



Printer and Kitchen Display Configuration Guide

Version 1

USER GUIDE



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Printer Configuration

Overview

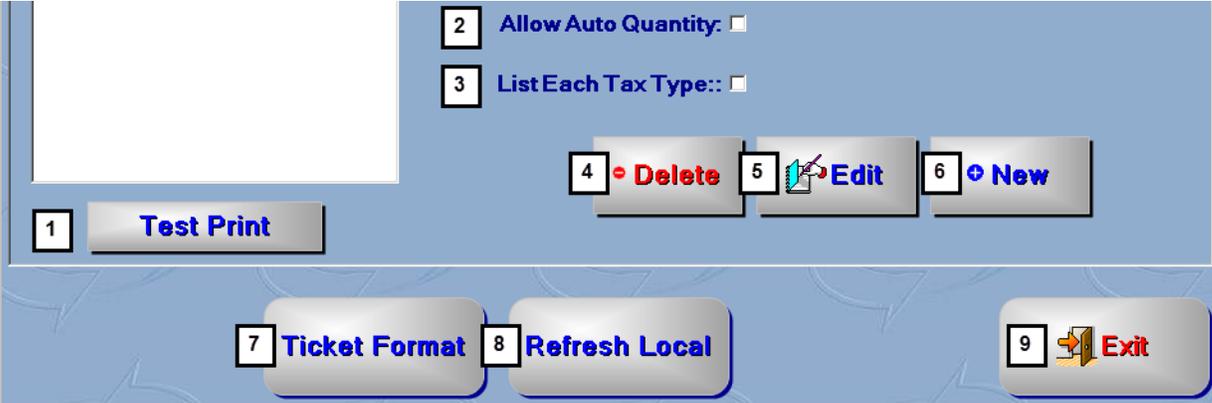
Printer Configuration is where all printer set up and maintenance is done. This includes printer creation, definition and configuration of customer printers, kitchen printers, and label printers. Tools for troubleshooting and routing definition in case of print failure is also found in this area of the program.

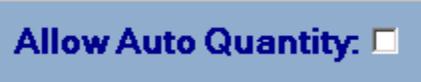
To access Printer Configuration:

STEP	IMAGE	DESCRIPTION
1		Log on to <i>HungerRush</i>
2		Select Config
3		Select Printers

System Printers

Systems Printers is the first step to setting up a printer in *HungerRush*. Before creating a printer in the point of sale, the printer must first be created as a Windows Printer. See *Windows Printer Set-up*

NAME	IMAGE
System Printers Menu	 <p>The screenshot shows the 'System Printers' configuration window. It features a 'Test Print' button (1), a 'Test Print' button (1), 'Allow Auto Quantity' checkbox (2), 'List Each Tax Type' checkbox (3), 'Delete' button (4), 'Edit' button (5), 'New' button (6), 'Ticket Format' button (7), 'Refresh Local' button (8), and an 'Exit' button (9).</p>

#	NAME	IMAGE	DESCRIPTION
1	Test Print		Test Print allows you to complete a Window Test Page through <i>HungerRush</i> . To do a Windows Test Print for a specific printer, you must be on the workstation where that printer is defined in Windows. Performing this test will let you know the printer is functioning properly.
2	Allow Auto Quantity		Allow Auto Quantity is generally used for Customer Receipt Printers and Dispatch Printers. If two or more identical items appear on an order, the system will automatically list those items on the printed receipt as one line item. The appropriate quantity is displayed next to the quantified item.
3	List Each Tax Type		Checking List Each Tax Type will allow this printer to print Multiple tax types on customer receipts.
4	Delete	 	Select Delete to remove a printer. If a printer is being used as a Customer Receipt or Kitchen Printer a warning will appear stating the printer can't be deleted.
5	Edit		Select Edit to change a setting of an existing printer.
6	New		Select New to create a printer in <i>HungerRush</i> . Add New Printer window appears. More on this menu later in the following section.

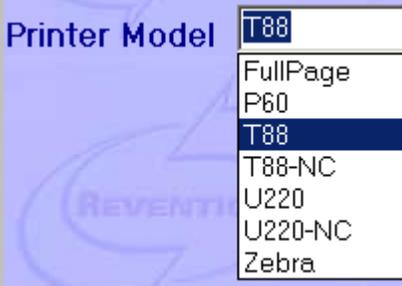
			
7	Ticket Format		<p>Ticket Format is where you can modify the format of each type of receipt ticket; kitchen preparation ticket, customer receipt, and dispatch ticket. This button is present at the bottom of each Printer Configuration tab. See the <i>Ticket Format</i> section.</p>
8	Refresh Local		<p>Refresh Local refreshes the local station to detect any new configurations for testing to prevent a user from having to exit the program and reload. This button is present at the bottom of each Printer Configuration tab.</p>
9	Exit		<p>To return the main navigation screen, click Exit.</p>

Systems Printers Add/Edit Menu

NAME	IMAGE
System Printers Add/Edit Menu	

#	NAME	IMAGE	DESCRIPTION
1	Printer Type		Printer Type will default to the Windows selection. This is the only choice that is currently usable by <i>HungerRush</i> .
2	Computer		Computer will default to the Station you are logged on to. Kitchen Printers that have an IP connection is set up from Station1. Customer Receipt printers, which communicate via Serial connections, is set up on the Station they are connected to

Systems Printers Add/Edit Menu continued...

3	Printer Name		<p>Printer Name follows the naming convention defined below.</p> <p><u>Kitchen Printers</u></p> <ul style="list-style-type: none"> Printer1, Printer2, Printer3, etc. <p><u>Station Printers</u></p> <ul style="list-style-type: none"> Station2 is the receipt printer for Station2 Station3 is the receipt printer for Station3
4	Windows Printer		<p>Select the drop down arrow to pick the Windows printer. The Window Printer name should match the <i>HungerRush</i> printer name. If it does not, return to Windows and rename the printer. This will generate less confusion if troubleshooting is ever required.</p>
5	Printer Model		<p>Select the drop down arrow to select the correct Printer Model.</p> <ul style="list-style-type: none"> FullPage = Standard 8x11 Full Page Printers. P60 = Portable Bluetooth Epson Printer. T88 = Thermal Epson Printer with 42 character width. T88-NC = Thermal Epson Printer that does not cut between printed receipts. U220 = Impact Epson Printer with 38 character width. U220-NC = Impact Epson Printer that does not cut between printed receipts. Zebra = Label Printer.
6	Cancel		<p>Select Cancel to exit Add New Printer screen and return to System Printers screen.</p>
7	Finish		<p>Select Finish to save new printer settings and return to System Printers screen.</p>

Customer Printers

Customer Printers is where a user can define which Station uses which printer and which format to generate customer receipts, dispatch receipts, and when the receipts are printed.



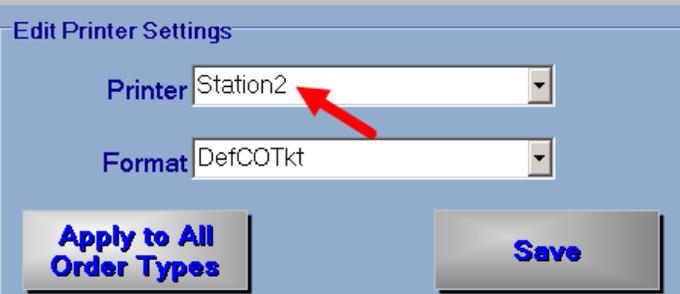
Configurations can be updated from any workstation. It is only necessary to select the Station when making format and routing changes.

#	NAME	IMAGE	DESCRIPTION
1	Customer Printers Tab		To access the different options and settings, click on the Customer Printers Tab .
2	Computer		Select the Computer workstation you want to configure by using the drop down menu.

3	Order Type Grid	<table border="1"> <thead> <tr> <th>Order Type</th> <th>Printer</th> <th>Format</th> </tr> </thead> <tbody> <tr> <td>Delivery</td> <td>Printer1</td> <td>DefDelTkt</td> </tr> <tr> <td>Dine In</td> <td>Printer1</td> <td>DefCustTkt</td> </tr> <tr> <td>Pick Up</td> <td>Printer1</td> <td>DefCustTkt</td> </tr> </tbody> </table>	Order Type	Printer	Format	Delivery	Printer1	DefDelTkt	Dine In	Printer1	DefCustTkt	Pick Up	Printer1	DefCustTkt	The Order Type Grid shows the current printer and format configurations associated with each order type. To change a setting, highlight the row you want to edit.									
Order Type	Printer	Format																						
Delivery	Printer1	DefDelTkt																						
Dine In	Printer1	DefCustTkt																						
Pick Up	Printer1	DefCustTkt																						
4	Edit Printer Settings		The Edit Printer Setting area displays the current settings of order types and the current Printer and Format chosen.																					
5	Add New Printer window		Printer defined for the selected Order Type. To change the Printer, select the drop down arrow.																					
6	Printer Type		Format defined for the selected Order Type. To change the Format, select the drop down arrow.																					
7	Apply to All Order Types		Apply to all Order Types allows you to take the current Printer and Format settings and apply them to every order type available.																					
8	Save	 	Save will light up when changes are made that need to be saved. Select Save to update the setting on the Order Type grid.																					
9	Print Command Grid	<table border="1"> <thead> <tr> <th>Order Type</th> <th>Prt on Collect</th> <th>Prt on Order</th> </tr> </thead> <tbody> <tr> <td>Delivery</td> <td>✗</td> <td>✓</td> </tr> <tr> <td>Dine In</td> <td>✓</td> <td>✗</td> </tr> <tr> <td>Pick Up</td> <td>✗</td> <td>✗</td> </tr> <tr> <td>To Go</td> <td>✗</td> <td>✗</td> </tr> <tr> <td>Web Delivery</td> <td>✗</td> <td>✗</td> </tr> <tr> <td>Web Pickup</td> <td>✗</td> <td>✗</td> </tr> </tbody> </table>	Order Type	Prt on Collect	Prt on Order	Delivery	✗	✓	Dine In	✓	✗	Pick Up	✗	✗	To Go	✗	✗	Web Delivery	✗	✗	Web Pickup	✗	✗	<p>The Print Command Grid is a system setting for all workstations. For each order type you select, whether you want a customer receipt to print upon the order Collection or to print upon order Send.</p> <p>Examples:</p> <ul style="list-style-type: none"> Counter Service may want to have a customer receipt print after every order is collected. Full Service may want a customer receipt to print after an order is sent to ensure the server has a copy of the open checks at all times.
Order Type	Prt on Collect	Prt on Order																						
Delivery	✗	✓																						
Dine In	✓	✗																						
Pick Up	✗	✗																						
To Go	✗	✗																						
Web Delivery	✗	✗																						
Web Pickup	✗	✗																						

			<ul style="list-style-type: none"> Other concepts may choose to only offer receipts upon customer request, in which case all options would be marked with a red X.
10	Print Master Ticket for Split Orders	<input type="checkbox"/> Print Master Ticket for Split Orders	<p>Print Master Ticket for Split Orders is a system setting. If a split ticket is generated, a master receipt will be printed for the split order, along with the individual receipts. This setting is typically used for split Delivery and/or Pick Up orders.</p>
11	Show Voids on Customer Receipt	<input type="checkbox"/> Show Voids on Customer Receipt	<p>Show Voids on Customer Receipt setting is a system setting. This configuration should be on if you want Voids to appear on the customer receipt and the dispatch receipt.</p>

Customer Printer Configuration

STEP	IMAGE	DESCRIPTION																		
1		Log on to <i>HungerRush</i>																		
2		Select Config > Printers																		
3		Select Customer Printers tab.																		
4		Select the Station name to configure.																		
5	<table border="1"> <thead> <tr> <th>Order Type</th> <th>Printer</th> <th>Format</th> </tr> </thead> <tbody> <tr> <td>Catering</td> <td>Printer3</td> <td>DefDelTkt</td> </tr> <tr> <td>Delivery</td> <td>Printer3</td> <td>DefDelTkt</td> </tr> <tr> <td>Pick Up</td> <td>Station2</td> <td>DefCOTkt</td> </tr> <tr> <td>Web Delivery</td> <td>Printer3</td> <td>DefDelTkt</td> </tr> <tr> <td>Web Pickup</td> <td>Station2</td> <td>DefCOTkt</td> </tr> </tbody> </table> 	Order Type	Printer	Format	Catering	Printer3	DefDelTkt	Delivery	Printer3	DefDelTkt	Pick Up	Station2	DefCOTkt	Web Delivery	Printer3	DefDelTkt	Web Pickup	Station2	DefCOTkt	Highlight the Order Type on the left side of the screen; Order Type Grid.
Order Type	Printer	Format																		
Catering	Printer3	DefDelTkt																		
Delivery	Printer3	DefDelTkt																		
Pick Up	Station2	DefCOTkt																		
Web Delivery	Printer3	DefDelTkt																		
Web Pickup	Station2	DefCOTkt																		
6		Select the Printer, within the Edit Printer Settings.																		

Customer Printer Configuration continued...

7		Select the Format.
8		Select Save.

Continue until all order types have the appropriate Printer designated and receipt Format assigned. Check off options to Print on Collect or Print on Order for each Order Type, depending on your operational needs. These setting will remain the same for all Stations. Continue with the same steps for each Station.

Kitchen Printers

Kitchen Printers is used for designating which printers are used for kitchen preparation tickets and bar preparation tickets. Once the Kitchen Printers are defined, there are several settings that determine what the receipt shows and how the printer functions. This is also the area where you will define Kitchen Print Categories and associate the Kitchen Print Categories with the appropriate Printer.



Kitchen Printer Categories is assigned to each menu item to map where the item will appear in the kitchen. Kitchen Print Categories can be associated with Printers and/or Kitchen Displays.

NAME	IMAGE
<p>Kitchen Printers Tab</p>	

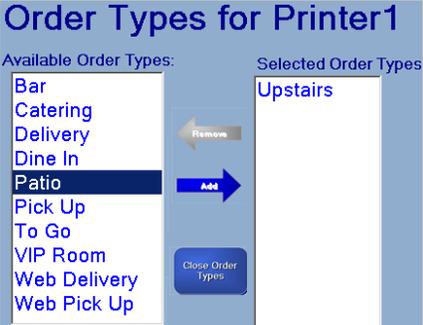
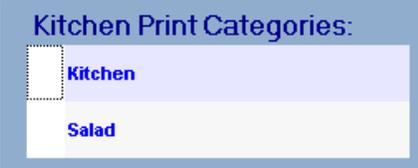
#	NAME	IMAGE	DESCRIPTION
1	Kitchen Printers Tab		To access the different options and settings, click on the Kitchen Printers Tab .

2	Available Printers	<div style="border: 1px solid black; padding: 5px;"> <p>Available Printers:</p> <p>Printer1</p> <p>Printer2</p> <p>Station1</p> <p>Station4</p> </div>	<p>Available Printers shows the list of system printers defined. A customer receipt printer can also be a Kitchen Printer.</p> <p>Example: The printer in the bar prints customer receipts for the bartender, but also acts as the bar's prep ticket printer for the servers.</p>																
3	Do Not Sort Items	<input type="checkbox"/> Do Not Sort Items	<p>Do Not Sort Items option stops the printer from using the automatic sort feature defined in the Menu Editor. Menu Items will be displayed as they were ordered.</p>																
4	Print Seat Number	<input type="checkbox"/> Print Seat Number	<p>Print Seat Number is an option that's only selectable when 'Do Not Sort Items' is enabled. This will print the seat number next to the Menu Item in brackets.</p>																
5	Sort by Seat Number	<input type="checkbox"/> Sort by Seat Number	<p>Sort by Seat Number will organize the preparation ticket by seat number. This will override other sorting options and reorganize all Menu Items by Seat Number.</p>																
6	Use Small Font	<input type="checkbox"/> Use Small Font	<p>For this feature to work, the setting 'Use Seat Numbers' will need to be turned on for one or more of the Order Types. This setting controls the size of the font used to indicate the Seat Number.</p>																
7	Print Previous Items	<input type="checkbox"/> Print Previous Items <div style="border: 1px solid black; padding: 5px;"> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 80%;">1 ParmGar Flatbread</td> <td style="text-align: right;">8.29</td> </tr> <tr> <td colspan="2"><hr/></td> </tr> <tr> <td colspan="2">NEW ITEM(S):</td> </tr> <tr> <td>1 Snack Wings</td> <td style="text-align: right;">5.99</td> </tr> <tr> <td>Reg Sauce</td> <td></td> </tr> <tr> <td>Carrots</td> <td></td> </tr> <tr> <td>Ranch</td> <td></td> </tr> <tr> <td>BBQ</td> <td></td> </tr> </table> </div>	1 ParmGar Flatbread	8.29	<hr/>		NEW ITEM(S):		1 Snack Wings	5.99	Reg Sauce		Carrots		Ranch		BBQ		<p>The Print Previous Items option will make all items print on the preparation ticket whenever a prep ticket is created. For example, the order is first saved with a Pizza and a Salad. The customer then calls back and wants to add an Appetizer. Assuming there is just one prep ticket, all items print again on the prep ticket and separated by the when the Appetizer is added. This feature is most useful for a delivery concept. When the revised order is received, the original prep ticket is removed from the line and replaced.</p>
1 ParmGar Flatbread	8.29																		
<hr/>																			
NEW ITEM(S):																			
1 Snack Wings	5.99																		
Reg Sauce																			
Carrots																			
Ranch																			
BBQ																			
8	Print Additional Items	<input type="checkbox"/> Print Additional Items	<p>The purpose of Print Additional Items is to allow both kitchen prep stations to know what the other station is preparing. Typically the printer used by the lead behind the line will use this feature.</p> <p>Example: The kitchen has 3 prep printers. Printer1 is Cold, Printer2 is Pizza, and Printer3 is Fry. The Pizza products dictate the overall preparation time. It would be helpful for Printer1 and Printer3 to have this setting</p>																

			on so they will be aware their products are waiting for a pizza.
9	Use Normal Font	<input type="checkbox"/> Use Normal Font	Use Normal Font is only available if 'Print Additional Items' is enabled. This setting changes the font size of additional items to be in smaller font. It is recommended that the 'Use Normal Font' option be selected to prevent confusion by having a visual difference.
10	Do Not Print Local Orders	<input type="checkbox"/> Do Not Print Local Orders	Do Not Print Local Orders causes orders taken from the station to not print a kitchen preparation ticket. The stipulation being that the order was taken on the computer that is running the designated kitchen printer. Example: A bartender rings in an order for bar beverages. This order would usually require a bar preparation ticket. Since the order was taken by the bartender making the drink, a prep ticket is unneeded. All other workstations' orders would continue printing the bar prep ticket. <i>HungerRush</i> references which printers are installed on the workstation to determine what is considers as a local order.
11	Print Preselected Modifiers	<input type="checkbox"/> Print Preselected Modifiers <input checked="" type="checkbox"/> Display Preselect in Kitchen	<p>Print Preselected Modifiers will print the defined pre-assigned modifiers associated with a menu item on the kitchen prep ticket. To define a Modifier as one to print on the kitchen prep ticket, you must update the modifier in the Menu Editor under the Pre-selected Modifiers tab.</p> <p>This setting must be turned on for each modifier by item it is assigned to.</p> <ul style="list-style-type: none"> • Edit Menu Group • Select Preselected Modifiers tab • Highlight the Item • Highlight the Preselected Modifier • Check the option • Continue for each Modifier to display
12	Print Recipes	<input type="checkbox"/> Print Recipes	Print Recipes will show the product recipe below the menu items on the preparation ticket. To configure recipes, please consult the Inventory Guide's Recipe section.

Kitchen Printers continued...

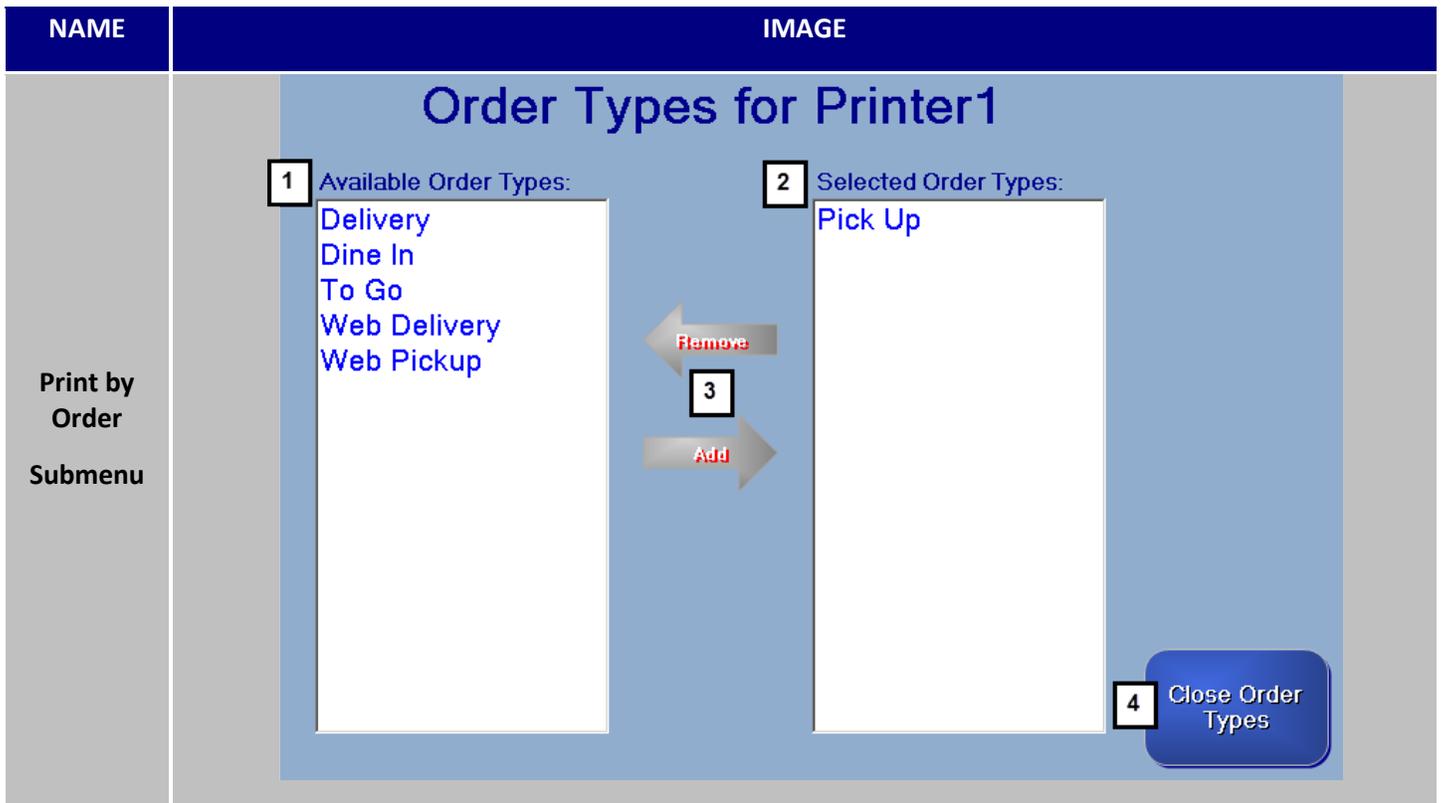
13	Kitchen Printers		Currently defined Kitchen Printers . Any printer from the 'Available Printers'
14	Remove/ Add Arrows		To add a printer to the Kitchen Printers list, highlight the printer under Available Printers; select the Add arrow and the printer moves to the Kitchen Printers list. To remove a printer from the Kitchen Printers list, highlight the printer under Kitchen Printers select the Remove arrow and the printer moves to the Available Printers list.
15	Show Default Preference	<input checked="" type="checkbox"/> Show Default Preference Show Default Preferences: <input type="checkbox"/>	<p>Show Default Preference will print the defined pre-assigned Preference associated with a menu item on the kitchen prep ticket.</p> <p>This overrides the setting in the Menu Editor and allows the items to still print on the kitchen prep ticket.</p>
16	Show Substituted Preference	<input type="checkbox"/> Show Substituted Preference	<p>Show Substituted Preference will print a 'sub' tag on to any changes made to the default preference and also print what the default preference was before being altered.</p>
17	Index Kitchen Ticket	<input type="checkbox"/> Index Kitchen Ticket	<p>Index Kitchen Ticket is a useful setting that helps staff quickly identify the total amount of tickets printed for the order and mark each prep ticket printed with 1 of 3, 2 of 3, and 3 of 3 respectively.</p>
18	No Voids to Kitchen	<input type="checkbox"/> No Voids to Kitchen	<p>No Voids to Kitchen prevents voided items from being printing in the kitchen.</p>
19	Show Voids on Reprint	<input type="checkbox"/> Show Voids on Reprint	<p>Show Voids on Reprint will show the voided items on a preparation ticket when the order is reprinted for the kitchen.</p>
20	Print One Item Per Ticket	<input type="checkbox"/> Print One Item Per Ticket	<p>Print One Item Per Ticket is a specialized feature created to help expeditors mark completed items or indicate which item is contained in a to go box. An individual</p>

			preparation ticket is created for each item ordered rather than having the entire order being displayed on a single ticket.
21	Stage Print Only	<input type="checkbox"/> Stage Print Only	When the Stage Print Only setting is on, the printer will not generate a prep ticket unless programmed to create one via the Stage Settings. <i>See the Order Stages section in the Order Guide for more information.</i>
22	Print by Order Type	<input type="checkbox"/> Print by Order Type  	<p>Print by Order Type allows preparation tickets to be directed to specified printers depending on the order type. Example: A location sells slices of pizza. If the order type is “Counter” and the customer is present, a preparation ticket may not be required because the slice is pulled from the holding area by the order taker. But if a slice of pizza is ordered for Pick Up, Delivery or even Dine In, it may require a preparation ticket. The guide will go into more detail on this subject matter after this section.</p> <p>If the option to Print by Order Type is selected, the Order Types button will appear. This is where the order types will be defined for this particular printer and kitchen print categories.</p>
23	Kitchen Printer Categories		<p>Kitchen Print Categories shows the categories that are currently defined in the system. A category may or may not already be assigned to a printer or a kitchen display.</p> <p>Placing a checkmark next to a Category will cause the selected printer to print every menu item tagged with that printer category.</p>
24	Select All		<p>Select All is used when associating the Kitchen Print Category to the Kitchen Printer. If you want all categories to go to the selected printer, you would use Select All.</p> <p>Note: <i>To associate Kitchen Print Categories to a Printer, you must first highlight the printer from the Kitchen Printers list and then place checkmarks next to the categories as needed.</i></p>

25	Clear All		<p>When the Kitchen Printer is selected, Clear All will remove the checks next to all Kitchen Print Categories.</p>
26	Delete	 <p>continued...</p>  	<p>Delete is used to delete a Kitchen Print Category. The category must first be highlighted.</p> <p>Select Delete. A message will appear preventing you from deleting a category currently assigned to menu items.</p>
27	Rename		<p>Highlight the Kitchen Print Category you want to rename. Enter new name. Select Rename. Message appears to validate action. Select Yes to complete Rename.</p>
28	Add		<p>Enter the name of the Kitchen Print Category you wish to Add. Select Add. New Kitchen Print Category will appear in list.</p>
29	Add or Rename	 	<p>To Add: Enter the name of the Kitchen Print Category you wish to Add. Select Add. New Kitchen Print Category will appear in list.</p> <p>To Rename: Highlight the Kitchen Print Category you want to rename. Enter new name. Select Rename. Message appears to validate action. Select Yes to complete Rename.</p>

30	Format	 A screenshot of a software interface showing a dropdown menu. The menu title is 'Format' in white text on a dark blue background. Below the title, the selected option is 'DefKtcnTkt' in blue text on a white background. A small downward-pointing arrow is visible on the right side of the dropdown box.	<p>An individual Format can be selected for each Kitchen Printer. Typically, the same format is used for all kitchen printers. <i>See the Ticket Format section for more information.</i></p>
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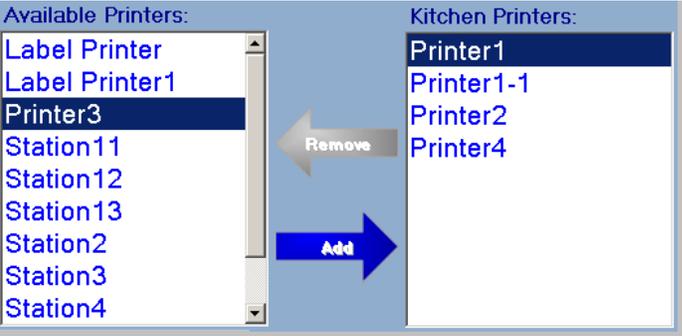
Kitchen Printers continued...



