

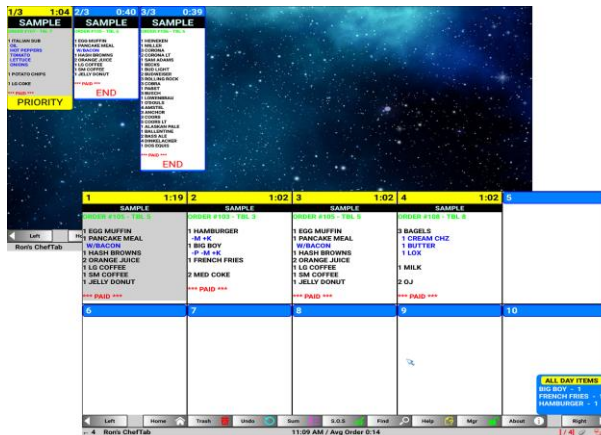
MicroPlus Inc.

ChefTAB+

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A powerful way to speed up service to your customers and increase productivity



Many busy kitchens and bars struggle to maintain control in an environment driven by slips of paper. With the ChefTAB+, these inefficiencies are eliminated. A single touch of the finger allows the operator to view all pending orders as well as review up to 50 recently bumped orders.

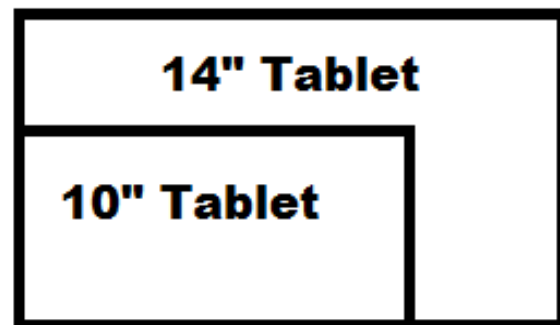
The ChefTAB+ is an all-in-one solution to your kitchen video needs. This 14 inch tablet is ideal for the workplace, where space is at a premium.

The ChefTAB+ is configured to your system via its unique Ticket Genie. Simply put it in capture mode and send an order from your POS system. The Ticket Genie will display the order and allow you to select the fields you would like to display along with their format. You can use the ChefTAB+, with any POS system that supports Network kitchen printers. It is perfect for bars, coffee shops, sandwich shops or any place you would use a kitchen printer.

The ChefTAB+ can be configured to display orders in a variety of formats. ...Including the Standard Kitchen Printer (4 to 14 orders), Traditional 5 over 5 box Display, 10 over 10 box Display, Item Display, Expediter Display or even an Order Ready Display for you customers.

Utilizing the same ANDROID technology that is dominating the computer industry, the new ChefTAB+, tablet based Kitchen Display System (KDS) is available to replace that old fashion kitchen printer.

When it comes to Tablet Kitchen Displays, bigger is better. The larger, high resolution (1920 * 1080), 14 inch display of the ChefTAB+ provides 85% more viewing area which not only makes it easy to read but allows the ChefTAB+ to display more orders.



All connections to the ChefTAB+ are recessed and hidden from view and because it has standard 100mm VESA mounting holes, it is easy to mount to the wall or ceiling.