

POS



TouchScreen POS



Wireless Handheld POS

PERIPHERAL DEVICES

- Caller ID Devices
- Cash Drawers
- Coin Dispensers
- Customer Displays
- Debitek Card Readers
- Fingerprint Readers
- Kitchen Display Units
- Liquor Control Devices
- Magnetic Stripe Readers
- Order Confirmation Displays
- Printers
- Scanners
- Video Tracking Monitors
- Weighing Scales

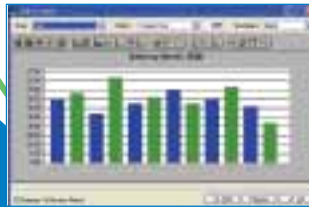
SOFTWARE INTERFACES

- Accounting
- Club Management
- Credit Card Authorization
- Enterprise Solutions
- Inventory Control
- Multi-Store Gift Cards
- PMS or Front Desk
- Web Browser

Basic Modules

- *TableService*
- *BarTabs*
- *Delivery/QuickService*

Backoffice Control



OFF-SITE MANAGEMENT

- Central Manager
(for Multi-Store Chains)
- Web Browser Interface
(for Independent Restaurants)

OPTIONAL MODULES

- Customer Accounts & Gift Cards
- Customer Loyalty
- Inventory Control
- Labor Scheduling
- Reservations

WEB SERVICES

Stand-Alone Services

- E-Club
- E-Reservations
- E-Calendar
- E-Employment Forms
- E-Coupons
- Website Design

Integrated Utilities

- Online Ordering
- Online Gift Cards
- Online Reservations
- Online Reporting
- Online Staff Management

Restaurant Manager™ provides custom configuration and seamless integration for food service applications of every size and shape.



TableService

Making Your Life Easier

Restaurant Manager™ TableService is fast, easy and flexible. Countless features designed specifically for the table service environment make communications and order management much more efficient. Beyond improved service and reduced labor costs at the point-of-sale, TableService gives you Restaurant Manager's powerful backoffice tracking and analysis so you can make fast, informed management decisions. Choose the traditional touch screen or give your servers the **Write-On Handheld™** for the ultimate in improved service and efficiency.

Intuitive Touch Screens

Restaurant Manager TableService offers a vast selection of features that help shape the way you serve. Restaurant Manager's intuitive touch screens put the user in control with the touch of a button, making operating and customizing the system a snap, allowing you to decrease training time and increase employee productivity. From the table layout screen that shows the current status of every table in the house to onscreen lists of daily specials, the TableService module puts your business at your fingertips... and makes it easy, too. Whether you're printing individual, combined or split checks, modifying orders or transferring tables, training time (and costs!) for your servers and bartenders will be cut in half.

Powerful Management Functionality

Managing a restaurant has never been easier – because Restaurant Manager puts you in control. Whether you have weekly promotions or daily menu changes, Restaurant Manager's built-in Event Scheduler lets you program



events that are automatically activated at a specified time. Special messages can be entered to appear on screen, keeping your employees informed and in the know.

Restaurant Manager's comprehensive reporting package allows you to keep track of real-time sales results and other data. Restaurant Manager makes front-of-the-house operations a breeze without sacrificing security and control. With extensive front-of-the-house reporting features like real-time sales statistics, product mix reports, employee check-in stats and server sales, you're able to spend more time with your customers and still keep up with the latest profit margins and performance measures.

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

- Backoffice & Reporting
- Customer Loyalty
- Gift Cards & Accounts
- Inventory Control
- Labor Scheduling
- Reservations
- Web Browser
- Web Services
- Write-On Handheld



So many details have to go just right to make your business a success. Restaurant Manager keeps you in control.



BarTabs

Bars and Nightclubs

If you run a bar or nightclub, you need a POS System that can keep pace with your fast moving business and prevent the theft and waste so prevalent in this specialized market. Restaurant Manager™ BarTabs is guaranteed to make service faster and billing more accurate. And since it's built on the Restaurant Manager platform, it integrates seamlessly with other establishments like table service or carry-out.

All it takes is a quick swipe of the customer's credit card to start a tab that will show the customer's name on the order button and the account number on the settlement screen. You can even do an instant pre-auth on the card so there are no problems when it comes time to settle the tab.

