



**Tabit Kitchen**

# User Guide

# Expediter Screen: Basic Screen Functions

The screenshot shows the Expediter interface with the following elements highlighted by callouts:

- 1:** A row of three toggle buttons: a timer (Held), a flame (Fired), and a checkmark (Bumped).
- 2:** A filter bar containing dropdown menus for COURSE TYPE, ORDER TYPE, SOURCE, and SERVERS.
- 3:** A 'FIND ORDER' button with a refresh icon and a search icon.
- 4:** A category list on the left side of the screen, including Appetizers, Mains, and Desserts, with a search bar and filter icons above it.

The main display area shows two order tickets for Sara Litke. The first ticket is for table 21, 2- Appetizers, with a timer of 17 and 0 tickets. The second ticket is for table 12, 2-, with a timer of 5 and 5 tickets. Both tickets list items with their respective counts and server assignments.

Table	Course	Item	Count	Server
21	2- Appetizers	Toasted Ravioli	1	
21	2- Appetizers	Sweet Potato Fries	2	Cassie Smith
21	2- Appetizers	Dover Sole Filet	1	
21	2- Appetizers	Hawaiian Pizza	2	
12	2-	Sweet Potato Fries	1	
12	2-	Toasted Ravioli	2	
12	2-	Steak Sandwich	1	
12	2-	Whole Branzino	2	Cassie Smith
12	2-	Gelato		

1 Display Toggle buttons (on/off): Held, Fired, Bumped Counter indicates number of tickets

2 Filter by Course Type and/or Order Type and/or Source and/or Server

3 Search for specific Table number or Order Number Popup dialog for numeric entry

4 All-Day counter, can be hidden from view

# Expediter Screen: Basic Screen Functions

The screenshot shows the Expediter interface with two tickets. Ticket 21 (Appetizers, Sara Litke) has items: Toasted Ravioli (1), Sweet Potato Fries (2), Dover Sole Filet (1), and Hawaiian Pizza (2). Ticket 12 (Sara Litke) has items: Sweet Potato Fries (1), Toasted Ravioli (2), Steak Sandwich (1), Whole Branzino (2), and Gelato (1). Callout 1 points to the filter icon in the left sidebar. Callout 2 points to the bump counter on the Toasted Ravioli row. Callout 3 points to the timer indicator on the ticket header. Callout 4 points to the bump counter on the Sweet Potato Fries row. Callout 5 points to the server name 'Cassie Smith' on the Whole Branzino row.

