restaurant manager™
An ASI Technology

write-on HANDHELD™
An ASI Technology

POS Software & Solutions That Are Proven & Profitable

Restaurant Manager™ offers a total POS solution that is easily tailored for use in any sort of food establishment, from a four-star fine dining restaurant to a regional pizza delivery chain.

Designed as a turnkey system that can expand as your establishment grows, Restaurant Manager offers everything you need to improve efficiency and boost your bottomline. Whether it's fully integrated Online Ordering, robust inventory control capabilities or the revolutionary wireless Write-On Handheld™, Restaurant Manager gives you the tools needed to make your business a success.

Restaurant Manager Touchscreen POS

The Most Complete & Flexible Solution Available

Restaurant Manager has become the standard for handling fast paced restaurant environments where maximizing efficiency and improving operations are critical. Whether servers are sending special instructions to the kitchen, selling gift certificates or splitting checks, Restaurant Manager's intuitive user interface ensures they do it right.

- Quickly add new menu items on the fly
- Highlight changes and automate alerts to staff
- Easily create and enforce the most complex coupons

RMMonitor Reporting Service

Real-time Data for Better Business Decisions

Owners and managers can get reports and alerts delivered to an iPhone or other smart phone, including:

- Drill down access to real-time sales and labor statistics
- 86 and Stock Count alerts when inventory is running low
- Fraud alerts on excessive comps and voids
- Payroll alerts when staff near overtime or BoH labor cost exceeds 15% of sales, etc
- VIP alerts when customer spend exceeds set amount or person of note enters restaurant

Turn Paper and Pencil into Profits with the Write-On Handheld

The Write-On Handheld

Boost check averages and speeds table turns

The Write-On app for the iPod touch integrates seamlessly with Restaurant Manager and provides all the bottom line benefits of tableside order taking and payment processing:

- Forced modifiers and prompts help boost the average check
- Intuitive interface requires almost no training
- Tableside payment helps reduce potential fraud and speeds service

Online Ordering Service

Increase Sales Without Added Labor Costs

Restaurants win big when they accommodate customers busy lifestyles with the convenience of ordering online.

- Generate additional revenue without adding labor costs
- Provide easy ways for customers to do business with you
- Improve repeat business via rewards points

RESOURCE Advantage

Resource Advantage members are eligible for discounts that come out to approximately:

$150 off each Restaurant Manager POS Station
$150 off each Write-On Handheld device
$200 off the main File Server

In addition, Resource Advantage Members are eligible for one year FREE RMMonitor service.

With over 20 years in the restaurant POS business, Restaurant Manager offers a robust and flexible POS solution for almost any type of establishment.

Table Service

Give your customers a reason to return.

Providing a memorable meal and service experience help maintain important repeat business, as well as generate word-of-mouth accolades.

- Easy transfer of tabs from the bar to the dining table, including headache-free check splitting capabilities
- Reduced concern over credit card fraud with mobile payment processing functionality
- Improved order accuracy to minimize voids and increase table turns

Bar / Nightclub

Keep customers happy while monitoring profits.

Keeping the crowd happy and the drinks flowing drives your bottom line while providing billing accuracy and keeping margins high.

- Quick credit card swipes and pre-authorizations
- Additional round orders at the touch of a single button
- Video tracking to monitor key POS stations with an overlay of the check on a live video image

Pizza Operations

Offer reliable, fast & accurate service.

Quickly serving customers, managing special orders, sending accurate information to the food prep staff and getting the order out the door requires the right tools.

- Intuitive on-screen ordering that accommodates the most complex pizza combinations and special orders
- Advanced ordering to store and send orders to the food prep area at the right time; fully integrated Online Ordering
- Order tracking and delivery management including elapsed delivery times and driver directions

Quick Service

Employees focus on the customer not the computer.

Getting the order right while minimizing errors, up-selling the customer and easily processing coupons put the "quick" in quick service.

- Automatically prompt the cashier to up-sell drinks and side orders
- Speed order times with large, intuitive and easily customized buttons
- Real-time reporting provides sales information tied to inventory control