

Restaurant Pro Express 2004

Food Service Software for Windows 95/98/ME/NT/2000



Restaurant Pro Express is a fully integrated food service system for Microsoft® Windows™.

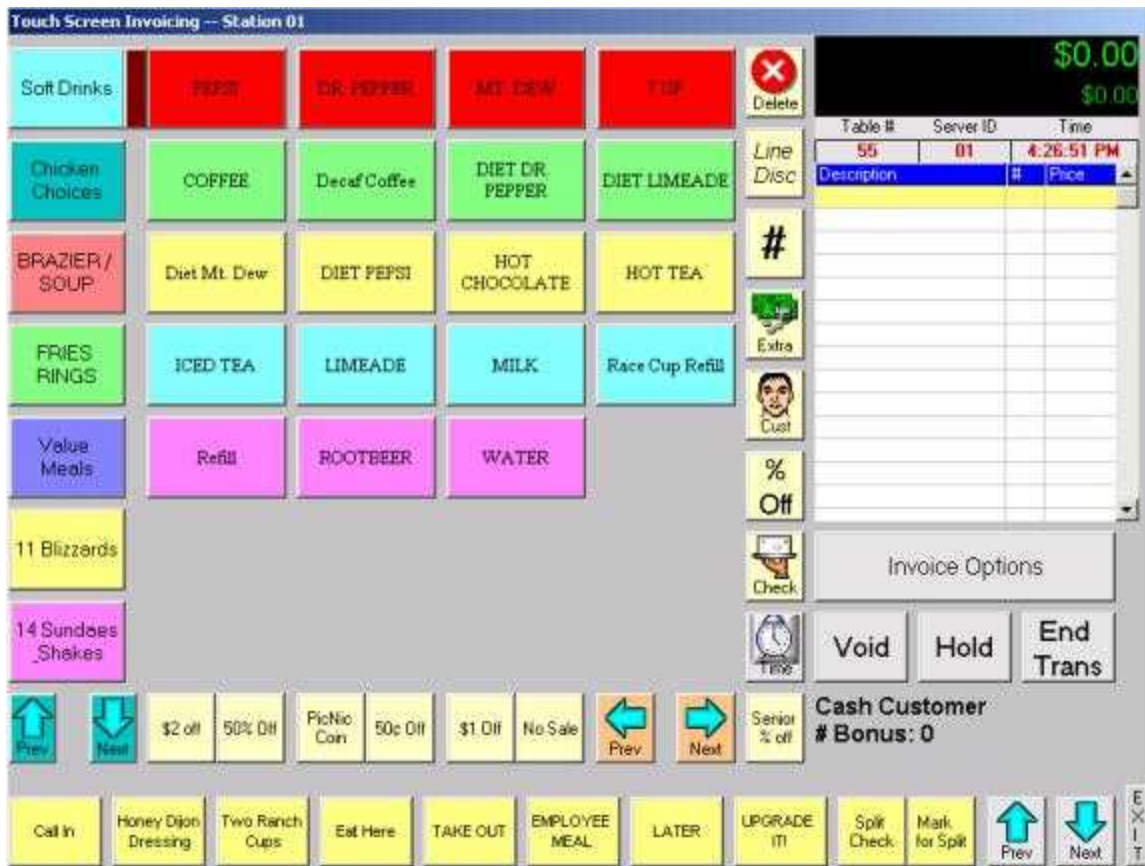
Restaurant Pro Express enhances the efficiency of any restaurant, while simultaneously providing important data for cash management.

Restaurant Pro Express saves your restaurant money and helps you make smarter business decisions.

Restaurant Pro Express offers breakthrough features that make it dramatically easier to manage operations.

Restaurant Pro Express has all of these great features...andmore!