Billing is made more accurate with automatic drink minimums and cover charges. If you use Restaurant Manager's Video Tracking system you can further guarantee accuracy by monitoring an overlay of the check on a live video image of key POS stations.

Servers can easily transfer tabs to tables in the dining room and transfer all their open orders to another server. With the proper password, bartenders can even add a new drink to the menu right from the POS station. This accommodates special orders in a way that keeps sales and inventory reports 100% accurate.

The Restaurant Manager Accounts module lets you invoice regular customers for the tabs they run up over weeks and months, and it makes the sales and redemption of gift certificates a snap.



Other key features include:

- Easily transfer tabs to tables.
- Instantly look up any drink recipe from the Bartender's Bible.
- Order another round with a touch of a single button.
- Schedule Happy Hour pricing to go on and off automatically.
- Find open tabs fast with multiple filters and find features.
- Security levels let you control who can access which orders from which stations.
- Video Overlay

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

- Backoffice & Reporting
- Credit Card Tabs
- Gift Cards & Accounts
- Inventory Control
- Labor Scheduling
- Liquor Control Devices
- Video Tracking
- Web Browser
- Web Services
- Write-On Handheld



A POS System that can keep pace with your fast moving business.



Delivery / Carry-out

Efficient POS Solutions for Delivery Businesses

Restaurant Manager™ DeliveryService was specially designed for home delivery businesses like yours. While it can be seamlessly integrated with other Restaurant Manager modules for managing table service or carry-out business, DeliveryService covers all the bases that make your business so different from other restaurants – from Caller ID and Last Order Recall to driving directions and money drops, Restaurant Manager does it all.

Whether employees are manning the phones, working the counter, preparing orders or expediting delivery, they use intuitive POS screens tailored to prompt them through their specific job tasks quickly and accurately. Orders are labeled with the customer's name and phone number at the call station, labeled with the elapsed time at the expediter's station, and labeled with address and map code at the driver station. You can even filter orders by station, by processing stages or by driver, so it's easy to recall and edit orders. The "alarm" feature instantly identifies all orders that aren't prepared and out the door within a specific amount of time.

Intuitive Pizza Screens

If pizza is what you deliver, you'll appreciate Restaurant Manager's unique approach that lets you go with the customer's flow. No matter how they place their order, split pies or how many times they change their minds – it's all on one interactive screen: crust, size, toppings, specialty/combo deals.



Order and Workflow Management

Restaurant Manager's Advanced Ordering module allows you to take orders for delivery at any time. Whether the customer calls in the morning for a dinner delivery at 6:00pm or calls in May to arrange a delivery on the fourth of July, the system will store the order and automatically send it to the food prep area to guarantee timely delivery.

Proactive Customer Service and Promotions

The built-in Customer Database allows you to track all your customers with details on everything from driving directions to birthdays and email addresses. You can recall their last order, include them in special frequent buyer programs or print labels for a special mailing to customers who haven't been in for over three months.

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

- Advance Orders
- Backoffice & Reporting
- Caller ID
- Customer Loyalty
- Inventory Control
- Kitchen Display Monitors
- Labor Scheduling
- Online Ordering
- Web Browser
- Web Services

Great for high-volume restaurants, one of Chicago's leading pizzerias employs 22 POS stations under one roof.



QuickService

Proven Solutions for QuickService POS

First and foremost, a quick service business requires a 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 food 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.

Restaurant Manager QuickService back-of-the-house gives you total menu, reporting and labor control in a format that guarantees your management decisions will be efficient and timely. It also includes many features that empower your employees to improve speed of service and increase revenues.



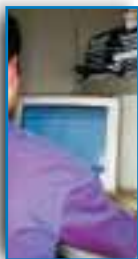
Restaurant Manager offers POS tools designed specifically for the unique needs of quick service businesses.

- Cashier prompts when customers haven't included drinks in their order.
- Automatically tracks checks to group eligible "combo" items together.
- Easily processes coupons, gift certificates and other special offers.
- Frequent diner functions even track special preferences and previous purchases.
- General Message Area can replace or compliment KDS displays with bump bar.

