Dynamic Data Terminal

The Dynamic Data Terminal is a microprocessor based information system. This dynamic system has been developed to specifically address the problems associated with running a Food Preparation Center or KP Center (KPC). In a restaurant, the KPC is the most important department for it is here that the majority of food items are prepared. Running this type of department is not unlike any other manufacturing operation in that it has to constantly assess and organize a large variety of inventory items, most of which have a narrow shelf life.

Feature List:
- Downloadable from a PC Computer
- Rugged Touch Interfaces
- Holds Menu’s in any Language
- Holds Graphic, pictures and images
- Can Connect to another terminal in Restaurant area (Up to 32)
- Holds full KP List and Make Ready List up to 1 year history
- Manager can load/edit any data for KP Updates
- KP Prep team can alter KP List when restaurant gets busy
- The use of Ring Binders to hold recopies is eliminated
- Automatically adjusts stock inventory when KP List is executed
- Restaurant can request items for production such as fruit items and salads
- Internal printer prints Stock Make Dates, KP Tech Name and Exploration Date

Automatically Adjusts Inventory:
When the manager prepares the KP Make List for the days food production, the Data Terminal automatically reduces (relieves) from the bulk inventory, for example; The manager instructs the day staff to make 4 x 1/6th pans of Lemon Wedges. The Data Terminal understands that there are 143 lemons to a case and 10 lemons to a 1/6th pan. If this was a new case of lemons, there are 10 more 1/6th pans left in inventory. Because the Data Terminal is programmed with ALL of the inventory information, there will never be an easier way (and cheaper) to keep track of inventory.