#	NAME	IMAGE	DESCRIPTION
1	Available Order Types		Available Order Types are the defined order types within the system.
2	Selected Order Types		Selected Order Types are the order types active for the print definition.
3	Add/ Remove Arrows		To add an order type to the Selected Order Types list, highlight the order type under Available Order Types; select the Add arrow and the order type moves to the Selected Order Types list. To remove a printer from the Selected Order Types list, highlight the printer under Selected Order Types, select the Remove arrow and the order type moves to the Available Order Types list.

4	Close Order Types		Once your changes are completed, select the Close Order Type button to return to the Kitchen Printer configuration.
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Kitchen Printer Configuration

STEP	IMAGE	DESCRIPTION
1		Log on to <i>HungerRush</i> .
2		Go to Config > Printers.
3		Select Kitchen Printers tab.
4		Add the designated Available Printers to the Kitchen Printers list.
5		Highlight the Kitchen Printer to configure first.

6		<p>Check off the appropriate Kitchen Print Categories that will be directed to this printer. More than one category can be selected.</p>
7		<p>Select the Ticket Format to be used.</p>
8		<p>Continue to update each Kitchen Printer as necessary.</p> <p><i>Changes are saved automatically.</i></p>



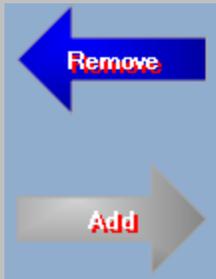
Advance Feature: Some menu items may need to be printed to multiple kitchen printers. An example may be a Grilled Chicken Caesar Salad. The Grill needs a prep ticket to grill the chicken and the Salad station needs to know to prepare the Caesar Salad. Instead of depending on verbal communication between the two areas of the kitchen, a dual Kitchen Print Category can be created. Following the example above, a Kitchen Print Category can be created, called GrillSalad, which would be assigned to any menu item in which both areas needed prep tickets. The GrillSalad category would be assigned to both the grill printer (Printer1) and the salad printer (Printer2).

Label Printers

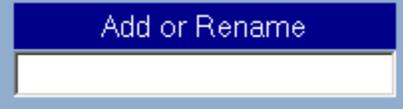
Label Printers are used in concepts that want to label boxes or packaging. The usage of labels also acts as a type of inventory control by ensuring menu items are paired up with their labels. If there is a discrepancy between the amount of labels and products, assumptions can be made that the kitchen missed something. Labels may be created for specific menu items based on the Kitchen Printer Category assignment. The Label Printer must first be created in Windows before it can be set up in *HungerRush*. Once the Label Printer is created in Windows on Station1, proceed to System Printers and follow steps to set up a new System Printer named Label Printer.

	NAME	IMAGE	DESCRIPTION
1	Label Printers Tab		To access the different options and settings, click on the Kitchen Printers Tab .
2	Available Printers		Available Printers shows the list of system printers defined.

Label Printers continued...

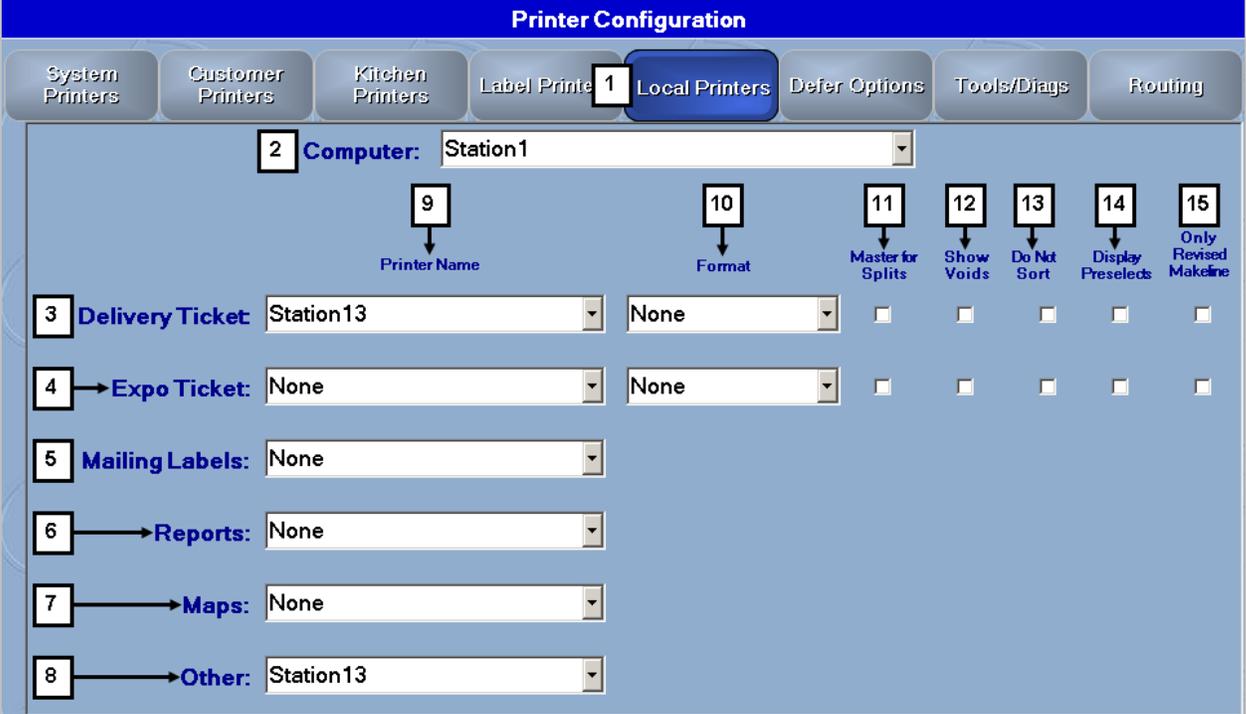
3	Stage Print Only	<input type="checkbox"/> Stage Print Only	<p>Stage Print Only option is used when a label is to print only by the order moving from one stage to another, as opposed to menu items being saved and sent to the kitchen for preparation. <i>See Stages Configuration.</i></p>
<p>THE FOLLOWING SETTINGS ARE RELATED TO EACH INDIVIDUAL LABEL PRINTER</p>			
4	Print All Labels Upon Update	<input type="checkbox"/> Print All Labels Upon Update	<p>Print All Labels Upon Update would allow all labels for a particular order to be reprinted upon any additional item(s) being added to the order. This option ensures the indexes on the labels are accurate. i.e. 1 of 3, 2 of 3, 2 of 3.</p>
5	Header for Deferred Orders	<input type="checkbox"/> Header for Deferred Orders <div style="text-align: center;"> <input type="button" value="Test"/> </div>	<p>Header for Deferred Orders prints an additional label when the order is deferred. This header will show customer due time. Test allows the Deferred Header label to be tested.</p>
6	Print Modified Items Only	<input type="checkbox"/> Print Modified Items Only	<p>Rather than printing all Menu Items, label printers can be configured to print labels only when a Menu Item has been modified. This way the modified item can be labeled and distinguished from the other menu items.</p>
7	Label Printers	<div style="border: 1px solid black; padding: 2px;"> Label Printers: <div style="background-color: #003366; color: white; padding: 2px;">Label Printer</div> </div>	<p>Currently, defined Label Printers are displayed here.</p>
8	Add/Remove Arrows		<p>To add a printer to the Label Printers list, highlight the printer under Available Printers; select the Add arrow and the printer moves to the Label Printers list. To remove a printer from the Label Printers list, highlight the printer under Label Printers select the Remove arrow and the printer moves to the Available Printers list.</p>
9	Format	<div style="border: 1px solid black; padding: 2px;"> <div style="background-color: #003366; color: white; padding: 2px; text-align: center;">Format</div> <div style="padding: 2px;">Standard</div> </div>	<p>An individual Format can be selected for each Label Printer. Standard or No Extras must be used, unless a customer format has been installed in the Label Printer. Typically, the</p>

			same format is used for all label printers. See <i>Label Format section</i> .
10	Print Test Label		Print Test Label allows the label printer to be tested. When selected, a test label will be printed to the label printer highlighted.
11	Label Print Categories		Label Print Categories are the same as the Kitchen Print Categories. One or more Label Print Categories can be selected for each Label Printer. Use the Arrow Keys to navigate to the other categories if the list exceeds than the space provided.
12	Select All		Select All is used when associating the Label Print Category to the Label Printer. If you want all categories to go to the selected printer, you will use Select All. Note: To associate Label Print Categories to a Printer, you must first highlight the Label printer from the Available Printers list and then check the categories as needed.
13	Clear All		When the Label Printer is selected, Clear All will remove the checks next to all Kitchen Print Categories.
14	Delete		Delete is used to delete a Label Print Category. The category must first be highlighted. A message will appear preventing you from deleting a category currently assigned to menu items. Make sure the category is no longer assigned to any Menu Items.
15	Rename		Rename is Unusable in Label Printer Tab.
15	Add		Add is Unusable in Label Printer Tab.

16	Add or Rename		Add or Rename is Unusable in Label Printer Tab
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Local Printers

Label Printers is used to set default printer locations for each workstation. These settings will be used if other printer configurations have not been completed.

NAME	IMAGE
Local Printers Tab	

#	NAME	IMAGE	DESCRIPTION
1	Local Printers Tab		To access the different options and settings, click on the Local Printers Tab .
2	Computer		Computer can be selected by using the drop down arrow. Local Printer configurations can be made at any workstation. <i>The changes will not refresh until the local workstation reloads the HungerRush program.</i>

3	Delivery Ticket Printer Name		<p>Delivery Ticket Printer Name can be selected by using the drop down arrow. This setting is used when the Delivery Ticket is triggered by a stage event.</p>
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Local Printers continued...

4	Expo Ticket	Expo Ticket: None ▾	An exclusive ticket to be used for Stage Printing. When an Expo Ticket is triggered, the workstation that fires the event will use this configuration and format.
5	Mailing Labels	Mailing Labels: None ▾	Use the pull down to determine which printer will be responsible of creating the Mailing Labels . A full-page printer and mailing label paper is needed.
6	Reports	Reports: Printer1 ▾	Defaults which printer is responsible for printing Reports for this station.
7	Maps	Maps: None ▾	Defaults which printer is responsible for printing Maps for this station.
8	Other	Other: Printer1 ▾	Other is the predefined printer that will be preselected when you print any other type of receipts.
9	Printer Name	Printer Name Printer1 ▾	Printer Name displays which printer is responsible for performing the corresponding print job.
10	Format	Format DefDelTkt ▾	An individual Format can be selected for the Delivery and Expo Ticket. Typically the same format is used for all delivery printers. <i>See Ticket Format section.</i>
11	Master for Splits	Master for Splits <input type="checkbox"/>	Master for Splits setting will print a master ticket for a split order when the order is printed manually or triggered by a stage. This option is only available for Delivery and Expo Tickets.
12	Show Voids	Show Voids <input type="checkbox"/>	Show Voids option will determine whether Voids appear on the printed receipt. This option is only available for Delivery and Expo Tickets.
13	Do Not Sort	Do Not Sort <input type="checkbox"/>	Do Not Sort will prevent the items on the order from printing in the sort order defined in the menu editor. This option is only available for Delivery and Expo Tickets.

14	Display Preselects		<p>Display Preselects option will allow the preselected item modifiers to appear on the printed ticket. This option is only available for Delivery and Expo Tickets.</p>
15	Only Revised Makeline		<p>Only Revised Makeline adds a stipulation for reprinting. For a reprint to happen, this ticket must have had a menu item that has appeared on the makeline and been bumped.</p>
*	Print Credit Card Receipt Upon Order Dispatch		<p>If this option is ON, the credit card receipt will follow the Dispatch Ticket defined in Local Printers for Stage Printing activities. If this option is not used, the credit card receipt will follow the Customer Printer definition.</p> <p><i>This option can be found under Computer Configuration > HungerRush Credit Server.</i></p>

Defer Options

Located in the printer section of the config menu, defer options provides additional options to better customize your deferred order taking and printing options.

#	NAME	IMAGE	DESCRIPTION
1	Defer Options		Navigate to Defer Options through the Printers menu found in the Config options.

Defer Options



1 → Defer Default Hour: 0

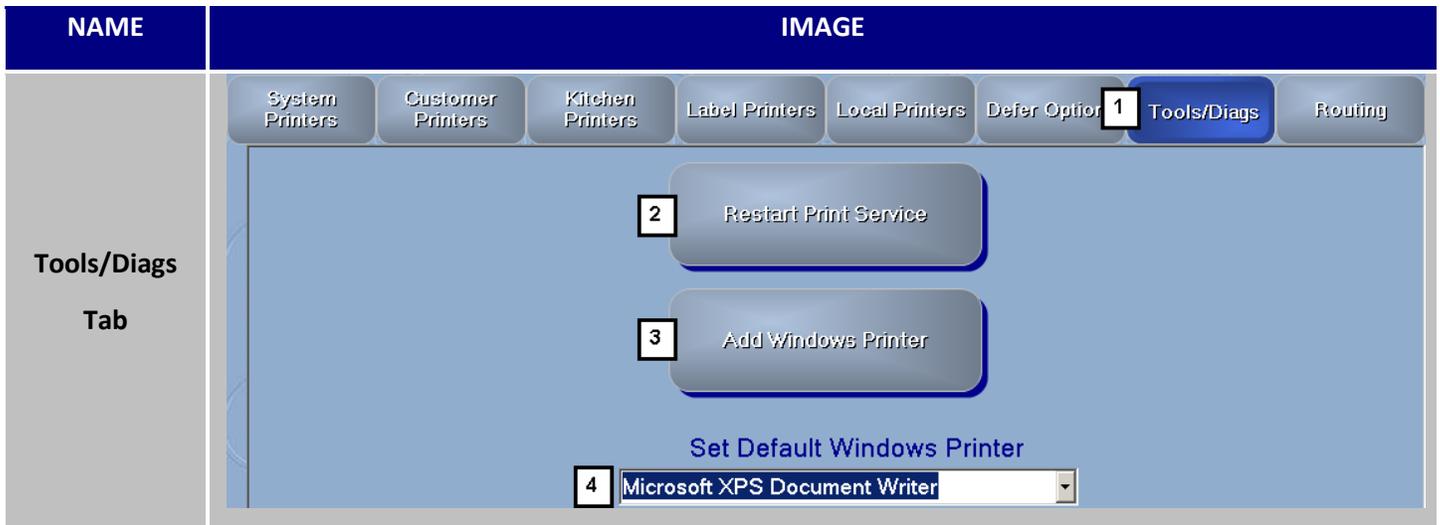
2 → Defer Force Print Hour: 0

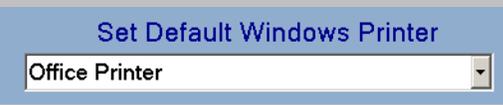
3 → Print Defer On Send

#	IMAGE	DESCRIPTION
1		Sets the 'Order Due Time' for all deferred orders. This feature will allow you to change the due time to a set hour instead of manually inputting it.
2		Forces the Deferred orders to automatically print at the set time.
3		Turning this option on will cause a customer ticket to print out once the order is confirmed. This extra copy can then be used as a reminder for yourself or your staff. The Deferred order will still print a kitchen ticket at the allotted time and date of its activation.

Tools and Diagnostics

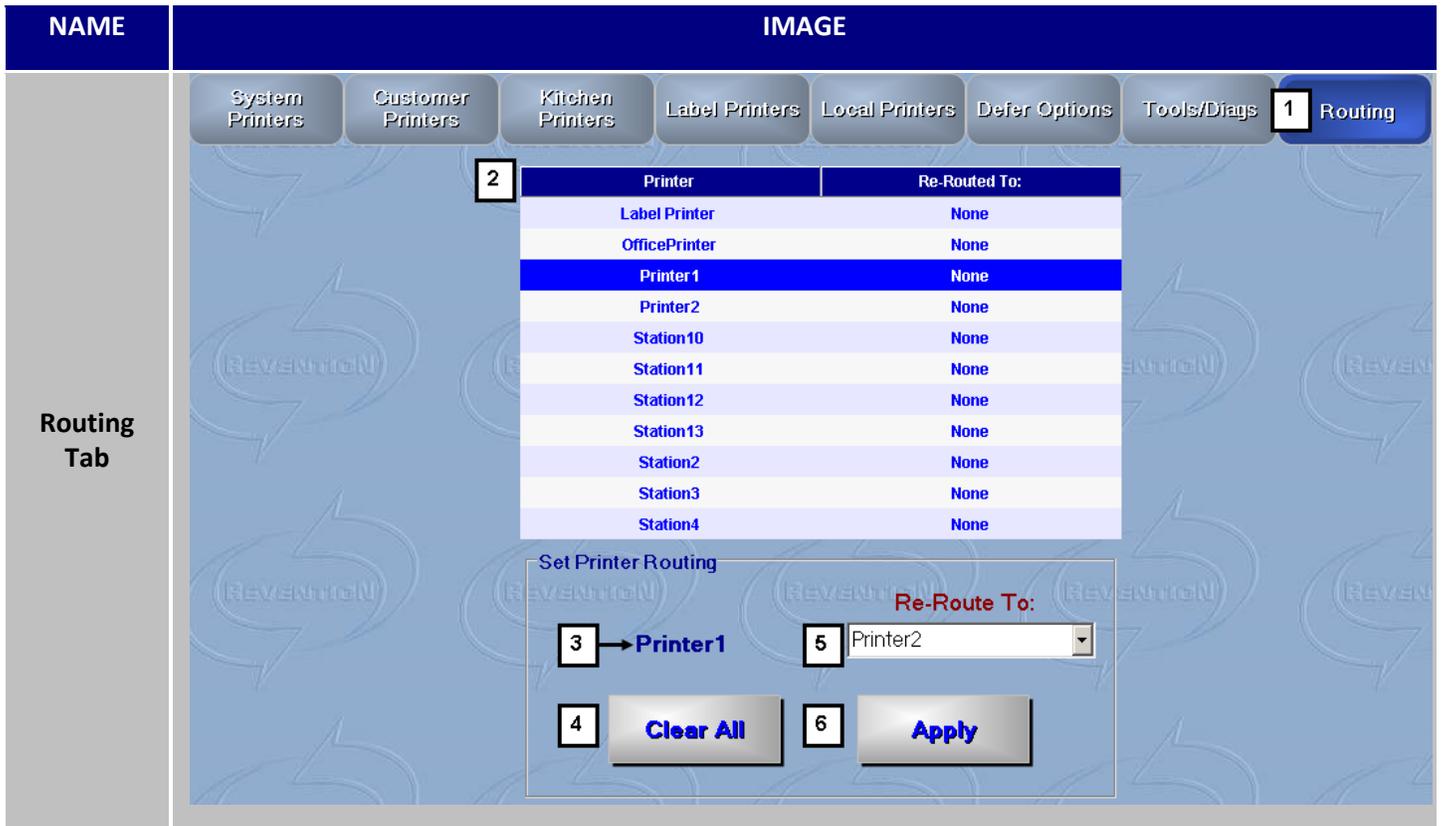
Tools and Diagnostics offer several basic Windows printer functions to prevent a standard user from having to exit the *HungerRush* program.



#	NAME	IMAGE	DESCRIPTION
1	Tools/Diags		To access the different options and settings, click on the Tools/Diags Tab .
2	Restart Printer Service		Restart Printer Service will stop and start the <i>HungerRush</i> Printer Service found under Windows Services. This may be necessary when trouble shooting a printer.
3	Add Windows Printer		Add Windows Printer initiates the Windows Add Printer set up dialog box.
4	Set Default Windows Printer		Set Default Windows Printer allows the Windows Printer configuration to be updated from within <i>HungerRush</i> . This is helpful when running reports from within the <i>HungerRush</i> program. If the windows default printer is changed to a receipt printer, the reports appear on a receipt format as opposed to the correct 8.5 X 11 format. This setting is controlled by workstation.

Routing

Routing is used to temporarily route a printer to another printer. This would be necessary if one printer failed. This is also helpful if you open an additional section of the kitchen during peak operational times.



#	NAME	IMAGE	DESCRIPTION
1	Routing Tab		To access the different options and settings, click on the Tools/Diags Tab .
2	Printer Re-Route Table		This table shows any active printer re-routes that have been defined.
3	Set Printer Routing Selected Printer		The printer displayed is the printer currently highlighted on the Printer Re-Route Table.

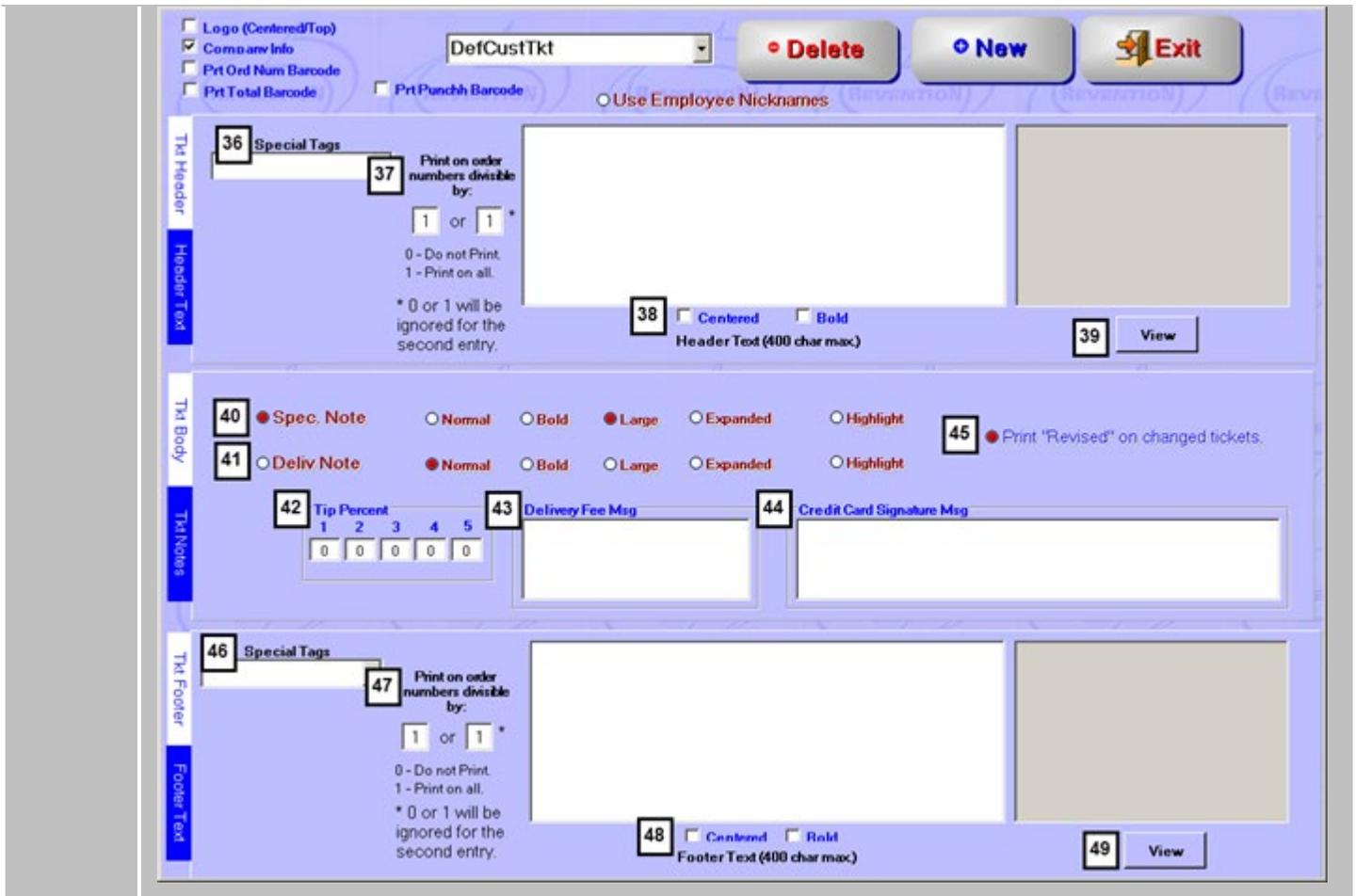
Routing continued...

4	Re-Route To		Re-Route To printer can be selected by using the drop down arrow.
5	Clear All		Clear All will clear all active printer re-route settings.
6	Apply		Apply allows you to apply the setting you just configured.

Ticket Format

HungerRush allows unlimited ticket formats to be created to best suit your operational needs. Each ticket format will be linked to a specific printer and type of receipt.

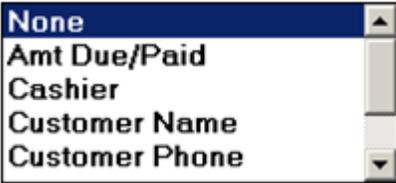
NAME	IMAGE
<p>Ticket Format Config Screen</p>	<p>The screenshot shows a configuration interface for a ticket format. It includes sections for: <ul style="list-style-type: none"> Buttons: 1 (Dropdown menu), 2 (Delete), 3 (New), 4 (Exit). Options: 5 (Logo), 6 (Company Info), 7 (Barcode), 8 (Barcode), 9 (Barcode), 10 (Employee Nicknames). TKT Header: 11 (Section), 12 (Highlight), 13 (Normal/Bold/Large/Expanded), 14 (Ln Before/After), 15 (Order #/Number), 16 (Order Type). TKT Body: 17 (Cust. Info), 18 (Name Only), 19 (Normal/Bold/Large/Expanded), 20 (Highlight), 21 (Order Count), 22 (New Cust.), 23 (Items), 24 (Indent), 25 (Mod/Pref), 26 (Highlight No-Mods), 27 (Highlight Delivery Reminders), 28 (Menu Defined Item Highlight), 29 (Menu Defined Pref Highlight), 30 (Highlight Extras), 31 (Highlight Notes), 32 (Item Separator), 33 (Half/Half Columns), 34 (Width). TKT Footer: 35 (Section), 36 (Highlight), 37 (Normal/Bold/Large/Expanded), 38 (Ln Before/After), 39 (Customer Name/Phone), 40 (None), 41 (None), 42 (Amt Due/Paid). </p>

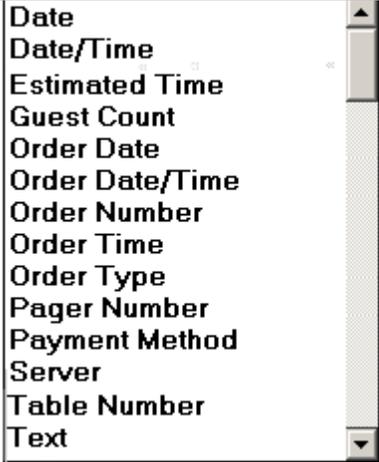


#	NAME	IMAGE	DESCRIPTION
1	Ticket Format Name		A ticket format can be modified by selecting the Ticket Format Name from the drop down menu. To create a new ticket, format select New and type in new unique ticket format name.
2	Delete		Delete allows you to delete the Ticket Format currently selected. The system will not allow a ticket format to be deleted if it is in use in by a printer.
3	New		Select New to create a new ticket format.