1 Touch Item row to bump an individual Item

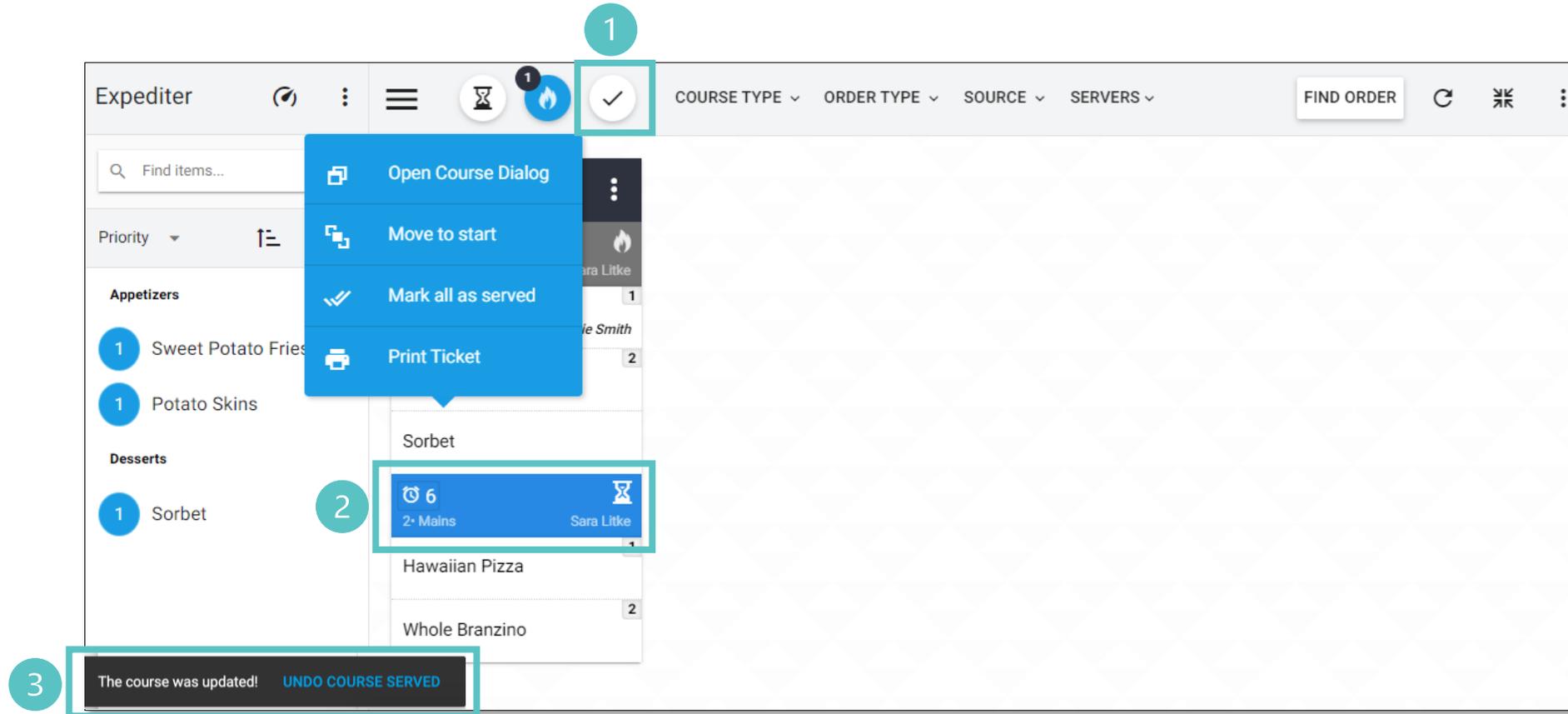
2 Once an Item is bumped, a new counter will display, measuring duration to entire ticket bumped

