



QuickService

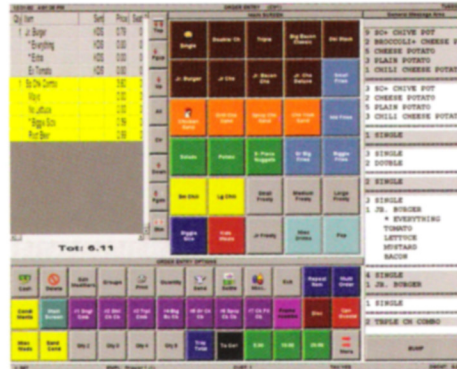
Tried and Proven Solutions for Superior QuickService POS

First and foremost, a quick service business requires a Point-Of-Sale (POS) System that is itself quick and reliable. When there are two new trainees out front, 15 customers at the counter, three more cars pulling up to the drive-thru, and a meat delivery coming in the back door, Restaurant Manager™ works in the background to keep you prepared for the unexpected.

High labor turnover and relatively low computer literacy is common in quick service, so it's critical that your POS System requires little training to operate. Restaurant Manager QuickService is a cashier-friendly, conversational interface that sends instant, accurate and legible information to the food prep staff.

And in the back of the house, you've got total menu, reporting and labor control in a format that guarantees your management decisions will be efficient and timely.

The Restaurant Manager QuickService includes many features that empower your employees to improve speed of service and increase revenues.



- Cashier prompts when customers haven't included drinks in their order.
- Automatically tracks checks to group eligible "combo" items together.
- Easily process coupons, gift certificates and other special offers.
- Frequent diner functions even track special preferences and previous purchases.

For QuickService applications, consider these options to best manage your business:

- Coin Dispenser
- Labor Scheduling
- Inventory
- Kitchen Monitors
- Order Confirmation Display
- Web Browser



Integration to the order confirmation display at Restaurant Manager sites has cut turnaround time on drive-thru orders in half.

Restaurant Manager offers POS tools designed specifically for the unique needs of quick service businesses.