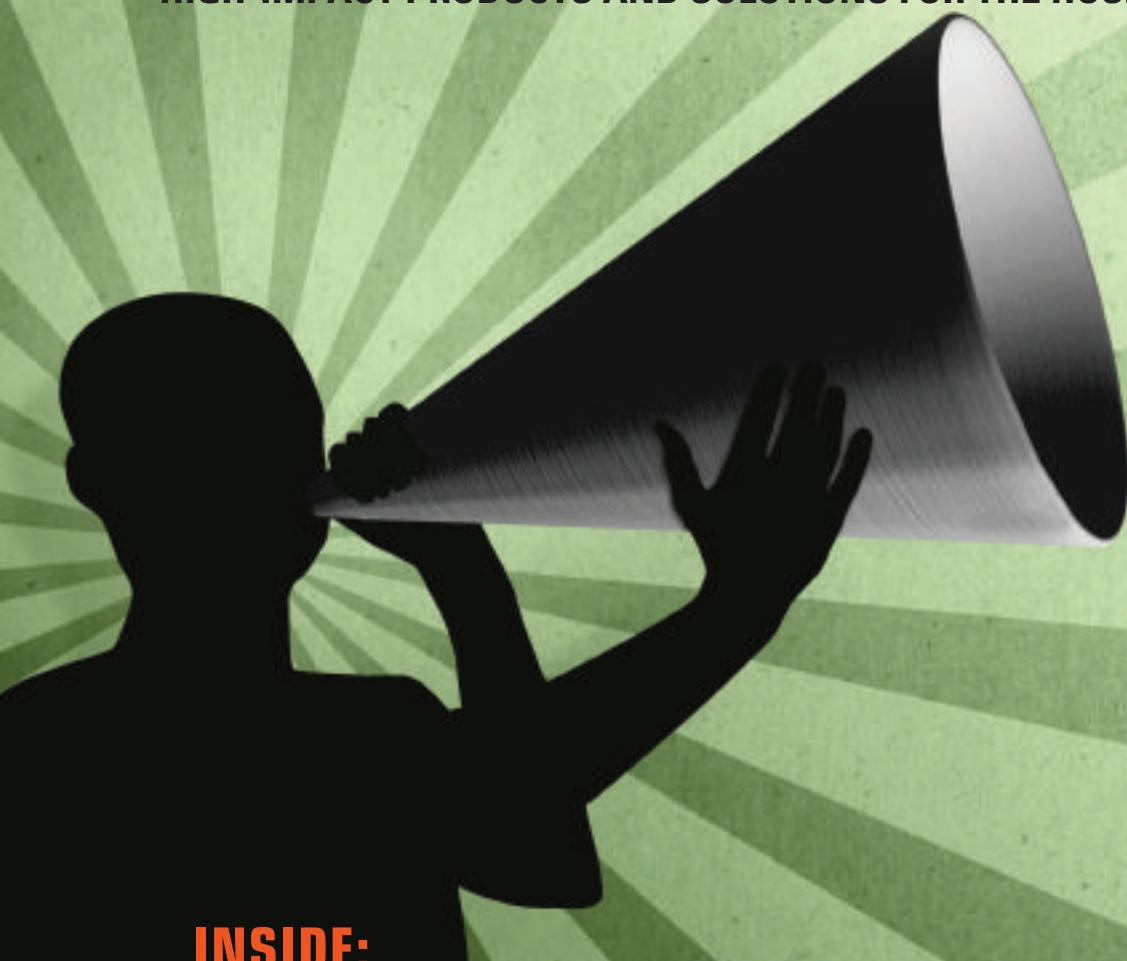


2013 NEW TECH SHOWCASE

HIGH-IMPACT PRODUCTS AND SOLUTIONS FOR THE HOSPITALITY INDUSTRY



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WHO

Compeat Restaurant Management Systems

WHAT

Workforce Management (Applicant Tracking)

WHERE

Restaurants - high volume independents through very large chains.

IN A NUTSHELL:

Compeat onBoard provides a flexible, easy to use, and fully integrated solution for employee recruiting, evaluation, validation and hiring.

5 SPECIAL FEATURES:

1. Create customized job applications and questionnaires and post online (mobile compatible).
2. Rapidly evaluate applicants via automated scoring and ranking of applicants.
3. Practice safe hiring via E-Verify and Background Checks.
4. Discover and capitalize on government hiring tax incentives.
5. Simplify by using one vendor for a fully integrated Workforce and Back Office Management solution.

CUSTOMERS INCLUDE:

Dave and Busters, Buffalo Wild Wings, Five Guys Burgers and Fries, House of Blues, and Ruth's Chris Steak House are all currently using Compeat software.