4	Exit		<p>Select Exit to exit the Ticket Format configuration screen.</p>
5	Logo	<input checked="" type="checkbox"/> Logo (Centered/Top)	<p>Logo option will print logo at the top center of the receipt. Logo should not be used on a kitchen prep ticket format. The printer must be flashed with the logo for it to appear on the printed receipt.</p>
6	Company Info	<input checked="" type="checkbox"/> Company Info	<p>Company Info option will display company information populated under Business Info within Config settings.</p>
7	Prt Ord Num Barcode	<input type="checkbox"/> Prt Ord Num Barcode	<p>Prt Ord Num Barcode displays a barcode at the bottom of the receipt. The barcode represents the order number. The purpose is to allow the order to be recalled more quickly with a barcode scanner.</p>
8	Prt Total Barcode	<input type="checkbox"/> Prt Total Barcode	<p>Prt Total Barcode displays the Total Order Amount in barcode form at the bottom of the receipt.</p>
9	Prt Punchh Barcode	<input type="checkbox"/> Prt Punchh Barcode	<p>Prt Punchh Barcode is an option used when integrating with Punchh Loyalty solution. The Punchh barcode will print at the bottom of the order and can be scanned by the Punchh app to earn points.</p>
10	Use Employee Nicknames	<input type="radio"/> Use Employee Nicknames <input type="text" value="Remy"/> <input type="text"/>	<p>Use Employee Nicknames option will display the employee nickname defined in their employee profile instead of their first name and last initial. An employee name will be displayed when the Employee field or Server field are configured to appear.</p> <p><i>*Having this enabled will also cause HungerRush to use the Nicknames on Credit Card Merchant copies. If the Nickname is blank, the merchant copy will also display a blank for the cashier/server's name.</i></p>

Ticket Format continued...

11	Ticket Header		<p>The Ticket Header describes the top section of the printed receipt. The ticket is comprised of three columns and three rows. The Header Text describes the top section of the printed receipt. The ticket is comprised of three columns and three rows.</p>
12	Highlight		<p>Highlight option will highlight the entire row of information on the printed receipt. If the printer is thermal, the highlight will appear in reverse color black highlight with white text. If the printer is impact, the highlight will appear in red text.</p>
13	Font Style		<p>Font Style can be selected to modify the font of the entire row.</p>
14	Ln Before & Ln After		<p>Ln Before allows you to define blank space before the row of text and Ln After allows you to define blank space after the row of text.</p>
15	Display Fields		<ul style="list-style-type: none"> • Data field will be empty when None is selected. • Amount Due/Paid will show how much is due for the order or it will show Paid in Full. • Cashier will show the employee name of the Cashier that tendered the order. It will also be the name of the user that placed the order if the order has not been tendered. • If present on the order, the Customer Name will appear. If no Customer has been selected, this area would be blank.

15	Display Fields	continued...	<ul style="list-style-type: none"> If present on the order, the Customer Phone will appear. If no Customer has been selected, this area would be blank. <p>Date will show current business date.</p> <p>Date/Time will show current calendar date and time.</p> <p>Estimated Time is the estimated order time based on the defined time within the Order Type properties.</p> <p>Guest Count displays the guest count entered by the employee when the order is taken.</p> <p>Order Number is a consecutive number generated for each order. An order number will not duplicate during the same business day.</p> <p>Order Time is the time in which the order was first saved or sent to the kitchen.</p>
			<p>Order Number is a consecutive number generated for each order. An order number will not duplicate during the same business day.</p> <p>Order Time is the time in which the order was first saved or sent to the kitchen.</p> <p>Order Type is the order type selected by the employee when the order is first entered.</p> <p>Pager Number can also be a table tent number.</p> <p>Payment Method is the method of payment selected for a Delivery order or the payment method used when the order is tendered.</p> <p>Server is the employee name of the Server.</p>

15	Display Fields	<p style="text-align: center;">continued...</p> 	<p>Table Number is the table number entered by the server when the order is taken.</p> <p>Text allows free-form text to be entered on the receipt. This message would be a static message that would not change.</p> <ul style="list-style-type: none"> • Time is the current time of day when the receipt is printed. • User is the name of the employee that initiated the printed receipt.
16	Columns		<p>Each row consists of three Columns. The data displayed can be configured for each column. Use the drop down arrow to select the data field you wish to display. The field above the drop down selection can be used for free-form text. Example: The data you choose to display is the Order Number. You may choose to add Ord#: to the free-form text as a prefix to the Order Number data being displayed on the receipt.</p>
17	Cust. Info		<p>When selected, Cust. Info will show the customer information assigned to the order. This option is typically used for Delivery and To Go type orders.</p>

18	Name Only	<input type="radio"/> Name Only	Name Only indicates when Cust. Info is printed only the Name will appear. This is recommended for a Pick Up order customer receipt to prevent the customer address from appearing.
19	Cust. Info/Name Only Text Size	<input type="radio"/> Normal <input type="radio"/> Bold <input checked="" type="radio"/> Large <input type="radio"/> Expan	Cust. Info/Name Only Text Size can be selected to modify the font of the size of the customer information.

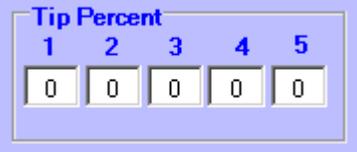
Ticket Format continued...

20	Cust. Info/Name Only Highlight	<input type="radio"/> Highlight	Cust. Info/Name Only Text Size Highlight option will highlight customer's information or Name on the printed receipt. If the printer is thermal, the highlight will appear in reverse color black highlight with white text. If the printer is an impact model, the highlight will appear in red text.
21	Order Count	<input type="radio"/> Order Count	Order Count will show the number of orders the customer has historically. This lets the employees know how many times the customer has ordered.
22	New Cust.	<input type="radio"/> New Cust.	New Cust option will show that the Customer is New if they have never ordered from the location before.
23	Ticket Body/ Ticket Notes	Tkt Body Tkt Notes	Ticket Body represents the middle section of the printed receipt that includes the order details. Ticket Notes section displays additional ticket format options including Tip Percent settings, Delivery Fee Message and Credit Card Signature Message.
24	Items	Items Indent 0	Items is the section where menu items are printed. Your options include Indentation, Ln Before and After, Font Style and Highlight.
25	Mods/ Prefs	Mods/Prefs Indent 3	Mods/Prefs is the section where you define how you want the Modifiers and Preferences of an Item to be printed on the receipt. Your options include Indentation, Ln Before and After, Font Style and Highlight.
26	Highlight No- Mods	<input type="radio"/> Highlight No-Mods	Highlight No-Mods will highlight any preselected modifiers that have been removed from the items and will appear as No 'Modifier.'
27	Highlight Delivery Reminders	<input checked="" type="radio"/> Highlight Delivery Reminders	Highlight Delivery Reminder will display the delivery reminder in a highlighted font.
28	Menu Defined Item Highlight	<input type="radio"/> Menu Defined Item Highlight	Menu Defined Item Highlight will highlight any marked items to be highlighted within the menu editor.

Ticket Format continued...

29	Menu Defined Pref Highlight	<input type="radio"/> <u>Menu Defined Pref Highlight</u>	Menu Defined Pref Highlight will highlight any Preferences marked to be highlighted within the menu editor.
30	Highlight Extras	<input type="radio"/> Highlight Extras	Highlight Extras will highlight any preselected modifier of an item that has been marked with Extra.
31	Highlight Notes	<input type="radio"/> Highlight Notes	Highlight Notes will highlight all Item Notes added to an item.
32	Item Separator	<input type="radio"/> Item Separator	Item Separator separates each item with a horizontal line.
33	Half/Half Columns	<input type="radio"/> Half/Half Columns	Half/Half Columns will display an Item that has half and half modifiers with a vertical line separating half 1 and half 2 of the item modifiers.
34	Receipt Width	<div style="border: 1px solid black; padding: 5px; width: fit-content;"> <p style="text-align: center; margin: 0;">Width</p> <input style="width: 60px; text-align: center;" type="text" value="42"/> </div>	Receipt Width determines the maximum amount of space allocated to a printer lengthwise. Thermal printers should be set to 42 and impact printers should operate at 38.
35	Tkt Footer/ Footer Text	<div style="display: flex; justify-content: space-around; border: 1px solid black; padding: 5px;"> <div style="background-color: #000080; color: white; padding: 5px;">Tkt Footer</div> <div style="border: 1px solid black; padding: 5px;">Footer Text</div> </div>	Ticket Body indicates the middle section of the printed receipt that includes the order details. Ticket Notes section displays additional ticket format options including Tip Percent settings, Delivery Fee Message and Credit Card Signature Message.
36	Header Text Special Tags	<div style="border: 1px solid black; padding: 10px; margin-bottom: 10px;"> <p style="text-align: center; margin: 0;">Special Tags</p> <div style="border: 1px solid black; padding: 2px; margin-bottom: 5px;">Business Date + n ▾</div> <p style="text-align: center; margin: 0;">&BDATE+n</p> <p style="text-align: center; margin: 0; color: blue;">Adds n days to todays business date, where n is a numeric value</p> </div> <div style="border: 1px solid black; padding: 5px; margin-top: 10px;"> <p style="font-size: small; margin: 0;">Thank you for joining us today! This receipt can be redeemed for a free appetizer before &BDATE+5. ←</p> </div>	<p>Header Text Special Tags are used to define specific fields to display within the message. When a field is selected from the drop down list, the tag used in the message is displayed. <u>Example:</u> The tag for Business Date + n is &BDATE+n. Tags should be entered in all capitals and no spaces.</p> <p>The Text Entered for the header file provided.</p>

		<p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before 12/09/2013.</p>	The Receipt Results that appear
37	<p>Header Text</p> <p>Print Text Based on Order Number</p>	<p>Print on order numbers divisible by:</p> <p><input type="text" value="1"/> or <input type="text" value="1"/> *</p> <p>0 - Do not Print. 1 - Print on all.</p> <p>* 0 or 1 will be ignored for the second entry.</p> <p>continued...</p> <p>Print on order numbers divisible by:</p> <p><input type="text" value="10"/> or <input type="text" value="1"/> *</p>	<p>Header Text Print on order numbers divisible by: allows the header or footer text to appear to print randomly on receipts.</p> <p><u>Example:</u> If you want the message to print on every tenth ticket, you would enter 10 and leave the second entry at 1.</p>
38	<p>Header Text</p> <p>Centered / Bold</p>	<p><input type="checkbox"/> Centered <input type="checkbox"/> Bold</p> <p>Header Text (400 char max)</p> <div style="border: 1px solid black; padding: 5px; margin: 10px 0;"> <p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before &BDATE+5.</p> </div> <p><input checked="" type="checkbox"/> Centered <input checked="" type="checkbox"/> Bold</p> <p>Header Text (400 char max)</p>	<p>Centered and Bold option will translate to the printed receipt or within the View window,</p>
39	<p>View</p>	<div style="border: 1px solid black; padding: 10px; text-align: center;"> <p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before 12/09/2013.</p> </div> <p style="text-align: center;"><input type="button" value="View"/></p>	<p>View displays the message in the manner in which it will appear on the receipt.</p>
40	<p>Tkt Notes</p>	<p> Spec. Note</p>	<p>Tkt. Notes Spec. Notes denotes whether or not the Special Notes connected to a customer are</p>

	Spec. Note	<input type="radio"/> Normal <input type="radio"/> Bold <input checked="" type="radio"/> Large <input type="radio"/> Expanded <input type="radio"/> Highlight	<p>displayed on this ticket type. A filled in red bubble indicates the choice has been selected and active. The size of the font is controlled by the following size choices and the option to highlight the note is controlled by clicking the Highlight bubble.</p>
41	Tkt Notes Deliv Note	<input type="radio"/> Deliv Note <input type="radio"/> Normal <input type="radio"/> Bold <input checked="" type="radio"/> Large <input type="radio"/> Expanded <input type="radio"/> Highlight	<p>Tkt. Notes Deliv Notes denotes whether or not the Delivery Notes connected to a customer are displayed on this ticket type. A filled in red bubble indicates the choice has been selected and active. The size of the font is controlled by the following size choices and the option to highlight the note is controlled by clicking the Highlight bubble. This option is most commonly selected for the driver's delivery ticket, so the drivers are provided with the pertinent information.</p>
42	Tip Percent Suggestion		<p>Tip Percent will show the recommended tip percent based on the order total. Up to 5 percentages can be entered, but 3 is the recommended amount.</p>
43	Delivery Fee Msg		<p>Delivery Fee Msg is free form text. Example: Please note Delivery Fee is not part of gratuity.</p>
44	Credit Card Signature Msg		<p>Credit Card Signature Msg will appear just above the signature line. <u>Example:</u> Card member acknowledges receipt of goods and/or services in the amount of the total shown heron. Card member agrees to perform the obligations set forth by card member's agreement with issuer.</p>
45	Print Revised	<input checked="" type="radio"/> Print "Revised" on changed tickets.	<p>Clicking Print Revised on changed tickets will cause the 'Revised' header to be printed on a Kitchen ticket that has been modified.</p>

Ticket Format continued...

<p>46</p>	<p>Footer Text Special Tags</p>	<div style="border: 1px solid black; padding: 5px; background-color: #e6f2ff;"> <p>Special Tags</p> <p>Business Date + n ▼</p> <p>&BDATE+n</p> <p>Adds n days to todays business date, where n is a numeric value</p> </div> <p>Thank you for joining us today! This receipt can be redeemed a free appetizer before &BDATE+5. ←</p> <div style="border: 1px solid black; padding: 10px; text-align: center; margin-top: 10px;"> <p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before 12/09/2013.</p> </div>	<p>Footer Text Special Tags are used to determine specific fields to display within the message. When a field is selected from the drop down, a list of the tags used is displayed. <u>Example:</u> The tag for Business Date + n is &BDATE+n. Tags should be entered in all capitals and no spaces.</p> <p>The Text Entered for the Footer file provided.</p> <p>The Receipt Results that appear</p>
<p>47</p>	<p>Footer Text Print Text Based on Order Number</p>	<div style="border: 1px solid black; padding: 5px; background-color: #e6f2ff;"> <p>Print on order numbers divisible by:</p> <p><input type="text" value="1"/> or <input type="text" value="1"/> *</p> <p>0 - Do not Print. 1 - Print on all.</p> <p>* 0 or 1 will be ignored for the second entry.</p> </div> <div style="border: 1px solid black; padding: 5px; background-color: #e6f2ff; margin-top: 10px;"> <p>Print on order numbers divisible by:</p> <p><input type="text" value="10"/> or <input type="text" value="1"/> *</p> </div>	<p>Footer Text Print on order numbers divisible by: allows the header or footer text to appear to print randomly on receipts.</p> <p><u>Example:</u> If you want the message to print on every tenth ticket you will enter 10 and leave the second entry at 1.</p>
<p>48</p>	<p>Footer Text Centered / Bold</p>	<div style="border: 1px solid black; padding: 5px; background-color: #e6f2ff;"> <p><input type="checkbox"/> Centered <input type="checkbox"/> Bold</p> <p>Header Text (400 char max)</p> </div>	<p>Centered and Bold option will translate to the printed receipt or within the View window.</p>

		<p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before &BDATE+5.</p> <p><input checked="" type="checkbox"/> Centered <input checked="" type="checkbox"/> Bold</p> <p>Header Text (400 char max)</p>	
49	<p>Footer Text View</p>	<p>Thank you for joining us today! This receipt can be redeemed for a free appetizer before 12/09/2013.</p> <p>View</p>	<p>Footer Text View displays the message in the manner in which it will appear on the Tkt Footer of the receipt.</p>

Sample Tickets Formats

Customer Receipt

NAME	IMAGE																
Customer Receipt	 <p>Business Information</p> <p>The Garlic Knot 7727 W. 92nd Ave Phone:303-422-7333 www.garlicknotpizza.com</p> <p>Order Type: Dine In</p> <p>Date/Time: 01/02/2013 4:49 AM</p> <p>Guest Count: Guest#1</p> <p>Table Number: Tbl#25</p> <table border="0"> <tr> <td>1 Garlic Knots</td> <td>2.95</td> </tr> <tr> <td>1 Slice Neapolitan Pizza</td> <td>2.25</td> </tr> <tr> <td>1 House Salad</td> <td>3.95</td> </tr> <tr> <td> Bleu Cheese</td> <td></td> </tr> <tr> <td>1 Three Cheese Zone</td> <td>5.95</td> </tr> </table> <p>-----</p> <table border="0"> <tr> <td>Subtotal</td> <td>15.10</td> </tr> <tr> <td>Tax</td> <td>1.25</td> </tr> <tr> <td>Total</td> <td>16.35</td> </tr> </table> <p>User: Empl:Training</p> <p>Amt Due/Paid: Amount Due 16.35</p>	1 Garlic Knots	2.95	1 Slice Neapolitan Pizza	2.25	1 House Salad	3.95	Bleu Cheese		1 Three Cheese Zone	5.95	Subtotal	15.10	Tax	1.25	Total	16.35
1 Garlic Knots	2.95																
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Bleu Cheese																	
1 Three Cheese Zone	5.95																
Subtotal	15.10																
Tax	1.25																
Total	16.35																

Sample Tickets Format continued...

Dispatch Receipt

NAME	IMAGE																		
<p>Dispatch Receipt</p>	<p>LOGO ← Logo Must Be Loaded to Printer</p> <p>User → Delivery ← Order Type</p> <p>Empl: Training E. 01/02/2013 4:31 AM Date/Time →</p> <p>TEST CUSTOMER 100 S SHADLEY CT HOUSTON 77777 ← Customer Info 888-888-8888</p> <hr/> <table border="0"> <tr> <td>1 Garlic Knots</td> <td>2.95</td> </tr> <tr> <td>1 Slice Neapolitan Pizza</td> <td>2.25</td> </tr> <tr> <td>1 House Salad</td> <td>3.95</td> </tr> <tr> <td> Bleu Cheese</td> <td></td> </tr> <tr> <td>1 Three Cheese Zone</td> <td>5.95</td> </tr> </table> <table border="0"> <tr> <td>Subtotal</td> <td>15.10</td> </tr> <tr> <td>Tax</td> <td>1.25</td> </tr> <tr> <td>Delivery Fee</td> <td>1.00</td> </tr> <tr> <td>Total</td> <td>17.35</td> </tr> </table> <p>AmtDue/ Paid → Amount Due 17.35</p> <p>Order Number → Ord #3</p>	1 Garlic Knots	2.95	1 Slice Neapolitan Pizza	2.25	1 House Salad	3.95	Bleu Cheese		1 Three Cheese Zone	5.95	Subtotal	15.10	Tax	1.25	Delivery Fee	1.00	Total	17.35
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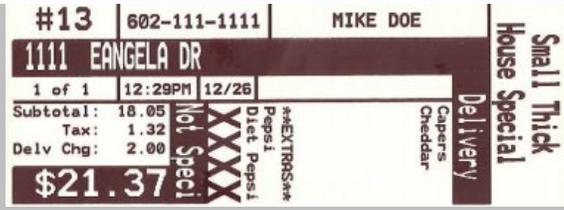
Sample Tickets Format continued...

Kitchen Preparation Ticket

NAME	IMAGE
Kitchen Preparation	 <p>Reprint appears when order is reprinted</p> <p>***** REPRINT *****</p> <p>Order Type → Dine In</p> <p>User → Emp1:Training Order Number → Ord #3</p> <p>01/02/2013 4:31 AM</p> <p>→ Date/Time</p> <p>1 Slice Neapolitan Pizza</p> <p>1 Three Cheese Zone</p> <p>Table Number → Tb1#25</p> <p>Amt Due/Paid → Amount Due 16.35</p>

Sample Tickets Format continued...

Label Printer Formats

NAME	IMAGE	DESCRIPTION
Standard		Standard Label Format, Item information presented in manner best suited for boxes being held in a vertical position.
No Totals		Standard Label Format without Totals
No Totals, No Extras		Standard Label Format without Totals and Extras
No Extras		Standard Label Format without Extras

Sample Tickets Format continued...

Custom Horizontal	<table border="1"> <tr> <td>#1</td> <td>501-111-2222</td> <td>JANE DOE</td> <td>3 of 3</td> </tr> <tr> <td>14 Thin Crust Cheese</td> <td>Original R Jalapenos Sausage Bacon</td> <td></td> <td></td> </tr> </table>	#1	501-111-2222	JANE DOE	3 of 3	14 Thin Crust Cheese	Original R Jalapenos Sausage Bacon			Custom Horizontal Format
	#1	501-111-2222	JANE DOE	3 of 3						
	14 Thin Crust Cheese	Original R Jalapenos Sausage Bacon								
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Custom Horizontal with Order Type	<table border="1"> <tr> <td>#1</td> <td>501-111-2222</td> <td>JANE DOE</td> <td>3 of 3</td> </tr> <tr> <td>Delivery 14 Thin Crust Cheese</td> <td>Original R Jalapenos Sausage Bacon</td> <td></td> <td></td> </tr> </table>	#1	501-111-2222	JANE DOE	3 of 3	Delivery 14 Thin Crust Cheese	Original R Jalapenos Sausage Bacon			Custom Horizontal Format with Order Type
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#1	501-111-2222	JANE DOE	1 of 3							
Delivery 14 Thin Crust Cheese	Original R Jalapenos Sausage Bacon									

Sample Tickets Format continued...

<p>Custom Horizontal with Address</p>	<p>#1 3 of 3 501-111-2222 JANE DOE</p>		
	<p>12000 WESTHEIMER RD</p>		
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 33%; padding: 5px;">14 Thin Crust Cheese</td> <td style="width: 33%; padding: 5px;">Original R Jalapenos Sausage</td> <td style="width: 33%; padding: 5px;">Bacon</td> </tr> </table>	14 Thin Crust Cheese	Original R Jalapenos Sausage
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14 Thin Crust Cheese	Original R Jalapenos Sausage	Bacon	

Custom Horizontal Format with Address, no Order Type

Kitchen Display System

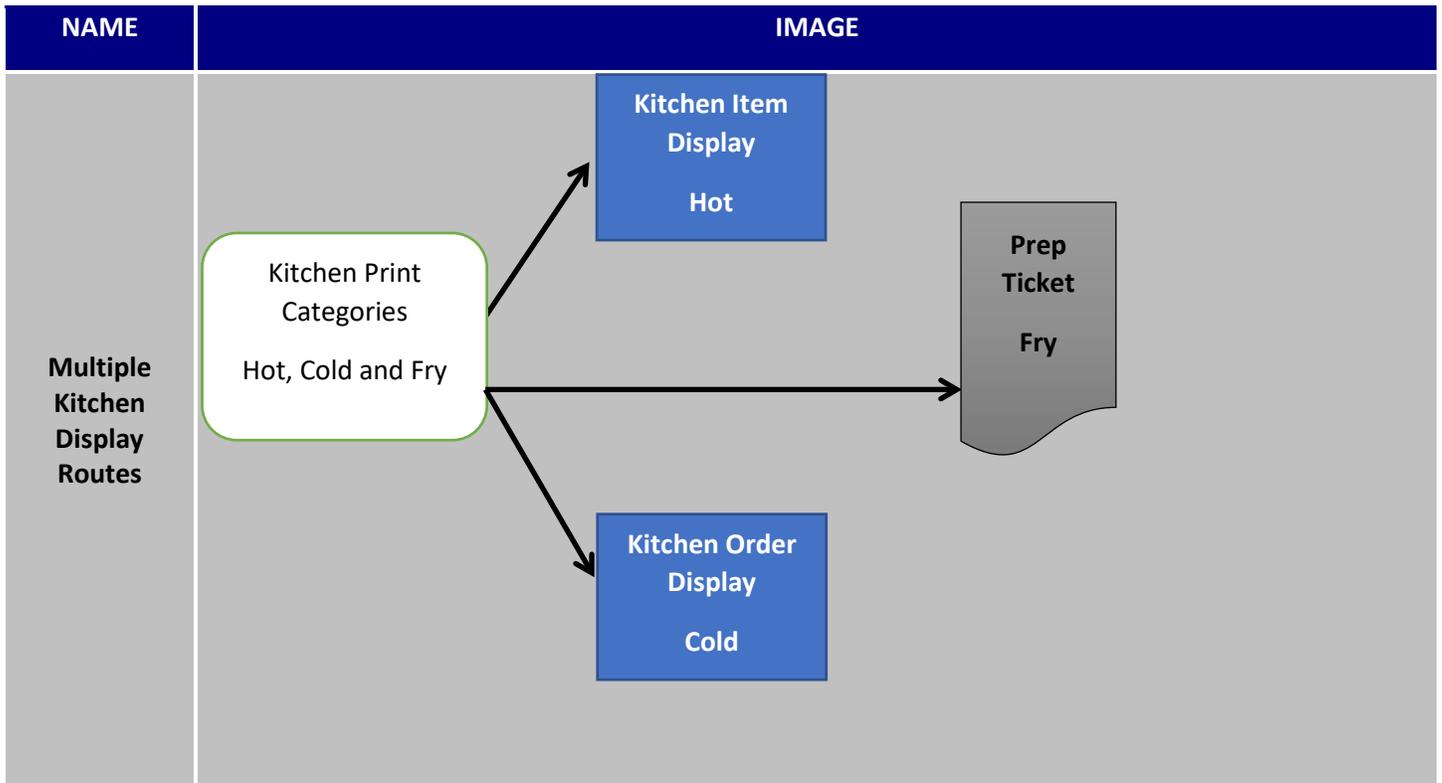
HungerRush offers two different layouts for kitchen display monitors, Kitchen Order Display (Make Order) and Kitchen Item Display (Make Item). Kitchen Order Display will show all items with related modifiers and preferences in an order format. The entire order will be bumped, as opposed to individual item bumping. Kitchen Item Display will show each menu item with related modifiers and preferences on a horizontal line. Each item must be bumped separately. Kitchen Display monitors are used in place of kitchen preparation tickets to improve efficiencies and save on paper resources.