- Separatedepartment and item selection
- Automatic server and table prompting
 - Automatic party size prompting
 - Automatic tipping
 - Modifier items
 - Line discounts
 - Remote kitchen printing
- Unlimited departments, items, andmodifiers
- Cash, credit card, check and more tendertypes
 - Easy split tender processing
 - Powerful touch screen capabilities
 - Easy to learn and use



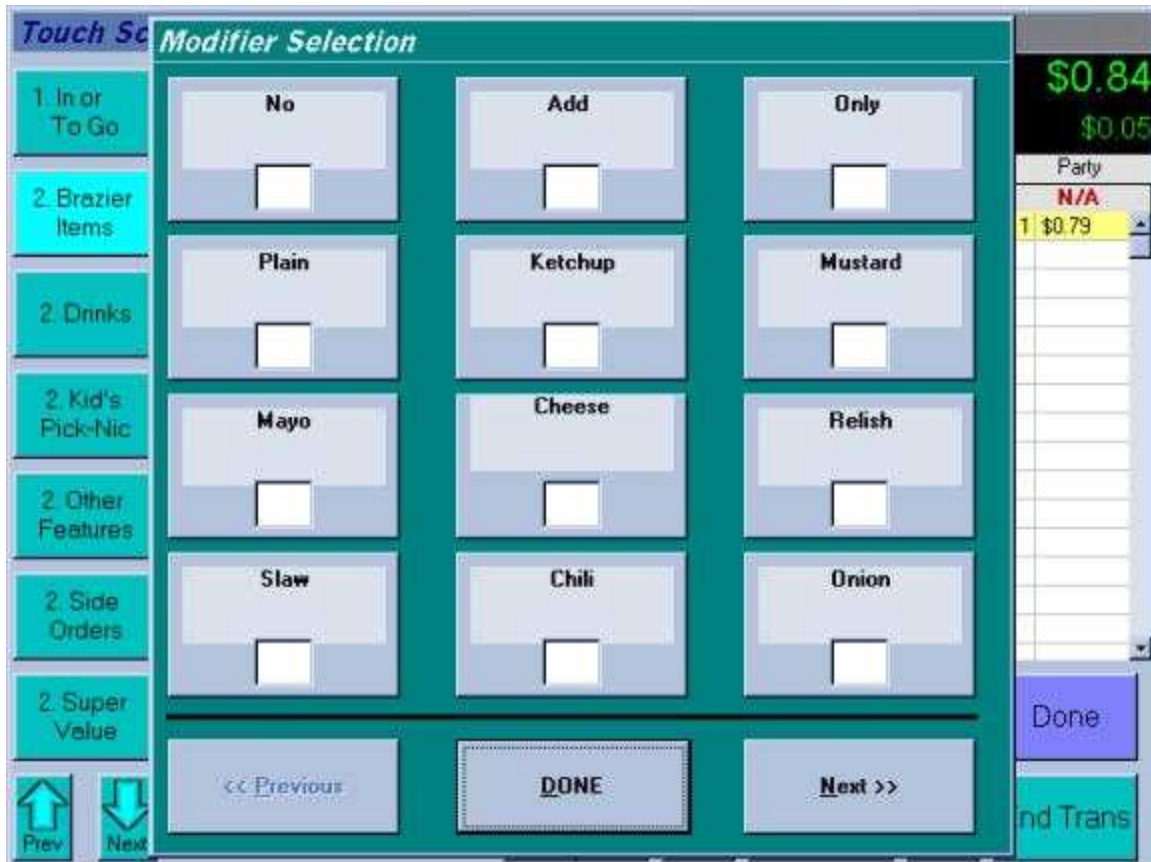
Restaurant Pro Express 2004 OrderScreen

The order screen is the screen used most frequently by employees. A touch-screen monitor also simplifies order entry, so any server will find the process easy.

Menu items are grouped by department. These departments appear to the left on blue buttons. Some examples of departments might be Beverages, Desserts, Specials, Side Orders, etc. In the screen-shot above, the current department is "Brazier/Items".

When a department has been selected, the appropriate menu items appear in the center of the screen on orange buttons. The server simply selects the ordered items, and they appear on the invoice to the right. At any point, the server can end the transaction, add or delete items, print a customer check, send the order to a kitchen or bar printer/monitor or simply put the order on hold for recall later. The administrator can choose whether or not servers may delete items, apply discounts, or open the cash drawer. An administrator's password can temporarily override security settings.

All orders processed and/or deleted are saved with a unique invoice number. The administrator can then recall the invoice at any time to monitor employee performance.



Restaurant Pro Express 2004 ModifierScreen

The modifier screen appears automatically for particular items on your menu. Modifiers are complimentary to menu items – for example, ketchup, extra cheese, well done, etc.

When the server selects a menu item that might require modifiers (for example, the hot dog on the previous page), the modifier screen will immediately appear. The server might add chili, mustard or ketchup to the customer's hot dog.