Compeat Restaurant Management Systems

12303 Technology Blvd. Suite 930D
Austin, TX 78727
P: (512) 279-0771 | F: (512) 279-0776
Email: info@compeat.com
www.compeat.com

Compeat
onBoard

Bring Employees “onBoard” with Compeat

Compeat **onBoard** provides a flexible and easy to use employee recruiting, evaluation, validation, tax credit, and hiring solution. **onBoard** saves significant time and streamlines the recruiting process. When used with the rest of the Compeat Workforce solution (Time and Attendance, Labor Scheduling and Payroll) Compeat provides the only end-to-end Workforce and Back Office Management solution available today.

onBoard allows hiring managers to easily create, customize, and share job applications across your entire enterprise. Open jobs are posted online and other online job posting sites. Applicants find your jobs and apply online using a desktop or mobile device. Applicants can also walk into a restaurant and fill out an application onsite via a tablet device — no pen, paper or filing required.

Unique applicant scoring features in



restaurants don't take advantage of these incentives because they are hard to discover or require too much time to file for. **onBoard** not only allows you to find, but also helps you file for and track employee tax credits. Take advantage of thousands of dollars in tax breaks.

onBoard makes hiring much easier. Offers and acceptances can be done via

“Compeat onBoard makes the applicant tracking and hiring process much more efficient. The net results are significant time saving, higher quality hiring, and reduced turnover.”

—DAVE DOUGLAS, VP BUSINESS DEVELOPMENT AT COMPEAT

onBoard make it easy to find the most qualified applicants. Applicants are ranked based on values you associate with each job qualification. Top scoring applicants are displayed on a customized manager dashboard to help ensure the most qualified applicants are hired resulting in lower turnover.

onBoard provides applicant verification to help avoid hiring errors. E-Verify will determine the eligibility of an applicant. Background Checks will ensure an applicant's background is consistent with their application and conforms to your requirements.

Take advantage of state, federal, and local tax credits with **onBoard**. Many res-

email. New employee checklists ensure new hires receive proper orientations. New hire information is automatically updated to Compeat's in-restaurant time and attendance and labor scheduling system; can also be updated automatically to Compeat Payroll (or your Payroll system); and to your home office Human Resource system.

“Compeat **onBoard** makes the applicant tracking and hiring process much more efficient. The net results are significant time saving, higher quality hiring, and reduced turnover”, says Dave Douglas, VP Business Development at Compeat.

WHO

Digital Dining POS by Menusoft Systems

WHAT

Point of Sale Software with Mobile Technology

WHERE

All food/bar service environments

IN A NUTSHELL:

Digital Dining's touchscreen POS and handheld POS including all windows devices, Apple iPads, iPhones, Android devices deliver seamless feature-rich capabilities including Loyalty, Delivery, A/R, Table Management, Reservations, Gift Certificates, customizable reporting, online credit card processing, multi-store data management and much more.

5 SPECIAL FEATURES:

1. Send & Stay - The Send & Stay feature allows servers to fire orders to prep printers without closing a check, so bar and kitchen staff can start preparing drinks and appetizers before a table even finishes ordering the first round.

2. Suggestive Selling - Using the Suggestive Selling feature, you can set a POS to prompt servers to suggest items to customers in certain situations. Thanks to DD Mobile you can now use this potent counter-service feature in table-service venues.

3. Inventory - Digital Dining's Inventory program also includes handheld capability. Since DD Mobile does not require proprietary or dedicated hardware, you can use the same handheld devices to take inventory during non-business hours.

4. Integrated Loyalty - DD Mobile includes all of the Frequent Dining features, so servers can provide account updates to frequent diners right at their table.

5. Menu Information - Servers can use DD Mobile to access menu information, including photographs and recipes, enabling servers to answer customer questions more quickly and accurately.

CUSTOMERS INCLUDE:

Digital Dining has thousands of clients using mobility worldwide.

Digital Dining

7370 Steel Mill Dr.
Springfield, VA 22150
P: (703) 912-3000
F: (703) 912-4305

Email: moconnor@menusoft.com

www.digitaldining.com



Digital Dining is the Leader of POS for Apple and Android Devices

DIGITAL DINING's handheld solution, DD Mobile, will increase a restaurant's overall performance, streamline its efficiencies, and thus increase profits. The DD Mobile can run on iPads, iPods or Android devices and enables servers to take and fire orders in high volume venues without ever leaving the dining area or running to and from a stationary terminal. The interface is consistent with the standard POS, so servers can start using it with almost no extra training.

Improved Customer Service

DD Mobile can improve customer service by enabling your servers to stay on the floor where they're needed serving customers, taking and firing orders without ever walking to the kitchen or a workstation.

