

Restaurant Pro Express

Bocaccini's Restaurant



Restaurant Pro Express (RPE) is easy to use. You and your servers will learn it all easily. Most steps are guided with clear prompts, leaving no change for mistakes. PcAmerica recognizes industry input. RPE was built with input from restaurants around the country. Their suggestions, and your suggestions, are what we use to further develop new features. RPE is affordable. Your investment will pay itself off within 1 year, and profit from there.

PC America is everyone's #1 Choice,

Why Computerize with Restaurant Pro Express

Order Accuracy

- No more handwriting to interpret. Servers enter the order on a touch screen and have a chance to review it before sending it to the kitchen. Corrections can be made without going to the kitchen.
- Reduce 3% wasted food.

Stock Correctly

- Restaurant Pro Express keeps track of what you're selling, and tells you via detailed reports. By running these periods, you can predict your sales.
- Reduce 5% wasted food.

Cut Theft

- Orders print to the kitchen, keeping your servers away. Chefs only make what prints, and the only way to take orders print is through the system. No more freebies for friends or to customers to get bigger tips.
- Reduce 23% theft.

Gift Certificates

- It's easier to buy gift certificates than to think of a gift. Gift cards are becoming very popular and can be issued for any amount from RPE.
- Increase sales 2.5%.



Got a question? Call us and ask!
1-800-PC-AMERICA

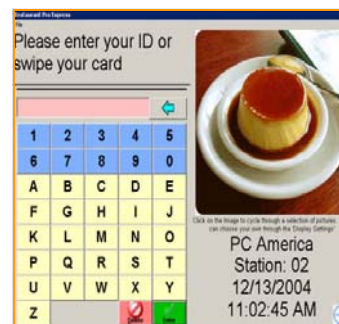
What You Need

- Give your customers loyalty cards (or track them without one) so they can get points bonuses, birthday bonuses and frequent visitor discounts. Print coupons on your receipts. With incentives, your customers will choose to come back to you vs. another restaurant.
- Increase repeat business 25%.

Upselling

- Commissions are built into RPE. You can offer your servers incentives to sell certain products, such as appetizers or new menu items. Employees will choose to up sell which benefits you and your servers.
- Increase sales 2.5%.

RPE Log-in Screen



For more details on Restaurant Pro Express including a full list, recommended systems and screen-shots, visit us online.

www.pcAmerica.com

"I asked my servers, who had used other systems in the past, what other systems they used and which was better. Most of them had used MICROS. Everyone said that Restaurant Pro Express is easier, and better, than MICROS."

- Frank Genovas, Owner of Bocaccini Restaurant

Restaurant Pro Express

Seat Your Guests

- Take loyalty cards now or at any time during the meal.
- Customers can receive birthday bonuses (ex: free piece of cake on your birthday!), frequent visitor bonuses and points (ex: buy 5 meals get a \$5 coupon).
- At this point your server is already clocked in, so you can track their hours and wages.



Open the Check

- Visually lay out your tables on the screen, using square, circular and rectangular tables.
- Change layout from ANY terminal.
- Server swapping-change terminals from one server to another.
- Table swapping-move the customers tab from the bar to their table.
- Login with Swipe Cards-no passwords to remember!



Restaurant Invoice



Table Selection Screen

Place the Order

- Set up one-touch buttons for top sellers.
- Choose your own color, pictures and caption for every button.
- Order your items and departments however you would like.
- Color code your menu (ex: red for beef dishes, yellow for chicken, blue for fish and green for pork).

Modify Menu Items

- Unlimited modifier categories.
- Customize categories for each item (ex: 'Select 2 vegetables' or 'Select one meat temperature').
- Modify items as soon as they are added or modify them later on.
- Type unexpected modifiers on an on screen keyboard.

End of Day

- Dozens of reports.
- Reports can be run on various criteria-by server, by menu item, by menu category, by station, within any date/time range and more.
- Print tips, hours and wages reports for servers and kitchen staff.



Reporting Screen

Cash Out

- Split checks up by guest, by item or by any combination imaginable.
- Split between any number of credit cards.
- Process credit cards in as little as 2-5 seconds.
- Split between payment methods-cash & check, cash & 3 credit cards or any other combination.
- Charge on a customer's tab.



Print Check Anytime

- Print a check, then go back and add more items.
- Checks are highly customizable.
- Print a logo on the check.
- Optional notes on bottom, can post feature specials and advertisements.
- Checks and kitchen slips can print by guest.



Tender Screen



Select Modifiers

PC America is everyone's #1 Choice,

"We are very pleased with choosing Restaurant Pro as our POS solution. We saved 25% of the cost from other point of sale vendors with the same or more features. It does much more than a cash register, and just much as any other point of sale system; we proudly recommend them as a POS solution."

- Angelo, Owner of Spasso Restaurant

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PC America Success Story



Natives Restaurant, located in Queens, New York, has 70 tables, a 400 seat theatre, a modern jazzy bar. They are a 24 hour establishment offering delicious Columbian food. Restaurant Pro Express is a Touch Screen restaurant Point of Sale (POS) system designed for easy order taking, integrated customer loyalty, efficient order processing with kitchen printing and bullet-proof security. The restaurant POS result is less training time, more repeat business, accurate accounting and more profit.

Different Editions

Standard Edition

- Includes all the features a retailer will need for a single-store.

Enterprise Edition

- Is for larger stores and chains of stores/it will synchronize all registers and stores in real time and uses a SQL Server database.
- The registers keep ringing even if the server is down.

"Today, Pc America, which is also a VAR for numerous POS hardware vendors, boasts a channel of 300 resellers for its Cash Register Express (CRE) and Restaurant Pro Express (RPE) software. Company CEO David Gosman estimates 10,000 customers use one of these applications."

- Business Solutions Magazine, May 2005 -

"Sales for the company's cash-register software and related products grew 27 percent last year and are on pace to rise 30 percent this year...Revenues have grown at a double-digit pace for five years."

- The Journal News, July 2004 -

"Got retail and a restaurant. Matthew Rupena hunted down a single platform that could do both. Pc America's Cash Register Express runs in Rupena's Fine Foods, while Restaurant Pro Express operates Rupena's Summit Café. "It simplifies our management," says Rupena. "Any manager can go to any location and use the software on the reporting side."

- Hospitality Technology Magazine, September 2005 -

Let Us Be Your Expert

What You Need

The main components of a Point of Sale System:

- Restaurant Pro Express
- An extra computer (called a Dedicated Server)
- A printer at every food and drink preparation station

Each Station Needs

- A computer
- A receipt printer
- A touchscreen
- A credit card swiper

Options

- On-site installation
- On-site training—we will make you an expert and train your staff

Call your PC America POS consultant today and we'll guide you to success.



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PC America is everyone's #1 Choice, "Computerizing has increased our sales by 20% without raising prices. Our system was paid for in less than 6 months by having tighter control over what comes out of our kitchen and increased accuracy on customer checks. Changing prices, adding items, and changing menus are all easy to use. Restaurant Pro Express with a touch screen is very user friendly and easily mastered by new employees."
 - Chris Gallegos, Owner of Rositas Restaurant