Modifiers will automatically print on kitchen printers or appear on kitchen monitors so that your customer's food will be properly prepared. This reduces order errors and ensures that your customers will be happy with their orders.

Modifiers are associated with menu items inside the Inventory Setup screen. When you create a new menu item, you can easily select whether the modifier screen should appear, and what modifiers should be offered – for example, pancake syrup would not be offered with hot dogs.

Payment Information		Amount Due
Cash	\$0.00	\$2.11
Check	\$0.00	
Credit Card	\$0.00	
On Account	\$0.00	
Gift Certificate	\$0.00	
Amount Tendered	\$0.00	
Amount Remaining	\$2.11	

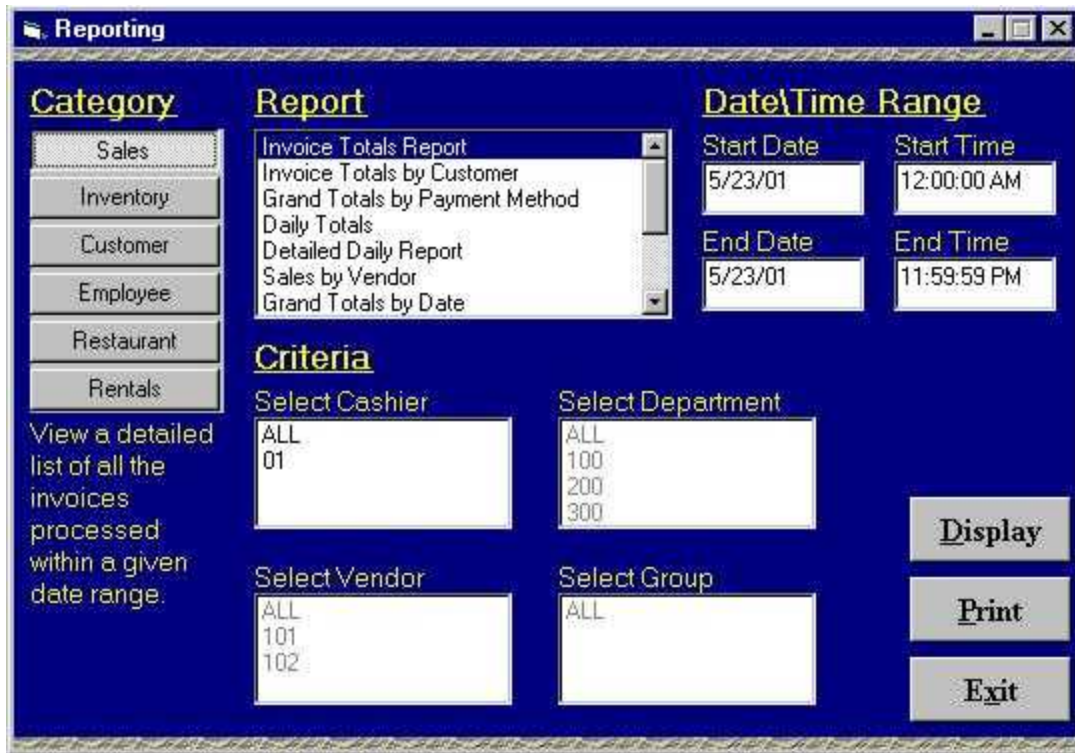
7	8	9
4	5	6
1	2	3
.	0	+/-
Cancel	OK	

Restaurant Pro Express 2004 TenderScreen

When the server completes a transaction, the tender screen will appear. At this point the server will choose the payment tender(s). RPE 2004 will compute tax, change, and will record any gratuities. Three optional tax rates and several automatic gratuity options speed up the process.

RPE 2004 can generate an end-of-day report showing the administrator how much cash should be in the cash drawer, as well as any other tender.

The tender screen allows for any combination of split tender. Handling and calculation errors are minimized, and the administrator has complete control over all cash handling.



