

POINT ONE

TABLE 6

3 x scallops	READY	✓
1 x chic soup	in prep	...
1 x soufflé	READY	✓



Kitchen Management

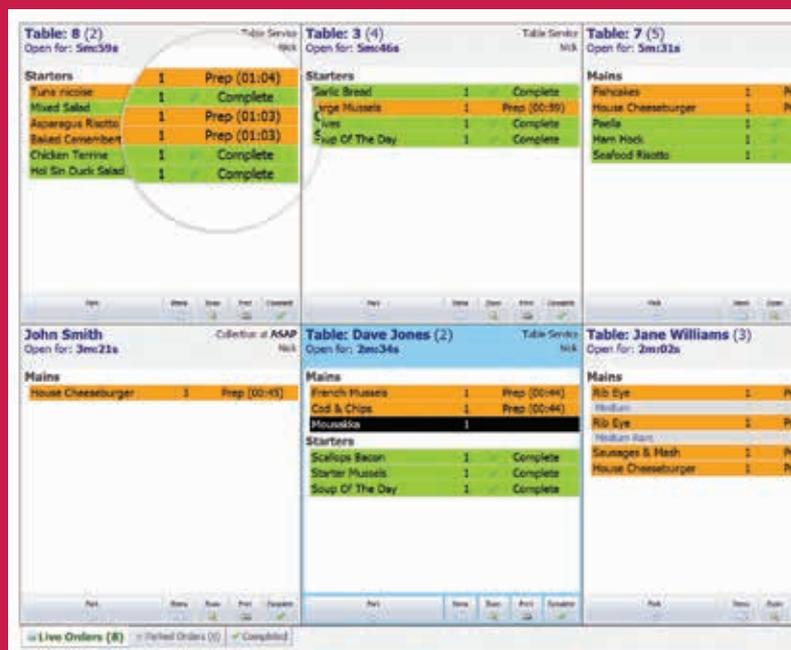
pointOne's new Kitchen Manager delivers clear concise instructions to kitchen staff via a simple easy to view wall mounted touch screen that displays multiple orders. The screens can be ceiling or wall mounted via space poles.

By upgrading your kitchen printer to Kitchen Manager from pointOne, you can speed up service delivery, reduce errors and avoid missed orders. With no more consumables like printer cartridges and paper rolls to replace you will also cut costs and time.

Our customers have gained additional insight into their food delivery which enables them to monitor KPIs and also react to problem orders quickly by having the necessary facts to hand, both to address the problem with the customer and to improve processes to avoid future problems. Whilst printers have traditionally been the best option, kitchen screens have developed in the casual dining and QSR space to provide valuable tools to the modern restaurateur to streamline their business.

Key Features for Kitchen Management include:

- ✓ Ability to colour code and highlight long service times
- ✓ View summary on current orders open by item and quantity
- ✓ Live real time reporting
- ✓ Define preparation time to manage service delivery
- ✓ Update FOH staff with out of stock items
- ✓ Process orders from all sources including online, restaurant and takeaway
- ✓ Store and access recipes



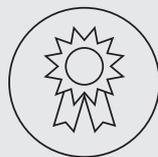
Our System Tools

Whether your operation is a 50 cover café, or a 50 site group, we have the products and the skills to ensure you get both the system you require and the support you need. Here are just a few ways your business can benefit from using pointOne EPoS.



Enterprise Stock Control

What you sell, buy, and waste has a big impact on your bottom line. We operate, real time, 'first in first out' stock control for 'actual' GP tracking and reporting, multi supply unit and price for single ingredients, multi department management and cost/ revenue allocation.



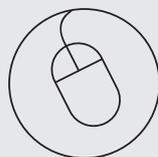
Loyalty & Marketing

pointOne EPoS Loyalty has been designed to help our clients ensure that their customers return for more! By offering a loyalty system to your customers you are taking advantage of one of the best marketing tools used by the biggest retailers today.



Head Office Management

pointOne EPoS Head Office provides owner managers or corporate head offices with the ability to view, consolidate, and manage each of their sites remotely, either singularly, or as a group - and all in real time, with no more overnight polling.



Online Ordering

Enables your customers to order and pay via your website for delivery or in-store collection. Coupled with a smartphone app that can be customised to your business, online ordering offers a unique way not only to reduce the pain in processing orders, but greatly increase the customer experience.



Tableside Ordering

Our Android Tablet EPoS solution is a cutting edge and class leading solution developed for the casual dining restaurant or similar operation to take orders at the tableside. All common EPoS functions are available and offer the benefit of maximising revenues in pub gardens and table service restaurants.



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Chip & Pin

We supply a fully integrated Chip & Pin solution for use, both on the restaurant floor or at the point of sale in the bar. Features such as bill lodging enable you to reduce errors and speed up the payment process.



Apps

We are developing a number of Apps specifically designed to meet the needs of the hospitality industry.

pointOne is a UK company that is committed to developing, building and supporting, technically advanced, proven, robust EPoS solutions that you can trust. Our award winning solutions have been designed to drive cost out of a business, maximise revenue potential, ensure customer loyalty and deliver exceptional customer service at an affordable price.

Your Business. **Your EPoS.**

To find out more call **0345 862 0005** or email **info@pointOne.co.uk** | **www.pointOne.co.uk**



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