3 Timer indicator (in minutes) since Item or course was fired from PAD Revision #3.0

4 Long press on ticket header will bump entire ticket

5 Whoever is logged into the Kitchen Screen will indicate when the Item is bumped to the Expediter

# Expediter Screen: Basic Screen Functions

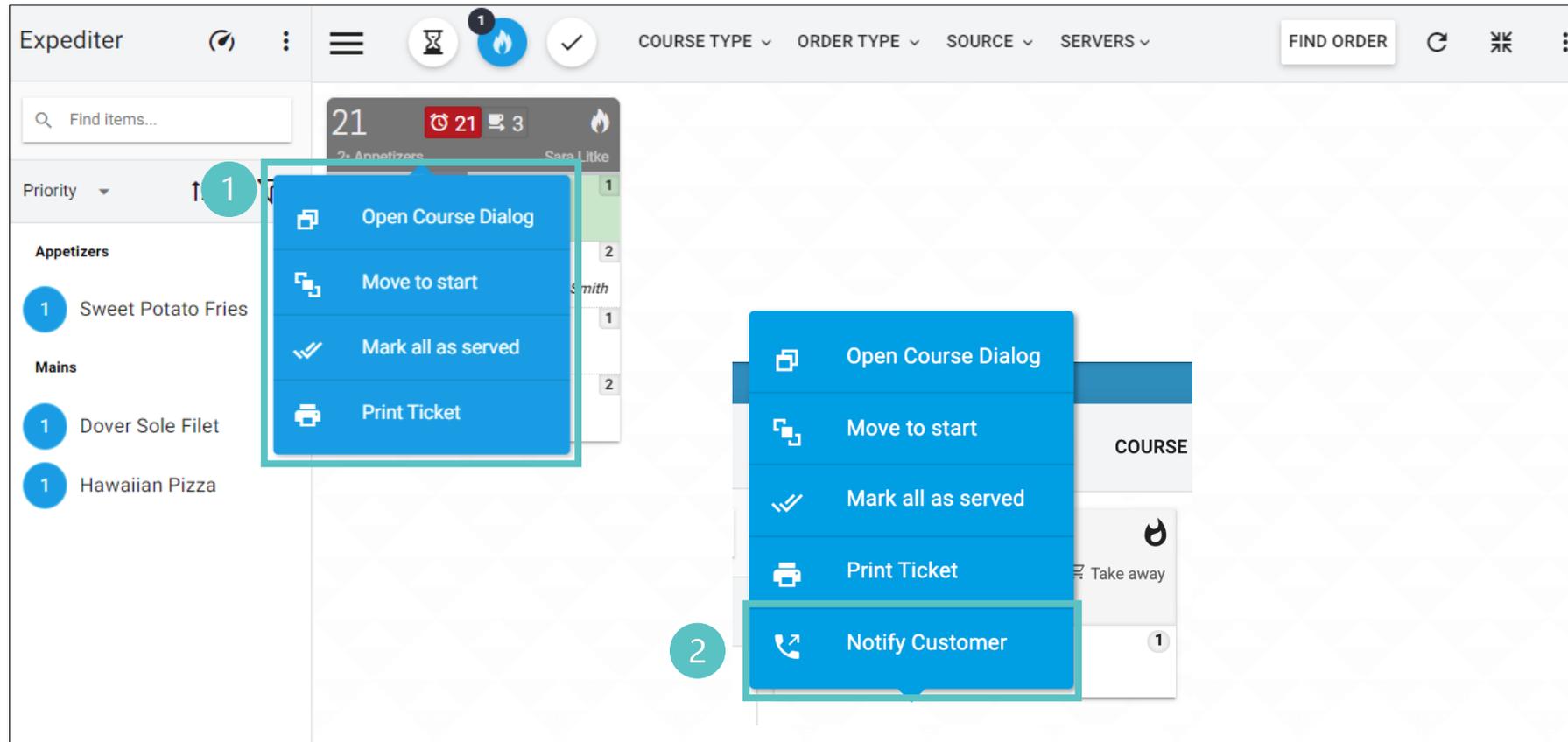