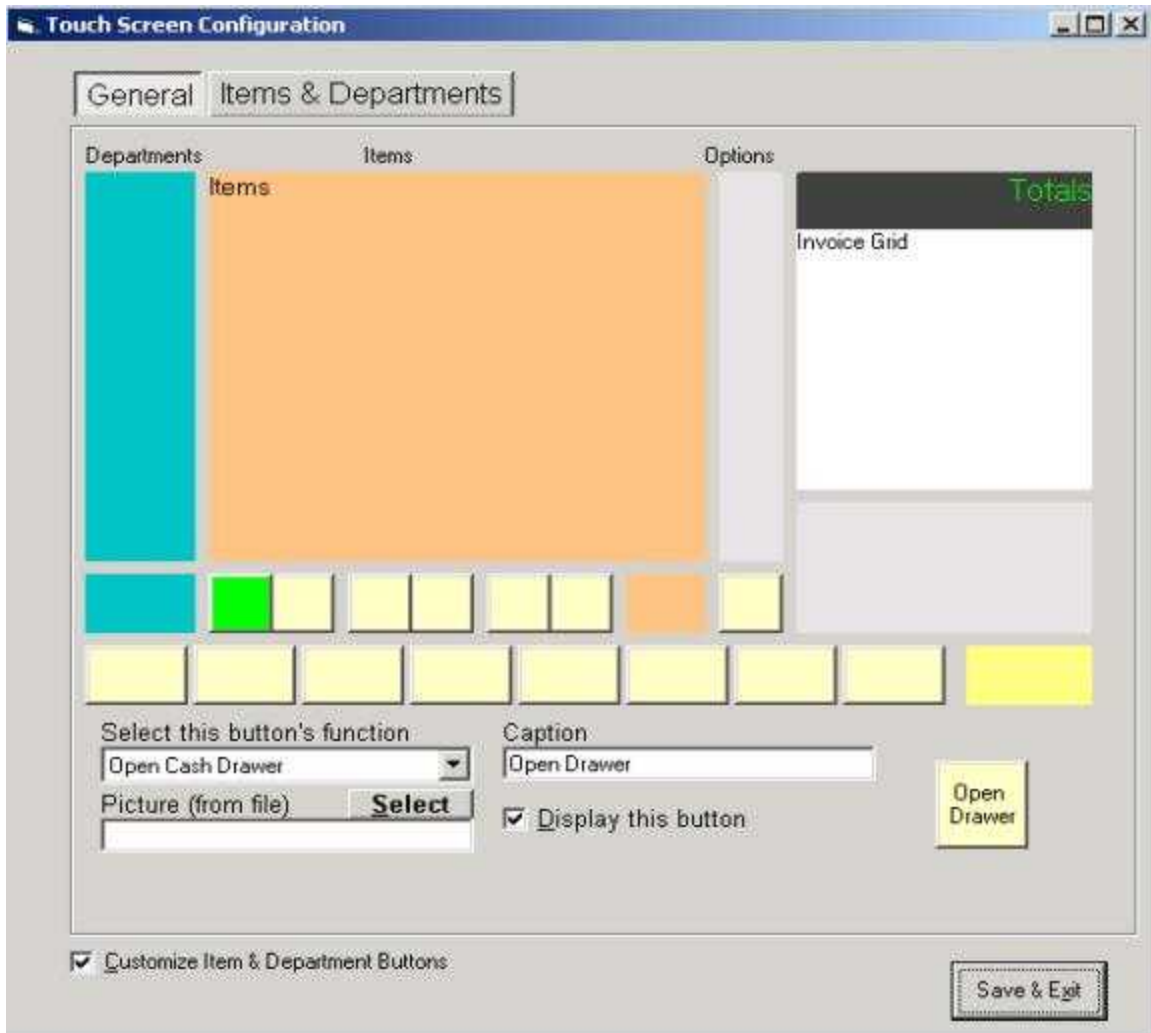
Restaurant Pro Express 2004 ReportingScreen

RPE2004 contains over three dozen of the reports most convenient to restaurant owners. At the end of the business day, the administrator can print a detailed sales report on all items sold, and gross revenue taken in. All completed invoices are stored, so reports can be customized for a specific date range.

Advanced sales and inventory reports aid in minimizing shrinkage, preventing shortage or overstock, and allow for detailed analysis of employee performance, sales, and inventory flow.

RPE 2004 will produce all necessary accounting reports and is compatible with Quickbooks accounting software.