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

- Backoffice & Reporting
- Coin Dispenser
- Inventory Control
- Kitchen Display Monitors
- Labor Scheduling
- Order Confirmation Display
- Web Browser
- Web Services
- Write-On Handheld for "Line Busting"





Backoffice & Reporting

A Powerful System That's Easy to Use

Over the years, owners and managers have told us exactly what Backoffice control and flexibility they need and want. The ability to customize, link, and automate reports, to change menu options and pricing on the fly, to carefully monitor employee activity – all without an IT expert on staff. Today's Restaurant Manager™ is the product of feedback from thousands of installations nationwide. As a result, Restaurant Manager offers almost every tracking, analysis and management information tool you can dream up in a format that's really easy to use.

Even the most basic Restaurant Manager POS system comes with a fully integrated Backoffice that includes utilities for: creating multiple menus and price levels, defining multiple revenue centers and tax rates, and managing customer databases or tracking stock counts.

Flexible, Real-Time Reporting

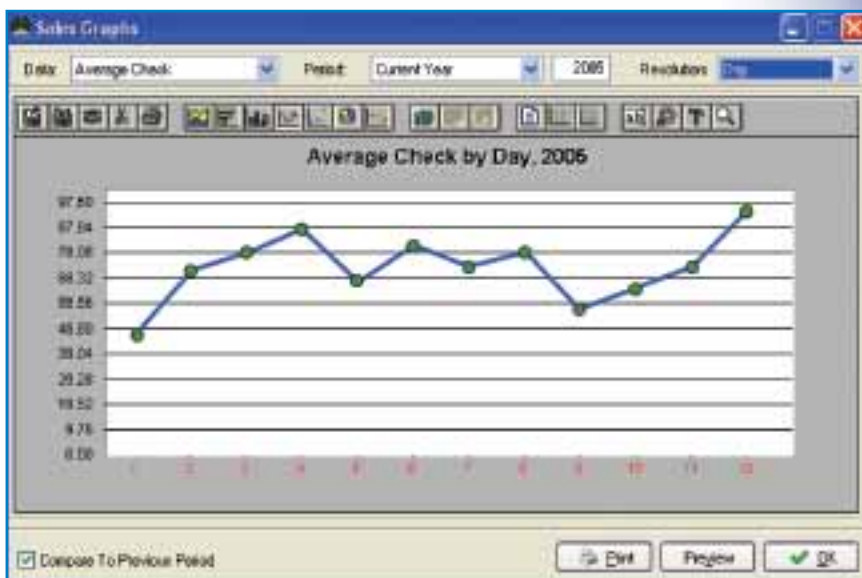
With over 50 standard report and graph formats, Restaurant Manager makes it easy to get the information you need to effectively manage your business. Many reports are available right at the POS stations. And if you use the Write-On Handheld™ you can view detailed reports from anywhere on the restaurant floor.

Seamless POS Integration

This Backoffice Management module integrates seamlessly with all available POS modules, making Restaurant Manager an ideal solution for businesses that offer different types of service. You can change menu items and prices in real time from the Backoffice or right from the POS stations.

System Redundancy

Restaurant Manager's system redundancy guarantees that your business will never be hampered by a critical hard-drive failure.



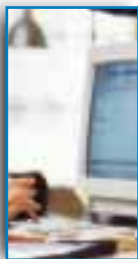
Mirror your data on a back-up server or use the computer at one of your POS stations to create a fully redundant system.

Off-Site Management

Multi-store chains use the Central Manager polling package to analyze daily sales figures or to download menu or price changes to their locations. Independent restaurants use the Web Browser Interface to access sales & labor statistics in real time from a remote office.

Restaurant Manager gives you the control – and freedom – to manage your business your way.





Central Manager

[Enterprise Solution]

Comprehensive Multi-Store Polling

Multi-store businesses require special tools and resources to manage a complex communication and information network. Central Manager offers these management tools to larger chains in the same direct, user-friendly format that is the basis for our popular store-based Restaurant Manager™ POS System.

The Central Manager Enterprise Solution, like all ASI software, has been designed with ease-of-use and reliability in mind. The overall look and feel of the software replicates the Backoffice module in each Restaurant Manager site license. The system includes multiple automated processes that aim to guarantee successful completion of the overnight polling process. Detailed information on the polling process is available onscreen at the end of each polling session.

