

## POS Station

Production starts when a customer order is transacted at the **POS station**, then fires in to the appropriate production areas: the **espresso grinder station**, the **brewed grinder station** and the **consolidation station**. What is routed to these specific chit printers is highly dependent on the holistic bar layout.

## Espresso Grinder Station

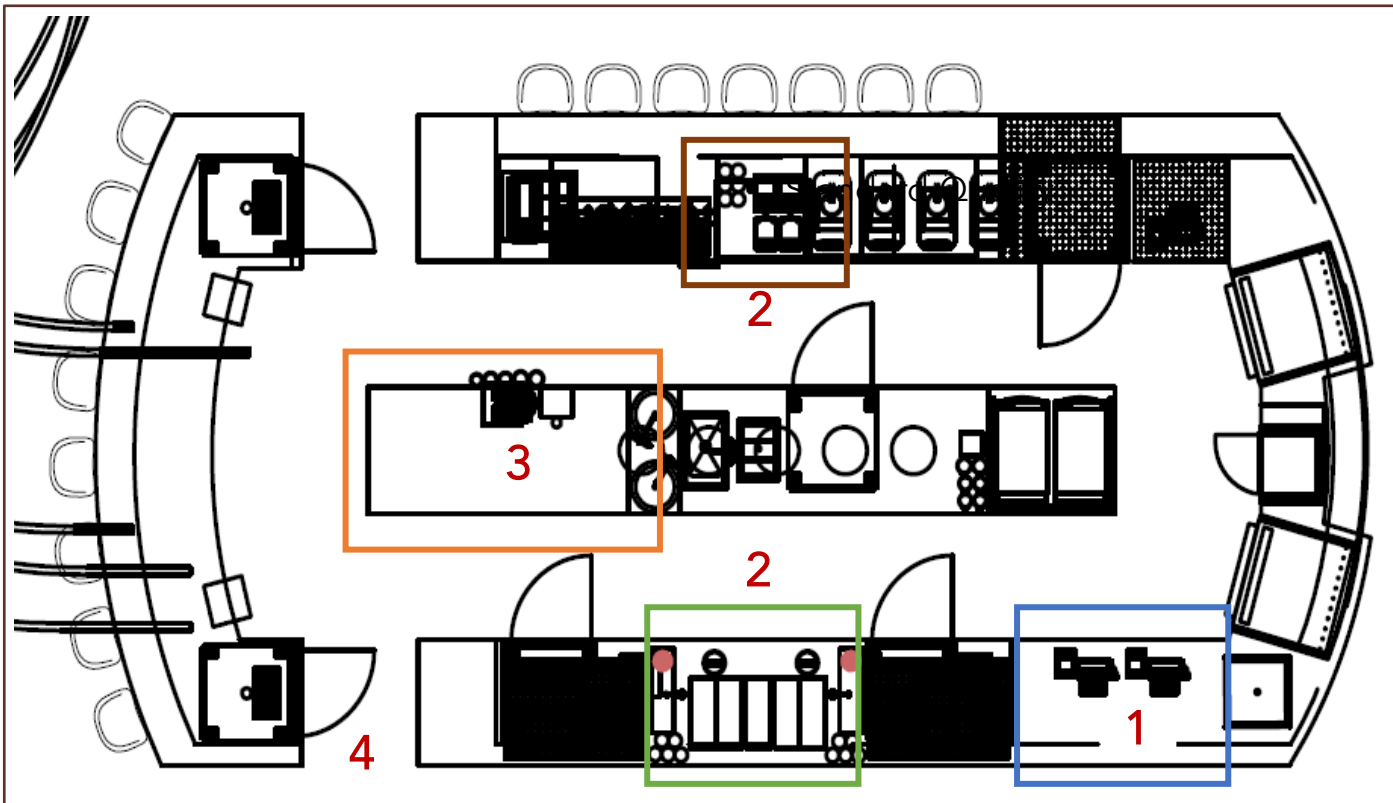
The chit printer placed at the espresso grinder (Mythos grinder) station is primarily used for all espresso based beverages.

## Brewed Grinder Station

The chit printer placed at the brewed grinder (Ditting grinder) station is primarily used for all brewed coffee beverages. This includes all our brewing methods – Siphon, Clover, Pour Over, Chemex, and Clover X. This could also include hot/iced tea or cold brew.

## Consolidation Station

The main bar offers consolidation of food and beverage for every customer order. A chit printer with the entire order must be printed at the consolidation station. The consolidation partner will read the individually finished chits coming from the other stations and deliver the order to the customer only after every item is completed and consolidated in the consolidation station.



1. Place customer order
2. Chit fires to appropriate station
3. Consolidate order
4. Handoff/deliver to customer