Suggestive Selling

DD Mobile puts the Item Out and Suggestive Selling features of the standard POS where they matter most: at the customer's table. When a customer orders an item that is out of stock, the Handheld POS alerts the server, who can respond immediately and suggest an alternative item. With DD Mobile a server can also access recipes and photographs of menu items, enabling servers to answer customer questions with minimal guesswork.



Integrated Credit Card Features

DD Mobile supports portable printers and credit card swipe devices, enabling servers to swipe a customer's credit card and complete a transaction without ever removing the card from the customer's sight.

Make it a Stationary Terminal

DD Mobile supports many different stand options for iPads giving you a fixed terminal that not only cost 30% of what a conventional terminal does but can be moved into different areas of your restaurant to accommodate different events. Take it off the stand and now you are mobile again.

"Mobility for POS and payment is what end users want today and fortunately we are able to provide it today. Over 70% of our sales are now involving some aspect of mobility. As a result sales and market share are way up."

— ANDRE NATAF, SENIOR BUSINESS DEV. MANAGER

WHO

MICROS Systems, Inc.

WHAT

Mobile platforms

WHERE

Restaurants, Hotels, and Retail

IN A NUTSHELL:

MICROS inMotion is a mobile application that provides managers with the ability to monitor their business operations on the go. MICROS mWS combines a removable tablet and station that allow businesses to take their point-of-sales operation anywhere.

5 SPECIAL FEATURES:

1. MICROS inMotion is an application that is downloaded directly from the mobile device's app store and requires zero configuration.
2. MICROS inMotion presents managers with the resources to manage their business anytime, anywhere.
3. MICROS inMotion displays operational key performance indicators and trends, kitchen performance, loss prevention, employee performance, and service charges.
4. MICROS mWS combines the need for mobility with the requirement for connectivity, with a removable mTablet device for stationary or remote use.
5. MICROS mWS provides power and connectivity to all peripheral devices such as cash drawers, printers, etc. Available for either MICROS mTablet or Apple iPad.

CUSTOMERS INCLUDE:

All mymicros.net customers can download inMotion as part of the application suite.

MICROS Systems, Inc.

7031 Columbia Gateway Drive
Columbia, MD 20146
P: (443) 285-6000 | F: (443) 285-0821
Email: info@micros.com
www.micros.com

Combining Need for Mobility with Requirement for Connectivity

MICROS is pleased to introduce two new mobile innovations, MICROS inMotion and MICROS mWS.

MICROS inMotion is a mobile platform that allows restaurant managers to easily manage their business anytime, anywhere through the use of a mobile device. The system is easy to use, intuitive, and provides answers to common operational questions and concerns. After downloading the application from the device's application store, managers can acquire instant access to comparing key metrics against forecast, viewing common trends

CROS inMotion is an application that managers cannot live without.

MICROS mWorkstation (mWS) is a stunning new open systems hardware platform designed for hospitality and retail. The MICROS mWS includes the removable mTablet and the mStation base, combining the need for mobility with the requirement for connectivity. The mTablet can be used for both stationary and remote use. The mStation provides power and the connectivity to all peripheral devices such as cash drawers, printers, etc. The mStation is available for use with either the mTablet or the popular



Michael L. Russo, CTO, states "As mobility becomes a necessity in hospitality and retail operations, we are thrilled to introduce the new MICROS inMotion and mWS."

within their business with zero configuration. Michael L. Russo, MICROS CTO, states "MICROS inMotion gives customers the ability to explore real-time key performance indicators and interact with data at any time, to make decisions that will improve their operational efficiencies." With MICROS inMotion, business owners can monitor operational key performance indicators and trends, kitchen performance and trends, loss prevention, employee performance, and service charges. MI-

Apple iPad. "The mWS is a perfect platform for all hospitality and retail environments. It can be used indoors or outdoors in any weather condition. You can use mWS to take orders pool-side, at a drive thru in the rain, or check-in guests curbside. And you don't have to worry about your employees or customers dropping it," continued Mr. Russo. "As mobility becomes a necessity in hospitality and retail operations, we are thrilled to introduce the new MICROS inMotion and mWS."

micros®

WHO

NCR Corporation

WHAT

Consumer mobile payment application

WHERE

Table-service, quick-service and fast-casual restaurants

IN A NUTSHELL:

NCR Mobile Pay is a solution that enables restaurant guests with a smartphone to browse their bill, re-order menu items and pay, among other features. It is designed for restaurants that use the Aloha point-of-sale technology, enabling cloud-based credit card processing on mobile devices.