Kitchen Order Display Layout

NAME	IMAGE																																																																																											
<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <p>1 Order #291 16:20 Drive Thru Revention</p> <p>6" BLT Sub Mayonnaise</p> <p>12" Tuna Salad Sub **Cut in 3</p> <p>Tomato Cheese</p> <p>Club Combo Wrap NO Mayonnaise Italian Vinaigrette</p> </div> <div style="width: 30%;"> <p>↑↑↑↑↑↑↑↑</p> <p>Chicken Tenders Sandwic</p> <p>Potato Wedges</p> <p>4 Order #294 6:18 Counter Revention</p> <p>6" Ham and Cheese Sub Lettuce Tomato Pepperoni</p> <p>6" Meatball Sub</p> <p>Club Combo Wrap NO Ham 2X Mayonnaise</p> <p>5 Order #295 5:46 Drive Thru Revention</p> <p>Grilled Chicken Wrap Honey Dijon NO Provolone LT Black Olives</p> <p>6 Order #296 4:51 Counter Revention</p> <p>Italian Wrap 2X Bacon LT Mayonnaise</p> </div> <div style="width: 30%;"> <p>7 Order #297 3:03 Counter Revention</p> <p>6" Turkey and Cheese St Lettuce Tomato Mayonnaise</p> <p>Taco Wrap LT Onions</p> <p>8 Order #298 2:44 Drive Thru Revention</p> <p>Italian Wrap</p> <p>Club Combo Wrap</p> <p>Grilled Chicken Wrap Asiago Caesar</p> <p>9 Order #299 1:58 Drive Thru Revention</p> <p>6" BLT Sub NO Tomato 2X Mayonnaise Potato Cheese Bites</p> <p>Order #300 1:26 Counter Revention</p> <p>12" Ham and Cheese Sub Mustard Turkey Club Wrap</p> </div> <div style="width: 10%; text-align: right;"> <p>Order #301 1:06 Counter Revention</p> <p>6" BBQ Chicken Sub Cheese Mayonnaise</p> </div> </div>	<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <p>2 Order #292 12:56 Drive Thru Revention</p> <p>6" Turkey and Cheese St Lettuce Mayonnaise Mustard</p> <p>6" Veggie Sub Cheese</p> <p>Grilled Chicken Wrap Asiago Caesar</p> </div> <div style="width: 30%;"> <p>3 Order #293 12:04 Counter Revention</p> <p>6" Cold Cut Combo NO Salami Cheese Mayonnaise</p> <p>Grilled Chicken Wrap Chipotle Ranch</p> </div> </div>	<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <p>↓ ↓ ↓ ↓ ↓ ↓ ↓ ↓</p> </div> <div style="width: 30%; text-align: right;"> <p>11:42 AM Press ENTER to Exit</p> </div> </div>																																																																																										
Kitchen Item Display Layout	<table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #003366; color: white;"> <th style="width: 5%;">Item #</th> <th style="width: 5%;">Tbl #</th> <th style="width: 5%;">Qty</th> <th style="width: 45%;">Item</th> <th style="width: 15%;">Time</th> <th style="width: 20%;">Order Type</th> </tr> </thead> <tbody> <tr style="background-color: #cccccc;"> <td colspan="6"> <div style="display: flex; justify-content: space-between; font-weight: bold; color: white;"> Boneless 21 Wings 50 Burg 2 Fries 3 Wedges 4 Brd Tndr 15 </div> </td> </tr> <tr> <td>1</td> <td>132</td> <td>1</td> <td>Blacknd Chx for salad</td> <td>8:18</td> <td>Dine In</td> </tr> <tr> <td>2</td> <td>113</td> <td>1</td> <td>O Rings</td> <td>7:17</td> <td>Dine In</td> </tr> <tr> <td>3</td> <td>221</td> <td>1</td> <td>BNLS Med</td> <td>6:13</td> <td>Dine In</td> </tr> <tr> <td>4</td> <td>221</td> <td>1</td> <td>Chzbrgr Slammers</td> <td>5:43</td> <td>Dine In</td> </tr> <tr> <td>5</td> <td>234</td> <td>1</td> <td>Black & Bleu Burger</td> <td>4:20</td> <td>Dine In</td> </tr> <tr> <td>6</td> <td>132</td> <td>1</td> <td>Med Wings</td> <td>4:18</td> <td>Dine In</td> </tr> <tr> <td>7</td> <td>234</td> <td>1</td> <td>Juicy Steak Burger</td> <td>3:50</td> <td>Dine In</td> </tr> <tr> <td>8</td> <td>221</td> <td>1</td> <td>Bask Wedges</td> <td>3:43</td> <td>Dine In</td> </tr> <tr> <td>9</td> <td>113</td> <td>1</td> <td>6 Chicken Tenders</td> <td>3:17</td> <td>Dine In</td> </tr> <tr> <td></td> <td>113</td> <td>1</td> <td>6 Chicken Tenders</td> <td>3:17</td> <td>Dine In</td> </tr> <tr> <td></td> <td>221</td> <td>1</td> <td>Potato Wedges</td> <td>3:13</td> <td>Dine In</td> </tr> <tr> <td></td> <td>113</td> <td>1</td> <td>Jerk Chicken Sandwich</td> <td>1:47</td> <td>Dine In</td> </tr> <tr> <td></td> <td>132</td> <td>1</td> <td>Chicken Salad</td> <td>:18</td> <td>Dine In</td> </tr> </tbody> </table>	Item #	Tbl #	Qty	Item	Time	Order Type	<div style="display: flex; justify-content: space-between; font-weight: bold; color: white;"> Boneless 21 Wings 50 Burg 2 Fries 3 Wedges 4 Brd Tndr 15 </div>						1	132	1	Blacknd Chx for salad	8:18	Dine In	2	113	1	O Rings	7:17	Dine In	3	221	1	BNLS Med	6:13	Dine In	4	221	1	Chzbrgr Slammers	5:43	Dine In	5	234	1	Black & Bleu Burger	4:20	Dine In	6	132	1	Med Wings	4:18	Dine In	7	234	1	Juicy Steak Burger	3:50	Dine In	8	221	1	Bask Wedges	3:43	Dine In	9	113	1	6 Chicken Tenders	3:17	Dine In		113	1	6 Chicken Tenders	3:17	Dine In		221	1	Potato Wedges	3:13	Dine In		113	1	Jerk Chicken Sandwich	1:47	Dine In		132	1	Chicken Salad	:18	Dine In	<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"></div> <div style="width: 30%; text-align: right;"> <p>5:16 PM Press ENTER to Exit</p> </div> </div>
Item #	Tbl #	Qty	Item	Time	Order Type																																																																																							
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Using Multiple Kitchen Displays

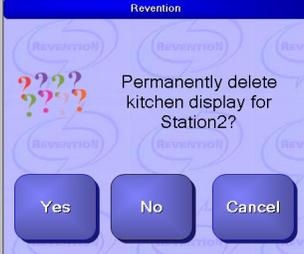
Multiple kitchen display monitors and printers can be used to route items to different areas of the kitchen. The example below shows three individual kitchen print categories, Hot, Cold, and Fry that would be assigned to menu items within the menu editor. The Hot category will display on the Kitchen Item Display, the Cold category will display on the Kitchen Order Display and the Fry category will be assigned to a kitchen printer that shows the Fry items.



Kitchen Display Configuration

NAME	IMAGE
Kitchen Display Configuration	

#	NAME	IMAGE	DESCRIPTION									
1	Active Kitchen Displays	<table border="1"> <thead> <tr> <th>Computer</th> <th>Unit</th> <th>Active?</th> </tr> </thead> <tbody> <tr> <td>Station1</td> <td>Order</td> <td>Yes</td> </tr> <tr> <td>Station2</td> <td>Item</td> <td>Yes</td> </tr> </tbody> </table>	Computer	Unit	Active?	Station1	Order	Yes	Station2	Item	Yes	When the Kitchen Display Configuration is selected, the first screen shows current Kitchen Displays defined.
Computer	Unit	Active?										
Station1	Order	Yes										
Station2	Item	Yes										
2	Delete		To Delete an existing Kitchen Display highlight the Computer Name and select Delete. A message will appear to confirm the deletion.									

			
3	Edit		To Edit the properties of an existing Kitchen Display highlight the Computer Name and select Edit.
4	New Item Display		To create a new kitchen display by item, select New Item Display button.
5	New Order Display		To create a new kitchen display by order, select New Order Display button.
6	Exit		Press Exit to return to the main navigation screen.

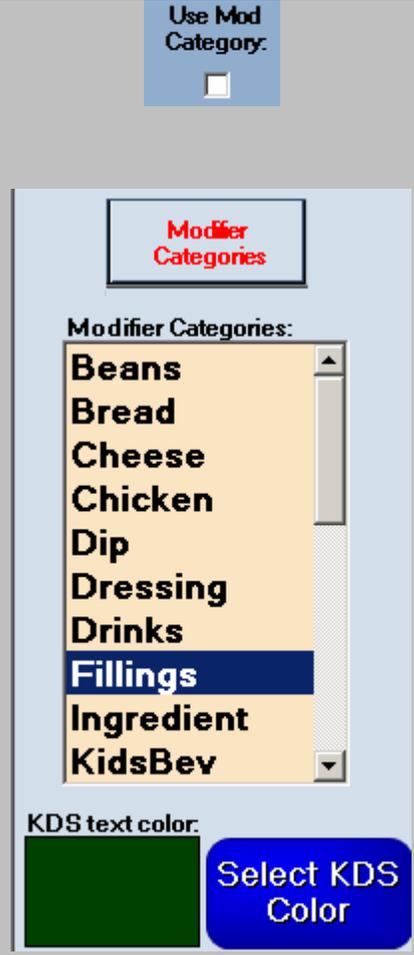
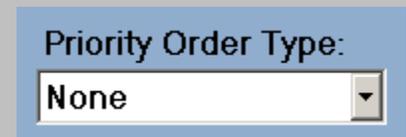
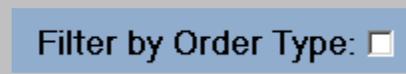
Kitchen Order Display

NAME	IMAGE
Kitchen Order Display	
	1 → Computer Name: Station8
	2 → Text Size: Large
	3 → Item Color: Black
	4 → Note Color: Red
	5 → Preference Color: Green
	6 → Modifier Color: Blue
	7 → NO Modifier Color: Red
	8 → Extra Modifier Color: Black
	9 → Caution Minutes: ↑ 10 ↓
	10 → Warning Minutes: ↑ 20 ↓
	11 → Recall Minutes: ↑ 15 ↓
	12 → Active?: <input checked="" type="checkbox"/>
	13 → Use Original Time: <input type="checkbox"/>
	14 → Additional Display (separate stage): <input checked="" type="checkbox"/>
	15 → Available Order Types
	16 → Use Mod Category: <input type="checkbox"/>
	17 → Priority Order Type: None
	18 → Filter by Order Type: <input checked="" type="checkbox"/>
	19 → Max Orders: ↑ 20 ↓
	20 → Show Computer Name: <input checked="" type="checkbox"/>
	21 → Show Customer Info: <input checked="" type="checkbox"/>
	22 → Monitor Item Display: <input checked="" type="checkbox"/>
	23 → Prioritize Ready Orders: <input checked="" type="checkbox"/>
	24 → Show Display Categories
	25 → Use Audio Alert: <input checked="" type="checkbox"/>
	26 → No Split Orders: <input checked="" type="checkbox"/>
	27 → Display Previous Items: <input checked="" type="checkbox"/>
	28 → Display Additional Items: <input type="checkbox"/>
	29 → Additional Items Gray: <input checked="" type="checkbox"/>
	30 → Display Default Preferences: <input checked="" type="checkbox"/>
	31 → Display Table Number: <input type="checkbox"/>
	32 → Table # Replaces Order #: <input checked="" type="checkbox"/>
	33 → Cancel
34 → Save	

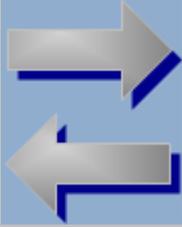
#	NAME	IMAGE	DESCRIPTION
1	Computer Name	Computer Name: Station5	Computer Name is the workstation name that will be the kitchen display you are configuring.
2	Text Size	Text Size: Normal	Text Size can be Normal, Large or Extra Large.
3	Item Color	Item Color: Black	Item Color is the color of the Item Name shown on the display. Color options

			include Black, Blue, Brown, Green, Light Blue, Pink, Purple, and Red.
4	Note Color	Note Color: <input type="text" value="Black"/>	Note Color is the color of the Item Note text shown on the display.
5	Preference Color	Preference Color: <input type="text" value="Red"/>	Preference Color is the color of the Preference Names shown on the display.
6	Modifier Color	Modifier Color: <input type="text" value="Blue"/>	Modifier Color is the color of the Modifier Names shown on the display.
7	NO Modifier Color	NO Modifier Color: <input type="text" value="Red"/>	NO Modifier Color is the color of the Modifier Names that have been removed from the Item shown on the display.
8	Extra Modifier Color	Extra Modifier Color: <input type="text" value="Green"/>	Extra Modifier Color is the color of the Modifiers marked with Extra shown on the display.
9	Caution Minutes	Caution Minutes:  <input type="text" value="5"/> 	Caution Minutes is the number of minutes since the order was first sent to the kitchen before the order header turns yellow.
10	Warning Minutes	Warning Minutes:  <input type="text" value="8"/> 	Warning Minutes is the number of minutes since the order was first sent to the kitchen before the order header turns red. Warning minutes should always be greater than Caution minutes.
11	Recall Minutes	Recall Minutes:  <input type="text" value="15"/> 	Recall Minutes is the number of minutes an order is still available to be recalled to the kitchen display since the order or item was bumped.
12	Active?	Active?: <input checked="" type="checkbox"/>	Active is the indicator that the kitchen display is currently active. This can be unchecked and the kitchen display configuration will remain intact, but the display would not be active within the operation.
13	Use Original Time		Use Original Time option is used when the Kitchen Order Display is monitoring a Kitchen Item Display. The Kitchen Order Display will show the lapsed time from

		<p>Use Original Time: <input checked="" type="checkbox"/></p> <p>continued...</p>	<p>the original order initiation time, as opposed to the lapsed time since the final item was bumped off of the Kitchen Item Display. <i>Option only available on Order Displays.</i></p>
14	<p>Additional Display (separate stage)</p>	<p>Additional Display (separate stage): <input type="checkbox"/></p> <p>Addl Computer Name: Station8</p>	<p>Additional Display allows two stages to be configured for the Kitchen Order Display. An order can go to Kitchen Order Display 1, & then upon order bump appear on a Kitchen Order Display 2. Event 'Send to Kitchen Display' will be used for first stage, and event 'Send to Additional Display' will be used for the second stage. Once activated, a drop down menu will appear allowing for the selection of the additional workstation to bump the order to. <i>Option only available on Order Display.</i></p>
15	<p>Available Display Categories or Available Order Types</p>	<p>Available Display Categories</p> <p>Bar</p> <p>and</p> <p>Current Display Categories</p> <p>Grill Prep Pizza Salad</p> <p>Available Order Types</p> <p>Inside Outside</p> <p>and</p>	<p>Available Display Categories shows all available Kitchen Print Categories that are not currently assigned to the kitchen display being configured. A category can be displayed on multiple kitchen displays and assigned to multiple kitchen printers.</p> <p>Current Display Categories shows the Kitchen Print Categories assigned to the kitchen display being configured.</p> <p>Within the Filter by Order Type configuration, Available Order Types shows order types that have not been defined to appear on the kitchen display.</p> <p>Within the Filter by Order Type configuration, Current Order Types</p>

			<p>shows order types that have been defined to appear on the kitchen display.</p>
16	Use Mod Category		<p>Enabling Use Mod Category will change the color of modifiers by categories based on the color settings configure in the Menu section of the Menu Editor.</p>
17	Priority Order Type		<p>Priority Order Type allows a specific Order Type to be selected as Priority. An order entered for that order type will automatically jump to the second position on the kitchen display. A priority order type might be Walk In or To Go because the customer is present and waiting for the order.</p>
18	Filter by Order Type		<p>Filter by Order Type allows a kitchen display to be configured to show one or more order types.</p>

19	Max Orders	Max Orders:  <input type="text" value="20"/> 	Max Orders is the maximum number of orders that will appear on each page.																														
20	Show Computer Name	Show Computer Name: <input checked="" type="checkbox"/> <table border="1" data-bbox="483 443 911 600"> <tr> <td>1</td> <td>Order #6</td> <td>1:08</td> </tr> <tr> <td></td> <td>Bar</td> <td>Revention</td> </tr> <tr> <td colspan="3">Station1</td> </tr> <tr> <td colspan="3">Large Orig Deluxe Pizza</td> </tr> </table>	1	Order #6	1:08		Bar	Revention	Station1			Large Orig Deluxe Pizza			Show Computer Name will display the Workstation from which the order was taken. A Helpful setting for trying to expedite to the correct order window.																		
1	Order #6	1:08																															
	Bar	Revention																															
Station1																																	
Large Orig Deluxe Pizza																																	
21	Show Customer Info	Show Customer Info: <input checked="" type="checkbox"/> <table border="1" data-bbox="483 747 911 867"> <tr> <td>2</td> <td>Order #1</td> <td>>Hour</td> </tr> <tr> <td></td> <td>Delivery</td> <td>Revention</td> </tr> <tr> <td colspan="3">1234 BRIAR FOREST DR</td> </tr> </table>	2	Order #1	>Hour		Delivery	Revention	1234 BRIAR FOREST DR			Show Customer Info will display a customer's name and address.																					
2	Order #1	>Hour																															
	Delivery	Revention																															
1234 BRIAR FOREST DR																																	
22	Monitor Item Display	Monitor Item Display: <input checked="" type="checkbox"/> <table border="1" data-bbox="496 1041 898 1257"> <tr> <td>Order #1</td> <td>4:29</td> </tr> <tr> <td>To Go</td> <td>Training E.</td> </tr> <tr> <td colspan="2">Black & Blue Burger</td> </tr> <tr> <td colspan="2">Red Onions</td> </tr> <tr> <td colspan="2">Pickles</td> </tr> <tr> <td colspan="2">Greek Burger</td> </tr> </table> <table border="1" data-bbox="496 1346 898 1562"> <tr> <td>1</td> <td>Order #1</td> <td>5:53</td> </tr> <tr> <td></td> <td>To Go</td> <td>Training E.</td> </tr> <tr> <td colspan="3">Black & Blue Burger</td> </tr> <tr> <td colspan="3">Red Onions</td> </tr> <tr> <td colspan="3">Pickles</td> </tr> <tr> <td colspan="3">Greek Burger</td> </tr> </table>	Order #1	4:29	To Go	Training E.	Black & Blue Burger		Red Onions		Pickles		Greek Burger		1	Order #1	5:53		To Go	Training E.	Black & Blue Burger			Red Onions			Pickles			Greek Burger			Monitor Item Display is an option that allows the Order Display to see what is active on the Item Display. The order is greyed out. When all items on the order have been bumped off of the Item Display, the order will then appear active and can be bumped from the Order Display. <i>Option only available on Order Display.</i>
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23	Prioritize Ready Orders	Prioritize Ready Orders: <input checked="" type="checkbox"/>	Prioritize Ready Orders will move any ready orders to front of the expediter screen. If not turned on, the ready orders will respect the time based organization.																														

24	Add or Remove Arrows		<p>Once an order/category is selected, press the Add or Remove Arrows to move the selection to and from the Available and Current columns.</p>
25	Use Audio Alert	<p>Use Audio Alert: <input checked="" type="checkbox"/></p>	<p>Use Audio Alert will play an audio file when an order appears on the kitchen display only if there are no orders displayed on the Kitchen Display. This alert will make sure the kitchen is aware a new order just came in.</p>
26	No Split Orders	<p>No Split Orders: <input checked="" type="checkbox"/></p>	<p>No Split Orders will prevent an order from displaying across 2 columns. If the order will not fit at the bottom of a column, it will roll to the top of the next column. Turning this option off will split an order across two columns. Arrows will appear to show the ordered is continued on the next column. <i>Option only available on Order Display.</i></p>
27	Display Previous Items	<p>Display Previous Items: <input type="checkbox"/></p>	<p>Display Previous Items will show all items on an order, even if they have already been sent to the Order Display. New Items will appear with notation New Item(s) if order has already been bumped.</p> <p><i>Option only available on Order Display.</i></p>
28	Display Additional Items	<p>Display Additional Items: <input type="checkbox"/></p>	<p>Display Additional Items will show items that are not assigned to this Order Display but are on the order.</p>
29	Additional Items Grey	<p>Additional Items Gray: <input type="checkbox"/></p>	<p>Additional Items Gray will show the additional items in a light gray color.</p> <p><i>Option only available on Order Display.</i></p>
30	Display Default Preferences	<p>Display Default Preferences: <input checked="" type="checkbox"/></p>	<p>Display Default Preferences will show the default preference assigned to the menu item displayed. An example of a default preference would be a Grilled Chicken Caesar that by defaults comes with</p>

			Caesar dressing. A default preference does not need to be selected unless the customer wants to change the choice.
31	Display Table Number	Display Table Number: <input checked="" type="checkbox"/>	Display Table Number will show the orders assigned table number on the kitchen display.
32	Table # Replaces Order #	Table # Replaces Order #: <input type="checkbox"/>	Table # Replaces Order # removes the Order Number from the display and only shows the table number. This is a crucial feature for full service locations. <i>Option only available on Order Display.</i>
33	Cancel		Press Cancel to exit the Kitchen Display Configuration screen and return the Kitchen Display Management Screen.
34	Save		Press Save to solidify your changes and apply the new settings

Kitchen Item Display

NAME	IMAGE
Kitchen Item Display	<div style="text-align: center; background-color: #0056b3; color: white; padding: 5px;"> Edit Kitchen Display by Item </div> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>1 → Computer Name: <input type="text" value="Station8"/></p> <p>2 → Text Size: <input type="text" value="Large"/></p> <p>3 → Item Color: <input type="text" value="Black"/></p> <p>4 → Note Color: <input type="text" value="Brown"/></p> <p>5 → Preference Color: <input type="text" value="Green"/></p> <p>6 → Modifier Color: <input type="text" value="Blue"/></p> <p>7 → NO Modifier Color: <input type="text" value="Red"/></p> <p>8 → Extra Modifier Color: <input type="text" value="Blue"/></p> <p>9 → Caution Minutes: <input type="text" value="10"/> ↑ ↓</p> <p>10 → Warning Minutes: <input type="text" value="20"/> ↑ ↓</p> <p>11 → Recall Minutes: <input type="text" value="15"/> ↑ ↓</p> <p>12 → Active?: <input checked="" type="checkbox"/></p> <p>13 → Use Prep Time: <input checked="" type="checkbox"/></p> <p>14 → Show Production Items: <input checked="" type="checkbox"/> <input type="button" value="Select Items"/></p> </div> <div style="width: 45%;"> <p>15 → Available Display Categories: <input type="text" value="xxBar"/></p> <p>16 → Current Display Categories: <input type="text" value="Wings, Pizza, Apps, Cold, Grill, Hot, Bar, Beverages, Boxes, Catering, Combs"/></p> <p>20 → [Category Transfer Arrows]</p> <p>17 → Priority Order Type: <input type="text" value="Dine In"/></p> <p>18 → Filter by Order Type: <input type="checkbox"/> <input type="button" value="Show Order Types"/></p> <p>19 → Max Items: <input type="text" value="20"/> ↑ ↓</p> <p>21 → Use Audio Alert: <input checked="" type="checkbox"/></p> <p>22 → Labels Upon Completion: <input checked="" type="checkbox"/></p> <p>23 → Printer Name: <input type="text" value="Label Printer"/></p> <p>24 → Horizontal Modifiers: <input type="checkbox"/></p> <p>25 → Check For Unique Preferences: <input checked="" type="checkbox"/></p> <p>26 → Display Default Preferences: <input checked="" type="checkbox"/></p> <p>27 → Display Table Number: <input checked="" type="checkbox"/></p> <p>28 → <input type="button" value="Cancel"/> <input type="button" value="Save"/></p> </div> </div>

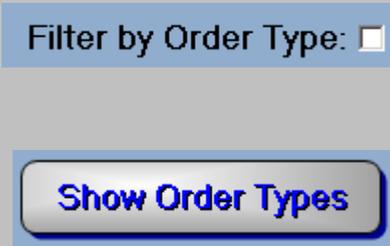
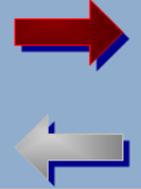
#	NAME	IMAGE	DESCRIPTION
1	Computer Name	Computer Name: <input type="text" value="Station5"/>	Computer Name is the workstation name that will be the kitchen display you are configuring.
2	Text Size	Text Size: <input type="text" value="Normal"/>	Text Size can be Normal, Large or Extra Large.
3	Item Color	Item Color: <input type="text" value="Black"/>	Item Color is the color of the Item Name shown on the display. Color options include Black, Blue, Brown, Green, Light Blue, Pink, Purple, and Red.

Kitchen Item Display continued...

