



KitchenKorrect™

KorrekProduction™

OPTIMIZE KITCHEN OPERATIONS AND PERFORMANCE

KorrekProduction™, the cornerstone of the KitchenKorrect™ suite of digital solutions, revolutionizes kitchen operations by leveraging data-driven insights to optimize production, minimize waste, and enhance customer satisfaction. A powerhouse among kitchen management systems, KorrekProduction offers a fully-connected kitchen by directly integrating with your Point-of-Sale (POS) system and connecting directly to your cooking and holding equipment. This powerful platform provides real-time data and predictive analytics to streamline production workflows, and improve food quality and staff efficiency.

Maximize Production Accuracy: Dynamic Production Forecasting leverages historical data and integrates with the POS to accurately predict order demand, ensuring the right amount of food is prepared at the right time.

Ensure Product Availability: Optimizing production and minimizing wait times, leading to increased customer satisfaction and reduced order delays.

Minimize Food Waste: Real-time Production Tracking monitors cook, hold, and waste times, minimizing food spoilage and reducing operational costs.

Improve Operational Efficiency: Streamlines kitchen operations by automating production processes and reducing reliance on manual tasks.

Increase Profitability: Increases cooking accuracy, reduces waste, and improves customer satisfaction, leading to increased profitability and a stronger bottom line.



Features & Benefits

Multi-Level Production Reporting

- Provides comprehensive production data and analytics at various levels, including store, franchise, region, and chain.

Robust Technology

- Powered by Microsoft Azure for enhanced stability, scalability, and security.

External Order

Production Management

- Accommodates external orders, such as delivery, catering, and special events, ensuring seamless integration with core production operations.

Real-time Production Tracking

- Monitors cook, hold, and waste times for all menu items.
- Provides real-time insights into production performance and identifies potential bottlenecks.

IoT Appliance Integration

- Connects directly with kitchen equipment, such as fryers and ovens, for real-time data collection and automated control.

Dynamic Production Forecasting

- Accurately predicts order demand based on historical data and real-time POS information.
- Optimizes production schedules to ensure timely order fulfillment.

KitchenBrains®
Commercial Kitchen Intelligence

CONNECTICUT | FLORIDA | LONDON | SHANGHAI | SINGAPORE
www.KitchenBrains.com | 800.243.9271 | 203-377-4414
905 Honeyspot Road, Stratford, CT 06615 USA

