not only optimize your business but to enhance the guest experience too.

Why Choose QSR?



70+ POS companies connect to our technology



25 years of creating smart restaurant solutions



+100 000 installs worldwide



80% of the top 25 U.S. casual dining chains use our solutions



1 Billion guests seated annually through ConnectSmart Host

Who can benefit?

- Restaurants
- Ghost Kitchen
- Coffee Shops
- Casinos
- Cruise Ships
- Hotels
- Pubs/Bars
- Theme Parks and more..



Kitchen

QSR Solutions

Kitchen Display System

A Kitchen Display that Transforms Your Kitchen Performance

Every restaurant is unique. The ConnectSmart® Kitchen display system provides the powerful features you need to create an efficient, profitable restaurant that works for your specific setup – today and in the future!

ConnectSmart Kitchen (CSK) will help you:

1

Calm your Kitchen

Pacing features in CSK remove the chaotic guesswork from each step in your kitchen processes, with every order routed to perfection and guaranteed to reach tables at the optimal time.

2

Simplify your Workflows

Powerful integrations between CSK, Host or your Point-of-Sale provider eliminate communication errors between your stations, as well as waste; it keeps all sections of your restaurant conscious of one another, for smarter service overall.

3

Create Happier Guests

These increases in efficiency help lower your ticket times, and maintain your food quality standards all around, guaranteeing a premier guest experience every time. Furthermore, with automation on your side, you spend less time correcting mistakes or order details, allowing you to be present for your diners.

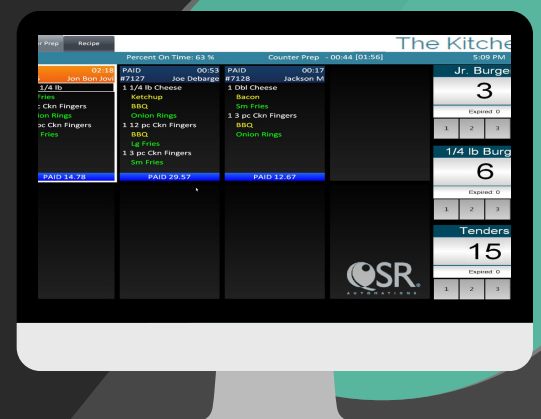
4

Make Data-Driven Decisions

CSK doesn't just help you on the job – robust reporting features and customizable metrics help you dig deep into your restaurant's performance, like average ticket times, speed-of-service and more. This data portrait enables you to identify chokepoints and bottlenecks in your operation so that you can improve them for actionable results, like higher revenue.

CSK Features

- Routing and display options for every item and order.
- Fully graphical displays.
- Customizable and scalable features for any restaurant size.
- Integration ability with more than 65 point-of-sale, delivery and ordering partners, loyalty partners, CRM's as well as QSR's Connectsmart Host and Recipe solutions.
- 100% Redundancy; no single point of failure.
- Off-premise information like vehicle type, pickup times and scheduled delivery times available in the kitchen.



Why CSK is Vital for Restaurants

Your kitchen is the powerhouse of your restaurant. To keep it in top condition, you need smart, intuitive technology that helps you work smarter, not harder. ConnectSmart Kitchen will help you:

- ✓ Reduce Ticket Times
- ✓ Better Food Quality
- ✓ Reduce Food Cost
- ✓ Higher Customer Satisfaction
- ✓ Reduce Labor
- ✓ Real Time Analytics
- ✓ Historical Data Metrics
- ✓ Eliminate Paper & Ink Costs



Manage Kitchen Orders

LOAD BALANCING

Highly configurable capabilities with multiple levels.

CAPACITY MANAGEMENT

Ability to throttle orders based on max capacity of your kitchen.

QUALITY ASSURANCE

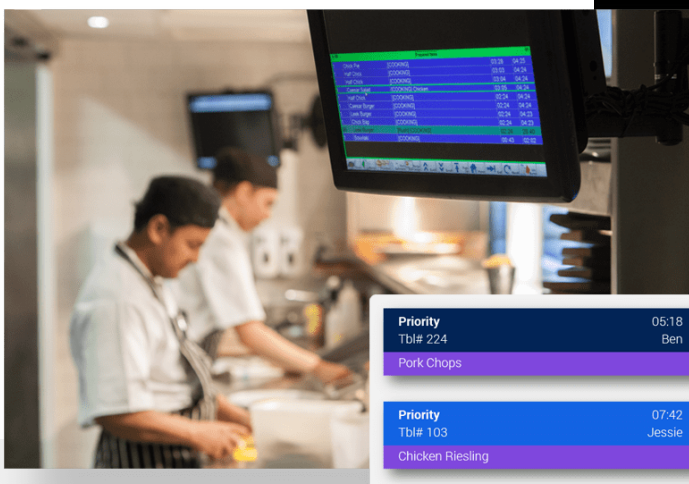
Built-In item tagging / flags for quality assurance on orders.

