

Replace your cash register with a Restaurant Pro Express solution in any type of restaurant. Restaurant Pro Express provides fast and accurate order taking, streamlined operations, table seating, split checks, tip tracking, unlimited menu items and modifiers. Track your inventory and customers, measure the performance of your menu items and ring up orders fast and easily with Restaurant Pro Express.

Ideal For

- Quick Service/Fast Food
- Fine Dining/Table Service
- Delivery and Take Out
- Delis and Markets
- Pizza
- Cafés/Coffee Shops
- Ice Cream
- Single Restaurant or Multiple Restaurants
- Bars & Night Clubs
- Cafeterias
- Drive-Thru
- Gift Shops & Other Retail
- Catering



POS
 HOSPITALITY TECHNOLOGY
 SCOREBOARD

Rated #1 for User Satisfaction - Hospitality Technology Magazine, Summer 2005

Features	Quick Service	Fine Dining	Delivery	Drive Thru
Managed Driver & Delivery Tracking			•	
Caller ID			•	
Kitchen Printer	•	•		
Bump Bars	•		•	•
Multiple Menus For Different Meals	•	•	•	•
Fast Invoicing and Tendering Screen	•	•	•	•
Record Cash & Credit Tips	•	•	•	•
Integrates With SQL Server Database	•	•	•	•
Customer Tracking Loyalty	•	•	•	•
Customizable Buttons	•	•	•	•
Happy Hour Pricing	•	•	•	•
Inventory & Ingredient Tracking	•	•	•	•
Process Credit Cards In As Little As 2-3 Seconds*	•	•	•	•
Time Clock	•	•	•	•
Modifiers	•	•	•	•
Employee Tracking	•	•	•	•
Unlimited Menu Items	•	•	•	•
Order Time Statistics	•	•	•	•
Multiple Registers And Terminals	•	•	•	•
Detailed Reporting	•	•	•	•
Gift Cards And Stored Value Cards	•	•	•	•
SKU Based Retail Products	•	•	•	•

Hundreds of Features



Point of Sale Features

- *Easy to Use*-train your employees in as little as 60 seconds to ring up customers
- *Integrated Credit Card Processing*-over the high speed internet; swipe a credit or debit card and process in as little as 2-3 seconds with co-card merchant services
- *Bump Bars*-displays the order 'in progress', as it is being rung up, so the kitchen staff can start preparing the order
- *Split Check*-evenly or by guest with the touch of a button
- *Personalize Buttons*-choose your own color, pictures, and caption for every button
- *Customizable Buttons*-set up all your top selling drink/food items
- Ability to *Manage the Register*-from a back office computer
- *Multiple Registers*-allows you to run and consolidate multiple registers in different locations
- *Modifier Categories*-modify menu items as soon as they are added or modify them later on
- *Optional Notes*-can be printed on the bottom of the receipt and posts feature specials and advertisements
- *Generate a 'Shopping List'*-to calculate ingredients you used last week and suggests what to buy today
- Capability to process *Gift Cards with no Transaction Fees*

Reporting

- Sales & Profits
- Top sellers and worst sellers
- Best and worst customers
- Hourly sales report
- Dollars per labor hour
- Shopping list for ingredients
- Sales by category
- Built-in report writer
- Cashier and server shift report
- End of day report
- Daily financial summary
- Gift card and stored value card balances

Order Fulfillment

- Display orders on kitchen monitors
- Print order to kitchen printer
- Prevent order modification after sent to the kitchen
- Take catering orders days or weeks in advance

Employee Security & Control

- Restrict or allow functions such as discounts, check item, deletion, etc.
- Configure access permission by employee or by job work
- Manager overrides
- Assign secure log-in cards
- Integrated time clock

Customer Loyalty

- *Record Details*-of each customer including name, address, birthday, and e-mail address
- *Send Mass E-mails and Paper Mailers*-making sure customers have constant reminders of your business
- *Give Customer Loyalty Cards*-that earn them points and other bonuses, giving them a physical reminder of your business in their wallet
- *Automatically Reward*-your customers for frequent visits by giving discounts on future purchases
- *Birthday Bonuses*-show customers you care
- *Detailed Purchase History*-recorded for each customer

Inventory Tracking

- Estimate and calculate food costs
- Track ingredients
- Create recipes
- Track sales and stock levels of SKU-based retail items
- See complete purchase history
- Purchase orders based on low stock level
- Forecast ingredient usage
- Automatically calculates profit margin percentage
- Instant up to the minute reports
- Bar code scanning and printing

Simple Ordering

- Unlimited menus with pictures
- Order displayed on screen for modification
- Customizable order entry options
- Track complete audit trails
- Quick tender keys - \$5,\$10,\$20,\$50
- Color code your menu



QSR Automation KDS Bump Bar

Faster paced, more demanding environments use RPE and a kitchen display system to speed service and enhance productivity by routing orders to the proper preparation areas, flagging tardy orders and displaying items as they

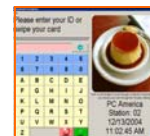


Epson Kitchen Printer

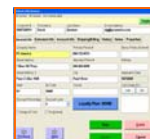
Orders sent to the kitchen include each item ordered, the modifiers on the item (printed in red), an optional guest number and name on a large, easy to read printout that includes a unique order number, order time, and name of the server.



Restaurant Invoice



Log-In Screen



Customer Loyalty



Table Selection



Bump Bar Order Fulfillment



Sample of Loyalty Card



* with high speed internet connection