QSR - Quick Select Recipes

QSR is a tailored, smart user interface that allows any team member to cook the same quality of food consistently with less waste and maximum throughput. Whether they are a trained chef or a student. This saves time and prevents errors, leaving staff free to focus on other tasks.

Intuitive to use by any member of your team

Locked UI for consistency

Prevents errors

Lets the staff focus on other tasks

Food safety

Create own shortcuts for easy operation

Full reliability and consistency using QSR

Working with QSR in a locked user interface on your Invoq oven gives you peace of mind, knowing that any member of your team will cook the food with the same consistency and quality in a reliable and controlled cooking environment with maximum throughput.

Create multiple home screens with ease

With the smartphone-style controller, you can select preset recipes or own recipes as Favourites by pressing the star button and thereby saving them for quick access. As easy as adding bookmarks in a browser.
Once you have added your Favourites, you can quickly and easily group them, rearrange, rename, edit or delete them as needed to achieve the home screen design you want.

Tailor your screen

Predefine your menus using QSR in a locked user interface for uniform results throughout your chain.

When working in a locked screen mode, utilising your selection of home screens, the option to go into the manual screen has been removed and recipes can no longer be edited. A code is needed to change settings. This mode allows the operator access to the predefined home screens and other key features like CareCycle, MenuPlanner and wipe of screen for full daily usage.

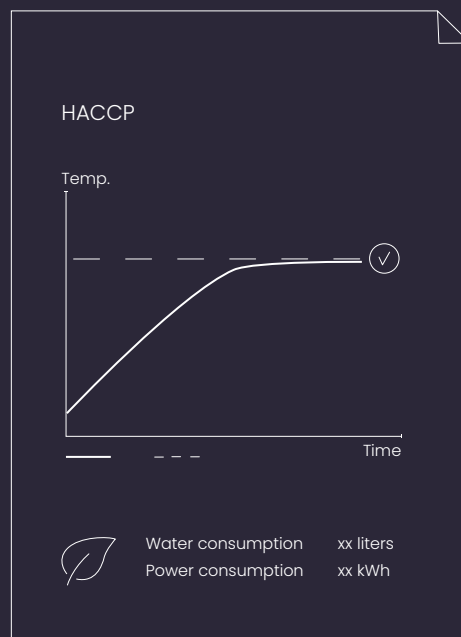Keep loyal customers satisfied with consistent taste, appearance and quality.

Visible food safety and consistent food quality

Choosing to work in a locked user interface hiding all recipe programs except Favourites gives you a centrally controlled reliable system for consistent quality.

Your HACCP files are automatically stored and can be downloaded in PDF format to validate your food safety and quality documentation.

HACCP

Temp.

Time

Water consumption   xx liters
Power consumption   xx kWh

60 days storage

Safe environment

Using QSR is aimed at providing a better user experience creating a safe and user-friendly working environment, where all cooking functions have already been set for the optimal cooking result. This saves time and prevents errors leaving your staff to focus on other tasks.