

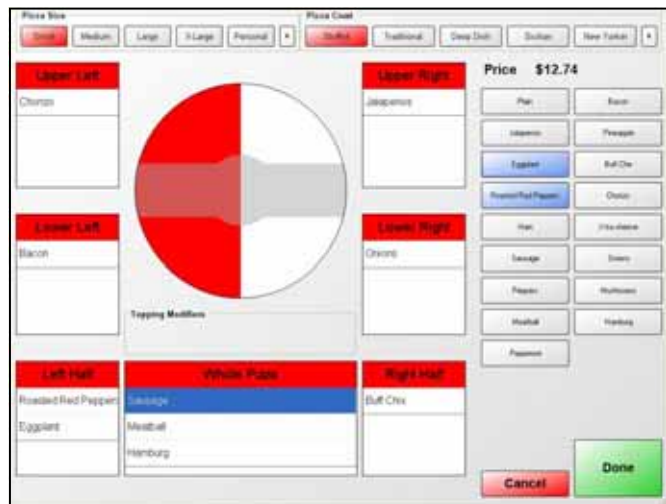
Pizzeria & Ristorante



Restaurant Pro Express is a restaurant point of sale system that is designed for pizzerias and full pizza restaurants. In addition to full restaurant POS functionality, RPE features an industry leading Pizza Ordering Screen which streamlines the ordering process by minimizing the number of touches required to order a pizza with various toppings, sizes and crusts. Strong functionality extends to the delivery process, with integrated caller ID, delivery tracking and driver routing.

Pizzeria Features

- Unlimited list of toppings
- Add toppings to halves, quarters or the whole pizza
- Change sizes and crusts with a single touch
- Streamline ordering process by minimizing touches required to order a pizza
- Further modify pizzas with half toppings, double toppings and other instructions
- Create complicated pizza menus within a few minutes
- Specialty pizzas can be configured to default with pre-set toppings (ex: meat lovers)
- Clear view which toppings are on which part of the pizza
- Pizza price shown as the pizza is being built



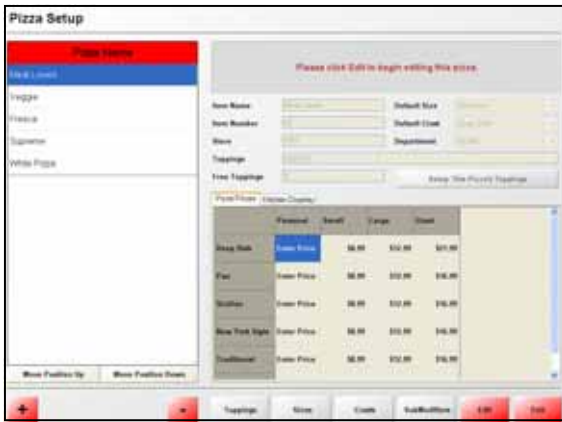
To add toppings to a pizza, simply touch the region (whole, half or quarter) and touch all the toppings that will be in that region. To eliminate order entry error, your choices so far are clearly displayed on the screen for confirmation.

Delivery and Driver Tracking



Not only does Restaurant Pro express make it easy to enter orders into the system, it also helps you deliver them in a timely and organized fashion. The caller ID interface built into the point of sale displays who is calling and what they last ordered before you pick up the phone. Their name and address are automatically tied to the transaction, leaving no room for error. The delivery management system assigns orders to different drivers and displays when they are dispatched with their deliveries. The drivers check-in to settle their funds when they return.

Pizzeria & Ristorante



You can setup your pizza menu within Restaurant Pro Express in just a few minutes. Your signature pizzas can be configured with their default toppings for quick access and easy modification. For example, you can ring up a veggie lovers pizza and remove the onions with a single touch. Setting up a pizza within RPE is as simple as typing in a description for the pizza and selecting which sizes and crusts can be ordered for that pizza. You can also add sub-modifiers such as LITE pepperoni or EXTRA mushrooms which will change the pricing and inventory reduction of that topping.

A separate price can be assigned for each size and crust combination of your pizzas. To enter a price for one of your pizzas in a specific size and crust, simply touch the box in the grid and type in the price. Each pizza can also include a user-defined number of free toppings, for restaurants that give some free toppings with purchases of certain pizzas.

Flexible Pricing

Pizza Prices	Kitchen Display			
	Personal	Small	Large	Giant
Deep Dish	Enter Price	\$8.99	\$12.99	\$21.99
Pan	Enter Price	\$8.99	\$12.99	\$16.99
Sicilian	Enter Price	\$8.99	\$12.99	\$16.99
New York Style	Enter Price	\$8.99	\$12.99	\$16.99
Traditional	Enter Price	\$8.99	\$12.99	\$16.99



Restaurant Pro Express allows you to create an unlimited number of toppings, sizes and crusts, each of which takes only a few seconds to configure in the system. Toppings each have their own pricing grid, enabling you to set up a different price for each topping for each size pizza.

Additional Features



Caller ID

- Flexible, colorful menus with pictures
- Table diagram and management
- Inventory & Ingredient Tracking
- Sales and Profit Reports
- Daily financial summary

- Time clock and labor tracking
- Employee security
- Customer loyalty
- Split checks
- Comps, buybacks, voids and discounts
- Gift cards
- Kitchen printing
- Kitchen video system with bump bar
- Fast and easy interface



Invoice Screen



Delivery & Driver Tracking

For more details on Pizza & Delivery call us, Or visit us online.

"The Restaurant Pro Express point of sale system stores the price of every item on the menu, avoiding the possibility of a cashier ringing up the wrong price like they can on a normal cash register. This gave us two advantages, the first is that the lines move faster...the second is that they can't undercharge their friends. The point of sale works great, I'd recommend any pizza place to upgrade."