The system also allows polling to take place regardless of whether an individual store is open and operating. In the rare case when there has been an overnight communication error, a manager can instantly poll the affected stores based on the onscreen polling report.

Store ID	Date	Revenue	Cost	Profit	Hours	Staff	Other	Total
101	1/18/05	12,345.67	3,456.78	8,888.89	10	15	100	12,345.67
102	1/18/05	11,234.56	2,345.67	8,888.89	9	14	90	11,234.56
103	1/18/05	10,123.45	1,234.56	8,888.89	8	13	80	10,123.45
104	1/18/05	9,012.34	1,123.45	7,888.89	7	12	70	9,012.34
105	1/18/05	8,901.23	1,012.34	7,888.89	6	11	60	8,901.23
106	1/18/05	7,890.12	901.23	6,988.89	5	10	50	7,890.12
107	1/18/05	6,789.01	890.12	6,088.89	4	9	40	6,789.01
108	1/18/05	5,678.90	789.01	5,188.89	3	8	30	5,678.90
109	1/18/05	4,567.89	678.90	4,288.89	2	7	20	4,567.89
110	1/18/05	3,456.78	567.89	3,388.89	1	6	10	3,456.78

Central Manager is a must-have for effective central management and reliable polling.

Central Manager offers remote control of multiple stores for:

- Multi-unit Polling for Sales & Labor Costs
- Uploading of Menu and Payroll Changes
- Overall Data Management
- Reporting
- General Ledger Integration
- Integrated Backoffice





Write-On Handheld™

You Have to See It to Believe It

ASI's patented* Write-On Handheld™, an add-on to the Restaurant Manager POS System, is a wireless innovation that is revolutionizing the order-taking process in restaurants across the country while actually enhancing the relationship between server and customer. Unlike competitive products that use a cumbersome touch-button approach, ASI's Write-On Handheld is the only wireless ordering-taking technology which utilizes hand-writing recognition to create a simple POS system that works just like a pencil and pad. Servers use the Write-On Handheld to quickly write down orders, then instantly send the order to the kitchen right from tableside utilizing secure 802.11b wireless technology. Managers use the Write-On Handheld to do everything from printing checks for waiting customers to viewing the status of open orders to viewing real-time sales reports.



With optional hardware, settling a check at tableside – with cash, check, gift card, credit card or on account – benefits the customer with increased speed and security.

*U.S. patent, #D464,361

The Ultimate Management Tool

- Access reports, current sales and open tables from a secure management handheld.
- Be automatically alerted when any of a multitude of configurable events occur, such as a check being open too long.
- Decrease labor costs. Servers can handle more tables at once.
- Run a more efficient kitchen. Orders arrive as they're placed rather than three or four at a time.
- Increase your bottom-line. More space for tables and an increase in drink and dessert sales of 10-15%

Service Customers Will Remember

- Faster Service – Drinks and food arrive faster.
- Better Service – Servers stay on the floor and have more time to spend with their customers.
- Smarter Service – Servers have instant access to 86'd items, ingredients and even photos.
- More Secure Service – Credit cards swiped on the handheld never leave the customer's sight, and are less likely to be left behind.

The Waitstaff's New Best Friend

- Servers handle more tables, make more tips and turnover far less frequently.
- Handheld gives access to thousands of menu items within two seconds – while maintaining eye contact with the customer.
- Eliminates double entry of the order (first on paper, then into a fixed terminal).
- Intelligent split-check. Designed to let the server focus attention on the whole table, rather than navigating through separate checks.

Not just for larger installations, the Write-On Handheld has directly generated a 15% increase in bottom line profits for a small, busy pub in Washington, D.C.





Customer Loyalty

[Optional Module]

Easily Build and Manage Loyalty Programs

Most frequent diner programs on the market today promise great results, but it is often difficult to configure the various promotions and cumbersome to process them at the POS stations. The Restaurant Manager™ Customer Loyalty module, on the other hand, is a snap to configure and takes little training to operate. You will be able to dream up and configure all sorts of special promotions, and your servers will have no trouble awarding points or offering discounts to eligible customers. At the same time, Restaurant Manager provides tight security to prevent abuse or fraud by staff or customers.



