RATIOTEC CONNECT

Gastronomy solutions

More turnover per table & guest, increase in frequency and optimized staff planning

Our application for the gastronomy

Hospitality

1 Waiter call
(CONNECT ID)

- Place CONNECT IDs on the tables, optimize guest and service interaction
- Reduced waiting times - more satisfied customers
- Intuitive operation through capacitive touch buttons for service call and payment by EC card/with cash
- Direct transmission to the service staff via connection to cash register PC or smartphone/tablet
- „Time-to-service" option: evaluation of average waiting time (can be filtered by times/days)

2 Classic pick up call
(CONNECT Pager)

- For process optimization during order pick up
- Reduced number of service staff through self-collection at a service counter
- Notification of guests at the click of a mouse, when an order is ready
- Pager with vibration alarm as well as visual and acoustic signal - ideal even in noisy environments

3 Table tracking and waiter call
(CONNECT ID and Pager)

IDs and pagers combined enable intelligent table tracking.

For example, if the guest orders at a counter, give him a pager. The pager automatically pairs with the ID of the table, at which the guest sits down. In the dashboard, the waiter then sees the order and to which table he should bring the food/drinks.

The CONNECT Dashboard
Everything in view - incl. waiting times

Feedback system

Satisfaction

Give your guests a voice
Measure satisfaction in real time and directly on site with our CONNECT IDs. Identify weaknesses and turn feedback into measurable improvements in customer satisfaction.
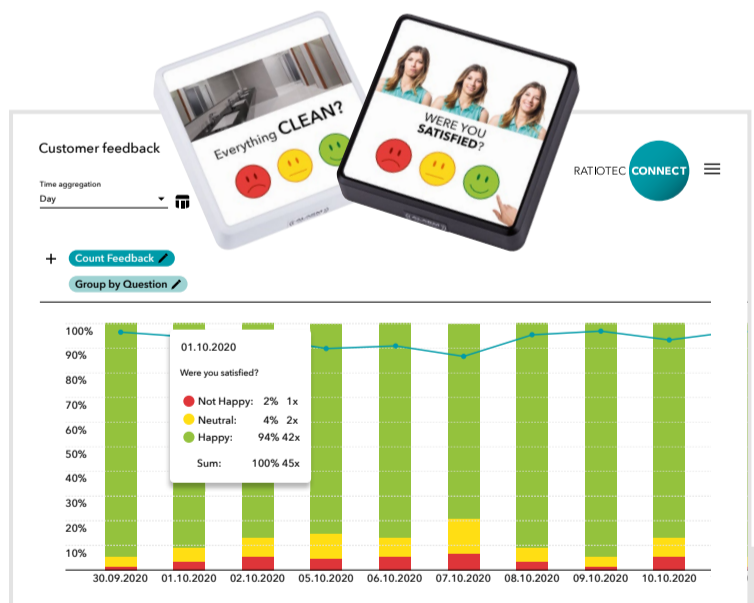
Define escalation routines
Be notified when a self-defined number of bad ratings is reached and get the opportunity to directly address deficencies, e.g. in the area of sanitary facilities.

Individualization possible
Design individual CONNECT IDs or use our ID stand for your own questions, which can be exchanged as required.

One system - numerous application options
The examples mentioned here are only a small insight. Within the framework of a modular system, many more applications for the gastronomy are possible with our apps, e.g. temperature monitoring of cold rooms or monitoring of sanitary facilities.
Get in touch with us!

Temperature

Restroom

What is ratiotec CONNECT?
ratiotec CONNECT is a wireless infrastructure based on Bluetooth mesh. Tailored to your individual needs, it offers varied and combinable application options and makes almost every process more efficient.

You are curious and want to know more about **ratiotec CONNECT**?
Contact us - we will be happy to assist you!

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Click here and watch our Gastro video!