4	Note Color	Note Color: <input type="text" value="Black"/>	Note Color is the color of the Item Note text shown on the display.
5	Preference Color	Preference Color: <input type="text" value="Red"/>	Preference Color is the color of the Preference Names shown on the display.
6	Modifier Color	Modifier Color: <input type="text" value="Blue"/>	Modifier Color is the color of the Modifier Names shown on the display.
7	NO Modifier Color	NO Modifier Color: <input type="text" value="Red"/>	NO Modifier Color is the color of the Modifier Names that have been removed from the Item shown on the display.
8	Extra Modifier Color	Extra Modifier Color: <input type="text" value="Green"/>	Extra Modifier Color is the color of the Modifiers marked with Extra shown on the display.
9	Caution Minutes	Caution Minutes:  <input type="text" value="5"/> 	Caution Minutes is the number of minutes since the order was first sent to the kitchen before the order header turns yellow.
10	Warning Minutes	Warning Minutes:  <input type="text" value="8"/> 	Warning Minutes is the number of minutes since the order was first sent to the kitchen before the order header turns red. Warning minutes should always be greater than Caution minutes.
11	Recall Minutes	Recall Minutes:  <input type="text" value="15"/> 	Recall Minutes is the number of minutes an order is still available to be recalled to the kitchen display since the order or item was bumped.
12	Active?	Active?: <input checked="" type="checkbox"/>	Active is the indicator that the kitchen display is currently active. This can be unchecked and the kitchen display configuration will remain intact, but the display would be inactive within the operation.
13	Use Prep Time	Use Prep Time: <input checked="" type="checkbox"/>	Use Prep Time option allows the Kitchen Item Display to present Items from an

		<p style="text-align: center;">continued...</p> <table border="1"> <thead> <tr> <th>#</th> <th>Tbl</th> <th>Qty</th> <th>Item</th> <th>Time</th> <th>Order Type</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>51</td> <td>1</td> <td>Juicy Steak Burger</td> <td>:06</td> <td>Dine In</td> </tr> </tbody> </table> <p style="text-align: center;">▼</p> <table border="1"> <thead> <tr> <th>#</th> <th>Tbl</th> <th>Qty</th> <th>Item</th> <th>Time</th> <th>Order Type</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>51</td> <td>1</td> <td>Juicy Steak Burger</td> <td>4:06</td> <td>Dine In</td> </tr> <tr> <td>1</td> <td>51</td> <td>1</td> <td>6 Chicken Tenders</td> <td>:06</td> <td>Dine In</td> </tr> </tbody> </table> <p style="text-align: center;">▼</p> <table border="1"> <thead> <tr> <th>#</th> <th>Tbl</th> <th>Qty</th> <th>Item</th> <th>Time</th> <th>Order Type</th> </tr> </thead> <tbody> <tr> <td>1</td> <td>51</td> <td>1</td> <td>Juicy Steak Burger</td> <td>7:06</td> <td>Dine In</td> </tr> <tr> <td>2</td> <td>51</td> <td>1</td> <td>6 Chicken Tenders</td> <td>3:06</td> <td>Dine In</td> </tr> <tr> <td>3</td> <td>51</td> <td>1</td> <td>Fries</td> <td>:06</td> <td>Dine In</td> </tr> </tbody> </table>	#	Tbl	Qty	Item	Time	Order Type	1	51	1	Juicy Steak Burger	:06	Dine In	#	Tbl	Qty	Item	Time	Order Type	1	51	1	Juicy Steak Burger	4:06	Dine In	1	51	1	6 Chicken Tenders	:06	Dine In	#	Tbl	Qty	Item	Time	Order Type	1	51	1	Juicy Steak Burger	7:06	Dine In	2	51	1	6 Chicken Tenders	3:06	Dine In	3	51	1	Fries	:06	Dine In	<p>order based on the prep time required for each item.</p> <p><u>Example:</u> An order has a Burger, Fries, and Chicken Tenders. The Burger requires 12 minutes preparation time; the Chicken Tenders require 8 minutes and the Fries require 5 minutes. The Burger will appear first on the Kitchen Item Display, after 4 minutes the Chicken Tenders will appear, and after 7 minutes the Fries will appear. <i>Option only available on Item Display.</i></p>
#	Tbl	Qty	Item	Time	Order Type																																																				
1	51	1	Juicy Steak Burger	:06	Dine In																																																				
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14	Show Production Items	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p>Show Production Items: <input checked="" type="checkbox"/> Select Items</p> </div> <div style="border: 1px solid #007bff; padding: 5px; margin-top: 10px; background-color: #fff;"> <div style="background-color: #800000; color: white; padding: 2px 5px; text-align: center; font-weight: bold;">Current Production Items</div> <div style="padding: 5px;"> <p style="font-size: 1.2em; margin: 0;">Wedges</p> <p style="font-size: 1.2em; margin: 0;">Boneless</p> <p style="font-size: 1.2em; margin: 0;">Fries</p> </div> </div>	<p>Production Items are categories displayed at the top of the Kitchen Item Display. These keep count of how much of a particular item need to be prepared to fulfill all pending orders.</p> <p>Show Production Items will display the Production Items and counts at the top of the Kitchen Item Display. Production Items can be defined for each Kitchen Item Display by using the Select Item button.</p> <p><i>Option only available on Item Display.</i></p>																																																						
15	Available Display Categories or Available Order Types	<div style="border: 1px solid #007bff; padding: 5px; background-color: #fff;"> <div style="background-color: #800000; color: white; padding: 2px 5px; text-align: center; font-weight: bold;">Available Display Categories</div> <div style="padding: 5px;"> <p style="font-size: 1.2em; margin: 0; color: #007bff;">Bar</p> </div> </div> <p style="text-align: center; margin-top: 10px;">and</p>	<p>Available Display Categories shows all available Kitchen Print Categories that are not currently assigned to the kitchen display being configured. A category can be displayed on multiple kitchen displays and assigned to multiple kitchen printers.</p>																																																						

		<div data-bbox="477 201 911 474"> <p>Current Display Categories</p> <p>Grill Prep Pizza Salad</p> </div> <p data-bbox="623 621 764 653">continued...</p> <div data-bbox="483 674 901 856"> <p>Available Order Types</p> <p>Inside Outside</p> </div> <p data-bbox="670 884 716 915">and</p> <div data-bbox="480 938 904 1094"> <p>Current Order Types</p> <p>Pick Up</p> </div>	<p data-bbox="987 201 1463 306">Current Display Categories shows the Kitchen Print Categories assigned to the kitchen display being configured.</p> <p data-bbox="987 516 1479 663">Within the Filter by Order Type configuration, Available Order Types shows order types that have not been defined to appear on the kitchen display.</p> <p data-bbox="987 747 1479 894">Within the Filter by Order Type configuration, Current Order Types shows order types that have been defined to appear on the kitchen display.</p>
16	Use Mod Category	<div data-bbox="626 1125 761 1230"> <p>Use Mod Category:</p> <input data-bbox="683 1199 708 1220" type="checkbox"/> </div>	<p data-bbox="987 1136 1490 1283">Enabling Use Mod Category will change the color of modifiers by categories based on the color settings configure in the Menu section of the Menu Editor.</p>

			
17	Priority Order Type		<p>Priority Order Type allows a specific Order Type to be selected as Priority. An order entered for that order type will automatically jump to the second position on the kitchen display. A priority order type might be Walk In or To Go because the customer is present and waiting for the order.</p>
18	Filter by Order Type		<p>Filter by Order Type allows a kitchen display to be configured to show one or more order types.</p> <p>Show Order Type button opens the Filter by Order Type configuration.</p>
19	Max Orders		<p>Max Orders is the maximum number of orders that will appear on each page.</p>
20	Order Type Add/Remove Arrows		<p>The arrows pointing to and from the Current Order Types permit you to add and remove Order Types as necessary.</p>

21	Use Audio Alert	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p style="text-align: center; background-color: #a0c0ff; margin: 0;">Use Audio Alert: <input checked="" type="checkbox"/></p> </div>	<p>Use Audio Alert will play an audio file when an order appears on the kitchen display only if there are no orders displayed on the Kitchen Display. This alert will make sure the kitchen is aware a new order just came in.</p>								
22	Labels Upon Completion	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p style="text-align: center; background-color: #a0c0ff; margin: 0;">Labels Upon Completion: <input type="checkbox"/></p> <div style="text-align: center; margin: 10px 0;">  </div> </div>	<p>Labels Upon Completion will print all item labels for an order that appears on the Kitchen Item Display when all of the items from the order have been bumped. The Labels Upon Completion option should only be used when multiple Item Displays are active. If only one Item Display is active, a Stage Event can be created to generate labels.</p> <p><i>Option only available on Item Displays.</i></p>								
23	Printer Name	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p style="text-align: center; background-color: #a0c0ff; margin: 0;">Printer Name: <input type="text"/></p> </div>	<p>Once the option is set, a Label Printer can be selected by utilizing the drop down arrow.</p>								
24	Horizontal Modifiers	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p style="text-align: center; background-color: #a0c0ff; margin: 0;">Horizontal Modifiers: <input type="checkbox"/></p> <div style="margin: 10px 0;"> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #0056b3; color: white;"> <th style="text-align: center;">Item</th> <th style="text-align: center;">Modifiers</th> </tr> </thead> <tbody> <tr> <td style="background-color: #fff9c4;">Black & Blue Burger</td> <td style="background-color: #fff9c4;">Red Onions Pickles</td> </tr> </tbody> </table> </div> <div style="margin: 10px 0;"> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr style="background-color: #0056b3; color: white;"> <th style="text-align: center;">Item</th> <th style="text-align: center;">Modifiers</th> </tr> </thead> <tbody> <tr> <td style="background-color: #fff9c4;">Black & Blue Burg</td> <td style="background-color: #fff9c4;">Red Onions, Pickles</td> </tr> </tbody> </table> </div> </div>	Item	Modifiers	Black & Blue Burger	Red Onions Pickles	Item	Modifiers	Black & Blue Burg	Red Onions, Pickles	<p>By default, modifiers on the Item Display appear vertical on top of each other.</p> <p>If the Horizontal Modifiers option is selected, the modifiers, no modifiers, and preferences will appear horizontally and will be the same color based on the modifiers color assigned.</p> <p><i>Option only available on Item Displays and incompatible with Use Mod Category.</i></p>
Item	Modifiers										
Black & Blue Burger	Red Onions Pickles										
Item	Modifiers										
Black & Blue Burg	Red Onions, Pickles										
25	Check For Unique Preferences	<div style="border: 1px solid #ccc; padding: 5px; background-color: #e0e0e0;"> <p style="text-align: center; background-color: #a0c0ff; margin: 0;">Check For Unique Preferences: <input type="checkbox"/></p> </div>	<p>There is an option within the menu editor to assign a unique kitchen print category to an item preference. This is beneficial when a preference indicates a side item that needs to print in a different area of the kitchen, apart from the menu item.</p> <p><u>Example:</u> Lunch Special that has a preference of a soup or salad. This option forces the Kitchen Display by Item to show</p>								

			any preferences assigned to the Kitchen Print Category associated with the display. <i>Option only available on Item Displays.</i>																															
26	Display Default Preferences	Display Default Preferences: <input checked="" type="checkbox"/>	The Display Default Preferences toggles whether or not the Item Display shows defaulted preferences when configured.																															
27	Display Table Number	Display Table Number: <input checked="" type="checkbox"/>	Display Table Number will show the orders assigned table number on the kitchen display.																															
28	Cancel		Cancel will exit the kitchen display configuration screen. If changes have been made to the configuration, a message prompt will appear requesting changes be saved.																															
29	Save		Save allows the changes to the kitchen display to be saved. The Save button will be inactive unless changes have been made.																															
Feature	To Go Order Highlight	<p style="text-align: center;">Item Display</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>Time</th> <th>Order Type</th> </tr> </thead> <tbody> <tr> <td>3:23</td> <td>To Go</td> </tr> </tbody> </table> <p style="text-align: center;">Order Display</p> <table border="1" style="margin-left: auto; margin-right: auto;"> <tbody> <tr> <td>1</td> <td>Order #2</td> <td>7:45</td> </tr> <tr> <td></td> <td>To Go</td> <td>Revention</td> </tr> <tr> <td colspan="3">Snack Wings</td> </tr> <tr> <td colspan="3">Jammin Jalapeno</td> </tr> <tr> <td colspan="3">Carrots</td> </tr> <tr> <td colspan="3">Reg Fries</td> </tr> <tr> <td colspan="3">Bacon</td> </tr> <tr> <td colspan="3">Chili</td> </tr> <tr> <td colspan="3">HonBBQ Chix Salad</td> </tr> </tbody> </table>	Time	Order Type	3:23	To Go	1	Order #2	7:45		To Go	Revention	Snack Wings			Jammin Jalapeno			Carrots			Reg Fries			Bacon			Chili			HonBBQ Chix Salad			A To Go order will appear highlighted in yellow on both the Item and Order Display. An order type can be defined as To Go in the Order Type Configuration screen.
Time	Order Type																																	
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	To Go	Revention																																
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Feature	Filter by Order type		Pressing the '=' key will rotate through different order type filters.
Feature	Deferred Orders Only		Pressing the '#' key will change the Kitchen display to show all the Deferred Orders only. Press the '#' key again and it will cycle back to show all order types.
Feature	Order/Ready Count		<p>The Orders/Ready counts will appear at the bottom right corner of the Order Display.</p> <p><i>Only shows on Order Display.</i></p>

Bump Bar

The bump bar is used to bump orders off of a Kitchen Display Monitor. The bump bar provides different features depending on the Kitchen Display Configuration, Order or Item.

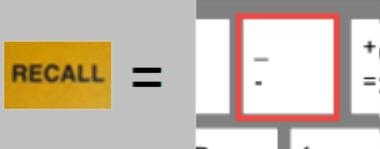
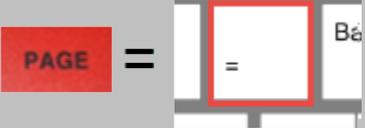
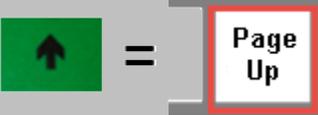
NAME	IMAGE
Bump Bar	

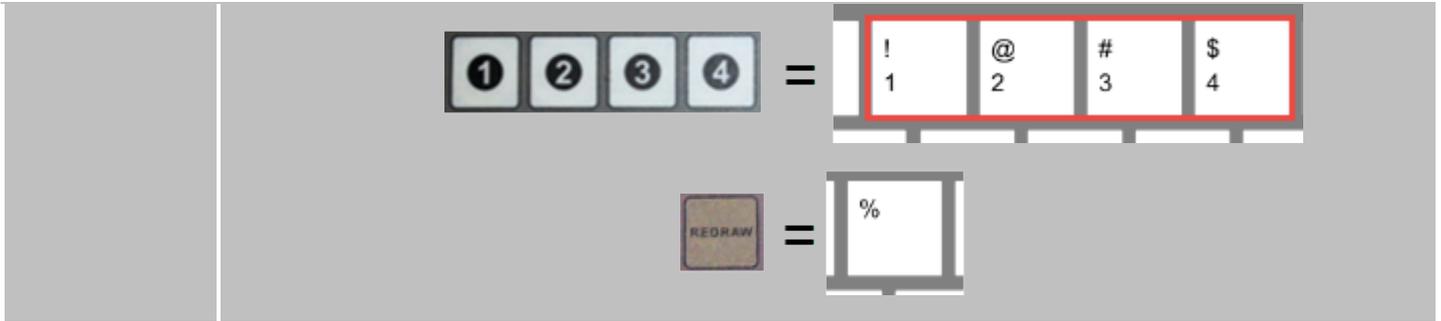
Kitchen Order Display Functions

#	NAME	IMAGE	DESCRIPTION
1	Bump		Bumps the order in the first position off of the kitchen display.
2	Recall		Switches the screen to the page of orders that have been most recently bumped. To recall the most recent order select Bump, otherwise select the corresponding kitchen display order number.
3	Sum		Moves screen to the last page.
4	Page		Filters orders by Order Type. Continue to press Page to rotate through each order type and back to all order types.
5	Arrow Up		Moves back one page.

6	Arrow Down		Moves forward one page.
7	# Keys		Select the number keys to bump a specific kitchen display order number off of the screen.
8	Redraw		Returns the screen to the first page.

Keyboard Shortcuts

NAME	IMAGE
Keyboard Shortcuts	
	
	
	
	
	



Order Types & Stages Configuration

An order type is the source or the method of the customer’s order. Order types include, but are not limited to, Dine In, Bar, To Go, Pick Up, Delivery, Catering, Walk In, Counter, Web Delivery and Web Pick Up. Order Type properties include various settings to determine how the order gets processed in the system and what information is required for the order to be successfully saved.

Stages

Stages are steps created for each order type defined by the operation. ‘Order’ is typically the first step for each order type. ‘Make’ is used if the operation uses kitchen display monitors. ‘On Road’ would only be used for Delivery order types. Events can be defined for each stage if the order type moves through the process.

NAME	IMAGE
Stages	

Order Type & Stage Configuration continued...

#	NAME	IMAGE	DESCRIPTION
1	Order Stages		<p>Defined steps for each order type. An order type may not use every stage defined.</p> <p>'Make' stage will only be used if a Kitchen Display is active on the system.</p> <p>Example with a Kitchen Display:</p> <p>Delivery: Order > Make > Ready > On Road > Complete</p> <p>Pick Up: Order > Make > Complete</p> <p>Example without a Kitchen Display:</p> <p>Delivery: Order > Ready > On Road > Complete</p> <p>Pick Up: Order > Complete</p> <p>Dine In: Order > Complete</p>
2	Add New		Select Add New to create a new order stage.
3	Rename		Select Rename to rename an existing order stage.
4	Delete		Select Delete to delete an existing order stage. A stage can be deleted, even if it is in use under defined Events. Be careful to double check what you are deleting.

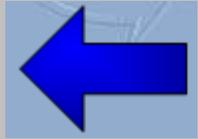
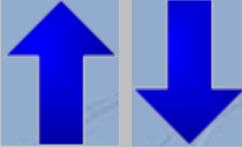
Order Type & Stage Configuration continued...

Stage Sequence

Stage Sequence is where assignment of stages to the specific order types. Each order type will be selected individually. Assign the stages by highlighting the stage in the Available Stages list and select the arrow to move the stage to the Selected Stages list. Once the stages are all present on the Selected Stage list, it is vital to arrange them in the accurate chronological order.

NAME	IMAGE
Stage Sequence	

#	NAME	IMAGE	DESCRIPTION
1	Order Type Selection		Selected Order Type to assign stages.
2	Available Stages		Available Stages contains stages not currently assigned to the order type.

3	Move to Selected Stages		Arrow to add an Available Stage to Selected Stages.
4	Remove from Selected Stages		Arrow to remove a Selected Stage back to Available Stages.
5	Selected Stages		Selected Stages are the stages currently assigned to the order type.
6	Move Select Stage Up and Down		The up and down arrows permit you to move the Selected Stages up and down so that they are in the accurate chronological order.

Stage Triggers

Stage Triggers is for information only. There is no configuration to be completed in this section. Stage Triggers are actions that will move an order from one stage to another.

NAME	IMAGE
Stage Triggers	<div data-bbox="761 422 1040 499" style="background-color: #c00000; color: white; text-align: center; padding: 5px;">Stage Triggers</div> <div data-bbox="488 583 1313 1213" style="border: 1px solid #ccc; padding: 10px; margin: 10px auto; width: 80%;"> <div data-bbox="488 583 1313 642" style="background-color: #800000; color: white; text-align: center; padding: 5px;">Stage Triggers</div> <ul style="list-style-type: none"> <li data-bbox="542 688 760 722">● Send Order <li data-bbox="542 762 688 795">● Collect <li data-bbox="542 835 873 869">● Bump/Recall Bump <li data-bbox="542 909 997 942">● Dispatch/Remove Dispatch <li data-bbox="542 982 829 1016">● Return Dispatch <div data-bbox="488 1066 1313 1213" style="background-color: #ffffcc; padding: 5px; margin-top: 10px;"> <p data-bbox="488 1108 1247 1171"><i>Note: Stage Triggers are events that cause order stages to change. They are fixed and cannot be changed.</i></p> </div> </div>

Stage Events

Stage Events is the section where order events can be assigned to a specific order type or all order types based on moving from one stage to another. Stage Triggers are actions that will move an order from one stage to another.

NAME	IMAGE																									
Stage Events	<div style="text-align: center; background-color: #c00; color: white; padding: 5px; margin-bottom: 10px;"> Stage Events </div> <div style="background-color: #e0e0e0; padding: 10px;"> <div style="text-align: center; background-color: #800000; color: white; padding: 5px; margin-bottom: 10px;"> Stage </div> <div style="margin-bottom: 10px;"> 1 <input type="text" value="Make"/> </div> <table border="1" style="width: 100%; border-collapse: collapse; text-align: center;"> <thead> <tr style="background-color: #4b4b8b; color: white;"> <th>Enter/Exit</th> <th>Event</th> <th>Direction</th> <th>Order Type</th> <th>Printer</th> </tr> </thead> <tbody> <tr> <td>On Entry</td> <td>Send To Dispatch Screen</td> <td>Both</td> <td>Delivery</td> <td>N/A</td> </tr> <tr> <td>On Entry</td> <td>Send To Dispatch Screen</td> <td>Both</td> <td>Web Delivery</td> <td>N/A</td> </tr> <tr> <td>On Entry</td> <td>Send To Item Display</td> <td>Both</td> <td>All</td> <td>N/A</td> </tr> <tr> <td>On Entry</td> <td>Send To Kitchen Display</td> <td>Both</td> <td>All</td> <td>N/A</td> </tr> </tbody> </table> <div style="text-align: right; margin-top: 10px;"> 3 Delete 2 New </div> </div> <div style="background-color: #800000; color: white; padding: 5px; margin-top: 10px;"> New Stage Event </div> <div style="padding: 10px;"> <div style="text-align: center; margin-bottom: 10px;"> 4 Stage: Make </div> <div style="margin-bottom: 10px;"> 5 <input checked="" type="radio"/> On Entry <input type="radio"/> On Exit </div> <div style="margin-bottom: 10px;"> 6 Event <input type="text" value="Print Specific Kitchen Ticket"/> </div> <div style="margin-bottom: 10px;"> 7 Apply to Order Type <input type="text" value="All"/> </div> <div style="margin-bottom: 10px;"> 8 Direction <input type="text" value="Both Directions"/> </div> <div style="margin-bottom: 10px;"> 9 Printer Name <input type="text"/> </div> <div style="text-align: right; margin-top: 20px;"> Cancel Save </div> </div>	Enter/Exit	Event	Direction	Order Type	Printer	On Entry	Send To Dispatch Screen	Both	Delivery	N/A	On Entry	Send To Dispatch Screen	Both	Web Delivery	N/A	On Entry	Send To Item Display	Both	All	N/A	On Entry	Send To Kitchen Display	Both	All	N/A
Enter/Exit	Event	Direction	Order Type	Printer																						
On Entry	Send To Dispatch Screen	Both	Delivery	N/A																						
On Entry	Send To Dispatch Screen	Both	Web Delivery	N/A																						
On Entry	Send To Item Display	Both	All	N/A																						
On Entry	Send To Kitchen Display	Both	All	N/A																						

Stage Events continued...

#	NAME	IMAGE	DESCRIPTION
1	Stage		Stage selected for event configuration. To select the stage use the drop down arrow.
2	New		Select New to add a new event to the selected Stage.
3	Delete		Select Delete to delete an event. The event must be highlighted to delete.
4	New Stage Event		Once the New button is selected, the New Stage Event window appears.
5	On Entry/On Exit		On Entry indicates the Event will occur when the order enters the stage. On Exit means the Event will occur upon leaving the stage.
6	Event Name		Event can be selected by using the drop down arrow. Events describe the action you want to occur when the order enters or exits the stage. Events can include printing and/or display on a kitchen display monitor or the dispatch screen.
-	Call Customer Pager		<u>Event</u> Call Customer Pager will send a signal to the Long Range Paging box. To use this event, you must have an active paging system installed with a transmitter connected to the kitchen display computer.
-	Print Delivery Label		<u>Event</u> Print Delivery Label will print the delivery labels based on the Label Printer defined in Printer Configuration > Label Printer.
-	Print Dispatch Ticket		<u>Event</u> Print Dispatch Ticket will print a dispatch ticket based on the Delivery Ticket definition under Local Printers.
-	Print Expo Ticket		<u>Event</u> Print Expo Ticket will print an expo ticket based on the Expo Ticket definition under Local Printers.
-	Print Specific		<u>Event</u> Print Specific Kitchen Ticket allows you to configure a kitchen ticket to print based on the order being bumped from a specific stage. This

	Kitchen Ticket		feature is used primarily when bumping an order from a kitchen display monitor.
-	Print Specific Labels	Print Specific Labels	<u>Event Print Specific Labels</u> allows you to configure labels to be printed to a specified label printer upon the order moving from a stage. This feature is used primarily when bumping an order from a kitchen display monitor.
-	Send to Additional Display	Send To Additional Display	<u>Event Send to Additional Display</u> allows a two stage Order Display. This event will allow an order to move to a second order display. First make stage will be Send to Kitchen Display, and second make stage will be Send To Additional Display.
-	Send to Dispatch Screen	Send To Dispatch Screen	<u>Event Send to Dispatch Screen</u> is used to have the Delivery order be visible on the Dispatch screen after moving to a specific stage.
-	Send to Item Display	Send To Item Display	<u>Event Send to Item Display</u> sends the defined menu items to a Kitchen Item Display. This event should be used upon entry of a Make Item Stage.
-	Send to Kitchen Display	Send To Kitchen Display	<u>Event Send to Kitchen Display</u> sends the defined menu items to a Kitchen Order Display. This event should be used upon entry of Make Stage.
7	Apply to Order Type	Apply to Order Type All Delivery Dine In Pick Up	Apply to Order Type is a property of a Stage Event. An Event can be defined specific to one order type; all order types, multiple order types. To define a stage event to more than one order type, but not all order types, you will have to create the Stage Event for each order type required.
8	Event Direction	Event	Direction is a property of a Stage Event. Both Directions should be used by default with the exception of printing Stage Events. Backward Only is never used. Stage Event, Direction Call Customer Pager, Forward Only

		<p>continued...</p> <p>Direction</p> <p>Both Directions</p> <p>Forward Only</p> <p>Backward Only</p>	<p>Print Delivery Label, Forward Only</p> <p>Print Dispatch Ticket, Forward Only</p> <p>Print Expo Ticket, Forward Only</p> <p>Print Specific Kitchen Ticket, Forward Only</p> <p>Print Specific Labels, Forward Only</p> <p>Send to Dispatch Screen, Both Directions</p> <p>Send to Item Display, Both Directions</p> <p>Send to Kitchen Display, Both Directions</p>
9	Printer Name	<p>Printer Name</p> <p>Printer1</p> <p>Printer2</p>	<p>Printer Name is a property of two specific Stage Events; Print Specific Kitchen Ticket and Print Specific Labels. These events are used to manually print kitchen tickets and/or labels.</p>

View

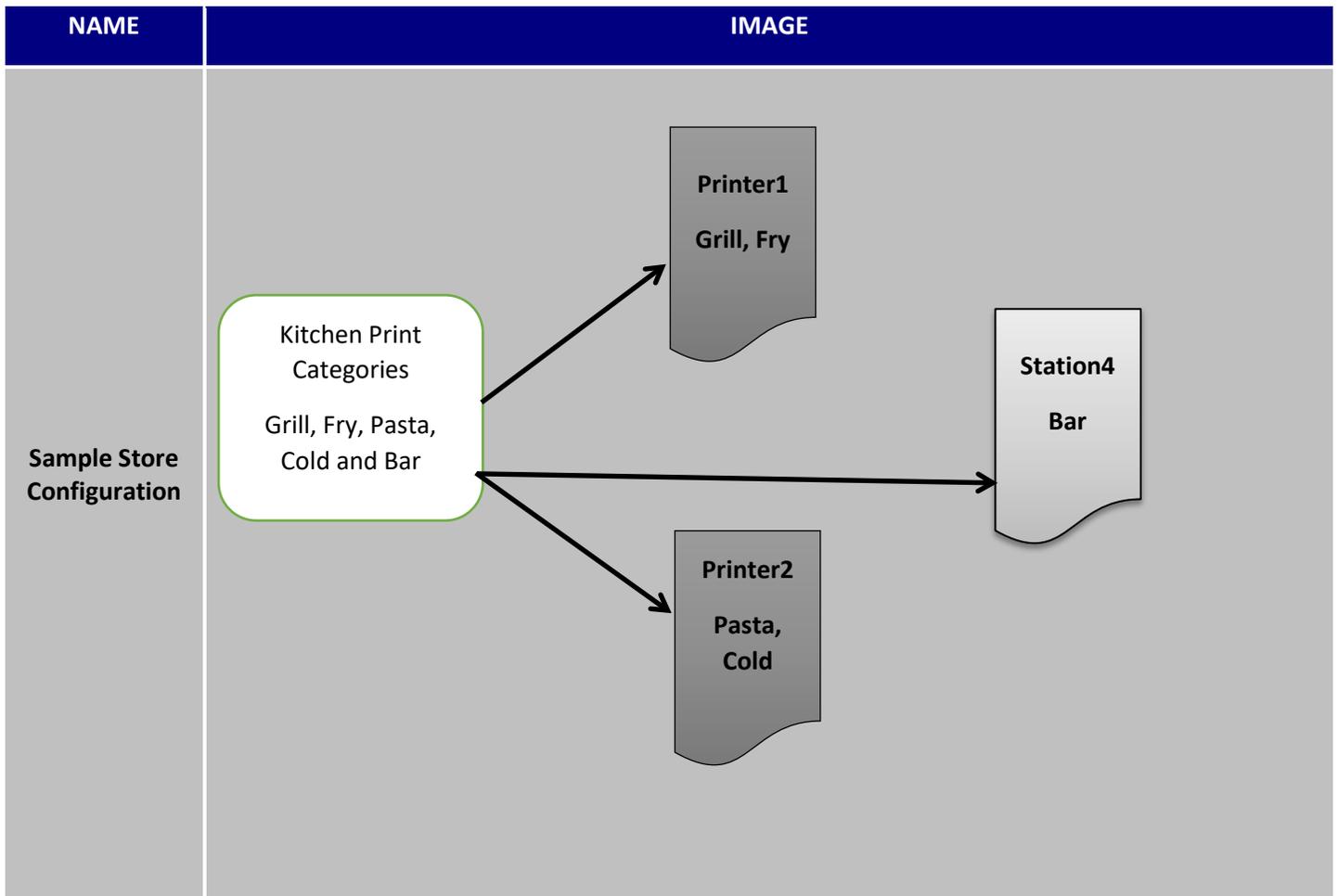
View allows you to visually see the order and assigned stages to each order type. This is a tool used to ensure order types were properly configured.