Every Restaurant Manager base package includes a customer database that stores the basic information you need to get to know your patrons – information that managers and servers can access instantly from the POS station to help them tailor service to a customer's preferences. When you supplement this database with the Customer Loyalty module, you can encourage and reward customers as their spending grows.

Offer a free margarita on every tenth visit, give a 10% discount to customers who pay to join your membership program, even send out a special birthday offer – there really are no limits to the special promotions you can implement. You can track customers by dollar amount spent, menu items purchased, points earned or number of visits. Reward loyal customers with discounts, coupons, free menu items or specialty gifts like T-shirts or mugs, etc. Patrons can even be enrolled in multiple programs at once if you wish.

Keep customers engaged in your programs by printing current points and discounts on each check, and filter your customer list on any criteria to generate mailing labels for specific promotions.

Attract new customers and keep them coming back with a loyalty program that's easy to set up and maintain.





Gift Cards & Accounts

[Optional Module]

Sales of gift cards and gift certificates can have a significant impact on revenues, especially considering that redemption rates run as low as 60%. Gift Cards also boost name recognition and repeat visits. Restaurant Manager offers two alternative approaches to managing sales of gift cards and certificates.

The Accounts Module

The Accounts Module makes it easy for independent restaurants to manage sales and redemption of gift cards and certificates. With the Accounts Module generating and selling a gift card is as easy as selling a drink. The system automatically takes care of everything from tracking account numbers to processing the cards and certificates when they're redeemed.

The Accounts Module also works well for clubs, universities, hospitals and other institutions where customers or staff are allowed to charge food and drink to individual accounts. Accounts may be controlled with credit limits and expiration dates, etc. Invoices and reports can be issued at the touch of a button and the system can be configured to automatically issue periodic invoices or deduct account charges from payroll.

Online Gift Cards

Multi-store chains that wish to track sales and redemptions of gift cards in real time, rely on Restaurant Manager's Online Gift Card Service, one of many integrated Web Services that work with the Restaurant Manager POS System. Seamless integration between POS System and Web Services ensures that selling gift cards is a snap. It also guarantees accurate and instantaneous processing so that gift cards may be redeemed in any location immediately following purchase, regardless of which store issued the card.

Key gift card features in the Gift Cards and Accounts module include:

- User-defined certificates and gift cards
- Multiple gift certificate types and templates
- User-defined expiration dates, exceptions & limitations
- Simple two-touch or "swipe" sales process
- Instant recall of details on any individual account
- Automatic real-time tracking & reporting
- Works with ASI's Customer Loyalty program for special discounts & promotions



Independent restaurants that wish to sell gift certificates online also rely on Restaurant Manager's Online Gift Card Service. Restaurants that sell online gift certificates not only generate more revenue they also see more return visits to their website and to their restaurant, itself.



Gift cards can be a high-margin profit center that also helps you win new customers.



Labor Scheduling

[Optional Module]

Create Staff Schedules Instantly

The food service industry workforce is notorious for its high rates of turnover and part-time workers with limited availability.

Scheduling this workforce to fit the ebb and flow of the restaurant business on a daily, weekly and seasonal basis has always been one of the biggest headaches faced by managers and business owners alike.