1 Select the “check mark” button to display bumped orders

2 Tap on header of bumped order and select “Undo course served” (undo bump)

3 When a course is bumped, this will display on the bottom left of the screen allowing user to undo bump

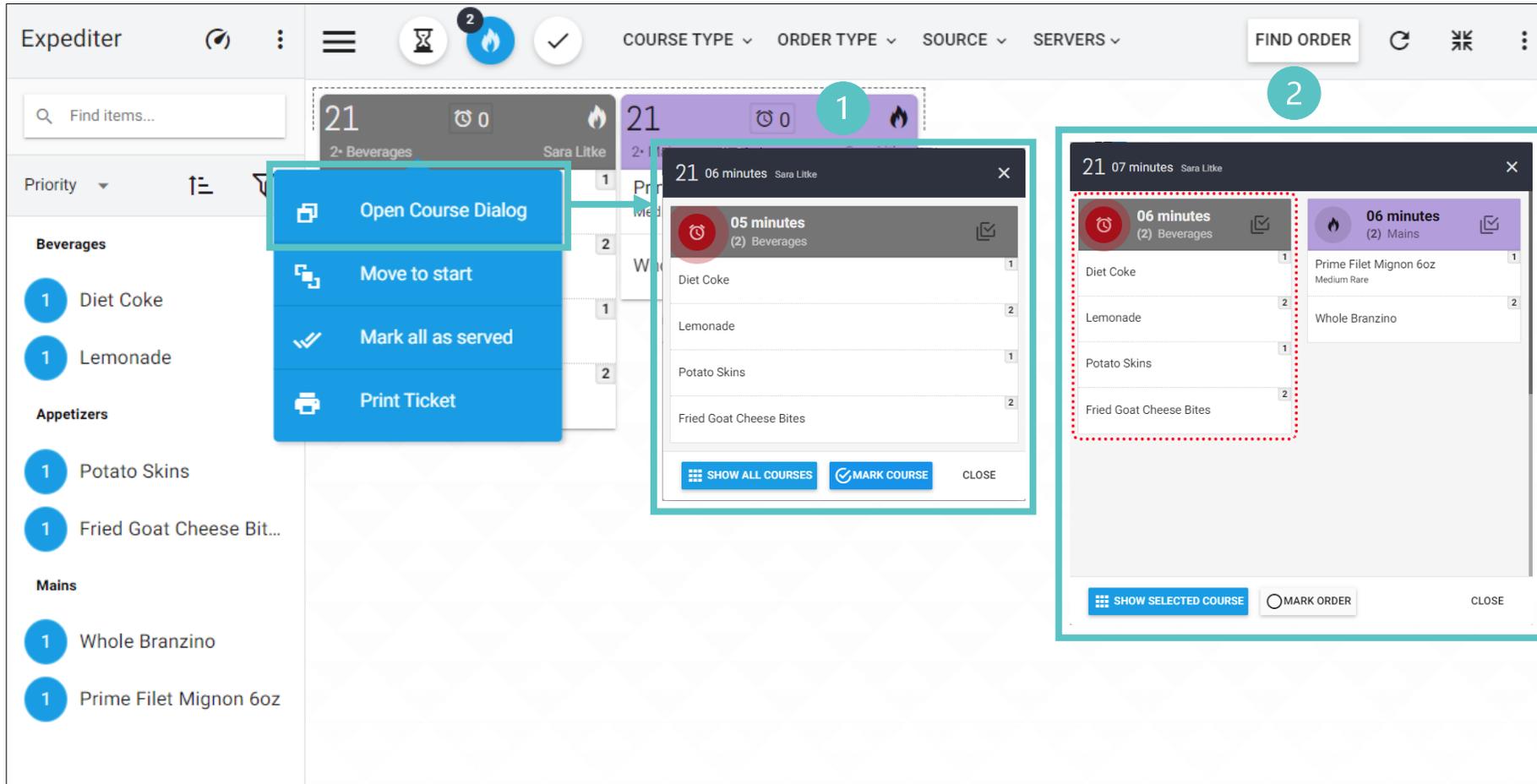
# Expediter Screen: Basic Screen Functions



