



TAKEOUT & DELIVERY (PIZZA)

Fast Service with Food that is Prepared Right – the First Time



PERFECT FOR TAKEOUT OR DELIVERY

Quickly serving customers, managing special orders, sending accurate orders to the kitchen and getting the order out the door requires the right POS functionality. Whether employees are manning the phones, working the counter, preparing orders or expediting delivery, they need an intuitive POS user tailored to prompt them through their specific job tasks quickly, easily and accurately. Restaurant Manager™ Takeout & Delivery POS provides restaurant owners with management controls and information regarding menu mix, inventory, sales, time and attendance, payments, and marketing options.

RESTAURANT MANAGERS WHO USE THIS POS SOFTWARE BENEFIT FROM:

- **On-screen Ordering** – One intuitive screen allows employees to select various options to customize an order. Pizza restaurants benefit from the fact that one interactive screen handles it all – from size, crust, toppings to specialty and combo orders. This keeps the employee focused on the customer – not the computer. In addition, the POS system offers a built-in customer database that allows you to track order history, driving directions, birthdays and email addresses to quickly and accurately fill orders.
- **Order Tracking** – Orders are labeled with the customer name and phone number at the call station, marked with the elapsed time at the expeditor station, and sent out with the driving instructions and map code at the driver station. Restaurant Manager's POS system also offers an alarm feature that identifies all orders that aren't out the door within a specific amount of time.
- **Smart Reporting** – Restaurant Manager's robust reporting package provides real-time sales metrics, delivery sales and a host of other sales-related data, allowing you to spend more time running your business. Information on voids, VIP customers or an employee nearing overtime can be set to automatically alert you via your cell phone or email, allowing you to ACT instead of REACTING to current events. Imagine the money your business can save just by managing your overtime more efficiently.



TAKEOUT & DELIVERY (PIZZA)

Fast Service with Food that is Prepared Right – the First Time

Other Takeout & Delivery users have taken advantage of these optional services:

Loyalty Club

Customer loyalty programs are a great way for pizza, delivery and carry-out establishments to increase revenues and generate more repeat business. Combine a program with powerful promotion and coupon capabilities to target specific customer segments or increase the average spend of your regular customers.

Inventory Control

Create receipts that link to inventory items to menu items; track exact item quantity sold by customer count or by day. Restaurant Manager’s “Counters” feature allows you to easily track high-dollar items (steaks, lobster, dough-balls) that are often the target of internal theft or “sweethearting.”

Online Ordering

If your business isn’t online today, you are losing sales. Period. Increase check averages and profits by 15%-40% over traditional phone orders. Eliminate ordering errors due to miscommunication, reducing both waste and costs. Restaurant Manager’s Online Ordering is tightly integrated into your Restaurant Manager™ POS and mobile ordering is included!

Advance Ordering

The POS system can store an order and automatically send it to the food prep area to guarantee timely delivery. Combined with Restaurant Manager’s Online Ordering, you can reduce the number of phone calls during busy hours by promoting this service to your customers.

Kitchen Display Monitor (KDS)

KDS can help eliminate the “paper trail” clutter that is prevalent in many kitchens. Used in conjunction with selected kitchen printers, it can increase efficiency, speed and order accuracy. Orders come out of the kitchen rapidly, helping turn tables faster or get orders delivered quicker. Metrics provide owners with detailed information on where bottlenecks happen and how to eliminate them.



TURN PAPER AND PENCILS INTO PROFITS

Once you have the traditional Restaurant Manager POS, seamlessly add RM mobile Handheld functionality to allow employees that are working the phone to also take orders from tables or line busters:

- **Improve customer satisfaction** with an increase in speed of service
- **Lower labor costs** as fewer counter workers can cover more tables
- **Increase revenue** as faster service allows wait staff more time with customers to efficiently promote specials and complementary or high value menu items