



ConnectSmart Kitchen Displays: The Paperless Kitchen Revolution

Transforming Kitchen Operations Through Seamless Integration

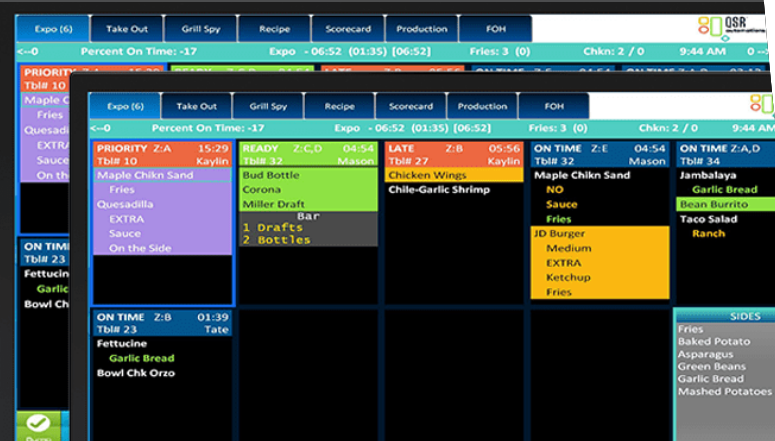
Traditional paper-based systems introduce delays, confusion, and costly errors. They just can't keep up with the demands of an efficient kitchen. In today's fast-paced and ever-evolving restaurant environment, speed, accuracy, and consistency define success. With rising demand across dine-in, takeout, and delivery channels, kitchens are being pushed to operate with greater efficiency.



The integration of SpeedLine POS with advanced QSR Automations' ConnectSmart Kitchen (CSK) offers a streamlined solution that transforms how restaurant kitchens operate. Digitizing order flow and streamlining communication give restaurants complete visibility and control over their kitchen operations. This enables teams to execute orders faster, reduce friction, and deliver a consistently high-quality experience.

Core Features of the Integrated Solution

- Real-time POS-to-kitchen communication
- Automated order routing to prep stations
- Digital ticketing with less paper dependency
- Accurate performance tracking and reporting
- Certified integration with the QSR Automations ecosystem



A Proven Integration

Unlike custom integrations that introduce complexity and risk, SpeedLine is part of the QSR Automations certified integration network. This ensures that both systems are designed to work together seamlessly, with consistent performance across deployments.

A reliable direct integration is particularly valuable for growing restaurant brands, as it eliminates uncertainty and ensures a stable foundation for scaling operations. Restaurant businesses can confidently deploy across multiple locations without worrying about compatibility issues or unexpected service disruptions.

Key Integration Advantages

- Reliable data flow between POS and kitchen
- Faster and more predictable implementation timelines
- Reduced reliance on third-party connectors or middleware
- Long-term support for product updates and enhancements



From Order Entry to Kitchen Execution

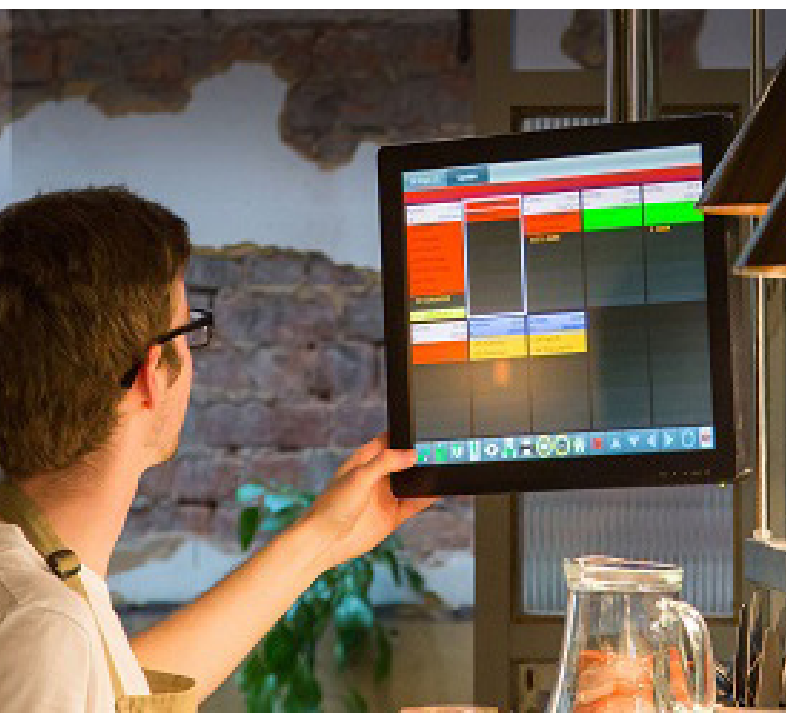
The end-to-end workflow between SpeedLine and CSK is designed to eliminate manual steps and ensure that every order moves quickly and accurately through the system.

