ePic video controller

KAHALA BRANDS™ QSR® AUTOMATIONS

Robust Reliable Kitchen Hardware Solutions

Reliable ethernet hardware setting the industry standard for advanced kitchen management.

- **Redundant, Event-Driven Architecture**
- **Unparalleled Reliability with No Single Point of Failure**
- **Industrialized Construction with Extensive Interfaces**
- **Intuitive Management Tool**
- **Application Independent**

Industry First, Industry Leading

Part of the ePic® Kitchen Management Solution from QSR Automations®, the highly reliable ePic video controller was first introduced in 1998 – when it set the industry standard for open ethernet kitchen management controllers. Over the years, QSR has continued our leadership in kitchen video technology – and the newest model of our ePic controller offers a purpose-built, sleek, and compact molded plastic enclosure that thrives in the hottest, harshest kitchens.

Today, thousands of hospitality companies of all sizes and concepts around the world look to QSR's ePic controller as the powerful and cost-effective kitchen hardware option with the reliability and redundancy needed to enhance kitchen operations and maximize revenue. Designed to excel in the demanding pace of unforgiving environments, the ePic controller also provides the advanced flexibility operators need to manage a successful kitchen operation.

As the leading provider of advanced kitchen technology for every hospitality environment, QSR's ePic controller can be found within table service, quick service, fast casual, deli, bar, concession, delivery, and other unique environments.

For Mission Critical Kitchens

The proven record of the ePic controller speaks to its reliability and ease of maintenance. And the ePic controller's industrialized construction, extensive interfaces, and easy-to-program flash memory make it a solution for any hospitality environment, anywhere in the kitchen.

With the application independent ePic controller, operators can run third party kitchen applications, or can optimally run QSR's ePic kitchen software solutions. Operators who choose the ePic controller with QSR's durable KP-4000™ keypad and one of QSR's innovative ePic kitchen software solutions experience the benefits of a complete kitchen management solution like no other on the market.

QSR's robust and infinitely configurable ePic Kitchen Display Software (ePic KDS) is an XML-based solution that is implemented successfully with the leading point-of-sale systems – offering fully customizable views, advanced routing of items and orders, and extensive reporting. Small to medium, independent, and multi-unit operators can rely on a streamlined feature set with QSR's ePic Kitchen Display Xpress (ePic KDX) software. QSR also offers the plug-and-play ePic Direct kitchen video system, which provides embedded software on an ePic controller.

ERC

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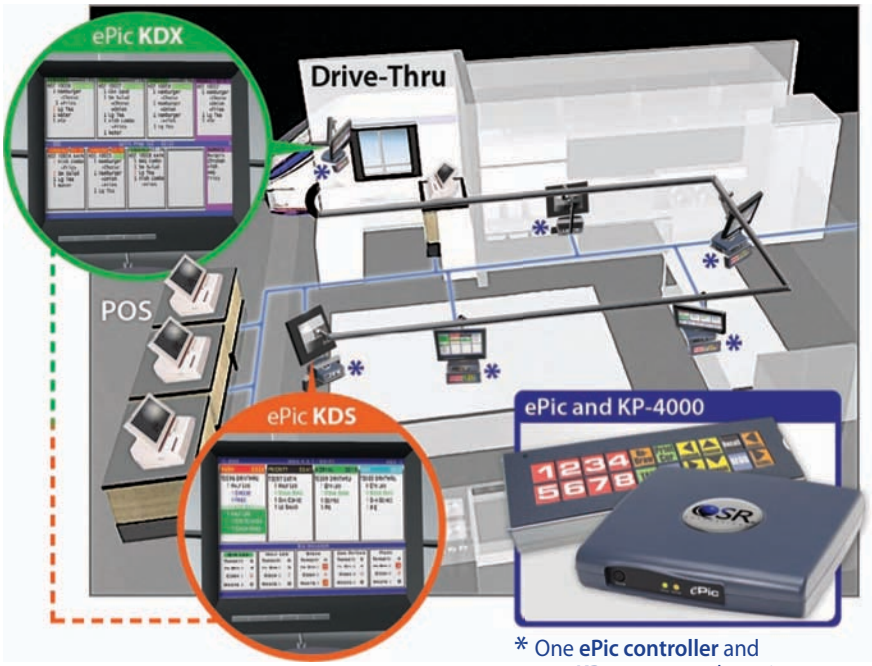
Industrialized Construction with Extensive Interfaces

Built specifically for the kitchen, the ePic controller offers a locking power connector, on-board voltage regulator, watchdog timer to prevent lock-ups, and the ability to operate at high temperature levels. Additionally, the ePic controller has no moving parts or fans or vents to bring in moisture or grease-filled air, making it a fit to install almost anywhere in the kitchen.

In addition to the ethernet connection and the standard PS/2 connection for the keypad interface, the ePic controller also supports serial printers and touch screen monitors, giving operators the choice of using a combination of keypads, printers, and touch screens within the kitchen. For instance, table service restaurants using a team approach at the expeditor window can print a receipt ticket denoting seat assignments so the runner does not auction the food when presenting it at the table.

Redundancy and Reliability

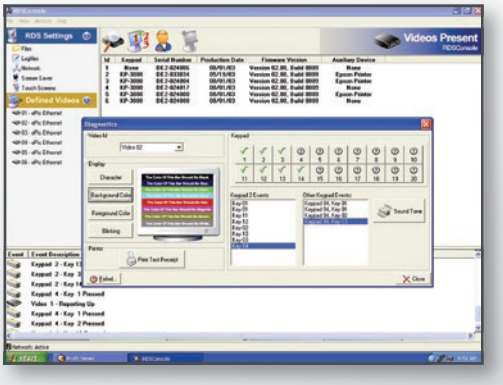


* One **ePic controller** and one **KP-4000** at each station.

The hardware architecture offers application independent redundancy with no single point of failure. Within the kitchen, one ePic controller is used at each prep station and/or each expeditor station. Each ePic controller is connected via standard ethernet cable within the existing point-of-sale network. The system provides automated fail-over in the event of an outage, with no human intervention required. Additionally, devices can be swapped out in real-time should a change be needed during the course of the day.

Choose the **ePic kitchen software** best for your restaurant.

Intuitive Management Tool



The ePic controller is managed by RDS Console, a powerful and easy-to-use windows-based graphical software tool. RDS Console enables quick configuration and advanced diagnostics for the kitchen hardware on the network, as well as the ability to perform real-time changes without losing any orders. Able to run on any windows-based device on the network and not requiring a dedicated computer, operators can choose to install RDS Console on a backoffice machine or on a point-of-sale terminal.

Through intuitive interfaces, users can access all network properties and define each ePic controller in the configuration. Keypads, touch screens, and printers can be configured for each ePic controller with the click of a mouse. Users can also designate the redundancy mode, and make use of a complete set of graphical reports displaying the status of each device in the network. Real-time event viewers provide instant access to network activities for advanced diagnostic capabilities and efficient trouble-shooting should a problem occur within the harsh kitchen environment.

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