



RESTAURANT PRO EXPRESS

point of sale solutions for table service restaurants

Restaurant Pro Express is a complete point of sale and management solution designed for table service restaurants. The award winning software package from pcAmerica enhances the accuracy and efficiency of the order taking process and provides integrated tools to manage table seating, ingredients, employee time tracking, labor scheduling, deliveries, gift cards, customer loyalty and more. The built-in reporting is flexible and generates the key figures needed to make smarter business decisions. RPE is ideal for both independent restaurants and chains of restaurants.



COMPLETE POINT OF SALE

- Easy and accurate order entry
- Table management with functionality for split checks
- Accepts payments by multiple tenders including credit, gift card
- Routes kitchen orders to kitchen printers or display systems

BACK OFFICE SOLUTION

- Detailed reporting with key performance statistics
- Labor scheduler, integration with accounting, purchase order system, tracks recipes & ingredients

INCREASE SALES, LOYALTY

- Integrated gift card processing helps drive new revenue
- Record customer information with itemized purchase history
- Loyalty rewards plans encourage repeat business
- Utilize customer and sales history data to launch effective marketing campaigns by e-mail or paper mailing

SUPPORT 24x7x365

Live technical support is provided to restaurants 24x7x365. Call at any time for help with your point of sale system. Various installation and training options are available.



EASY TO INSTALL, USE AND MAINTAIN

Restaurant Pro Express encompasses the perfect mix of simplicity and functionality. Systems can be ordered with software and drivers preinstalled. Initial configuration is streamlined with a picture-rich user manual and easy setup prompts. Staff can learn how to enter orders within a few minutes. Comprehensive written tutorials can be supplemented with a live training session to quickly teach you how to enter your menu, configure employees, run reports and other useful system functions



TABLE MANAGEMENT

Integrated table management allows you to view the status of every table in your restaurant from any terminal. Each table displays the server working it, number of guests, check total, course indicator and a running clock showing how long the party has been seated in a simple, color-coded interface. Tables and restaurant landmarks (such as fish tanks, doors, the bar) are simple to configure using a drag and drop interface. RPE has fast, one-touch operations to split, transfer and combine checks.



EXTENSIVE FUNCTIONALITY

Restaurant Pro Express is a complete table service point of sale system with a robust feature set. The built-in functionality streamlines restaurant activities and helps your entire business run more efficiently.

POINT OF SALE

- Unlimited menu items
- Modifiers
- Kitchen printers
- Display orders on kitchen monitors
- Multiple menus for different meals
- Fast invoicing and tendering screen
- Split checks
- Process credit cards in as little as 2-3 seconds
- Gift cards
- Customizable buttons
- Happy hour pricing
- Pay at the table
- Multi-site capable
- NTEP certified for weight scales
- Delivery tracking
- Driving directions
- Caller ID
- Order time statistics
- Color code your menu
- Table management
- Bar tabs
- Table transfers
- Comps and voids
- Order by guest
- Cash and shift management
- Exports to QuickBooks
- Detailed reporting
- Scalable for multi-site

INVENTORY TRACKING

- Ingredient tracking
- Calculate food costs
- Create recipes
- Track sales and stock levels of retail items
- View complete purchase history
- Forecast ingredient usage
- Scan/print bar codes
- Purchase orders

EMPLOYEE TRACKING

- Employee time clock
- Hours & Wages
- Labor scheduler
- Secure login cards
- Manager overrides
- Security roles based on job code
- Tip tracking

CUSTOMER LOYALTY

- Customer loyalty cards
- Record information such as e-mail address, mailing address
- Send mass e-mails and paper mailers
- Birthday bonuses
- Frequent visitor discounts
- Detailed purchase history

ORDER FULFILLMENT AND KITCHEN MANAGEMENT

RPE enhances the efficiency of your kitchen with its order display capabilities and detailed performance statistics. Orders can be printed to large-font kitchen printers, or alternatively displayed on a kitchen video monitor. Most restaurants have one printer or monitor at each food preparation station (ex: grill, cold food, bar.) Each menu item can be configured to route to one or more stations.

Order fulfillment through a POS can reduce theft and loss. If kitchen staff are trained and accountable to only prepare food routed by the POS system, servers will have to add every item to a check, eliminating their ability to give away freebies. Printers and monitors display orders clearly, reducing wasted food from misinterpreted handwriting. The POS introduces consistency and efficiency by ensuring servers choose forced modifiers such as meat temperatures (rare, medium rare etc) and side dishes at time of order entry.



RECIPES, INVENTORY & INGREDIENT TRACKING

A restaurant can financially benefit from keeping a pulse on its inventory and ingredient usage. Restaurant Pro Express helps reduce spoilage, waste and theft with its integrated, comprehensive inventory and recipe system.