5 SPECIAL FEATURES:

- 1. Alert server** – Messaging interfaces directly to the Aloha POS
- 2. Favorite item** – Enables consumers to select favorites and store preferences
- 3. Order another** – Message sent directly to POS for server confirmation
- 4. Item-level feedback** – Thumbs up or down item-level rating enables the restaurant to know which items are liked/disliked.
- 5. Email receipt** – Sends an automatic email of the receipt to the user once the check is closed out.

CUSTOMERS INCLUDE:

City Winery, Dantanna's, Noche and Rocky Mountain Pizza

NCR Corporation

3925 Brookside Parkway

Alpharetta, GA 30022

P: 1-877-794-7237

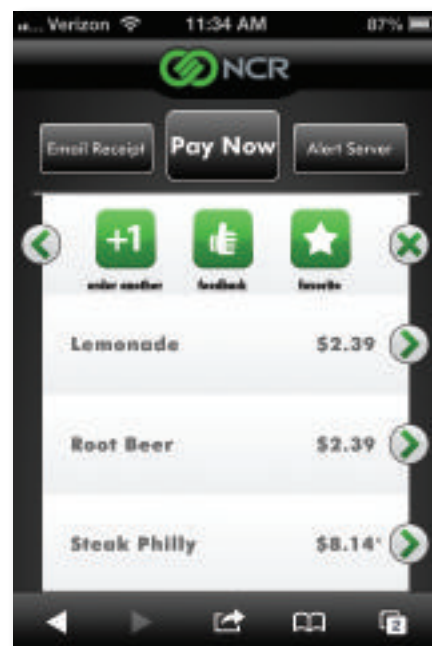
Email: hospitality.information@ncr.com

www.ncr.com

NCR Mobile Pay Enhances Customer Experience at Restaurants

According to the National Restaurant Association's 2013 Restaurant Industry Forecast, restaurant guests are seeking more tableside technology, mobile payment options and apps on their smartphone devices for interacting with restaurants. The challenge for restaurant operators is finding solutions that can be easily implemented and work as an extension of their existing point-of-sale technology infrastructure.

NCR Mobile Pay is a new solution that enables restaurant guests with a smartphone to browse their bill, re-order menu items, alert their server and pay, among other features. It is designed for restaurants that use the Aloha point-of-sale technology, enabling cloud-based credit card processing on mobile devices. NCR Mobile Pay is the ideal solution for



NCR Mobile Pay is a new solution that enables restaurant guests with a smartphone to browse their bill, re-order menu items, alert their server and pay, among other features.

restaurant operators looking to increase speed of service, improve order accuracy and increase check averages.

NCR Mobile Pay is accessible by a website or a QR code provided by the restaurant's server, which takes guests directly to the check on their mobile browser. This unique feature means that guests can use any smartphone device to interact with their check. Guests can "favorite" an item, re-order items, provide feedback on their experience and get an emailed receipt after paying their check. Additionally, NCR Mobile Pay is integrated with social media sites, like Facebook and Twitter, to enable guests to "spread

the word" of their positive experiences via their personal networks.

Integrated with the NCR Aloha point-of-sale solution, NCR Mobile Pay encrypts and securely accepts credit card information with password protection. PayPal is also available within the solution and appears as a payment option, giving consumers greater choice for secure payments alongside credit or debit card options. Consumers will also be able to use the PayPal mobile application to locate and "check in" at participating NCR Mobile Pay merchants to access the same functionality.



WHO

NEC Display Solutions of America, Inc.

WHAT

Video wall for extended operation in a variety of digital signage applications

WHERE

Hospitality, retail, restaurant, higher education, government, corporate, healthcare, transportation, house of worship

IN A NUTSHELL:

(46") Ultra-Narrow 3x3 TileMatrix™ video wall solution (nine X463UN displays) with digital inputs and pull-out mounting system

5 SPECIAL FEATURES:

1. Comprehensive bundle for cost-effective digital signage deployments (includes nine displays, Peerless-AV pull-out mounts, NEC Display Wall Calibrator kit, cables, surge suppressors and more)
2. Direct LED backlighting allows even distribution of light across the panel, resulting in improved uniformity from bezel-to-bezel
3. Professional-grade LCD panel with advanced thermal protection and sealed panel design for the most formidable digital signage industry requirements
4. Full 1080p high-definition resolution and digital connectivity with DisplayPort In/Out, DVI-D In/Out and HDMI
5. TileMatrix technology integrated into each NEC display within the bundle, allowing for easy manipulation of a single image or video to a 3x3 size

CUSTOMERS INCLUDE:

McDonald's, KFC, Wendy's, Cold Stone Creamery

NEC Display Solutions of America

500 Park Boulevard, Suite 1100, Itasca, IL 60143

P: (866) NEC-MORE

Email: sinformation@necdisplay.com

www.necdisplay.com

Cost-effective, Comprehensive Video Wall Solution Using Ultra-narrow Displays



NEC's complete 46" 3x3 LCD TileMatrix™ Video Wall Solution (X463UN-TMX9P) delivers an all-in-one, easy-to-configure and cost-effective solution that is ideal for dynamic digital signage. Exclusive TileMatrix and TileComp™ technologies combine with the ultra-narrow bezel of the NEC X463UN and the full adjustment capabilities of a Peerless-AV pull-out mount to allow for simple installation and easy access while servicing the video wall. The minimal bezel widths help to avoid interruption of the displayed content while included DVI and RS-232 cables can be used to source digital signage content while controlling the display. An NEC Display Wall Calibrator kit is included, allowing for accurate brightness intensity, white point matching and greater color uniformity from screen-to-screen. The copy function allows customers to easily apply the settings from one display to all the others.

The X463UN offers direct LED backlighting technology, which improves power consumption and uniformity, while its 5.5mm active area-to-active area gap allows for minimal dead space between screens. TileMatrix technology allows for easy ma-

nipulation of a single image or video to a 3x3 size, creating a near-seamless canvas for your messaging. This product is Open Pluggable Specification (OPS) compliant, future-proofing the display and allowing for

"With internal cooling fans and heat sensors, the X463UN-TMX9P is ideal for digital signage applications with extended run times, including restaurants and hotel lobbies."

— **RACHEL KARNANI, PRODUCT MANAGER, LARGE-SCREEN DISPLAYS, NEC DISPLAY SOLUTIONS**

the seamless integration of a computer or other NEC/third-party accessories. The OPS option slot is an industry-wide standardization designed to simplify the installation, use and maintenance of digital signage.

With industrial-strength internal cooling fans and heat sensors, the X463UN-TMX9P is ideal for digital signage applications with extended run times, including restaurants and hotel lobbies.

NEC

WHO

ParTech, Inc.

WHAT

POS Hardware

WHERE

Restaurants, retail, hotels, entertainment, cruise ships, etc.

IN A NUTSHELL:

The totally redesigned PAR EverServ 7000 POS hardware is built with the same rugged durability PAR is known for and an innovative, sleek design that delivers the performance hospitality operators demand. It's Where Elegance and Power meet!

5 SPECIAL FEATURES:

- 1. Performance** – EverServ 7000 features high performance 2nd generation (32nm) Intel® Core™ processor family for lightning fast performance and striking graphics.
- 2. Serviceability** – Fully centralized ports and easy access to major components and simplify component replacements and increases system uptime.
- 3. Scalable** – Multiple component options (CPU, memory, touch screen, disk drives, and customer displays) offer maximum scalability and increased terminal life.
- 4. Multi-touch** – The optional projected capacitive screen natively supports multi-touch or gesture-based applications on supported operating systems.
- 5. Flexibility** – Built-in VESA mount offers the flexibility to be mounted almost anywhere (wall, low-profile or kiosk mounted).

CUSTOMERS INCLUDE:

PAR POS customers include McDonald's, SUBWAY®, KFC, Taco Bell, Carl's Jr., Hardee's, Baskin-Robbins, Legal Sea Foods and many more.

ParTech, Inc.

8383 Seneca Turnpike

P: (800) 533-2118

Email: pti_sales_marketing@partech.com

www.partech.com

Where Elegance and Power Meet

Selecting the right POS hardware for your business is an important decision that impacts the level of service you provide your guests for many years. While your business requires a POS system that is super rugged and has the reliability you can count on, you don't want a POS terminal that detracts from your company's image.

The totally redesigned PAR EverServ® 7000 family of POS hardware is built with the same rugged durability PAR is known for but in an innovative, sleek design that delivers the performance you need. Now you can have a POS terminal with the best of both worlds — elegant AND durable!



"A commitment and passion for quality, performance and reliability have been PAR's core principles for more than 30 years and the design of EverServ 7000 is no exception."

— SCOTT LANGDOC, CTO, PARTECH

Leveraging high performance 2nd generation Intel® Core™ processors, the EverServ 7000 offers lightning fast performance and striking graphics which deliver the speed you need to improve customer throughput.

Making the terminal easy to service was paramount in the design of EverServ 7000. Operators will appreciate the fully centralized I/O port connectivity, easy access to major components and remote diagnostics and management capabilities which simplify component replacements and increases system uptime.

Industry-standard remote diagnostics and management capabilities reduce the number of help desk calls and service visits, enabling customers to perform main-

tenance before a device fails. This feature leverages Intel® Active Management Technology (AMT) and is available with the Intel i5 optional CPU.

Optional customer displays enhance up-sell and cross-sell opportunities which increase revenues. Advanced energy saving features and auto-standby mode dramatically reduces overall power consumption.