- 1 Single tap on Ticket header prompts for following functions:
- Open course dialog
  - Move to start – puts the ticket in the front of the line
  - Mark all as served – bumps entire ticket
  - Print ticket

- 2 Takeaway, Delivery, and Over the Counter orders also allow the Expediter to notify the customer when their order is ready. Phone number must be collected before firing the order to the kitchen

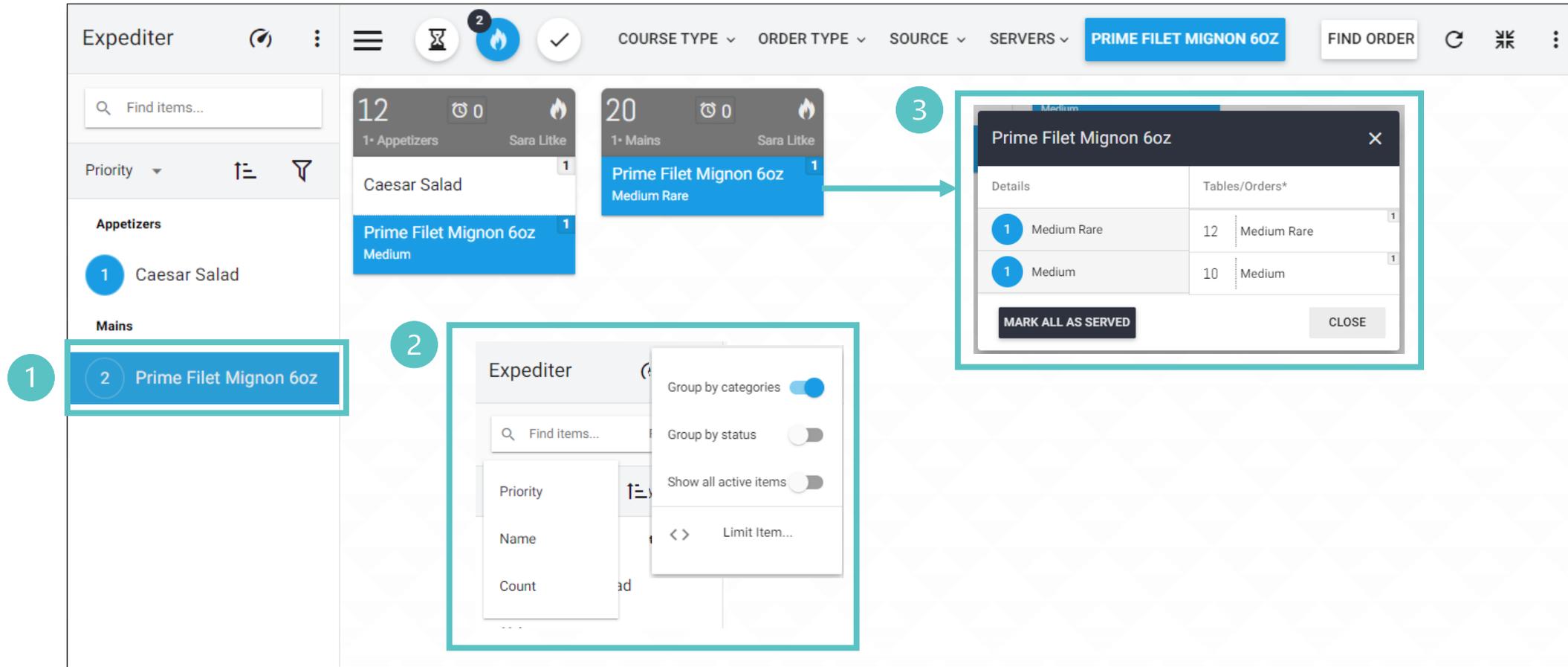
# Expediter Screen: Open Course Dialog



1 Allows user "Mark Course" for greater visibility (pulsating counter)

2 "Show all courses" will pull the table history including tickets that have been bumped