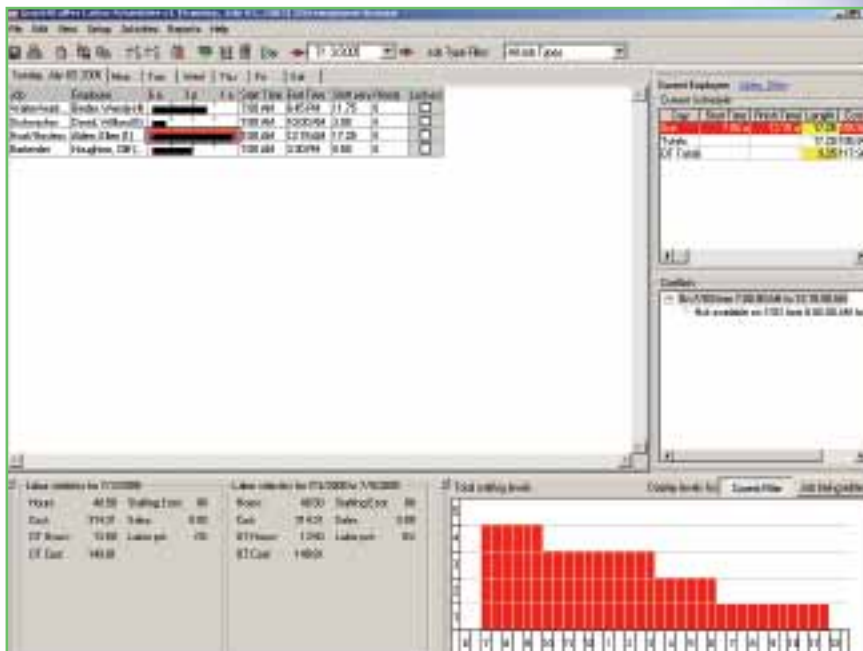
How It Works

With clever codes for jobs, skills, and scheduling preferences, you can easily capture the parameters for each employee. For example, it's actually simple to consider the nuances you must take into account – like the fact that Sally can work on Monday, Wednesday, Friday evenings, all day Saturday and ideally, wants to work about 20 hours per week. And that Sally is a great waitress, but an even better hostess.

Then you enter the desired staffing levels for each job category (i.e., how many waitresses, cooks, bartenders you will need for different times each day). With the press of a button, Restaurant Manager™ generates the work schedule for you. The automatic work schedule uses different colors to highlight problem conditions, such as an employee going into overtime, or periods when you are under – or overstaffed.

Of course, you can still manually assign individual employees to specific shifts. But even then the software provides visual cues to help you meet projected workloads, avoid availability conflicts and monitor overtime conditions.

Once the schedule is built, the system will automatically notify employees of their schedules via email.



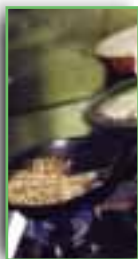
An Invaluable Planning Tool

The Labor Scheduling module allows managers to plan ahead and then analyze their plans and projections – you can evaluate the mix of cooks and cashiers, or adjust for a holiday rush, and so on. It also provides critical cost controls; it's easy to compare payroll budgets with actual dollars spent or graph labor costs as a percentage of sales, etc.

Labor Scheduling is one module that owners and managers from all types of foodservice depend on. Once you enter your needs and each employee's strengths and preferences, the software will make sure you're covered. Labor Scheduling rapidly pays for itself by streamlining this complex weekly chore.



Restaurant Manager's Labor Scheduling module turns a tedious and time consuming task into a quick and simple process.



Inventory Control

[Optional Module]

Increase Profit Margins by Reducing Your Costs

An effective inventory system contributes to your bottom line. Beyond just tracking inventory depletion, Restaurant Manager's Inventory Control module gives you a detailed understanding of consumption so you can implement procedures that eliminate theft and waste. Accurate tracking of profit margins ensures prices are appropriate and helps you identify which high margin items deserve special promotion with your customers. Up-to-date comparisons between your multiple suppliers allow you to identify the vendor who offers the best quality at the lowest cost.

Restaurant Manager's Inventory Control Module gives you easy access to accurate inventory information, keeping you more informed so you can make better decisions. And like all Restaurant Manager applications, the Inventory Control module is intuitive and easy to use.

It's easy to create recipes that link inventory items to menu items. Once activated, the system manages stock levels based on those recipes, keeping an accurate count of stock levels at all times. You may also opt to track depletions by customer count or by day. Manual depletions can also be recorded with the touch of a button.

When you define minimum stock levels, the system will automatically generate "shopping lists" to help you replenish the inventory. These lists may be grouped according to vendor, or by inventory category and even provide an estimated budget for replenishing the inventory back to desired levels.

You can import vendor purchase information from standard ASCII files or receive items by creating a purchase order, where you have access to price history look-ups by product or vendor, giving you the tools you need to quickly create an order.