An optional multi-touch projected capacitive screen is designed to support multi-touch applications (with gesturing), which provides the flexibility to deploy advanced capabilities without upgrading your POS.

The sleek, contemporary design of the 7000 makes it the perfect choice for image conscious operators.



WHO

QSR Automations

WHAT

Seating, Wait List, Reservations Mobile Management – Start Free, Cost-Effectively Add Capabilities As Needed

WHERE

Casual and Fine Dining Restaurants

IN A NUTSHELL:

Interfaced with more than forty point-of-sale systems, the ConnectSmart solution provides kitchen display and table management options to drive guest delight for every restaurant environment and budget. The eWait and eHost mobile apps ensure restaurants can effectively manage the wait list, seating, and/or reservations – starting at no charge, and cost-effectively adding capabilities as needed.

5 SPECIAL FEATURES:

1. Free eWait maximizes organization so restaurants can easily manage the wait list as well as keep track of seated guests while accessing and collecting valuable guest information
2. Add the guest pleasing option that eliminates pagers via inexpensive, pay-as-you-go text messaging
3. Economical eHost also includes suggested seating and server management through an intuitive graphical floor map
4. Add reservations for incremental fee to drive guest loyalty and table utilization
5. Use multiple mobile devices simultaneously within the same restaurant during the busiest times, and managers can view the restaurant's information from anywhere

QSR Automations

2301 Stanley Gault Parkway
Louisville, Kentucky 40223
P: 502-297-0221

qsr@qsrautomations.com

www.qsrautomations.com

Hosting Happiness: Powerful Mobile Management Options for Wait List, Seating, Reservations

Partnering with table service businesses for over a decade, QSR Automations® provides innovative technology options for every restaurant to maximize efficiencies and delight guests.

The newest additions to QSR's ConnectSmart® solution portfolio offer wait list, seating, and reservations management options, built on an open platform (for iPad, and soon Android) – enabling restaurants to organize waiting and seating lists at no charge, and cost-effectively add capabilities as needed.

With the free ConnectSmart eWait app, restaurants can effectively manage waiting and seated guests to improve speed and service while collecting and accessing real-time statistics along with valuable guest information, such as visit details and guest notes. And guest loyalty quickly grows because guests can trust eWait to keep the order of the list and track the quoted wait time.

Restaurants can easily add text messaging for guest notification to their free eWait app by purchasing blocks of texts through iTunes. These inexpensive text blocks are available whenever needed, and never ex-

pire. By adding text capabilities, guests are freed from the restaurant lobby and restaurants are freed from costly pagers.

QSR offers the economical ConnectSmart eHost for restaurants who can benefit from adding a graphical floor plan with suggested seating and server management capabilities. For an additional incremental fee, eHost can also provide the ability to manage reservations, giving guests a guaranteed table without the wait.

With eWait and eHost, restaurants enhance operations and gather data while ensuring guests can enjoy their favorite restaurant when they want. And restaurants who rely on eWait or eHost along with QSR's ConnectSmart kitchen display system can enhance ticket times while gathering even more data about each guest experience, which is available in real-time and for historical analysis.

As another option for those restaurants who need their table management system to provide suggested wait times as well as access to extensive real-time and historical transactional and guest information, QSR offers the ConnectSmart Hostess software.

The new eWait and eHost additions to QSR's ConnectSmart solution provide mobile wait list, seating, and reservations management options – starting at no charge, economically adding features as needed.



WHO

Quickcue

WHAT

Restaurant operations and consumer guest experience platform

WHERE

Casual, Upscale & Fine Dining

IN A NUTSHELL:

Quickcue's operational, consumer web and mobile tools, help you to better know every guest, make every visit special, and allows guests to connect with their favorite restaurants, get a table, view menus, specials and featured items, share their preferences, and provide timely feedback.

5 SPECIAL FEATURES:

- 1. Table Management** - Create sections, assign servers and seat guests. View and change table status and party information.
- 2. Guest Mobile Notifications** - send waiting guests and parties text or voice notifications to their personal mobile phone.
- 3. Tags & Notes** - capture vital visit and guest service preferences to help tailor the dining experience for every party.
- 4. List views and filters** - look at your guest lists in a variety of views from first-in, estimated seat time, seated or waiting parties, or reservations only.
- 5. Nothing gets thrown away** - Quickcue captures all of your guests visit data so you have access to their last visit(s), party size, and past visit tags and notes.

