INCREASING THE EFFICIENCY of your kitchen, improving your inventory tracking, and reducing paper usage can positively impact your bottom line. Through relationships with industry leaders QSR Automations and Optimum Control, Squirrel can help you run a more effective kitchen and better manage your food costs to maximize profitability of your business.

KITCHEN VIDEO DISPLAY

• Ever misplaced an order sent to your kitchen printer, resulting in an unhappy customer?
• Want to realize the benefits of automating and analyzing your kitchen operations?

Squirrel delivers advanced kitchen technology so you can fully automate and analyze the most critical component of your operation – the kitchen. Integrating a kitchen management solution from QSR with your Squirrel POS system gives you access to advanced features that increase efficiency and quality, which translates to a positive guest experience.

• Customizable views – have the flexibility to display orders in a manner that works best for your kitchen; you can display up to 10 orders per screen (5 columns x 2 rows), or you select another configuration (e.g. 4 columns x 1 row)

• Advanced routing of items and orders – take cook times into account to ensure orders move through your kitchen quickly; you can also configure automatic order rerouting to an alternate area if one is too busy

• Real-time events and integrated alerts – know the status of all your orders and gather important data to help speed your service

• Pre-set store level reports – analyze all order and item level events to improve your ability to make timely, accurate decisions

• Scalable options – choose from several options, from printer replacement to full kitchen management, with the ability to expand your solution if future needs change

• Eco-friendly solution – instead of sending orders to a kitchen printer, use a video display to reduce paper use
INVENTORY CONTROL

Need more control over your food costs?

Accurately managing your business allows you to reap the best rewards of more time and more profit! Optimum Control is a powerful, easy-to-use inventory tool that integrates with your Squirrel Professional system to give you more control over your food and beverage costs. From recipe costing to interactive ordering functionality and menu analysis, Optimum Control offers you a complete solution to effectively manage your inventory and increase your profitability.

- Food and recipe costing —
  maximize your bottom line by determining the true cost per portion of all recipes and calculating the selling price based on a target cost percentage; link your recipes to your Squirrel system to identify theoretical usages

- Inventory —
  configure Optimum Control to fit your operation’s needs and simplify your inventory procedures; for example, you can use the solution to count inventory by full case, split case, and even recipe units

- Ordering —
  save time by creating templates for commonly ordered items, which you can then export to many popular suppliers

- Purchasing —
  make your purchasing process easier with templates for routine purchases; you can also export purchase transactions to several accounting systems for accurate record keeping

- Concise Reporting —
  get the information you need to facilitate your decision making, including reports on usage summary (actual versus theoretical usage on every item in your inventory) and item activity

- Catering and Banquets —
  easily plan and cost any banquet with the ability to base your quotes on selling price, cover price, or even cost of sales percentage; know what you need and save time by automatically creating orders for your suppliers