restaurant manager™
A SHIFT4 COMPANY

QUICK SERVICE RESTAURANT
Focus on the customer, Not the Computer

SPEED, ACCURACY AND RELIABILITY

Let's face it … getting the order right while minimizing errors, upselling the customer and easily processing coupons puts the "quick" in quick service. Now picture this … there are two new trainees at the counter, 15 customers in line, three cars at the drive-through and a food delivery coming in the back door. Most restaurant managers would say that this is a challenging situation to say the least. Slow or incorrect service equals minimal return customers. You need an easy-to-use and reliable software solution working in the background to help you keep your restaurant running smoothly.

Restaurant Manager™ Quick Service Restaurant (QSR) is comprehensive POS software that helps you increase revenue, decrease costs and improve efficiencies. It focuses on critical business issues facing today's restaurant owner. With Restaurant Manager, you get robust operational functionality, and the information needed to solve real business issues and ensure return business.

RESTAURANT MANAGERS WHO USE THIS POS SOFTWARE BENEFIT FROM:

- **Operational Flexibility** – Large, colorful screen buttons can be easily programmed with Restaurant Manager. This makes it easy for servers to fill customer orders quickly and sends instant, accurate and legible information to the food prep staff.

- **Quickly Trained Employees** – Intuitive software interface means new employees can easily get up-to-speed, which is important in this high-labor turnover industry.

- **Customer-Focused Functions** – Flexible ordering options allow customers to place special orders without slowing down the ordering time. Automatically tracks orders to group eligible 'combo' items together.

- **Increased Sales Options** – Delivery and take-out capabilities provide restaurants with operational, management and reporting features. These features manage additional sales options that increase business opportunities.

- **Print/Display for Food Prep** – Make fewer kitchen errors and improve customer satisfaction with features such as "updated item" banner alerts and displaying the quantity for modifiers.

- **Back Office Reporting** – Robust and flexible reporting helps you make better business decisions. Improve management with these reports and stay in compliance with local regulators.

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Other Quick Service users have taken advantage of these optional services:

Promotions & Coupons
Create compelling promotions to bring in more guests and improve food and labor costs.

Coin Dispensers
Speed up service and allow for easy cash management.

Online Ordering
Gives customers the convenience they want while managing your entire menu from one place.

Customer Loyalty
Promotes special offers to customers and tracks the way they earn and redeem points for their purchases.

Order Confirmation Display
Ensures accurate orders, increased order throughput and customer satisfaction.

Kitchen Display Monitors
Paperless, accurate management of customer orders on the kitchen line with complete performance metrics.

Inventory Control & Stock Counters
Comprehensive or simple management of inventory resources.

Gift Cards
Increase your sales and expand market reach to web-based or in-store.

TURN PAPER AND PENCILS INTO PROFITS
Seamlessly add RM Handheld to your Restaurant Manager system with traditional POS workstations, to increase the operational flexibility of your POS system:

- **Enable staff** to aggressively bust lines at the counter and drive-through

- **Upsell to increase revenues** when line busting is in use, counter staff has the time to upsell to increase revenues

- **Give managers access** to important operational information via cell phone, email or PDA

- **Lower labor costs** as fewer counter workers can cover more customers

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