Once an order is entered into SpeedLine, it is immediately sent to CSK, where it is intelligently processed and displayed across kitchen stations. Instead of relying on printed tickets or verbal communication, staff interact with digital displays that clearly outline what needs to be prepared.

This workflow creates a structured and coordinated kitchen where every team member knows their responsibilities and can execute tasks effectively.

Workflow Features

- Instant order transmission with no delays
- Smart routing based on item type and station
- Station-specific displays to reduce screen clutter
- Interactive bump bar or touchscreen controls
- Real-time order status updates and tracking



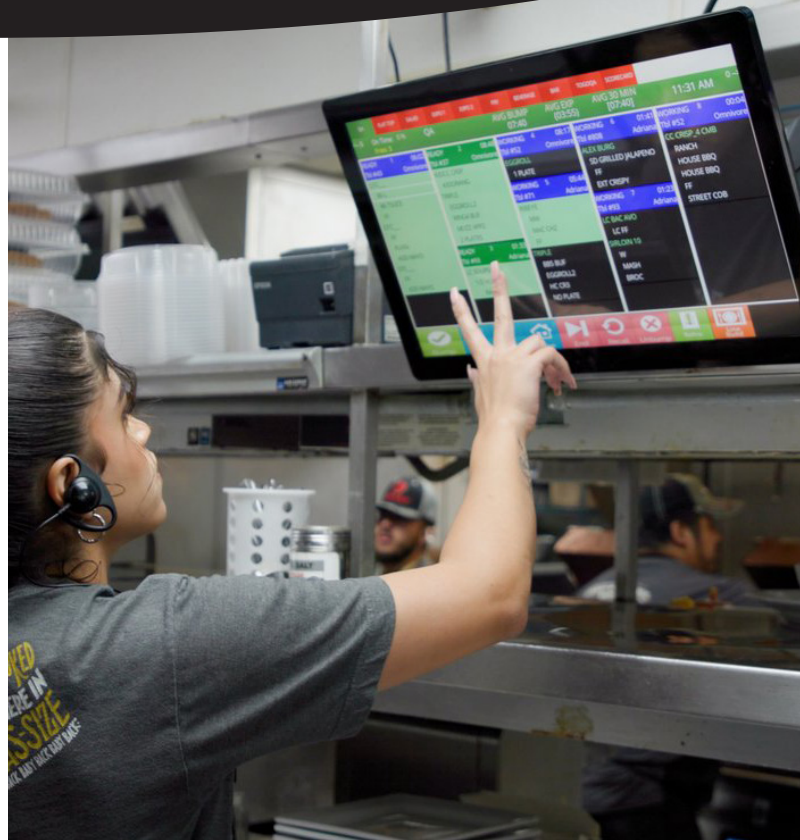
Driving Speed and Efficiency

Speed is one of the most significant benefits of integrating SpeedLine with QSR CSK. By removing manual processes and replacing them with automated digital workflows, kitchens can operate at a much higher level of efficiency.

Orders are no longer delayed by printing or interpretation, allowing staff to begin preparation immediately. During peak hours, this creates a smoother flow of production and helps prevent bottlenecks that can slow down service.

Performance-Enhancing Features

- Instant ticket visibility across all stations
- Prioritized order sequencing for optimized flow
- Reduced idle time between tasks
- Faster prep cycles and improved throughput
- Increased table turns and order capacity



Improving Accuracy and Consistency

Accuracy and consistency is critical in maintaining customer satisfaction and controlling operational costs. Paper-based systems often introduce errors through miscommunication or illegibility, which can lead to remakes and wasted resources.

With SpeedLine and CSK, every order is captured digitally and displayed with precision. Modifiers, special instructions, and customizations are clearly presented, ensuring that nothing is missed.

Accuracy-Focused Features

- Clear, digital display of all order details
- Standardized ticket formatting across stations
- Elimination of handwriting and manual interpretation of slips
- Reduced missed items or incorrect builds
- Consistent execution across shifts and staff

Sustainability and Paperless Operations

As restaurants look for ways to operate more sustainably, reducing paper usage becomes an important goal. Transitioning to a digital kitchen eliminates the need for printed tickets, which is good for the environment and your bottom line.

Beyond sustainability, removing unnecessary paper also streamlines workflows and reduces clutter, creating a cleaner and more efficient workspace.