# Expediter Screen: All Day Counts

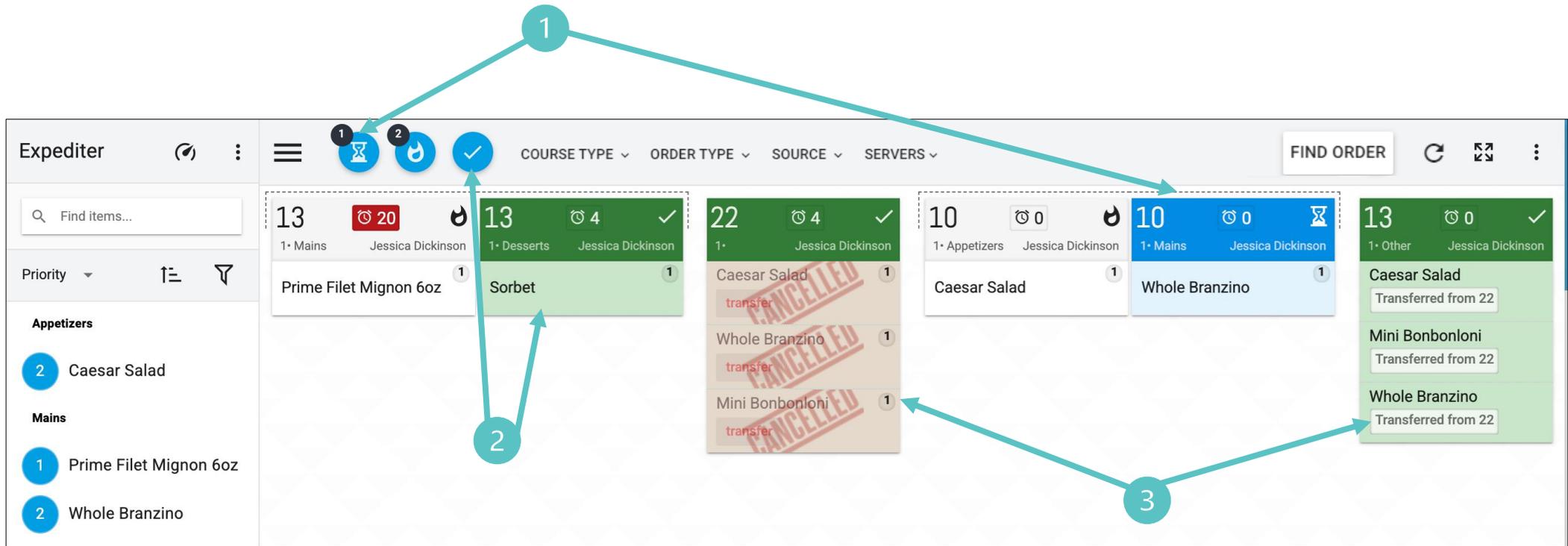


1 Tapping on an Item will highlight or filter tickets indicating where the Items are located

2 Items can be sorted by Category/Course and/or Priority, Name, or Count

3 Long press on an Item to see the details

# Expediter Screen: Display Toggles

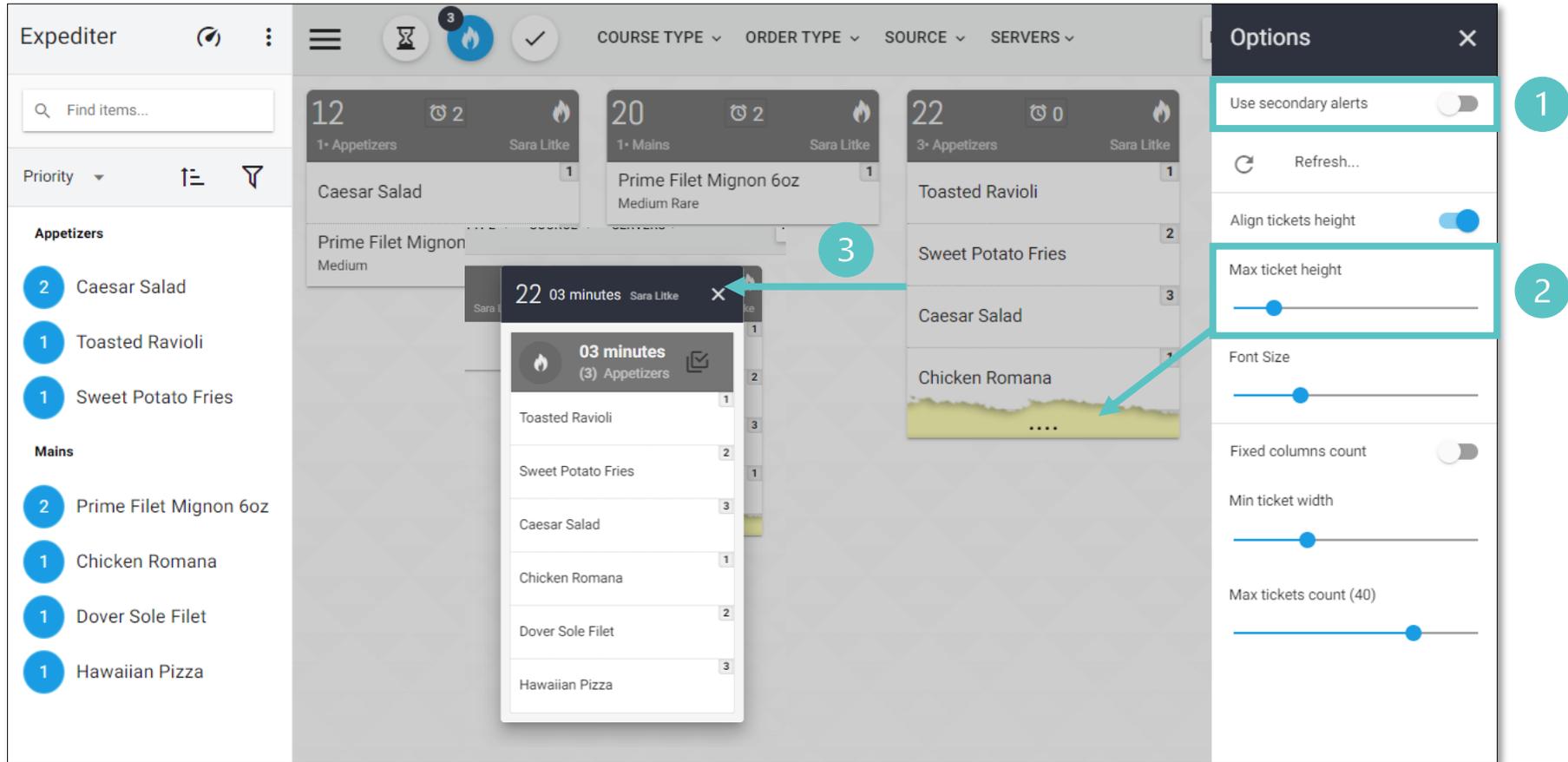


1 Tickets that are on "Hold" will display in a different color and can be hidden, using the toggle button

2 Tickets that have been "Bumped" will display in a different color and can be hidden, using the toggle button

3 Tickets that have been transferred will display the original ticket as "Cancelled" and will fire a new ticket with the updated Table or Order Number indicating where it was transferred from and by whom