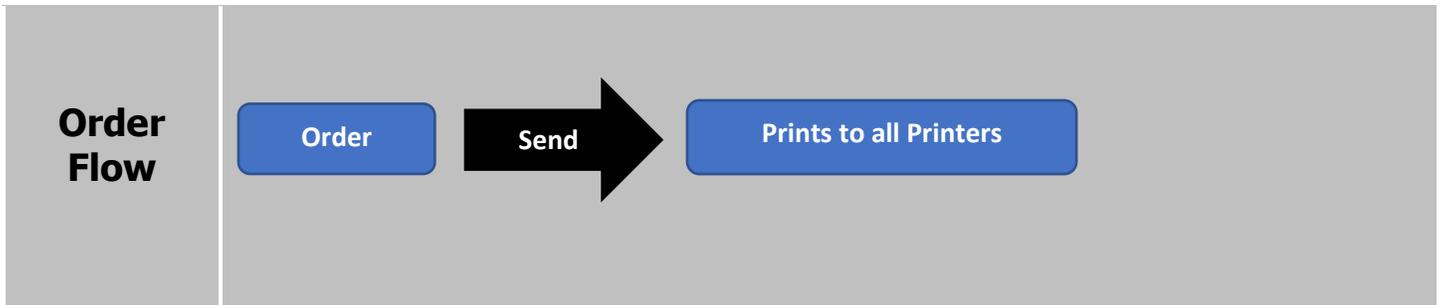
NAME	IMAGE
View	

Sample Store Configurations

Two Kitchen Printers, One Bar Printer

This example describes how to set up the point of sale configuration to allow menu items to be sent to two separate areas of the kitchen. Printer1 will only get Grill and Fry Items while Printer2 will get all Cold Items and Pastas. All Bar beverages will be printed at the Customer Receipt printer in the bar. "Stage setup" is unnecessary for this configuration.





How to Configure

Step 1: Create Kitchen Print Categories

1. Log into *HungerRush*.
2. Go to Config → Printers.
3. Select Kitchen Printers tab.
4. Type the Kitchen Print Category name in the Add or Rename field.



Sample Store Configurations continued...

5. Select Add.
6. Continue until all of the Kitchen Printer Categories are available; Grill, Fry, Pasta, Cold, Bar.
7. Exit Printer Configuration.

Step 2: Assign Print Categories to Menu Items

1. Go to Orders.
2. Select Edit Menu (proper security required).
3. Select Edit Menu again.
4. Right click on the first Menu Group to Edit
5. Select Edit Group.
6. Select the Items tab.
7. Select the Item on the page.
8. Update the Kitchen Print Cat.



9. Continue to update all items in the Group with the proper Kitchen Print Cat.
10. Move to each Menu Group and update the Kitchen Print Cat.
11. When finished select Finish.
12. Select Exit Edit Mode.
13. Select Save.

Step 3: Define Kitchen Printers and Assign Kitchen Print Categories

1. Go to Config → Printers.
2. Select Kitchen Printers.
 - a. Printers should already be created in Windows and as System Printers. Example: Printer1, Printer2, Station4
 - b. See *Windows Printer Configuration*.
 - c. See *New Printer Set Up*.
3. Printers should all be listed under Available Printers list.
4. Highlight Printer1 and Add printer to Kitchen Printers.
5. Repeat the same step for Printer2 and Station4 printers.
6. Highlight Printer1 and check off the following Kitchen Print Categories; Grill, Fry.
7. Highlight Printer2 and check off the following Kitchen Print Categories; Pasta, Cold.
8. Highlight Station4 and check off the Bar Kitchen Print Category.
9. Printer1 should turn on the following options; Index Kitchen Ticket, others are optional.
10. Printer2 should turn on the following options; Index Kitchen Ticket and Print Additional Items, Use Normal Font.
 - a. Print Additional Items is active when the ticket is used as the master prep ticket and allows that prep station to know how to time items based on the other prep stations item times.

Sample Store Configurations continued...

11. Station4 should have Do Not Print Local Orders turned on. When the bartender rings in the order he/she does not need a prep ticket. The only time this feature should not be used is if servers or cocktail waitresses can use the same workstation to ring orders.
12. Exit Printer Configuration.

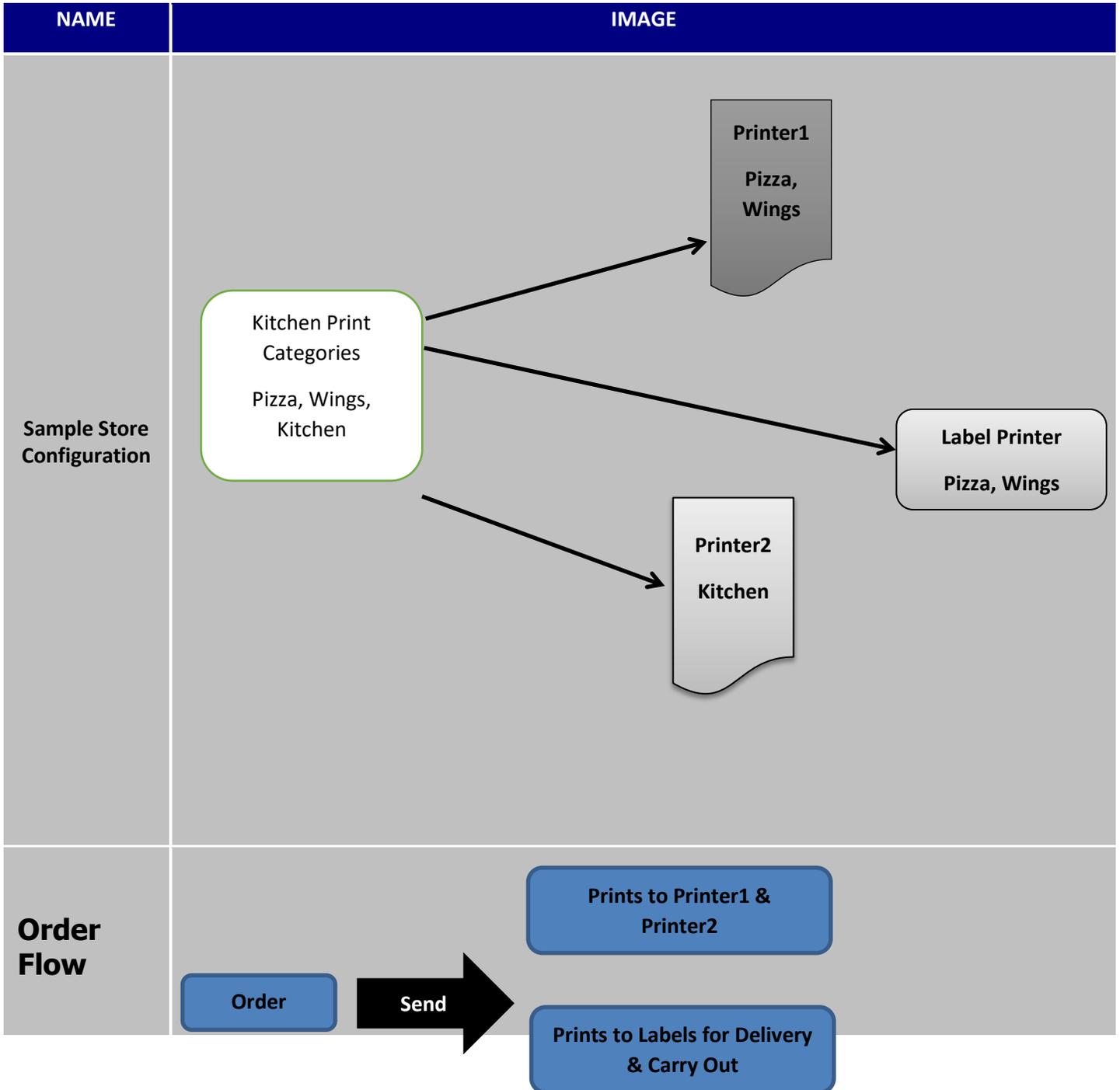
Step 4: Test Configuration

1. A critical step to making changes is testing the results.
2. Kitchen Printers are considered system configurations that require the *HungerRush* application to be reloaded to pick up all of the changes. Reload *HungerRush* on each workstation.
3. Ring up an order from each workstation that includes menu items that are assigned to each Kitchen Print Category.
4. Validate the results.

Sample Store Configurations continued...

Two Kitchen Printers with Label Printer

This example describes how to set up the point of sale configuration to allow menu items to be sent to two separate areas of the kitchen. Printer1 will get Pizza and Wing items while Printer2 will get all menu items. The only items that get a label are Pizza, Wings and Subs. This location offers Dine In (Counter Service), Delivery and Carry Out. A label only prints for Delivery and Carry Out orders. Printer2 will act as the master ticket and show all menu items. Printer2 will not get a ticket if the order includes only Pizza and Wings. In that case Printer1 will be the master ticket. Stages set up are unnecessary for this configuration.





Sample Store Configurations continued...

How to Configure

Step 1: Create Kitchen Print Categories

1. Log into *HungerRush*.
2. Go to Config → Printers.
3. Select Kitchen Printers tab.
4. Type the Kitchen Print Category name in the Add or Rename field.



5. Select Add.
6. Continue until all of the Kitchen Printer Categories are available; Pizza, Wings, and Kitchen.
7. Exit Printer Configuration.

Step 2: Assign Print Categories to Menu Items

1. Go to Orders.
2. Select Edit Menu (proper security required).
3. Select Edit Menu again.
4. Right click on the first Menu Group to Edit
5. Select Edit Group.
6. Select the Items tab.
7. Select the Item on the page.
8. Update the Kitchen Print Cat.



9. Continue to update all items in the Group with the proper Kitchen Print Cat.
10. Move to each Menu Group and update the Kitchen Print Cat.
11. When finished select Finish.
12. Select Exit Edit Mode.
13. Select Save.

Step 3: Define Kitchen Printers and Assign Kitchen Print Categories

1. Go to Config → Printers.
2. Select Kitchen Printers.
 - a. Printers should already be created in Windows and as System Printers.
 - b. See *Windows Printer Configuration*.
 - c. See *New Printer Set Up*.
3. Printers should all be listed under Available Printers list.
4. Highlight Printer1 and Add printer to Kitchen Printers.
5. Repeat the same step for Printer2.

Sample Store Configurations continued...

6. Highlight Printer1 and check off the following Kitchen Print Categories; Pizza, Wings
7. Select Printer options; select Index Kitchen Ticket, others are optional.
8. Highlight Printer2 and check off the following Kitchen Print Categories; Kitchen.
9. Select Printer options; select Index Kitchen Ticket and Print Additional Items, Use Normal Font.
 - a. Printer2 will act as a master ticket and show all items. If the order only includes Pizza and Wing items than Printer1 prep ticket will be the master.
10. Exit Printer Configuration.

Step 4: Define Label Printer and Assign Kitchen Print Categories

1. Go to Config → Printers.
2. Select Label Printers.
 - a. The Label Printer should already be created in Windows and as System Printers.
 - b. See *Windows Printer Configuration*.
 - c. See *Creating a System Printer for Labels*.
3. Highlight the Label Printer under Available Printers
4. Select Add to move the printer to Label Printers list.
5. Check off the Label Print Categories; Pizza, Wings
6. Select label printer options if necessary.
7. Select Print Test Label to validate Label Printer is connected and working.

Step 5: Check Order Type Configuration for Labels

1. Go to Config → System
2. Select Order Types & Stages
3. Highlight the Delivery Order Type
4. Select the Print Labels option
5. Highlight Carry Out Order Type
6. Select the Print Labels option
7. If you have HungerRush, the Print Labels option needs to be on for any order type that requires labels.

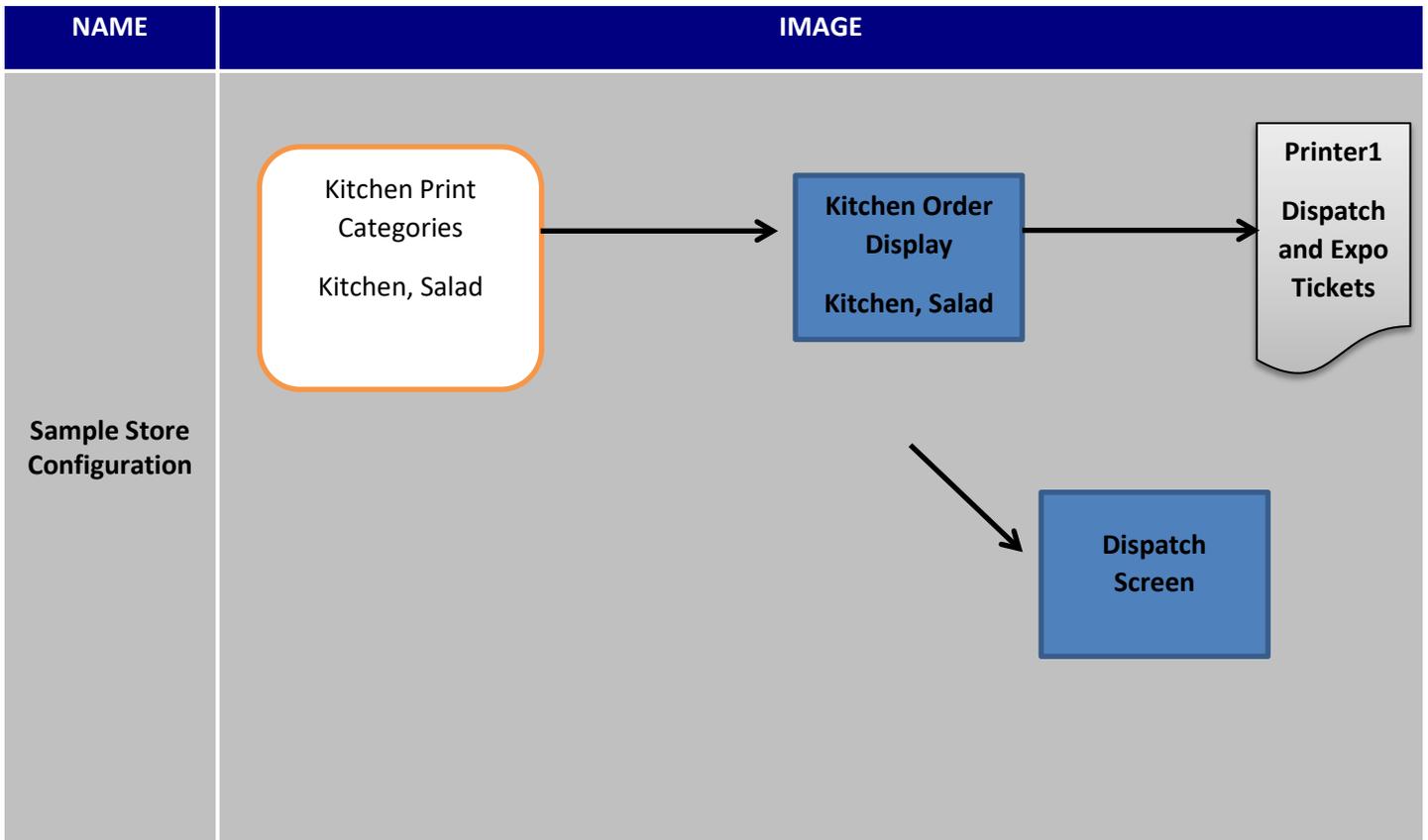
Step 6: Test Configuration

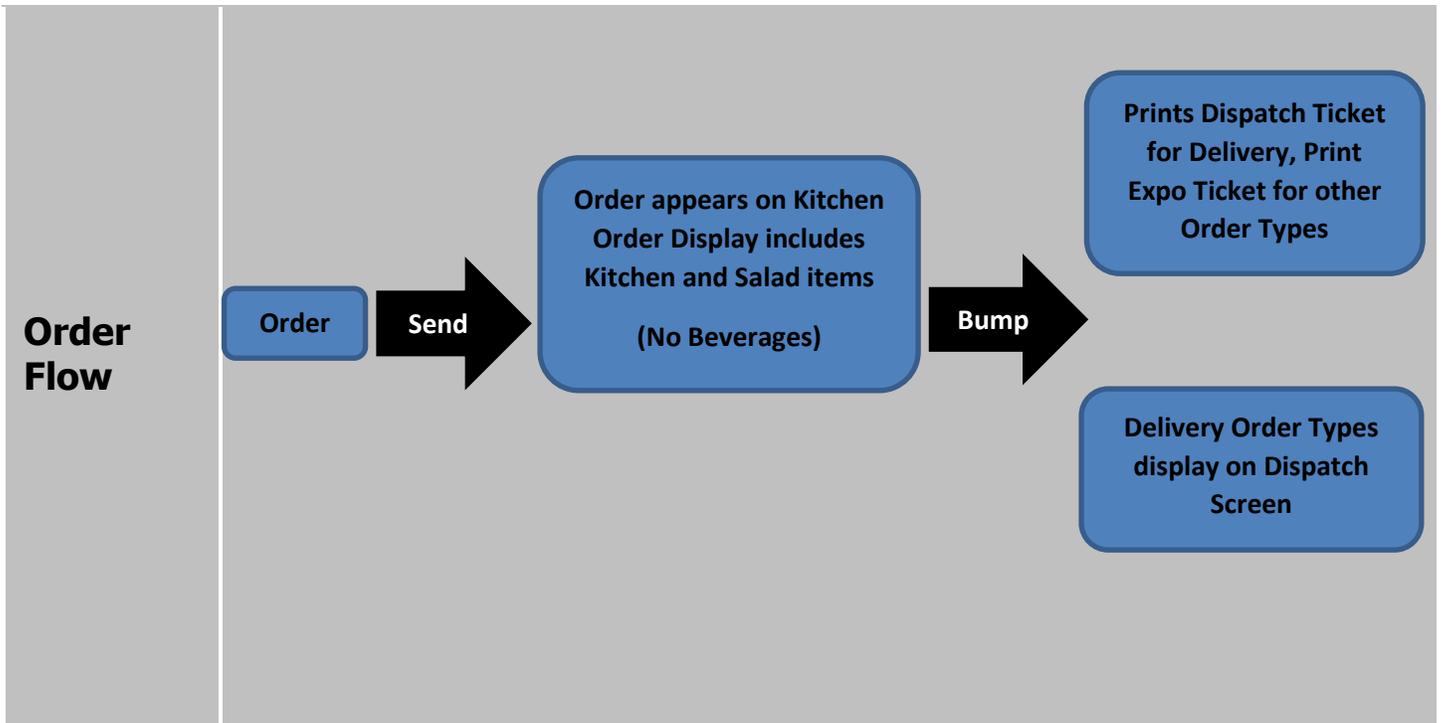
1. A critical step to making changes is testing the results.
2. Kitchen Printers are considered system configurations that require the *HungerRush* application to be reloaded to pick up all of the changes. Reload *HungerRush* on each workstation.
3. Ring up an order from each workstation that includes menu items that are assigned to each Kitchen Print Category. Also enter different order types to test the Label printing.
4. Validate the results.

Sample Store Configurations continued...

One Make Order Kitchen Display and Cut and Box Ticket

This is a good configuration for a Pizza Delivery Carryout location that has a streamlined menu and all items go to one spot in the kitchen to be prepared. This example has two Kitchen Print Categories, Kitchen and Salad. Potentially they can add a Salad printer if it is necessary to the operation. The order will be bumped off the Kitchen Order Display when the items are prepared and placed in the oven. A Dispatch Ticket or an Expo Ticket will print at a Printer located in the Cut and Box area upon the order being bumped. Cold items that appear on the Kitchen Order Display will not be placed in the oven but placed in a holding area to wait for the oven items to be completed. This area will most likely be close to the Cut and Box area. Stages will be required for this configuration. When order is bumped from the Kitchen Order Display it will then appear on the Dispatch screen.





Sample Store Configurations continued...

How to Configure

Step 1: Create Kitchen Print Categories

1. Log into *HungerRush*.
2. Go to Config → Printers.
3. Select Kitchen Printers tab.
4. Type the Kitchen Print Category name in the Add or Rename field.



5. Select Add.
6. Continue until all of the Kitchen Printer Categories are available; Kitchen, Salad
7. Exit Printer Configuration.

Step 2: Assign Print Categories to Menu Items

1. Go to Orders.
2. Select Edit Menu (proper security required).
3. Select Edit Menu again.
4. Right click on the first Menu Group to Edit
5. Select Edit Group.
6. Select the Items tab.
7. Select the Item on the page.
8. Update the Kitchen Print Cat.



9. Continue to update all items in the Group with the proper Kitchen Print Cat.
10. Move to each Menu Group and update the Kitchen Print Cat.
11. When finished select Finish.
12. Select Exit Edit Mode.
13. Select Save.

Step 3: Define the Kitchen Display

1. Go to Config → Kitchen Display.
2. Select New Order Display.
3. Select the Computer Name from the drop down arrow.
4. Select the Text Size, Normal, Large or Extra Large.
5. Select the Font color for the following; Item, Note, Preference, Modifier, NO Modifier, and Extra Modifier.
6. Update Caution, Warning and Recall Minutes based on your operational requirements.
7. Highlight the Available Display Category you wish to assign to the Kitchen Display, select the arrow pointing at Current Display Categories to add the category to the list. Continue until all of the Current Display Categories are accurate based on your operation, Kitchen and Salad.

Sample Store Configurations continued...

8. Select a Priority Order Type if applicable.
9. Select any other options necessary for your Kitchen Display configuration.
10. Select Save.

Step 4: Define Printer1 to Print Dispatch and Expo

1. Go to Config → Printers.
2. Select Local Printers.
 - a. Printer1 should already be created in Windows and as System Printers.
 - b. See *Windows Printer Configuration*.
 - c. See *New Printer Set Up*.
3. Select the Computer defined as the Kitchen Make Order Display.
4. Use the drop down arrow to select Printer1 for the Delivery Ticket.
5. Use the drop down arrow to select the Delivery Ticket format.



A screenshot of a configuration interface for a Delivery Ticket. It features two dropdown menus. The first dropdown is labeled "Printer Name" and has "Printer1" selected. The second dropdown is labeled "Format" and has "DefDelTkt" selected. The text "Delivery Ticket:" is positioned to the left of the first dropdown.

6. Use the drop down arrow to select Printer1 for the Expo Ticket.
 7. Use the drop down arrow to select the Expo Ticket format.
- 
- A screenshot of a configuration interface for an Expo Ticket. It features two dropdown menus. The first dropdown is labeled "Printer Name" and has "Printer1" selected. The second dropdown is labeled "Format" and has "DefCustTkt" selected. The text "Expo Ticket:" is positioned to the left of the first dropdown.
8. It is recommended assigning the printers for all workstations, just in case a workstation is switched and set up temporarily as a Kitchen Display.
 9. While configuring Local Printers, be sure to assign an Other printer for each computer. Typically there will be at least one other customer receipt printer on the cash drawer computer for credit card receipts.
 10. Exit the Printer Configuration.

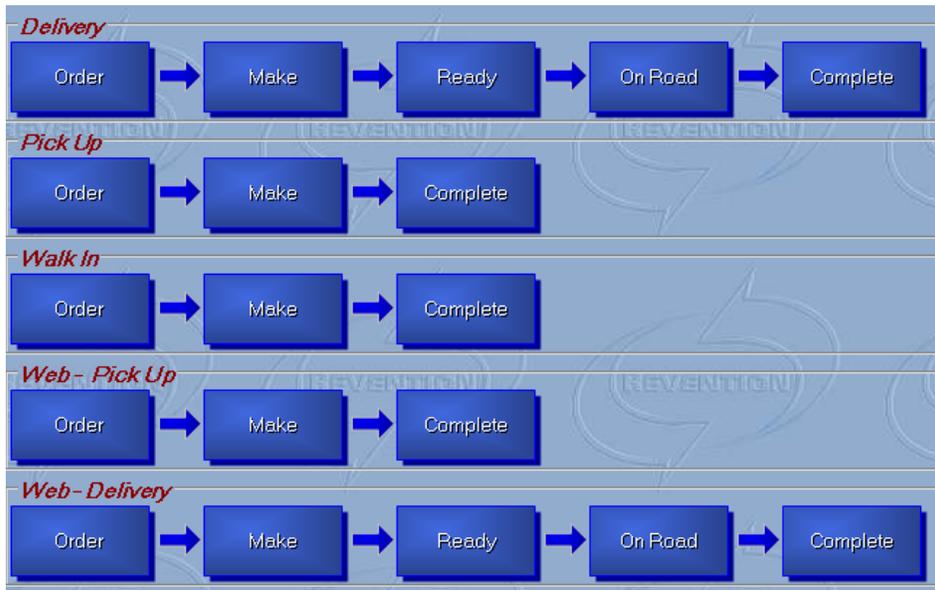
Step 5: Configure Stages

1. Go to Config → System.
2. Select Order Types & Stages.
3. Select Stages.
4. Add the following stages, Order, Make, Ready, On Road, and Complete.
 - a. Select Add New
 - b. Enter Stage Name
 - c. Select OK
5. Select Stage Seq.
6. Select Delivery order types.
7. Add Available Stages to Selected Stages on the following sequence; Order, Make, Ready, On Road, Complete

8. Select all other order types and add Stages in the following sequence; Order, Make, Complete.
9. Select Stage Events.
10. Select Stage Make by using the drop down arrow.
11. Select New to create a new Event.
12. Select On Entry, Event: Send To Kitchen Display, Apply to Order Type: All, Direction: Both Directions
13. Select Save.
14. Complete steps 11-13 for the following Events shown below.
15. Be sure all order types have a print ticket event upon exit of Make.

Enter/Exit	Event	Direction	Order Type	Printer
On Entry	<i>Send To Kitchen Display</i>	<i>Both</i>	<i>All</i>	<i>N/A</i>
On Exit	<i>Print Dispatch Ticket</i>	<i>Forward</i>	<i>Delivery</i>	<i>N/A</i>
On Exit	<i>Print Expo Ticket</i>	<i>Forward</i>	<i>Walk In</i>	<i>N/A</i>
On Exit	<i>Print Expo Ticket</i>	<i>Forward</i>	<i>Web - Pick Up</i>	<i>N/A</i>
On Exit	<i>Print Dispatch Ticket</i>	<i>Forward</i>	<i>Web - Delivery</i>	<i>N/A</i>
On Exit	<i>Print Expo Ticket</i>	<i>Forward</i>	<i>Pick Up</i>	<i>N/A</i>

15. Select the Ready Stage.
16. Select New to create a new Event.
17. Select On Entry, Event: Send To Dispatch Screen; Apply to Order Type: All, Direction: Both Directions
18. Select Save.
19. Select View.
20. Validate each order type active on the system has stages defined and are in the correct sequence.



Sample Store Configurations continued...

Step 6: Turn Stages On for Delivery

1. Go to Config → System.
2. Select Delivery tab.
3. Select Use Stages option.



4. This option must be selected for the order to appear on the Dispatch once it is bumped off the kitchen order display. If this option is not marked, the order will appear on the dispatch screen immediately after the order is sent.