CUSTOMERS INCLUDE:

Craftworks Restaurant & Breweries (Big River, Blue Water, Rock Bottom, Gordon Biersch)
Connor's Concepts (Connor's Steak & Seafood, Chop House)

Quickcue, LLC

50 East Main Street, Chattanooga, TN
P: (423) 535-9555 | F: (423) 825-4716
Email: quickcueht@quickcue.com
www.quickcue.com

Guest Experience Platform Enables Exceptional Hospitality



Quickcue is a simple, beautiful way to manage tables, waitlist, reservations, guestbook, and send text or voice table notifications all in one application. Quickcue eliminates congestion at the host station by replacing the need for short-range pagers with a guest's mobile phone providing personal, two-way notifications and messaging.

We recognize that exceptional hospitality starts with knowing your guests, listening to their needs and getting that information to those who deliver the hospitality experience when and where they need it. Quickcue captures party information, along with a guest's unique service and dining preferences allowing the hospitality team to make appropriate recommendations, gauge pace of service and truly tailor the guest's dining experience. Guest profiles make it easy for your team to recognize VIP's, first-time diners and reward loyal guests.

Quickcue's guest-experience platform is focused on helping you make meaningful connections with your guests by capturing their unique data and providing you a better picture of your guests and their preferences. These rich, guest profiles combined with delivery, service, visit and preference metrics can be used to improve everything from operations to guest engagement.

Quickcue is focused on developing additional restaurant-based operational, consumer web and mobile tools that streamline operations, help you better know every guest, and make every visit special to keep them coming back. Tools that make it easy for guests to connect with their favorite restaurants, get a table, view menus, specials, featured items, share their preferences and provide timely feedback.

Quickcue. Inspiring and enabling exceptional hospitality.



Exceptional hospitality starts with knowing your guests, listening to their needs and getting that information to those delivering the hospitality experience.

WHO

Restaurant Magic Software

WHAT

Restaurant Back Office Software

WHERE

Multi Unit and/or Multi Concept Restaurants

IN A NUTSHELL:

Data Central by Restaurant Magic is the most complete, fully integrated and technically competent back office solution available in the market today. When you need technology that counts, count on Data Central.

5 SPECIAL FEATURES:

1. Full inventory functionality with your items, locations, units of measure, etc.
2. Easy to use tablet enabled touch screens
3. Automated, wireless synchronization
4. Bluetooth enabled thermometer, scale and barcode scanner inputs
5. Paperless line checks with automated alerts

CUSTOMERS INCLUDE:

First Watch, Hojefi Branded Foods, Melting Pot, Pinkberry, Shari's.

When Inventory Counts — You Need Data Central

Inventory

Inventory used to be a labor-intensive chore that no one liked but everyone understood the importance of it. In the restaurant business, understanding where you stand with your inventory is mission critical. Now, thanks to innovations in handheld devices, your inventory information is always right at your fingertips. Now you can monitor your inventory and save time, which also saves you money.

Data Central Handheld Inventory provides an efficient and cost-effective method for tracking and controlling restaurant inventory. The Data Central Handheld System seamlessly complements our Inventory and Purchasing modules. Once installed on almost any Android enabled device, the Data Central Handheld System uses our restaurant inventory tools to help your team count inventory quickly and accurately.



“Inventory used to be a labor-intensive chore that no one liked but everyone understood the importance of it. In the restaurant business, understanding where you stand with your inventory is mission critical.”

Save time and money by automating your inventory process while gaining greater control and accuracy in reporting. Our Data Central Handheld Inventory is precisely the tool you require to make your inventory counts count!

Line Check

Thorough, accurate, timely Line Checks are a key to assuring that you're serving your customers food that meets your standards for quality and safety. You probably have stacks of paper Line Checks filed somewhere in your restaurants. If not, you have a wipe-off Line Check board which leaves you with no record of these

critical inspections.

How would you like a Handheld Line Check System that allows a manager to quickly assure that your food meets company standards? How would you like that Line Check to be stored permanently, and available for reporting and analysis? How would you like to be alerted if a Line Check wasn't completed on time? With almost any Android-based enabled device, Data Central Handheld Line Check provides these capabilities.

Other options include Bar Code scanning and Bluetooth scale connectivity.

Only Restaurant Magic and Data Central make it work for you.

WHO SICOM

WHAT

POS, OCUs, Digital Menu Board Signage, Integrated Drive-Thru Timing, Web Based Reporting and Maintenance, Enterprise Data Warehouse and Management, VISA Certified PABP Credit Card Solution, Gift and Loyalty Card Software, Global Standardized Database Maintenance, V-Learning, 24/7/365 Factory Support by Technicians in the United States

WHERE

Quick Service Restaurants

IN A NUTSHELL:

SICOM is an Enterprise, POS, Digital Signage and Loyalty company headquartered in Doylestown, PA, dedicated to the research, design, development, manufacturing, marketing and servicing of technology systems for the demanding hospitality industry. The largest approved POS vendor for BURGER KING® restaurants throughout the United States, Canada, South and Central America, Caribbean and Europe, SICOM's technologies are used in more than 7,000 restaurants worldwide with over 27,000 Digital Menu Boards deployed.