# Expediter Screen: Display Toggles



1 Secondary alerts turns on the second times indicated in the Setup Screen

2 Defines max height for tickets. If ticket content exceeded, then it will display a "torn" edge

3 Click anywhere on ticket to expand view and bump Items

# Kitchen Screen: Basic Screen Functions

The screenshot shows the Kitchen Screen interface. At the top left, a dropdown menu shows 'Grill' and 'Line Station' (callout 1). To its right are three toggle buttons: a clock, a flame, and a checkmark (callout 2). Further right are three filter dropdowns: 'ORDER TYPE', 'SOURCE', and 'SERVERS' (callout 3). On the far right of the top bar are 'SEND SMS' and 'FIND ORDER' buttons (callout 4). On the left side, there is a search bar 'Find items...', a 'Priority' dropdown, and a list of menu items categorized into 'Appetizers', 'Mains', and 'Desserts'. Each item has a small circular counter with the number '1' (callout 5). The main area is a table with columns for 'Item Name', 'Modifiers', and '#'. The table is divided into sections: 'Diner: 1', 'Diner: 2', and 'No Diner'. Each section contains rows of items with their respective times and table/Server information.

	Item Name	Modifiers	#
Diner: 1			
00:00	Tuna Tartare		Table: 11 Sara Litke
00:00	Steak Sandwich		Table: 11 Sara Litke
Diner: 2			
00:00	Fried Goat Cheese Bites		Table: 11 Sara Litke
00:00	Dover Sole Filet		Table: 11 Sara Litke
No Diner			
00:00	Chocolate Cake		Table: 11 Sara Litke

1 Name of station, can switch between stations

2 Display Toggle buttons (on/off): Held, Fired, Bumped

3 Filter by Order Type, Source, and/or Server

4 Search for specific Table number or Order Number  
Popup dialog for numeric entry

5 All-Day counter, can be hidden from view

# Kitchen Screen: Basic Screen Functions

The screenshot shows the Kitchen Screen interface. At the top, there is a header with 'Grill' and 'Line Station' on the left, and 'ORDER TYPE', 'SOURCE', and 'SERVERS' in the center. On the right, there are buttons for 'SEND SMS', 'FIND ORDER', and a refresh icon. A callout '1' points to a checkmark icon in the top navigation bar. Below the header is a search bar labeled 'Find Items...' with a callout '2' pointing to a timer icon. The main area is a table with columns for 'Item Name', 'Modifiers', and '#'. The table is divided into sections: 'Diner: 1', 'Diner: 2', and 'No Diner'. Each section contains items with a timer (00:00), item name, and table information. A callout '3' points to the right side of the table. On the left, there is a menu with categories: 'Appetizers' (Tuna Tartare, Fried Goat Cheese Bites), 'Mains' (Steak Sandwich, Dover Sole Filet), and 'Desserts' (Chocolate Cake). Each item in the menu has a callout '1'.

	Item Name	Modifiers	#
Diner: 1			
00:00	Tuna Tartare		Table: 11 Sara Litke
00:00	Steak Sandwich		Table: 11 Sara Litke
Diner: 2			
00:00	Fried Goat Cheese Bites		Table: 11 Sara Litke
00:00	Dover Sole Filet		Table: 11 Sara Litke
No Diner			
00:00	Chocolate Cake		Table: 11 Sara Litke

1 Timer indicator (in minutes) since Item or course was fired from PAD. Will turn red to indicate a long ticket time based on course

2 Select the "check mark" button to display bumped orders

3 Items are displayed based upon how they are ordered on the PAD or by priority

# Kitchen Screen: Basic Screen Functions

The screenshot displays a kitchen management interface. On the left, a menu is categorized into Appetizers, Mains, and Desserts. The 'Fried Goat Cheese Bites' item is highlighted in blue, with a circled '1' next to it. In the center, a table lists items with columns for Item Name, Modifiers, and #. The 'Fried Goat Cheese Bites' row is highlighted in blue, with a circled '2' next to it. A sorting menu is open over the table, showing options for Priority, Name, and Count. The menu is also highlighted with a circled '2'. The top of the screen features a navigation bar with various icons and buttons, including 'SEND SMS', 'FIND ORDER', and 'FRIED GOAT CHEESE BITES'.