REDUNDANCY

No single point of failure.

CSK BENEFITS

REAL-TIME ACCURACY – NEVER MAKE FALSE PROMISES.



- ConnectSmart Kitchen KDS “reads” your kitchen bandwidth to generate quotes for pickup.
- With quotes based on activity levels – not preconfigured stats – you’re always providing truly accurate times.
- As your kitchen activity fluctuates, dynamic capacity management features automatically adjust quote times to reflect it.

Kitchen Order Routing – Customize Your Workflow

- Route items to individual stations or full kitchen lines based on their current capacity or load. Manually “pass” items to another line when needed.
- ConnectSmart Kitchen rule-based routing options let you see what you want, where you need to see it, and exactly when you need to see it.
- See order items “on the fly” as they enter the POS, or create coordinated timed routing by course to ensure items finish hot and fresh.

Seamless Integrations – Work Smarter, Not Harder

- ConnectSmart’s robust API’s allow you to make the most of the platform and your technology stack. And because ConnectSmart Kitchen is the only KDS with over 65 kitchen POS integrations, you can make changes when you need to, and your kitchen investment is safe!
- Connect your entire operation by sharing data, from the back (kitchen) to the Front-of-House (ConnectSmart Host). The integration eliminates staff running back and forth between stations.
- In the front, table statuses update instantly based on the kitchen, displaying an order’s current status in “table details” for staff. In the kitchen, stations can use dashboards to display waitlist info, open menu counts, seating statuses, and more.



Monday 8 January 2018

Sort by: Order Ready | Show: All

Time	Customer Name	Status	Time
5:00 PM	Algers, Horatio	Order Ready	5:15 PM
5:59 PM	Davis, Henry	Order Ready	
4:59 PM	Johnson, Lindsay	Order Ready	5:15 PM
4:54 PM	Dakota, Aaron	Order Ready	5:26 PM
6:00 PM	Lovell, Harrison	Order Ready	
	Stevenson, Parker	Order Ready	

Man

Wait Times: 0, 0, 1.5, 1.5, 1.5
Guest Ratings: 5.0, 5.0, 5.0, 5.0, 5.0

Order Details for Davis, Henry:

- Order: shellfish
- Status: Waiting
- Action: Pickup
- Buttons: Takeout, View Check
- Bottom Bar: Party, Messages, Timeline, Walk Away, Edit

Floor Plan: Includes areas like STAGE, BAR, and various table layouts.



Host

QSR Solutions



Host

ConnectSmart® Host:
Guest management software that works for you.

ConnectSmart® Host (formerly DineTime) organizes your front-of-house without expensive pager systems and grease pencils. Allow guests an easy way onto your waitlist with a solution that keeps crowds down in waiting areas and, integrated with the kitchen, lets your staff communicate directly with guests.

ConnectSmart Host is a powerful front of house solution that simplifies the host stand, increases guest traffic and streamlines operations.

It improves the dining experience by allowing you more insight, more control, and more opportunities to create a great relationship with each and every customer that comes through your door.

CSK Host helps seat more than 2 million guests each day—use it to get your restaurant in front of eager consumers and make dining out an absolute breeze.



ConnectSmart Host will help you boost revenue, increase efficiency, and provide a great dining experience.





The **CSK Host platform** provides a front-of-house solution that allows hostess staff to monitor their guests in real-time and with a visual aid. Each table is customizable by color to quickly illustrate to the host where each patron is in their dining experience at a glance.



Reservation Management

Manage your reservations from one spot with CSK Host's reservation book, and own your guestbook data for later access. You'll get unlimited reservations for a flat monthly fee – no cover charges.



Gain Insight

Your restaurant data is wherever you are with CSK Host's enterprise portal.

Access restaurant analytics and track trends to make smarter operational decisions..



Off-premise Dining

Create a station for delivery and off-premise diners.

Get real-time order statuses and data pushed from your kitchen to your front-of-house.



Get Found

CSK Host seats more than 2 million guests daily. With CSK Host and its companion app, your restaurant gets in front of eager diners every day.

Boost your visibility even further with our exclusive OpenTable integration, providing visibility to your restaurant across their vast network of more than 21M users.



Waitlist Management

Ditch your pagers and dry erase markers and put industry-leading features on your side.

Use CSK Host's restaurant waitlist app to page guests via text and seat parties with data-powered accuracy. No more arbitrary quote times!