5 SPECIAL FEATURES:

1. **Scalability** – we can install 100 stores or 1,000 stores quickly and reliably.
2. **Flexibility** – can meet deadlines and configure systems to your requests.
3. **Customer Service** – 24/7/365 days a year, always available.
4. No third party providers.
5. Provides total solution from sales to support, POS to Digital Menu Boards to corporate office reporting.

CUSTOMERS INCLUDE:

BURGER KING®, Popeyes Louisiana Kitchen®, Arby's®, Del Taco®, Nathan's Famous/Arthur Treacher®, Cosi's®, KFC®, Rax® and Tommy's World Famous Hamburgers®

When a Major QSR Chain Needed Digital Menu Boards, they Called us

SICOM Systems is a leading provider of technology to the global QSR industry. A POS, Enterprise, Digital Signage and Loyalty company, SICOM specializes in the design and manufacturing of integrated services and products that serve the QSR industry. These products and services include Front of House, Back of House, Drive Thru Speed of Service Timing, Order Confirmation Units (OCU), Digital Menu Board Systems, Customer Loyalty Software and SQL based corporate level reporting software. The system provides customers with a "full scope" enterprise package — from the cashier through comprehensive corporate reporting. SICOM systems are designed to be highly scalable, its products can adapt to customers with one location or custom-



ers with one thousand locations. This POS system is a value to its customers worldwide with low cost of ownership over the life of the product. To see why you can count on SICOM to improve the performance and add value to your business, go to www.sicom.com. SICOM's number one goal and focus is your satisfaction.

Dear SICOM,

I wanted to let you know how pleased I am with the job that you did with installing our Digital Menu Boards in our new corporate locations. Yearend at Popeyes is always hectic as we push to open new locations before then. SICOM was there when it came to installing our DMBs and POS. SICOM worked through many cancellations when sites were not ready to rescheduling installers at the last minute. SICOM not only completed the installs, they also managed and corrected any content and pricing issues. SICOM worked as a team from their VP's to helpdesk personnel. Thank you for a job well done! I look forward for a great 2013.

Jerome K. Carter
Jerome.Carter@popeyes.com
Restaurant Systems Manager
Popeyes Louisiana Kitchen®
400 Perimeter Center Terrace Suite 1000
Atlanta, Georgia 30346

SICOM

SICOM

4434 Progress Meadow Drive, Doylestown, PA 18902
P: (800) 547-4266 | F: (215) 489-2769
Email: sales@sicom.com | www.sicom.com

PUBLISHER

Lenore O'Meara
lomeara@edgellmail.com

EDITORIAL

EDITOR-IN-CHIEF Abigail A. Lorden
alorden@edgellmail.com

MANAGING EDITOR Dorothy Creamer
dcreamer@edgellmail.com

SALES

ACCOUNT EXECUTIVE Leah Segarra
lsegarra@edgellmail.com

ACCOUNT EXECUTIVE Hope Corcoran
hcorcoran@edgellmail.com

ASSISTANT TO PUBLISHER Jen Johnson
jjohnson@edgellmail.com

ART/PRODUCTION

CREATIVE DIRECTOR Colette Magliaro
cmagliaro@edgellmail.com

GRAPHIC DESIGNER Kelly O'Leary
koleary@edgellmail.com

PRODUCTION MANAGER Lynn S. Wilhelm
lwilhelm@edgellmail.com

ONLINE MEDIA

VP, MEDIA INTEGRATION Rob Keenan
rkeen@edgellmail.com

DIRECTOR OF LEAD GENERATION
& AUDIENCE DEVELOPMENT Jason Ward
jward@edgellmail.com

WEB DEVELOPMENT MANAGER Scott Ernst
sernst@edgellmail.com

ON-LINE EVENT PRODUCER Whitney Ryerson
wryerson@edgellmail.com

MARKETING/EVENTS/CIRCULATION
DIRECTOR, EVENT PLANNING Pat Benkner
pbenkner@edgellmail.com

CIRCULATION MANAGER Jeffrey Zabe
jzabe@edgellmail.com

SUBSCRIPTIONS 978.671.0449

REPRINTS: PARS Int'l, 212.221.9595 x319

CORPORATE

CEO/CHAIRMAN Gabriele A. Edgell
gedgell@edgellmail.com
PRESIDENT Gerald C. Ryerson
gryerson@edgellmail.com
VICE PRESIDENT John Chiego
jchiego@edgellmail.com

CORPORATE OFFICE

4 Middlebury Blvd. | Randolph NJ 07869
973.607.1300 FAX: 973.607.1395

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