Item Name	Modifiers	#
Diner: 1		
00:04 Tuna Tartare		Table: 11 Sara Litke
00:04 Steak Sandwich		Table: 11 Sara Litke
00:04 Fried Goat Cheese Bites		Table: 11 Sara Litke
00:04 Dover Sole Filet		Table: 11 Sara Litke
00:04 Chocolate Cake		Table: 11 Sara Litke

1 Tapping on an Item will highlight or filter tickets indicating where the Items are located

2 Items can be sorted by Priority, Name, or Count

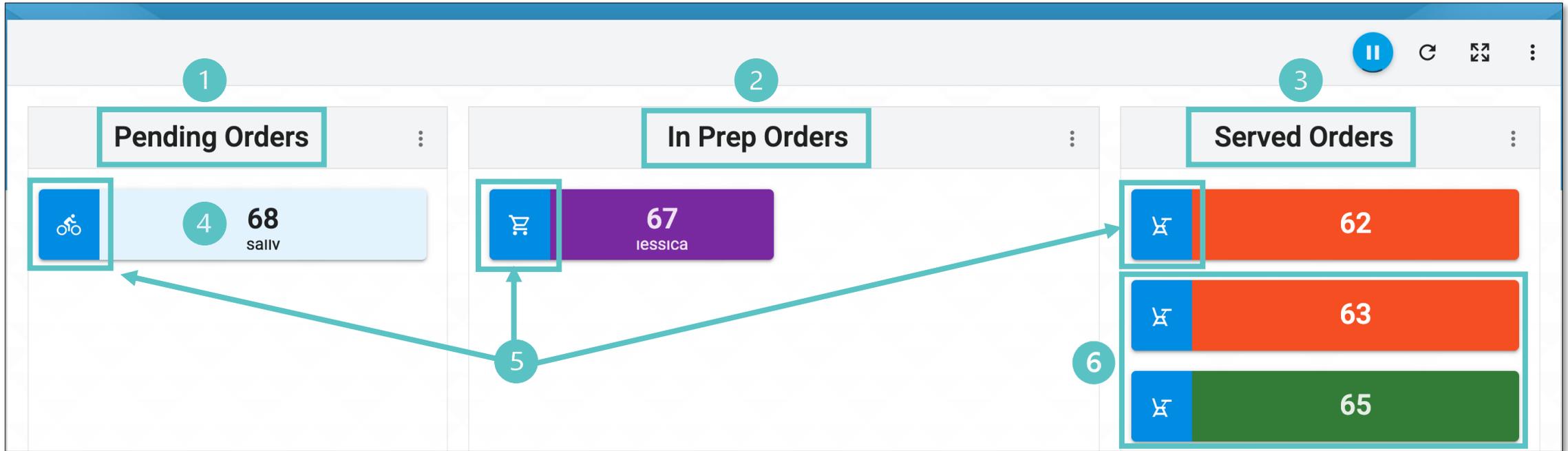
# Kitchen Screen: Basic Screen Functions

The screenshot displays a kitchen management interface. On the left, a menu is categorized into 'Appetizers' and 'Mains'. 'Potato Skins' and 'Caesar Salad' are marked with a blue '1' in a circle. 'Prime Filet Mignon 6oz' and 'Whole Branzino' are marked with a blue '1' in a circle. 'Whole Branzino' is also highlighted with a red '1' in a circle and a teal box. A teal circle with the number '1' is positioned to the left of this box. The main area shows an order list for 'Diner: 1' with columns for 'Item Name' and 'Modifiers'. The order list includes 'Potato Skins', 'Whole Branzino', 'Caesar Salad', and 'Prime Filet Mignon 6oz'. A teal circle with the number '2' is positioned above the 'Whole Branzino' row, with an arrow pointing to a walking person icon in the 'Modifiers' column. An 'Expediter' window is overlaid on the order list, showing a list of items with their counts: 'Potato Skins' (1), 'Caesar Salad' (2), 'Whole Branzino' (1), and 'Prime Filet Mignon 6oz Medium Rare' (2). A teal circle with the number '2' is positioned above the 'Whole Branzino' row in the expeditor window, with an arrow pointing to the walking person icon in the main order list.

1 Items that have a 2-step bump process will indicate on the "All-Day" counter

2 Items that have a 2-step bump process will indicate to the Expediter that the Item is working

# Customer Display Screen: Basic Screen Functions



- 1 Pending Orders have not yet been fired into the kitchen
- 2 In Prep Orders have been fired to the kitchen
- 3 Served Orders have been bumped by the Expediter and are ready for customer pickup
- 4 The Order Number is displayed along with the Customer Name if it is collected before firing the items to the kitchen
- 5 Icons indicate the Order Type
- 6 Served orders can have a second set of colored alerts indicating the order has been ready beyond the defined period of time

All colors on this screen are customizable by Order Status and Order Source