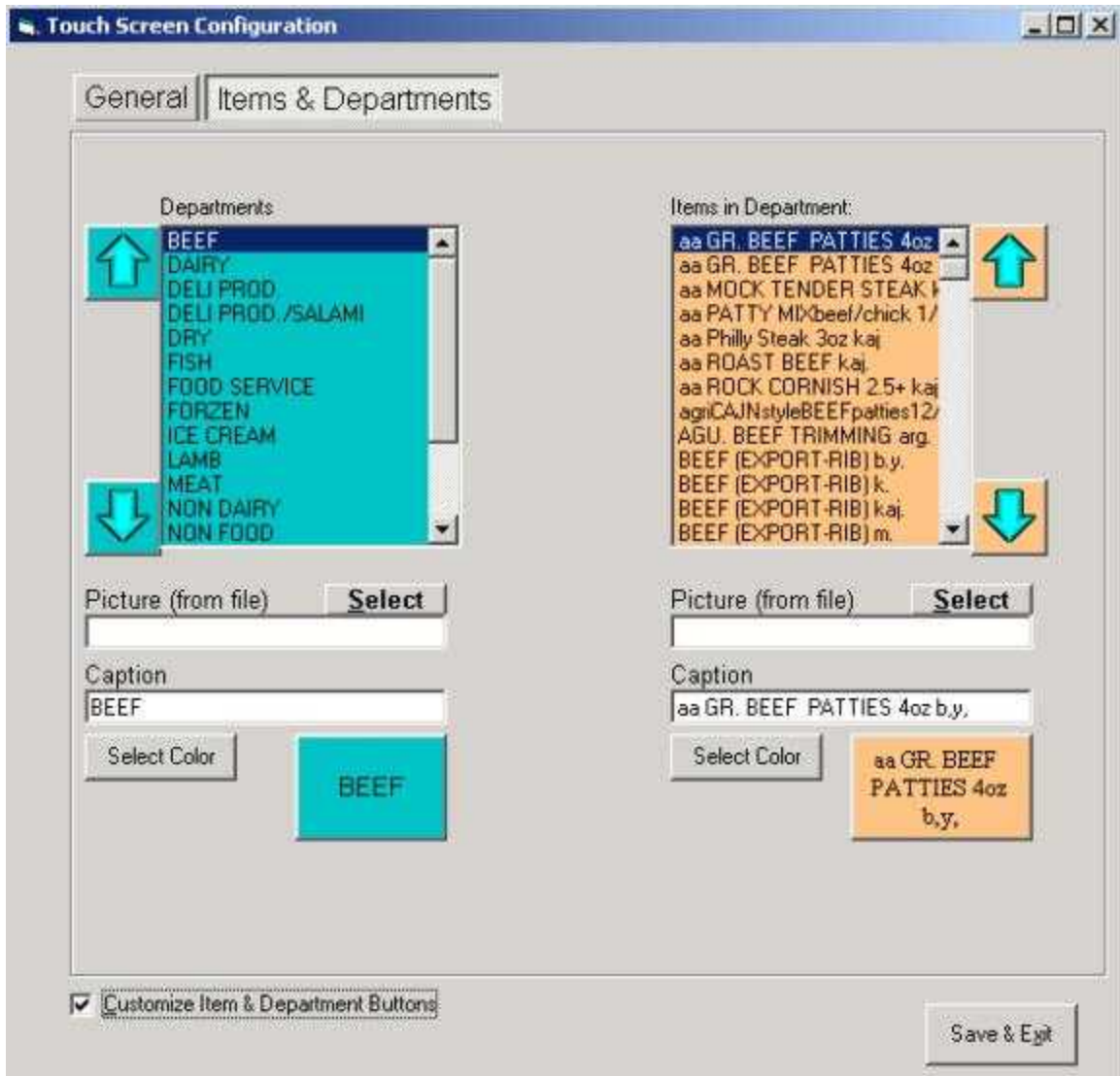
All data stored by RPE 2004 is kept in Microsoft Access 2000 format. Any computer user familiar with Microsoft Access can customize their own reports to their liking.



ALL NEW TOUCH SCREEN CONFIGURATION

The all new Touch Screen Configuration Screens allow you to customize the Restaurant invoicing screen to your exact desire. These new screens allow you to set up hot buttons for items you very commonly sell, along with setting up special buttons such as “Open Cash Drawer” print an instant report on your daily sales.

All of the buttons in the Restaurant Touch Screen can now be customized with their own colors, captions, and any text that you choose.



ALL NEW TOUCH SCREEN CONFIGURATION

In the all new Touch Screen Configuration screen you are also able to change the order of the Item buttons, and the Department buttons and change the captions within them. Any of these buttons can have a picture added to it to either depict the item that it represents, or to speed checkout.