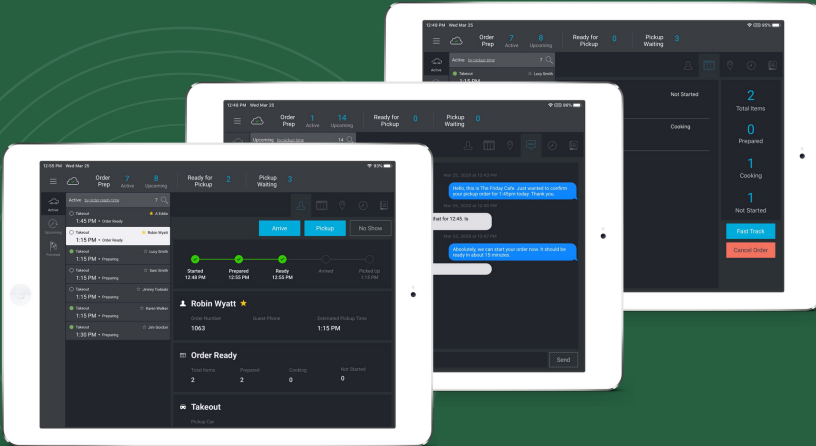
ADD-ON SOLUTIONS

QSR Solutions



CONNECTSMART GO

Go



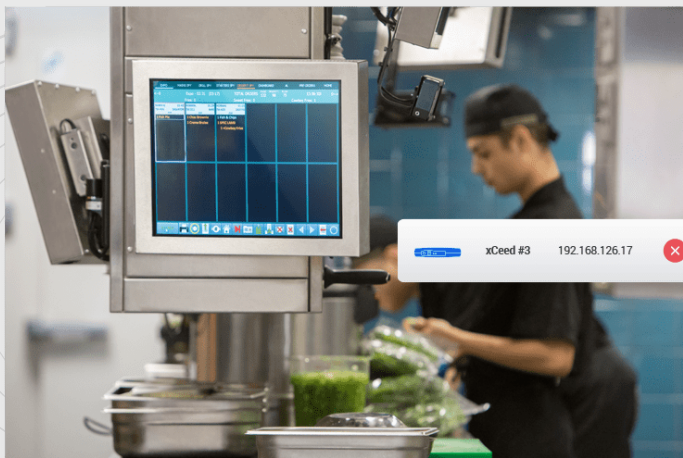
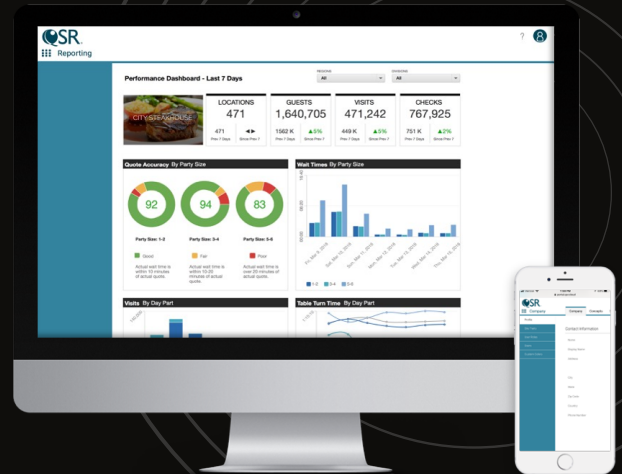
ConnectSmart® Go simplifies the off-premise order process, providing an at-a-glance view of what's coming in and going out, organizing the flow of orders in one easy-to-use platform.

Sort orders by their pickup time, show their current status, and the arrival of the guest.

ENTERPRISE PORTAL

ConnectSmart® platform's cloud-based enterprise features empower you to manage settings in your restaurant organization easily.

Built for scalability, ease, and adapting to unique challenges site to site, these features let operators remotely access and distribute setting configurations for one or multiple restaurants.



HARDWARE

The restaurant environment is harsh, and QSR hardware can handle it. Our hardware solutions are durable, reliable and remain functional in the heat and rigor of the kitchen.

Testimonials

Darwin Brasserie

LONDON - ENGLAND

“If we removed the CSK system from the kitchen, I think we’d struggle. Everyone’s job would become harder, and our whole service would slow down. What CSK has done has completely revolutionized what we’re doing in the kitchen, and in the industry as a whole.”

David Darnborough
Head Chef, The Darwin Brasserie (UK)



“I’m serious. Bring anyone on the fence over to me, and I’ll show them what they’re missing by not using ConnectSmart Host. It’s changed our whole operation.”

Rob Young
General Manager, Blind Squirrel



“When you change from paper to a KDS, you can see that the technology is reducing stress, improving coordination, and improving time.”

Cavin Green
Vice President of Business Technology & System,
Boston Pizza



“We’ve completed a national implementation of CSK, a system that automates our cook time processes. The result will be an annualized savings of \$5 million, from labor reduction.”

Chief Financial Officer,
The Cheesecake Factory (USA)