Item #	Description	Unit	Stock	Price	Amount	Sp. S.	Tax	Inv. #	Unit Price	Unit Cost
1	WINE	ONE	10000	1.57	15700.0000		0.00		0.00	0.00
2	BREAD	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
3	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
4	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
5	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
6	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
7	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
8	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
9	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
10	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
11	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
12	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
13	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
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19	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
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24	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
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27	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
28	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
29	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
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36	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
37	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
38	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
39	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
40	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
41	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
42	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
43	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
44	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
45	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
46	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
47	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
48	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
49	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00
50	BREAD LETTERS	ONE	10000	0.50	5000.0000		0.00		0.00	0.00

From variance reports to par level or re-order reports, the Inventory Control module provides all the reports you need to effectively manage your inventory. One of the most useful reports helps you manage your menu for maximum revenue enhancement, identifying menu items with high margins that should be promoted and menu items with low margins where the recipe should be adjusted or the price recalculated.

The system will even recommend the selling price of products based on the recipe cost, allowing you to specify the amount of margin needed on any product.

Since it's fully integrated into Restaurant Manager, Inventory Control is an easy to implement, but very powerful tool. You may first purchase it to reduce waste and theft, but you'll also find Inventory Control to be an important management tool that helps guide your pricing, promotions, vendor selection, profit margins and more.



Restaurant Manager's Inventory Control module helps you eliminate excess inventories, reduce theft and waste – and improve cash flow.



Reservations

[Optional Module]

Total Table Management

Efficient table management is so crucial to the success of any fine dining operation that every Restaurant Manager™ TableService system includes a basic table management screen. This visually attractive screen shows the layout of every table on the premises and uses color coding to highlight the current status of each table: set and ready for customers, customers seated and ready to order, food and drinks served, check presented, check settled and table ready for clearing.

This basic table management capability can be complemented with Restaurant Manager's Reservations module, to create a total solution for managing service, waiting lists and reservations. The Reservations module's easy-to-use design allows you to quickly navigate between booking dates, change reservation times, guest counts, and even seat bookings. Tables can be assigned to particular sections such as "smoking" and "non-smoking" and seating capacity can be pre-defined.

Managing Reservations

When you install the Restaurant Manager Reservations module you will instantly and dramatically reduce errors in booking reservations. You will always have a clear picture of reservations versus availability and the system even notifies you of discrepancies between reservations and capacity at the time of seating.

Waiting List Management

Not only can you more accurately project wait times for your customers – you can better organize your overall seating management and, in fact, reduce queuing time. For instance, if a customer is waiting for a four-top in a non-smoking section with a twenty minute wait, they may be very happy to take a four-top in the smoking section that is coming available



right away... just one example of how the Restaurant Manager Reservations module allows you to improve customer rapport, seat more people, and of course, increase your sales.

Online Reservations

Harnessing the power of the Internet, Restaurant Manager also offers E-Reservations, a stand alone web-based reservations module that can be added to your website, and Online Reservations, the next generation of Restaurant Manager's Reservations module, which is fully integrated into the POS system. (See the Web Services page for more information)

*With this integrated table management solution,
you can rest assured that fast, quality service will
bring in more customers, more often.*





Web Browser Interface

[Web Service]

You CAN be Two Places at Once

The Restaurant Manager™ Browser Interface lets you be a hands-on manager no matter where you are. Using any standard web browser, you can access your Restaurant Manager system in real time for an up-to-the-minute picture of what's going on in your business. You can call in from another restaurant, from your home office... or from a yacht in the Caribbean to keep a close eye on your business without being trapped there seven days a week.

Monitor real-time cost of sales, view the latest item deletions, or check which employees are still on the clock. It's even easy to view reports on-screen or print them to a local printer.

Of course, system security is guaranteed whether you dial in with a modem or use DSL or T-1 access. User defined security levels and passwords ensure that only authorized personnel have remote access to the system. Your access of the system goes undetected on-site, even though you are gathering and viewing data real time.

The Restaurant Manager Browser Interface's online reporting capabilities are another powerful example of the control and freedom Restaurant Manager can offer you.

The screenshot shows a web browser window displaying a report titled "Manually Deleted Items". The report includes a table with columns for Item, Date, Qty, Item Name, Amount, Status, Reason, Deleted By, and By Type. Below the table, there is a section for "Items On Voided Checks" with a similar table structure.