Sustainability Features

- Completely paperless ticketing system
- Reduced ongoing supply and printer costs
- Lower environmental impact
- Cleaner and more organized kitchen stations
- Fewer disruptions from printer failures



Reducing Stress and Improving Team Communication

Kitchen environments are inherently high-pressure, but poor communication can make them even more challenging. The SpeedLine and CSK integration provides clarity and structure, reducing confusion and improving overall workflow.

The system clearly displays tasks and priorities, allowing staff to focus on execution instead of coordination. This leads to a more controlled and less stressful environment, even during peak service periods.

Team & Communication Features

- Clear visibility of all active and pending orders
- Reduced miscommunication
- Improved coordination between prep stations
- Better pacing during high-volume periods
- Increased confidence among kitchen staff

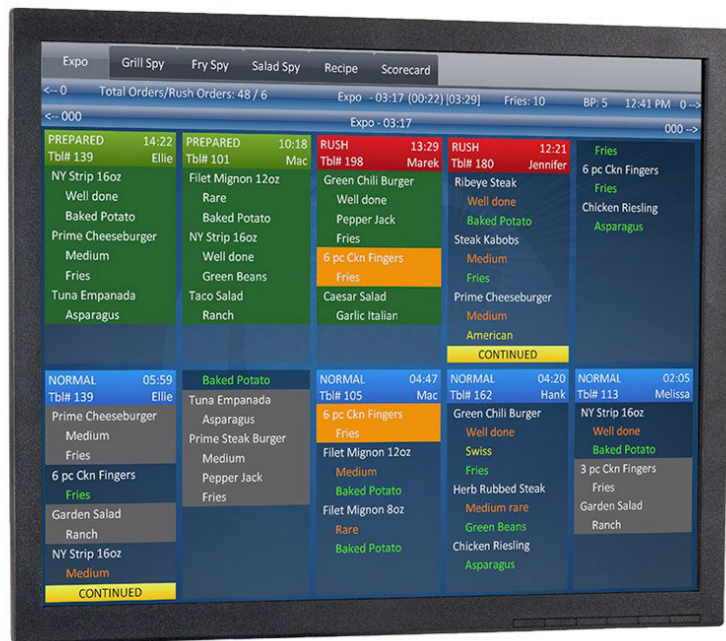
Scalability and Future-Proofing

As restaurants grow, their technology must be able to scale alongside them. The SpeedLine and QSR ecosystem is designed with flexibility in mind, allowing operators to expand without replacing their core systems.

Whether opening new locations or adding new order channels, this integration ensures that the kitchen infrastructure remains consistent and reliable.

Scalability Features

- Multi-location deployment support
- Compatibility with online and delivery platforms
- Centralized system management
- SaaS-based updates for continuous improvement



Hardware and Software Built for Performance

This solution pairs hardware built for the rigors of modern kitchens with SaaS software designed for a more efficient clutter-free environment, ensuring consistent performance across your operations.

From kitchen-grade bump bars to high-performance controllers, all components are made to withstand heat, humidity, and constant use.

Technology Features

- ELO Backpack controllers for modern restaurant kitchen deployments
- KP-7500 bump bars for durability, performance, and ease of use
- High-quality touchscreen display compatibility
- Pre-configured hardware for faster setup
- Cloud-based CSK SaaS platform for ongoing system updates

Lifecycle Management and Planning

Understanding the lifecycle of both hardware and software is essential for maintaining operational continuity. Unsupported versions and outdated hardware can create added risks, including system downtime and inability to reinstall software.

By proactively managing upgrades and staying within supported environments, restaurants can avoid disruptions and maintain peak performance.

Lifecycle Management Features

- Defined support timelines for all software versions
- Structured upgrade paths through SaaS model
- Predictable hardware replacement cycles
- Clear guidelines for reinstallations and licensing
- Long-term system stability and reliability



Smart Kitchen Integration

The smart kitchen integration of SpeedLine POS with QSR Automations' ConnectSmart Kitchen (CSK) represents a major advancement in restaurant operations. By moving away from outdated, manual processes and embracing a fully digital workflow, restaurants gain the tools and technology they need to thrive in today's competitive market.

This solution delivers measurable improvements in speed, accuracy, and efficiency while creating a more organized and less stressful working environment. It is not just a technology upgrade; it is a transformation of how kitchens operate.

Final Value Summary

- Improved service and customer experience
- Greater operational control and visibility
- Reduced costs through efficiency and accuracy
- Scalable infrastructure for future growth
- A modern, paper-reduced kitchen environment