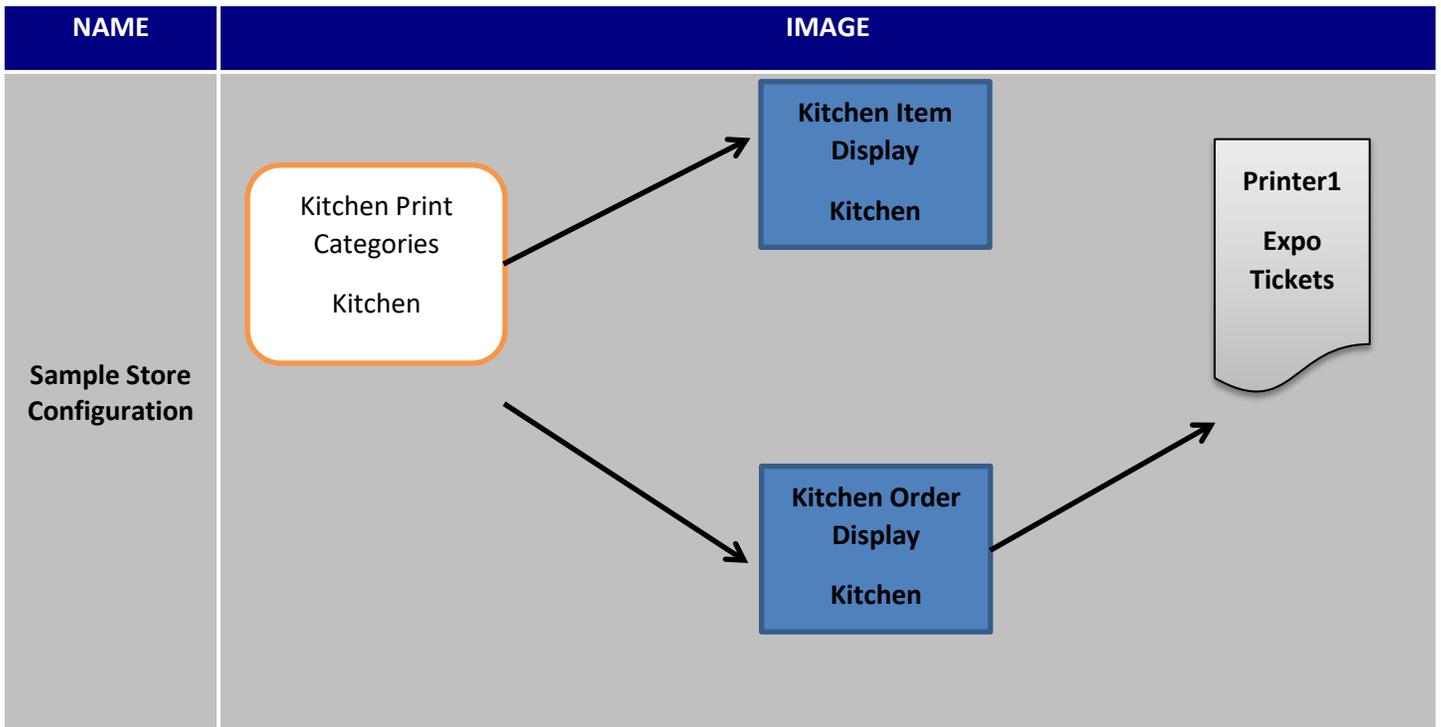
Step 7: Test Configuration

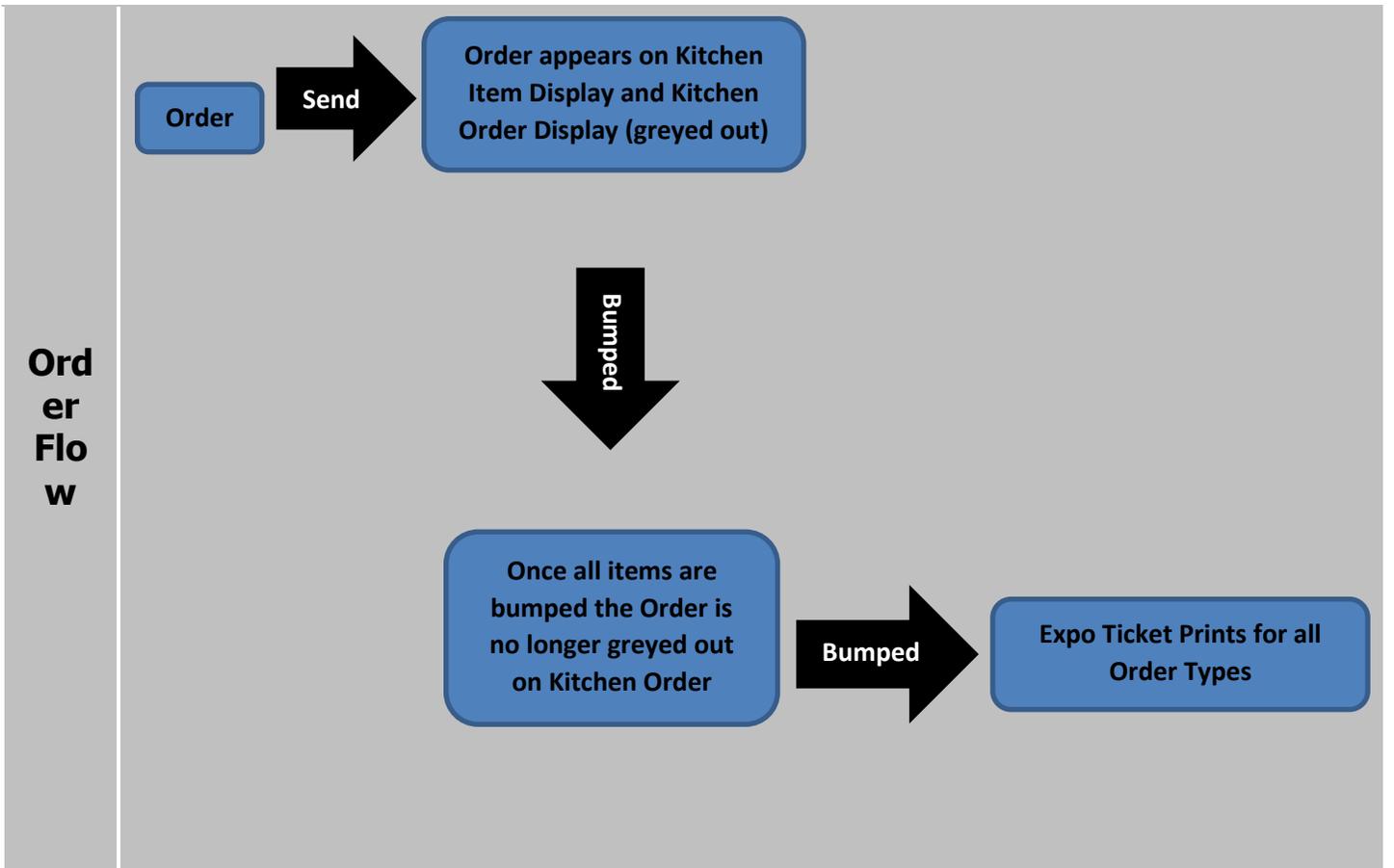
1. A critical step to making changes is testing the results.
2. Kitchen Display Monitors, Stages, and Printers are considered system configurations that require the *HungerRush* application to be reloaded to pick up all of the changes. Reload *HungerRush* on each workstation.
3. Ring up an order from each workstation that includes menu items that are assigned to each Kitchen Print Category. Also enter different order types to test the Dispatch and Cut and Box ticket.
4. Validate the results.

Sample Store Configurations continued...

One Make Item Kitchen Display & One Make Order Kitchen Display with Expo Ticket

This example incorporates both types of kitchen displays, item and order. This configuration is good for a two stage make process or using the make order display in the expediter area. The Kitchen Order Display will monitor the Kitchen Item Display. When the order is first sent to the kitchen, the items will appear on both kitchen displays. The order will be greyed out on the Kitchen Order Display until all of the items have been bumped off of the Kitchen Item Display. Once all items have been bumped, the order will no longer be greyed out and can be bumped off of the Kitchen Order Display. In the example described below, the order then will print an expo ticket upon being bumped off of the Kitchen Order Display.





Sample Store Configurations continued...

How to Configure

Step 1: Create Kitchen Print Categories

1. Log into *HungerRush*.
2. Go to Config → Printers.
3. Select Kitchen Printers tab.
4. Type the Kitchen Print Category name in the Add or Rename field; Kitchen.



5. Select Add.
6. Exit Printer Configuration.

Step 2: Assign Print Categories to Menu Items

1. Go to Orders.
2. Select Edit Menu (proper security required).
3. Select Edit Menu again.
4. Right click on the first Menu Group to Edit
5. Select Edit Group.
6. Select the Items tab.
7. Select the Item on the page.
8. Update the Kitchen Print Cat.



9. Continue to update all items in the Group with the proper Kitchen Print Cat.
10. Move to each Menu Group and update the Kitchen Print Cat.
11. When finished select Finish.
12. Select Exit Edit Mode.
13. Select Save.

Step 3: Define the Kitchen Display by Item

1. Go to Config → Kitchen Display.
2. Select New Item Display.
3. Select the Computer Name from the drop down arrow.
4. Select the Text Size, Normal, Large or Extra Large.
5. Select the Font color for the following; Item, Note, Preference, Modifier, NO Modifier, and Extra Modifier.
6. Update Caution, Warning and Recall Minutes based on your operational requirements.
7. Highlight the Available Display Category you wish to assign to the Kitchen Display (Kitchen), select the arrow pointing at Current Display Categories to add the category to the list.
8. Select a Priority Order Type if applicable.

Sample Store Configurations continued...

9. Select any other options necessary for your Kitchen Display configuration. Horizontal Modifiers option is recommended.
10. Select Save.

Step 4: Defined New Kitchen Display by Order

1. Select New Order Display.
2. Select the Computer Name from the drop down arrow.
3. Select the Text Size, Normal, Large or Extra Large.
4. Select the Font color for the following; Item, Note, Preference, Modifier, NO Modifier, and Extra Modifier.
5. Update Caution, Warning and Recall Minutes based on your operational requirements.
6. Select Use Original Time. This will keep the original time of the order on both the make item and make order display. Without this option the time will reset on the Kitchen Order Display.
7. Highlight the Available Display Category you wish to assign to the Kitchen Display (Kitchen), select the arrow pointing at Current Display Categories to add the category to the list.
8. Select a Priority Order Type if applicable.
9. Select Monitor Item Display for the order to appear on the Kitchen Order Display when the order is sent.
10. Select any other options necessary for your Kitchen Display configuration.
11. Select Save. Exit Kitchen Display screen.

Step 5: Define Printer1 to Print Expo

1. Go to Config → Printers.
2. Select Local Printers.
 - a. Printer1 should already be created in Windows and as System Printers.
 - b. See *Windows Printer Configuration*.
 - c. See *New Printer Set Up*.
3. Select the Computer defined as the Kitchen Make Order Display.
4. Use the drop down arrow to select Printer1 for the Expo Ticket.
5. Use the drop down arrow to select the Expo Ticket format.



6. It is recommended assigning the printers for all workstations, just in case a workstation is switched and set up temporarily as a Kitchen Display.
7. While configuring Local Printers, be sure to assign an Other printer for each computer. This will be the closest receipt printer to that workstation.
8. Exit the Printer Configuration.

Sample Store Configurations continued...

Step 6: Configure Stages

1. Go to Config → System.
2. Select Order Types & Stages.
3. Select Stages.
4. Add the following stages, Order, Make Item, Make, and Complete.
 - a. Select Add New
 - b. Enter Stage Name
 - c. Select OK
5. Select Stage Seq.
6. Select the first order type.
7. Add Available Stages to Selected Stages on the following sequence; Order, Make Item, Make, Complete
8. Continue to select each order type and add Stages in the same sequence.
9. Select Stage Events.
10. Select Stage Make Item by using the drop down arrow.
11. Select New to create a new Event.
12. Select On Entry, Event: Send To Item Display, Apply to Order Type: All, Direction: Both Directions

New Stage Event

Stage: Make Item

On Entry **On Exit**

Event

Apply to Order Type

Direction

13. Select Save.
14. Select the Make Stage.
15. Select New to create a new Event.
16. Select On Entry, Event: Send To Kitchen Display Screen; Apply to Order Type: All, Direction: Both Directions

New Stage Event

Stage: Make

On Entry **On Exit**

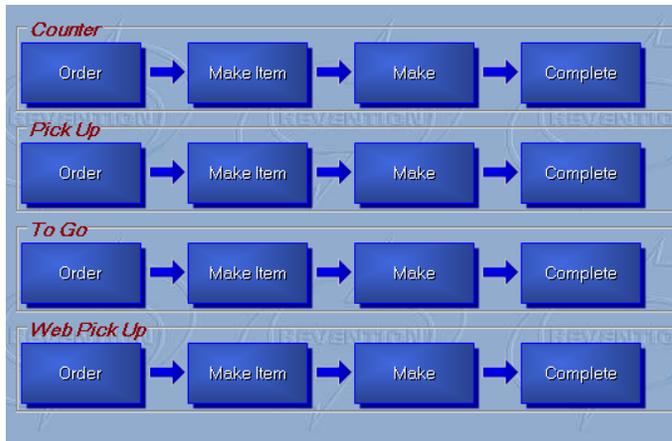
Event Send To Kitchen Display

Apply to Order Type All

Direction Both Directions

Sample Store Configurations continued...

17. Select Save.
18. Select View.
19. Validate each order type active on the system has stages defined and are in the correct sequence



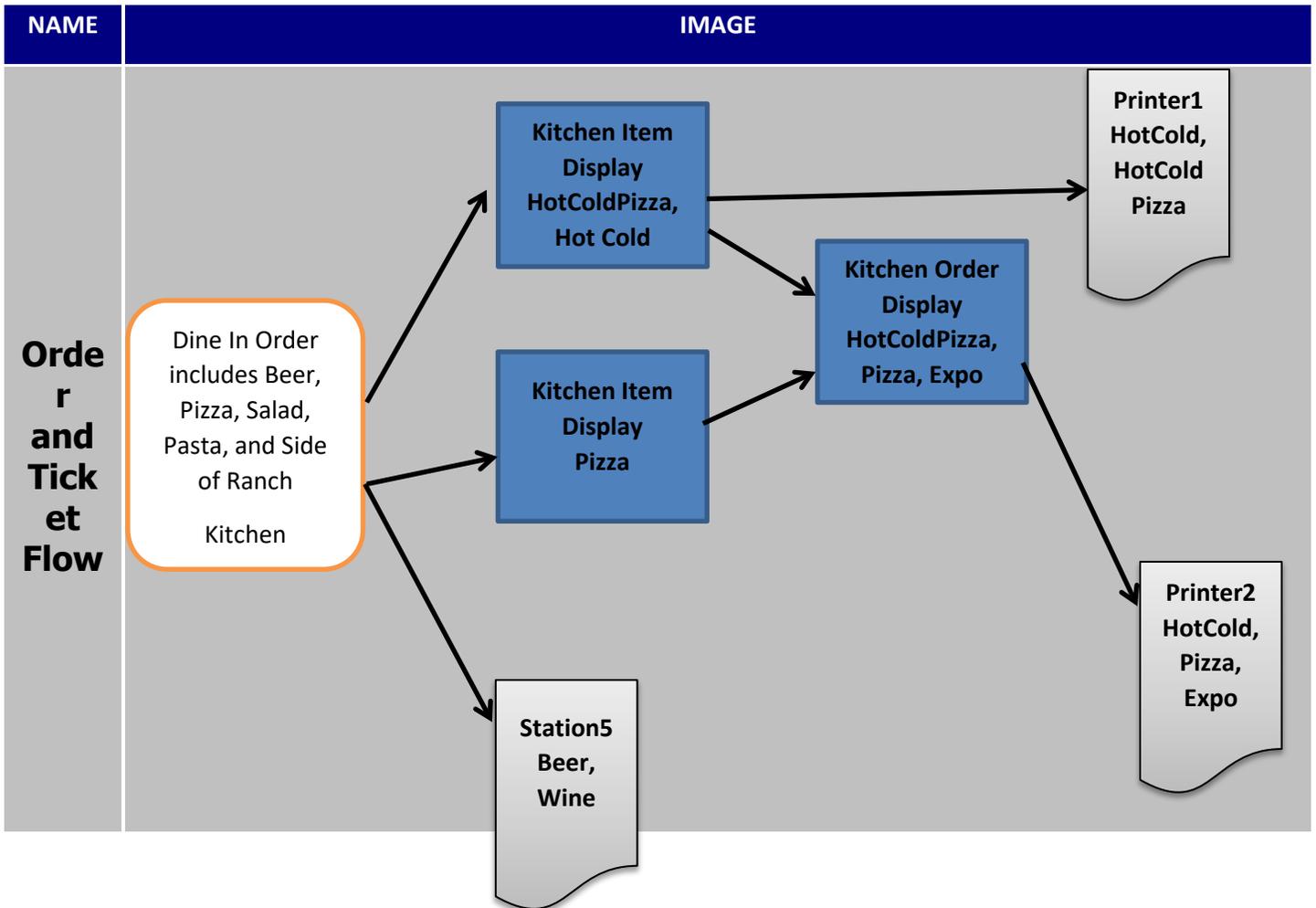
Step 7: Test Configuration

1. A critical step to making changes is testing the results.
2. Kitchen Display Monitors, Stages, and Printers are considered system configurations that require the *HungerRush* application to be reloaded to pick up all of the changes. Reload *HungerRush* on each workstation.
3. Ring up an order from each workstation that includes menu items that are assigned to each Kitchen Print Category. Also enter different order types to test the Dispatch and Cut and Box ticket.
4. Validate the results.

Two Make Item Kitchen Displays & One Make Order Kitchen Display with Kitchen Tickets

This configuration describes a relatively complex kitchen operation with a total of three kitchen display monitors and two staged kitchen preparation tickets. This location offers Dine In, Delivery, and Pick Up service which serves beer and wine. To completely understand this configuration, it is important to understand the Kitchen Print Categories and how they related to the menu items. See table below.

Items	Kitchen Printer Category
Pizza, Calzones	Pizza
Pasta, Appetizers, Subs, Desserts	HotCold
Lunch Special with Calzone Roll and Soup or Salad	HotColdPizza
Sides of Sauce/Dressing and Garlic Knots that are prepped and in a warmer	Expo
Beer	Beer
Wine	Wine
Beverages	None



How to Configure

Step 1: Create Kitchen Print Categories

1. Log into *HungerRush*.
2. Go to Config → Printers.
3. Select Kitchen Printers tab.
4. Type the Kitchen Print Category name in the Add or Rename field.



5. Select Add.
6. Continue until all of the Kitchen Printer Categories are available; Kitchen, Salad
7. Exit Printer Configuration.

Step 2: Assign Print Categories to Menu Items

1. Go to Orders.
2. Select Edit Menu (proper security required).
3. Select Edit Menu again.
4. Right click on the first Menu Group to Edit

Sample Store Configurations continued...

5. Select Edit Group.
6. Select the Items tab.
7. Select the Item on the page.
8. Update the Kitchen Print Cat.



9. Continue to update all items in the Group with the proper Kitchen Print Cat.
10. Move to each Menu Group and update the Kitchen Print Cat.
11. When finished select Finish.
12. Select Exit Edit Mode.
13. Select Save.

Step 3: Define the Kitchen Displays

1. Go to Config → Kitchen Display.
2. Select New Item Display.
3. Select the Computer Name from the drop down arrow.
4. Select the Text Size, Normal, Large or Extra Large.
5. Select the Font color for the following; Item, Note, Preference, Modifier, NO Modifier, and Extra Modifier.
6. Update Caution, Warning and Recall Minutes based on your operational requirements.
7. Highlight the Available Display Category you wish to assign to the Kitchen Display, select the arrow pointing at Current Display Categories to add the category to the list. For the example above, add HotColdPizza and HotCold.
8. Select a Priority Order Type if applicable.
9. Select any other options necessary for your Kitchen Display configuration. Horizontal Modifiers option is recommended.
10. Select Save.
11. Select New Item Display again
12. Follow steps 3-9. Assign Kitchen Display Category Pizza.
13. Select Save.
14. Select New Order Display.
15. Select the Computer Name from the drop down arrow.
16. Select the Text Size, Normal, Large or Extra Large.
17. Select the Font color for the following; Item, Note, Preference, Modifier, NO Modifier, and Extra Modifier.
18. Update Caution, Warning and Recall Minutes based on your operational requirements.
19. Select Use Original Time. This will keep the original time of the order on both the make item and make order display. Without this option the time will reset on the Kitchen Order Display.

20. Highlight the Available Display Category you wish to assign to the Kitchen Display, select the arrow pointing at Current Display Categories to add the category to the list. For the example above, add Expo, Pizza, and HotColdPizza.
21. Select a Priority Order Type if applicable.
22. Select Monitor Item Display for the order to appear on the Kitchen Order Display when the order is sent.
23. Select any other options necessary for your Kitchen Display configuration.
24. Select Save. Exit Kitchen Display screen.

Step 4: Define Printers and Assign Kitchen Print Categories

1. Go to Config → Printers.
2. Select Kitchen Printers.
 - a. Printers should already be created in Windows and as System Printers.
 - b. See *Windows Printer Configuration*.
 - c. See *New Printer Set Up*.
3. Printers should all be listed under Available Printers list.
4. Highlight Printer1 and Add printer to Kitchen Printers.
5. Complete the same step for Printer2 and Station5 printers.
6. Highlight Printer1 and check off the following Kitchen Print Categories; HotCold, HotColdPizza.
7. For Printer1, turn on the following option, Stage Print Only, others are optional.
8. Highlight Printer2 and check off the following Kitchen Print Categories; Expo, HotCold, Pizza
9. For Printer1, turn on the following option, Stage Print Only, others are optional.
10. Highlight Station5 and check off the following Print Categories; Beer, Wine.
11. Select options for Station5 printer if necessary.
12. Exit Printer Configuration.

Step 5: Configure Stages

1. Go to Config → System.
2. Select Order Types & Stages.
3. Select Stages.
4. Add the following stages, Order, Make Item, Make, Ready, On Road and Complete.
 - a. Select Add New
 - b. Enter Stage Name
 - c. Select OK
5. Select Stage Seq.
6. Select the Delivery order type.
7. Add Available Stages to Selected Stages on the following sequence; Order, Make Item, Make, Ready, On Road, Complete
8. Select the Web - Delivery order type.
9. Add Available Stages to Selected Stages on the following sequence; Order, Make Item, Make, Ready, On Road, Complete
10. If online ordering is active add the same stages and sequence to Web Delivery.

11. Select each other order type and assign the following stage sequence; Order, Make Item, Make, Complete.
12. Continue to select each order type and add Stages in the same sequence.
13. Select Stage Events.
14. Select Stage Order by using the drop down arrow.
15. Select New to create a new Event.
16. Select On Exit, Event Send To Dispatch Screen, Apply to Order Type: Delivery, Direction: Both Directions.

New Stage Event

Stage: Order

On Entry **On Exit**

Event Send To Dispatch Screen

Apply to Order Type Delivery

Direction Both Directions

17. Create the same event for Web Delivery if online ordering is active.
18. Select Stage Make Item by using the drop down arrow.
19. Select New to create a new Event.
20. Select On Entry, Event: Send To Item Display, Apply to Order Type: All, Direction: Both Directions

New Stage Event

Stage: Make Item

On Entry **On Exit**

Event Send To Item Display

Apply to Order Type All

Direction Both Directions

21. Select Save.
22. Select New to create a new Event.
23. Select On Exit, Event: Print Specific Kitchen Ticket, Apply to Order Type: All, Direction: Forward Only, Printer: Printer1.

New Stage Event

Stage: Make Item

On Entry On Exit

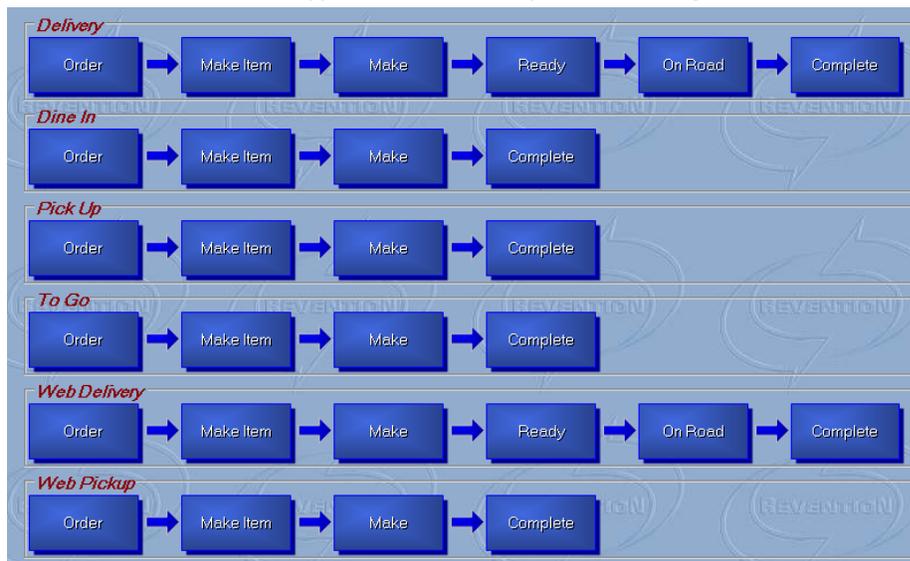
Event

Apply to Order Type

Direction

Printer Name

20. Select the Make Stage.
21. Select New to create a new Event.
22. Select On Entry, Event: Send To Kitchen Display Screen; Apply to Order Type: All, Direction: Both Directions
23. Select Save.
24. Select New to create a new Event.
25. Select On Exit, Event: Print Specific Kitchen Ticket; Apply to Order Type: All, Direction: Forward Only, Printer: Printer2.
26. Select Save.
27. Select View.
28. Validate each order type active on the system has stages defined and are in the correct sequence.



Step 6: Turn Stages On for Delivery

1. Go to Config → System.
2. Select Delivery tab.
3. Select Use Stages option.



4. This option must be selected for the order to appear on the Dispatch once it is bumped off the kitchen order display. If this option is not marked, the order will appear on the dispatch screen immediately after the order is sent.

Step 7: Dispatch Ticket Printing

1. Go to Config → Printers.
2. Select Customer Printers tab.
3. On the left table check Prt on Order for Delivery and Web Delivery, this ticket will act as the Dispatch ticket.
4. Be sure to assign the accurate Printer and Format for each Computer.

Step 8: Test Configuration

1. A critical step to making changes is testing the results.
2. Kitchen Display Monitors, Stages, and Printers are considered system configurations that require the *HungerRush* application to be reloaded to pick up all of the changes. Reload *HungerRush* on each workstation.
3. Ring up an order from each workstation that includes menu items that are assigned to each Kitchen Print Category. Also enter different order types to test the Dispatch and Cut and Box ticket.
4. Validate the results.

Kitchen Display Item Prep Time

Overview

The Kitchen Display by Item provides a feature called Use Prep Time. Use Prep Time allows your kitchen staff to focus on one thing, food preparation. Many restaurant operations employ an individual whose sole job is to make sure all of the food for an order comes out at the same time. This prevents the food quality from suffering. By incorporating Use Prep Time, a preparation time can be defined for each menu item. Items will appear on the Kitchen Item Display based on their preparation times. For example, an order has a Burger, Fries, and Chicken Tenders. The Burger requires 12 minutes preparation time; the Chicken Tenders require 8 minutes, and the Fries require 5 minutes. The Burger will appear first on the Kitchen Item Display, after 4 minutes the Chicken Tenders will appear, and after 7 minutes the Fries will appear. Based on the defined preparation times all items should be ready at the same time. Prep times can also be associated with Preferences that have a unique print category. If the items do not have a preparation time, they will appear immediately on the Kitchen Item Display. The configuration begins with the Kitchen Item Display.