Item	Date	Qty	Item Name	Amount	Status	Reason	Deleted By	By Type
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item
000000	01-01	10	100 Milk Shake	4.00	Deleted	01	01	Item



Check in on your business from anywhere, at anytime – your Restaurant Manager POS system is just a click away.



Web Services

What are Web Services

Web Services are applications that convert a restaurant's website from a set of static, graphical images to an interactive engine that generates new revenue streams.

Many Web Services such as Online Gift Cards, Online Reservations, and Online Ordering integrate fully with the Restaurant Manager POS system. For instance, restaurants that implement Online Ordering may post their menu on their website, process customer orders and payments online and then automatically route the orders directly to prep printers in the restaurant! Businesses that use Online Gift Cards are able to sell Gift Certificates from their website as well as to issue and redeem gift cards in real time from any location using the Restaurant Manager POS System.

Other Web Services are designed as "stand-alone" services that enhance a restaurant's website but do not require integration with the Restaurant Manager POS System. Web Services such as the E-Mail Club, E-Reservations, E-Calendar, E-Employment Forms and E-Coupons not only allow website visitors to interact with the restaurant; they also offer the restaurateur multiple tools for managing customer lists, promotions, reserv-

ations and employment applications. For a minimal investment, these stand-alone Web Services draw visitors back to a restaurant's website time and time again... whether or not the restaurant is actually using the Restaurant Manager POS System.

A World Class Site at a Price You can Afford

In addition to updating an existing website with the Restaurant Manager Web Services described above, your Restaurant Manager reseller help you launch a completely new web-site from scratch. Visit www.rmwebsitedesign.com to view sample templates designed specifically for restaurants like yours. Then talk to your reseller about how these templates can be customized with logos, photos, menus and other particulars unique to your restaurant.

Choose from the following Web Services below:

Stand-Alone Services

- E-Club
- E-Reservations
- E-Calendar
- E-Employment Forms
- E-Coupons
- Website Design

Integrated Utilities

- Online Gift Cards
- Online Reservations
- Online Ordering
- Online Reporting
- Online Staff Management

Whether you're looking to launch a completely new site or update an existing site, ASI offers a suite of specialized design templates and website services that will make your restaurant money.





Online Ordering

[Web Service]

Direct from the Web to Your Kitchen

Use Restaurant Manager's Online Ordering Service to post your menu on your website, process orders and payments online and then automatically route orders to prep printers or (KDUs) in the kitchen. Gone are the days of an online order being efficiently placed in cyberspace and inefficiently retrieved via fax or email. Online Ordering from Restaurant Manager is seamlessly integrated to the POS system at your restaurant. A Restaurant Manager Online Order even prints with directions for delivery or pick-up and is tagged as part of its own revenue center to be tracked in the backoffice for reporting. Additionally, any changes made to the menu in the Restaurant Manager Backoffice are instantly reflected on the online ordering web pages on your website.

Online Ordering - Chat & Chew

Chat & Chew Restaurant
Taking orders:
08:00 AM - 04:00 PM
04:00 PM - 12:00 AM

Lunch Menu

Appetizers

Hummus w/ Pita Bread	\$5.25	1.13
Buffalo Wings	\$5.25	1.13
Onion Rings	\$5.00	1.13
Scotch Egg	\$5.00	1.13
Smoked Salmon	\$7.15	1.13
Baked Fries	\$6.00	1.13
Whiskey Potatoes	\$5.25	1.13

Order

2 Hummus w/ Pita Bread	\$10.50	<input checked="" type="checkbox"/>
1 Buffalo Wings	\$5.25	<input checked="" type="checkbox"/>
1 Scotch Egg	\$5.00	<input checked="" type="checkbox"/>
1 Baked Fries	\$6.00	<input checked="" type="checkbox"/>
Sub Total: \$26.75		
Tax: \$1.89		
Total: \$28.64		

Instructions:

- Select quantity by clicking on the check marks in the Order box (See table.)
- Click on the quantity to view a detailed description and details of the item.
- Click on the price link to add items to the order.
- To remove items from the order, click on the 0.

Orders placed online by customers are processed for payment and then routed directly to the preparation areas in your kitchen.