SHOPPING LIST

- Enter a recipe for each menu item including yield percentages
- Generate a 'Theoretical Usage' shopping list of ingredients based on past sales
- Stocking ingredients based on past sales, not guesswork, reduces loss from spoilage

COUNTING INVENTORY

- Built-in counting system for inventory, either entire list or only high priced items
- Discrepancy reports highlights stock overages or shortages
- Built-in purchase order system maintains list of vendors and inventory\ingredient pricing

CUSTOMER LOYALTY & MARKETING

Customer loyalty plans are a proven way to generate repeat business in your restaurant. RPE manages these plans, and can also record information such as name, phone number, birthday, address and e-mail address to be used in marketing campaigns.

LOYALTY PLANS

- Customized loyalty cards can be swiped to quickly lookup customers within the POS system
- RPE manages loyalty plans for bonus points, birthday bonuses and frequent visitor discounts
- Rewards can be tracked for a single location or multiple sites

MARKETING

- Maintain full itemized purchase history for your customers
- Send mass e-mails and paper mailers to consistently remind customers of your business
- Statistics on coupon promotions

REPORTING AND BACK OFFICE

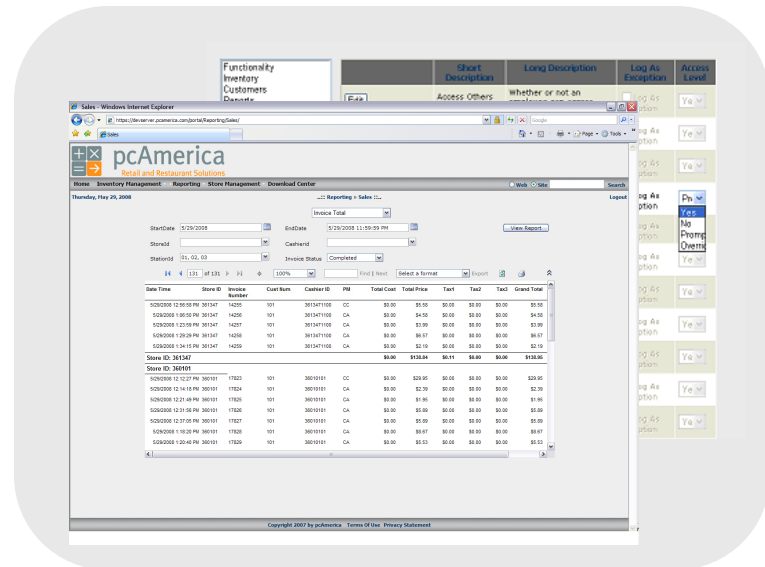
Restaurateurs spend countless hours calculating profits, expenses and payroll and performing a variety of manual tasks in order to run their business. Restaurant Pro Express contains dozens of built-in tools to help restaurant owners streamline administrative tasks and manage their restaurant more efficiently.

BACK OFFICE FUNCTIONS

- Cash management with discrepancy reports
- Menu management
- Configure specials and promotions
- Inventory and ingredient tracking
- Create coupon items
- Generate purchase orders
- Create vendor list with inventory costs
- Global price changes
- Employee job code and role assignments
- Multi-store capable
- Integrate with QuickBooks Accounting
- Vendor payouts
- Accounts receivable, record payments, print statements
- Gift card manager
- Use back office functions from any terminal
- Marketing tools
- Employee time clock
- Labor scheduler
- Bar code printing
- Optionally view reports online through web site

VARIETY OF REPORTS

- Breakdown by payment method (cash, credit, etc)
- Detailed reports with flexible criteria such as date and time range, employee and register #
- Extensive sales reports summarize cost, sales and profits
- Itemized check listing
- Menu mix reports show your best and worst selling menu items
- Exceptions reporting
- Comp and void summary
- Employee activity reports summarize performance & time clock information
- Ingredient 'Theoretical Usage' shopping list
- Create your own reports using built-in report writer
- Daily financial summaries
- Labor percentage versus sales reports
- Employee tip summary
- # of checks, # of guests
- Over 75 flexible reports



EMPLOYEE MANAGEMENT AND LABOR SCHEDULING

It's crucial to monitor the cash and employee activity inside of your restaurant. Employee theft is one of the leading causes of shrinkage, caused by a combination of theft of cash as well as unwarranted discounts or freebies. Restaurant Pro Express helps curb this by limiting functionality within the system based on an employee's unique login, as well as having strict cash control features to identify cash discrepancies down to the shift or the staff member.

- Cash management process records starting cash, cash tips and ending cash, helps ensure all money is accounted for
- Assign system permissions and restrictions to each of your employees
- View exceptions reporting to monitor suspicious activity of employees and managers
- Create & print labor schedules including hours, breaks and job code being worked, restrict clock-in to scheduled employees



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