Order

Kitchen Display Item Prep Time

NAME	IMAGE	
Qty	Description	Price
1	Bottle Michelob Ultra	3.85
1	Bottle Bud Light	3.85
1	Black & Bleu Burger Jalapenos	8.99
1	6 Chicken Tenders Honey BBQ Coleslaw	9.29
1	Basket Fries	3.99

The item requiring the longest preparation time appears first.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger Jalapenos	2:19	Dine In

After 4 minutes the 6 Chicken Tenders appear. The 6 Chicken Tenders require 8 minutes for preparation.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger Jalapenos	4:03	Dine In
2	216	1	6 Chicken Tenders Honey BBQ Coleslaw	:03	Dine In

After 7 minutes the Basket of Fries will appear which require 5 minutes preparation.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger	Jalapenos	7:07 Dine In
2	216	1	6 Chicken Tenders	Honey BBQ Coleslaw	3:07 Dine In
3	216	1	Bask Fries		:07 Dine In

Setup and Configuration



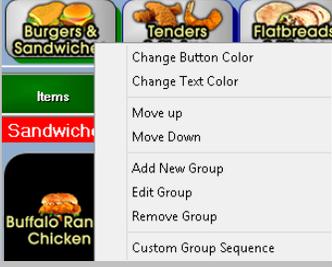
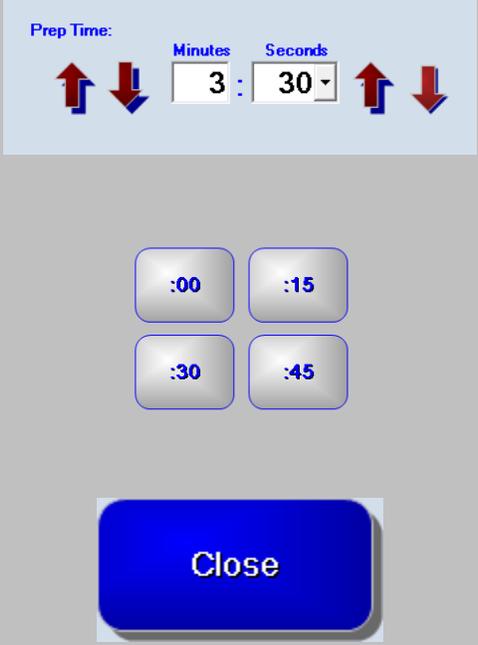
The Use Prep Time feature is only available on the Kitchen Item Display. The point of sale must have at least one Kitchen Item Display for the feature to work.

Turn on Use Prep Time

#	NAME	IMAGE	DESCRIPTION									
1	Kitchen Display Setting		Navigate to the Kitchen Display Settings from the Config menu.									
2	Edit the Item Display	<table border="1"> <thead> <tr> <th>Computer</th> <th>Unit</th> <th>Active?</th> </tr> </thead> <tbody> <tr> <td>Station5</td> <td>Order</td> <td>Yes</td> </tr> <tr> <td>Station6</td> <td>Item</td> <td>Yes</td> </tr> </tbody> </table> 	Computer	Unit	Active?	Station5	Order	Yes	Station6	Item	Yes	Highlight the Kitchen Item Display and press Edit .
Computer	Unit	Active?										
Station5	Order	Yes										
Station6	Item	Yes										
3	Use Prep Time		Check the box Use Prep Time located at the bottom left side of the screen.									
4	Save		Select Save , proceed to update each Kitchen Item Display following the same steps.									

Define Prep Time for Menu Items

#	NAME	IMAGE	DESCRIPTION
1	Edit Menu		Navigate to Edit Menu by opening the Orders screen and pressing the button located in the upper right hand corner.

2	Edit Menu Prompt		From the prompt, select 'Edit Menu' to enter edit menu mode.
3	Edit Group		Right click on the menu group to edit, select Edit Group
4	Item Tab		From the available navigation tabs select Items .
5	KDS Options		Select the Menu Item and from the properties menu choose KDS Options .
6	Use Prep Time		From the provided submenu, place a check mark in Use Prep Time box.
7	Prep Time Submenu		<p>Prep Time will appear, use the up and down arrows to specify the amount of preparation time required for the item.</p> <p>You can also select the drop down arrow next to seconds to select one of the following choices.</p> <p>Press close when finished setting the Prep Time. Repeat as needed for each Menu Item that will be associated with a Prep Time. Continue updating other Menu Groups as needed.</p>
8	Finish		Press Finish to exit and return the edit menu screen.

9	Exit Edit Mode		Upon completion of all edits, select Exit Edit Mode
10	Exit Prompt		An exit prompt will appear, to solidify the changes press Save .

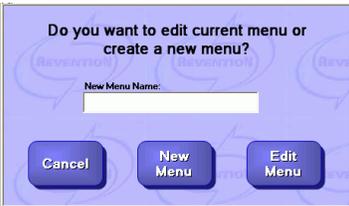
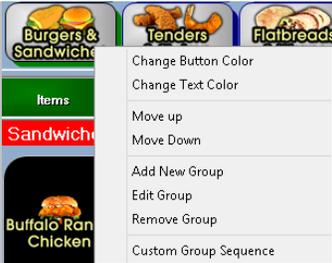


Unique Print Category option allows you to direct the Preference Member to a different kitchen preparation printer or kitchen display. This would be used if the Preference Member needs to print on a different printer than the Item.



Prep Time can be defined while updating Item Prep Time.

Kitchen Display Prep Times continued...

#	NAME	IMAGE	DESCRIPTION
1	Edit Menu		Navigate to Edit Menu by opening the Orders screen and pressing the button located in the upper right hand corner.
2	Edit Menu Prompt		From the prompt, select 'Edit Menu' to enter edit menu mode.
3	Edit Group		Right click on the menu group to edit, select Edit Group
4	Item Tab		From the available navigation tabs select Items .
5	KDS Options		Once a Menu Item is selected from the properties menu choose KDS Options .

6	Show Preferences		Press Show Preferences to display the associated preferences with Unique Print Categories assigned.
7	Preference Use Prep Time		<p>Another submenu will appear displaying each associated preferences with a Unique Print Category. Select the preference and place a check mark next to Use Prep Time. Use the up and down arrows to specify the amount of preparation time required for the Preference.</p> <p>You can also select the drop down arrow next to seconds to select one of the following choices.</p> <p>Press close when finished setting the Prep Time. Repeat as needed for each Menu Item's Preference that will be associated with a Prep Time. Continue updating other Menu Groups as needed.</p>
8	Finish		Press Finish to exit and return the edit menu screen.
9	Exit Edit Mode		Upon completion of all edits, select Exit Edit Mode
10	Exit Prompt		An exit prompt will appear, to solidify the changes press Save .

Results

An order is entered that includes the following items; Black & Bleu Burger, 6 Chicken Tenders and a Basket of Fries.

NAME	IMAGE		
Kitchen Display Prep Time Results	Qty	Description	Price
	1	Bottle Michelob Ultra	3.85
	1	Bottle Bud Light	3.85
	1	Black & Bleu Burger Jalapenos	8.99
	1	6 Chicken Tenders Honey BBQ	9.29
	1	Coleslaw	0.50
	1	Basket Fries	3.99

The item requiring the longest preparation time appears first.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger Jalapenos	2:19	Dine In

After 4 minutes the 6 Chicken Tenders appear. The 6 Chicken Tenders require 8 minutes for preparation.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger Jalapenos	4:03	Dine In
2	216	1	6 Chicken Tenders Honey BBQ Coleslaw	:03	Dine In

After 7 minutes the Basket of Fries will appear. The basket requires 5 minutes preparation.

Item #	Tbl #	Qty	Item	Time	Order Type
1	216	1	Black & Bleu Burger Jalapenos	7:07	Dine In
2	216	1	6 Chicken Tenders Honey BBQ Coleslaw	3:07	Dine In
3	216	1	Bask Fries	:07	Dine In

Kitchen Display Prep Times continued...

Typically, the Kitchen Display would show multiple orders at any given time, so the items from one order may not always appear together.

NAME	IMAGE						
	Item #	Tbl #	Qty	Item		Time	Order Type
Kitchen Display Prep Time Results	1	232	1	Black & Bleu Burger	Jalapenos	7:23	Dine In
	2	242	1	Pulled Pork Sandwich	No Sauce	6:20	Dine In
	3	123	1	Spin Art Dip		6:01	Dine In
	4	242	1	Queso Dip		5:50	Dine In
	5	242	1	Chix Chop Salad		5:50	Dine In
	6	123	1	Chicken Salad	Blacknd Chx for salad Honey BBQ	4:53	Dine In
	7	123	1	Blacknd Chx for salad		4:53	Dine In
	8	123	1	Popcorn Shrimp	Cocktail Sauce Fries	3:53	Dine In
	9	123	1	Fries		3:53	Dine In
		232	1	6 Chicken Tenders	Honey BBQ Coleslaw	3:23	Dine In
	232	1	Bask Fries		:23	Dine In	

Kitchen Order Display Monitoring Kitchen Item Display

The screen shot below shows a Kitchen Order Display that is monitoring the Kitchen Item Display. The orders appear grey until all items on the order have been completed and bumped off of the Kitchen Item Display. An Item may appear green showing the item is ready, but the order still has pending items which appear in red. When all items are complete, the order is available to bump and deliver to the customer.

NAME	IMAGE	
Kitchen Order Display Monitoring Kitchen Item Display	1 Table #232 6:51 Dine In Revention P.	4 Table #124 -2:0-40 Dine In Revention P.
	Bask Fries 6 Chicken Tenders Honey BBQ Coleslaw Black & Bleu Burger Jalapenos	Mozz Sticks Mini Corn Dogs
	2 Table #242 5:49 Dine In Revention P. Pulled Pork Sandwich No Sauce Queso Dip Chix Chop Salad	5 Table #231 -3:0-12 Dine In Revention P. Chix Caesar Salad 6 Chicken Tenders Honey BBQ Fries
	3 Table #123 4:21 Dine In Revention P. Chicken Salad Blacknd Chx for salad Honey BBQ Popcorn Shrimp Cocktail Sauce Fries	
	REVENTION 3:42 PM 5 Orders (1 Ready)	

Production Items for Kitchen Display

Overview

Production Items are custom defined groups that are linked to specific menu items. For example, Breaded Chicken Tenders is the Production Item linked to the menu items 4 Chicken Tenders, 6 Chicken Tenders, Kids Chicken Tenders, and Chicken Tender Salad. Each item requires a different number of tenders to be prepared. Production Items will display at the top of the Kitchen Item Display. A maximum of 6 Production Items can be displayed per Kitchen Item Display. When the preparation of an item is complete and bumped from the kitchen display the Production Item count is reduced for that item. Production Items are populated regardless of whether the item appeared on the kitchen display at that time. This feature provides the kitchen with the current count of how many production items are required to fulfill all orders pending preparation.

NAME		IMAGE											
		Boneless	21	Wings	50	Burg	2	Fries	3	Wedges	4	Brd Tndr	15
Item #	Tbl #	Qty	Item					Time	Order Type				
1	132	1	Blacknd Chx for salad					8:18	Dine In				
2	113	1	O Rings					7:17	Dine In				
3	221	1	BNLS Med		Honey BBQ Blue Cheese Carrots			6:13	Dine In				
4	221	1	Chzbrgr Slammers		Swiss Cheese Potato Wedges			5:43	Dine In				
5	234	1	Black & Bleu Burger					4:20	Dine In				
6	132	1	Med Wings		Teriyaki Blue Cheese Celery			4:18	Dine In				
7	234	1	Juicy Steak Burger		Parmesan Garlic Swiss Cheese			3:50	Dine In				
8	221	1	Bask Wedges					3:43	Dine In				
9	113	1	6 Chicken Tenders		Teriyaki O Rings			3:17	Dine In				
	113	1	6 Chicken Tenders		Honey BBQ Fries			3:17	Dine In				
	221	1	Potato Wedges					3:13	Dine In				
	113	1	Jerk Chicken Sandwich		Cheddar Jack Cheese			1:47	Dine In				
	132	1	Chicken Salad		Blacknd Chx for salad Parmesan Garlic			:18	Dine In				
<div style="background-color: black; color: green; padding: 5px; display: inline-block;">5:16 PM</div> Press ENTER to Exit													

Production Items for Kitchen Display continued...

Setup and Configuration



The Production Items feature is only available on the Kitchen Item Display. The point of sale must have at least one Kitchen Item Display for this feature to work.

STEP	NAME	IMAGE	DESCRIPTION
1	Kitchen Display		Navigate to the Kitchen Display by clicking on Config and opening the Systems menu.
2	Kitchen Display Select		Highlight the Kitchen Item Display.
3	Edit		Select Edit .
4	Show Production Items		Check the box Show Production Items located at the bottom left side of the screen.
5	Save		Select Save and continue updating each Kitchen Item Displays following these steps.
6	Exit		Exit Kitchen Display.
7	Orders		Select the Orders button.
8	Edit Menu		Select Edit Menu
9	Edit Menu Action		Select Edit Menu Actions

10	Edit Group		Right click on the menu group to edit, select Edit Group . Select Edit Group.
11	Production Items		Navigate to Production Items sub tab found in then Menu Tab.
12	Add New		Select the Add New button.
13	New Production Item Name		In the provided field, input the name of the New Production item Name and press OK. Repeat this step as many times as needed.
14	Items Tab		Select the Items tab .
15	Menu Item		Select the Menu Item that contains a production count.
16	KDS Options		Select KDS Options button. The KDS options submenu will open.
17	Has Production Items		Place a check mark next to the box labeled as Has Production Items to enable a production count.

18	Production Item Name		Select the Production Item Name from the drop down menu.
19	Production Count		Use the arrows to establish the amount of product that the selected menu item would need to complete its' creation. Repeat steps 15-19 to as many times as needed.
<ul style="list-style-type: none"> Optional <p>Only Preferences with a Unique Print Category can accommodate Production Items. The Unique Print Category option allows you to direct the Preference Member to a different kitchen preparation printer or kitchen display. This would be used if the Preference Member needs to print on a different printer than the based menu Item.</p>			
20	Show Preferences		<p>Only Preferences with a Unique Print Category will appear for that Menu Group.</p> <p>Select a Preference that requires a Production Item.</p>

21	Has Production Items Preferences		Place a check mark next to the box labeled as 'Has Production Items' to enable a production count.
22	Production Item Name Preferences		Select the Production Item Name from the drop down menu
23	Production Item Count Preferences		Use the arrows to establish the amount of product that the selected menu item would need to complete its' creation. Repeat this step as many times as needed with other preferences with new.
24	Close		Once all the changes have been completed choose the Close option.
25	Finish		Click the Finish button.
26	Exit Edit Mode		Click the Exit Edit Mode button.

27	Save Prompt		Click the Save button in the dialog box that appears to save your updates.
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This completes the menu portion of identifying which menu items, or unique preference will be using production items. The next step will be configuring which Kitchen Item Display is responsible for displaying production items.

Production Items for Kitchen Display continued...

STEP	NAME	IMAGE	DESCRIPTION									
1	Kitchen Display		Navigate to Kitchen Display located in the Config menu.									
2	Item Display	<table border="1"> <thead> <tr> <th>Computer</th> <th>Unit</th> <th>Active?</th> </tr> </thead> <tbody> <tr> <td>Station5</td> <td>Order</td> <td>Yes</td> </tr> <tr> <td>Station6</td> <td>Item</td> <td>Yes</td> </tr> </tbody> </table>	Computer	Unit	Active?	Station5	Order	Yes	Station6	Item	Yes	Highlight the Kitchen Item Display that corresponds with production items to be displayed.
Computer	Unit	Active?										
Station5	Order	Yes										
Station6	Item	Yes										
3	Edit		Select Edit to open the Item Display's properties menu.									
4	Show Production Items		Select the button Select Items next to Show Production Items .									
5	Production Items	<div style="border: 1px solid black; padding: 5px; margin-bottom: 10px;"> <p style="background-color: #800000; color: white; padding: 2px;">Available Production Items</p> <p>Boneless Brd Tndr</p> </div> <div style="text-align: center; margin-bottom: 10px;"> </div> <div style="border: 1px solid black; padding: 5px;"> <p style="background-color: #800000; color: white; padding: 2px;">Current Production Items</p> <p>Boneless Brd Tndr Burg Fries Wedges Wings</p> </div>	<p>Highlight the Production Item Name on the available list.</p> <p>Select the Arrow to move the Production Category to the Current Production Items.</p> <p>Continue adding the Available Production Items to the Current Production Items list based on your desired configuration.</p> <p>Update each Kitchen Item Display following steps 2 through 5. If you have Production Items, linked to other Kitchen Item Displays</p>									
6	Close		Select Close to exit the Production Item submenu.									

7	Save		Select Save to solidify your changes.
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Production Items for Kitchen Display continued...

Results

As orders are entered into the point of sale, the defined items will appear on the Kitchen Item Display. Typically the Production Items are linked to the items directed to the Kitchen Item Display. A maximum of 6 Production Items can appear on one display. The Production Items are populated regardless of whether the item is currently visible on the display. Using feature Production Times will delay some items from appearing immediately. Production Items represents what is required to fulfill all pending orders. Production Items will also be reduced as corresponding items are bumped off of the Kitchen Item Display.

NAME		IMAGE					
		Boneless 21	Wings 50	Burg 2	Fries 3	Wedges 4	Brd Tndr 15
Item #	Tbl #	Qty	Item			Time	Order Type
1	132	1	Blacknd Chx for salad			8:18	Dine In
2	113	1	O Rings			7:17	Dine In
3	221	1	BNLS Med	Honey BBQ		6:13	Dine In
				Blue Cheese			
				Carrots			
4	221	1	Chzbrgr Slammers	Swiss Cheese		5:43	Dine In
				Potato Wedges			
5	234	1	Black & Bleu Burger			4:20	Dine In
6	132	1	Med Wings	Teriyaki		4:18	Dine In
				Blue Cheese			
				Celery			
7	234	1	Juicy Steak Burger	Parmesan Garlic		3:50	Dine In
				Swiss Cheese			
8	221	1	Bask Wedges			3:43	Dine In
9	113	1	6 Chicken Tenders	Teriyaki		3:17	Dine In
				O Rings			
	113	1	6 Chicken Tenders	Honey BBQ		3:17	Dine In
				Fries			
	221	1	Potato Wedges			3:13	Dine In
	113	1	Jerk Chicken Sandwich	Cheddar Jack Cheese		1:47	Dine In
	132	1	Chicken Salad	Blacknd Chx for salad		:18	Dine In
				Parmesan Garlic			

5:16 PM
 Press ENTER to Exit

Production Display

Overview

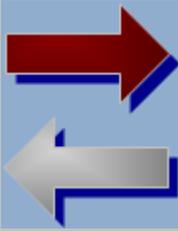
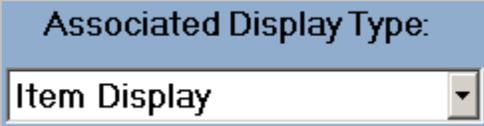
Production Displays are specialized Kitchen displays that are used strictly for displaying production counts.

NAME	IMAGE					
Production Display	Naked Tndr 15	Boneless 6	Fries 2	Wedges 1	Wings 12	Beef Patties 3
	Biscuits 9	Mushrooms 0	Onion Rings 4			
					REVENTION	10:07 AM Press ENTER to Exit

Setup and Configuration

NAME	IMAGE
Edit Kitchen Display by Production Item	<div style="background-color: #003366; color: white; padding: 5px; text-align: center;"> Edit Kitchen Display by Production Item </div> <div style="margin-top: 10px;"> <div style="display: flex; justify-content: space-between; align-items: flex-start;"> <div style="width: 45%;"> <p>1 Computer Name: <input type="text" value="Station1"/></p> </div> <div style="width: 45%; border: 1px solid #ccc; padding: 5px;"> <div style="display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>2 Available Production Items</p> <ul style="list-style-type: none"> Biscuits Fries </div> <div style="width: 10%; text-align: center;"> <p>4</p> </div> <div style="width: 45%;"> <p>3 Current Production Items</p> <ul style="list-style-type: none"> Naked Tndr Boneless Wedges Wings Beef Patties Mushrooms Onion Rings </div> </div> <div style="width: 10%; text-align: center; margin-left: 20px;"> <p>5</p> </div> </div> <div style="margin-top: 10px; display: flex; justify-content: space-between;"> <div style="width: 45%;"> <p>6 Associated Display Type: <input type="text" value="Item Display"/></p> </div> <div style="width: 45%;"> <p>7 Check For Unique Preferences: <input checked="" type="checkbox"/></p> </div> </div> <div style="margin-top: 10px; text-align: right;"> <p>8 <input type="button" value="Cancel"/> 9 <input type="button" value="Save"/></p> </div> </div> </div>

#	NAME	IMAGE	DESCRIPTION
1	Computer Name		Use this drag down menu to choose which station will be acting as the Production Display.
2	Available Production Items		Available Production Items displays all the usable Production Items that were created through the menu editing portion of <i>HungerRush</i> .

3	Current Production Items		This column contains the set production items to be displayed in the Production Display.
4	Transfer Arrows		Use these arrows to establish which Production Items will be displayed or remove displayed Production items from being displayed.
5	Organization Arrows		Highlight Productions Items and click the up and down arrows to move the selection into your desired organization.
6	Associated Display Type		<p>This option controls which type of KDS will be responsible for adding to the Production Display's count or reducing the existing count</p> <p>If set to the order display, then bumps off the order display should clear the counts instead of bumps off the item display. That could be used for setups that have order display but no item display.</p>
7	Check For Unique Preferences		Unique Preferences can have Production Items associated with them and turning on this option will cause this Production Display to display those tagged preferences.
8	Cancel		Select Close to exit the Production Item submenu.

9	Save		Select Save to solidify your changes
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Kitchen Display Priority Items

Overview

Items can now be marked as priority Items which will push the item to the top of order when using either of the Kitchen Display Systems. Placing time sensitive items at the top of your orders, will aid your kitchen in properly expediting the order.

NAME
IMAGE

Kitchen Display Priority Items

Order #: 28

1	Cheeseburger
	Beef
	ADD FRIES
	Burger Bun
1	Chips and Salsa

Order #: 29

1	Bullet for the King
	ADD FRIES
	WRAP
1	BOUDIN BALLS
1	Kids Biscuit Burger
	Add Beef
	Fries

1	Order #28	1:09
	Dine In	Revention P.
	Chips and Salsa	
	Cheeseburger	
	Beef	
	ADD FRIES	
	Burger Bun	

2	Order #29	:21
	Dine In	Revention P.
	BOUDIN BALLS	
	Bullet for the King	
	ADD FRIES	
	WRAP	
	Kids Biscuit Burger	
	Add Beef	
	Fries	

Item #	Ord #	Qty	Item	Time	Order Type
1	28	1	Chips and Salsa	2:39	Dine In
2	28	1	Cheeseburger	2:39	Dine In
			Beef		
			ADD FRIES		
			Burger Bun		
3	29	1	BOUDIN BALLS	1:50	Dine In
4	29	1	Bullet for the King	1:50	Dine In
			ADD FRIES		
			WRAP		
5	29	1	Kids Biscuit Burger	1:50	Dine In
			Add Beef		
			Fries		

Setup and Configuration

STEP	NAME	IMAGE	DESCRIPTION
1	Orders		To access the Menu Editor, first click the Orders button from the main screen.
2	Edit Menu		Click the Edit Menu button (located on the left side, above the menu items). You will need the appropriate security settings to access the Menu Editor. If you weren't granted this access, the Edit Menu button will not appear in your Orders screen.
3	Edit Menu Action		Edit Menu option appears when the Edit Menu button is selected. Selecting Edit Menu allows you to make changes to the current active menu.
4	Edit Group		Right-click on any menu group, select Edit Group .
5	Menu Tab		Select the Menu tab.
6	Allow KDS Priority		Select the empty box to Allow KDS Priority . After selecting this, a new check box will appear when editing Items in you Items tab.

Kitchen Display Modifier Text Color

Overview

Modifiers Categories can now have a different color scheme displayed when used in conjunction with a Kitchen Display System. Doing so will help your kitchen staff discern between modifiers much easier.

NAME	IMAGE
Kitchen Display Modifier Text Color	<div style="border: 1px solid #ccc; padding: 10px;"> <p>Modifier Categories:</p> <div style="display: flex; justify-content: space-between;"> <div style="border: 1px solid #ccc; padding: 5px; width: 30%;"> <p>Dressing</p> <p>Sauce</p> <p>Dipping</p> <p>Cheese</p> </div> <div style="width: 30%;"> <p>Add New</p> <p>Rename</p> <p>Delete</p> </div> <div style="width: 30%;"> <p>Warning Prompt (if no required modifier selected):</p> <div style="border: 1px solid #ccc; height: 40px; width: 100%;"></div> </div> </div> <div style="margin-top: 20px;"> <p>Button color:</p> <div style="display: flex; align-items: center;"> <div style="border: 1px solid #ccc; width: 40px; height: 40px; margin-right: 10px;"></div> <div style="border: 1px solid #ccc; padding: 5px; background-color: #ccc;">Select Color</div> </div> </div> <div style="margin-top: 20px;"> <p>Use button color:</p> <p><input checked="" type="checkbox"/> When Required</p> <p><input type="checkbox"/> Always</p> </div> <div style="margin-top: 20px;"> <p>KDS text color:</p> <div style="display: flex; align-items: center;"> <div style="border: 1px solid #ccc; padding: 5px; margin-right: 10px;">(none)</div> <div style="border: 1px solid #ccc; padding: 5px; background-color: #ccc;">Select KDS Color</div> </div> </div> </div>

Setup and Configuration

STEP	NAME	IMAGE	DESCRIPTION
1	Orders		To access the Menu Editor, first click the Orders button from the main screen.
2	Edit Menu		Click the Edit Menu button (located on the left side, above the menu items). You will need the appropriate security settings to access the Menu Editor. If you weren't granted this access, the Edit Menu button will not appear in your Orders screen.
3	Edit Menu Action		Edit Menu option appears when the Edit Menu button is selected. Selecting Edit Menu permits you to make changes to the current active menu.
4	Edit Group		Right-click on any menu group, select Edit Group .
5	Menu Tab		Select the Menu tab .
6	Modifier Categories		Select the Modifier Categories tab.
7	Select KDS Color		After choosing a Modifier Category, Select KDS Color will light up. Select the text color when display on the KDS. This color choice will supersede the color choice made in the Kitchen Display setup.

8	Use Mod Category		Finally, make sure you check off Use Mod Category in your KDS settings.
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Print Items only when modified

Overview

Label Printers have a new setting that only prints a label when an ordered item has been modified from its original form. This can be used to correctly mark the non-standard item and place a label on it to properly identify its special properties.

IMAGE



HungerRush Bar Metrix Setup

STEP	IMAGE	DESCRIPTION
1		Log in and click the Config button. From there, navigate to Printers button and then click on the Label Printers Tab.
2		Select the label printer you wish to apply the setting to.
3		Placing a checkmark next to the 'Print Modified Items Only' will enable the function on that label printer.

Technical Support

For technical support, contact **HungerRush 360 Technical Support** at 1.877.738.7444 or go to <https://www.hungerrush.com/support>.