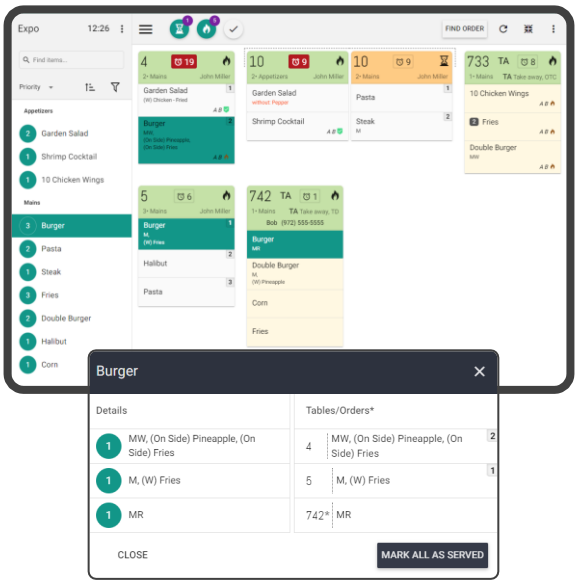
tabit

For more information: tabit.cloud | 833-TABIT-US

Tabit Kitchen

Kitchen display system

Easy-to-use system allowing kitchen staff to better manage order throughput, serve quality food, and create a great dining experience



Accurate Order Management

- Replace lost or damaged tickets with a crystal-clear display
- Real-time alerts help staff prepare orders accurately and eliminate food waste, extra labor, and unnecessary frustration

Boost Sales

- Streamline the order process, increasing production without upping staff numbers
- Efficient ordering process results in faster table turnover and more guests served per service

Improved Communications

- Restaurant stakeholders have greater visibility of guest ordering, restaurant and kitchen load capacity across all tables, and the item status
- Eliminate the need for chefs and expeditors to re-read and call out directions to kitchen staff

Happier Customers

- improve the overall customer experience by ensuring that food is prepared efficiently and that the entire order arrives at the table simultaneously
- Together with Tabit PAD, orders sent from the table immediately appear on Tabit Kitchen, accelerating food prep