

HotSauce™

TECHNOLOGIES
RESTAURANT MANAGEMENT SOLUTIONS

HOTSAUCE™ TABLE SERVICE

HotSauce™ Table Service, designed with the collaboration of restaurateurs, is one of the most user friendly systems on the market today. It was created as a turn key solution to help you manage operations, deliver better service and broaden your bottom line. By utilizing the latest technology and offering unprecedented 24/7 Live! support, HotSauce™ has rapidly become one of the fastest growing restaurant Point of Sale companies in the hospitality industry.



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Overview

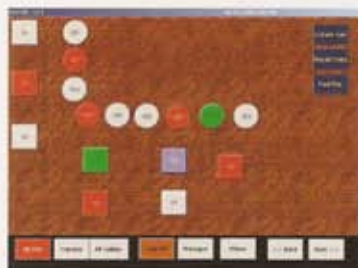
At HotSauce™, we know that operating a successful restaurant demands one time consuming task after another from the owners and managers. However, with the HotSauce™ POS system, these tasks can all be automated, reducing hour long tasks into mere minutes. In addition, with the power of the Back Office, the data can be processed and analyzed in seconds to give you sales trend information that could otherwise take you days to compile. With hundreds of different features, HotSauce™ Table Service can be configured and customized to fit your restaurant's processes. HotSauce's powerful reporting tools and easy to use interface allows your wait staff to stay focused on customer service while allowing your managers to focus on improving your business.

FEATURES

Order Entry

The HotSauce™ Table Service makes it easy to facilitate the order entry process. Everything from drinks and appetizers to entrees or desserts can be entered into the Point of Sale efficiently using position numbers, and after the guests are finished with their meal, the server can settle the checks quickly. At the end of the shift, the "server checkout" can be printed out by each employee in order to determine the amount of money that is due to the restaurant. Some of the other features include:

- Dining Room Table Layout
- Cashier Banking
- Gratuity
- Split Item
- Server Banking
- Modifier Screens
- Coupon Functions
- DSL Credit Card Approval
- Reorder Function
- Quantity Function
- Send 1st Function
- One Touch Separate Checks



Dynamic Kitchen Printing

HotSauce™ knows that at the center of every successful restaurant is a well organized and efficient kitchen. To help you achieve this, HotSauce™ offers many different types of kitchen printing. With so many alternatives, we are confident that we have a solution to fit your kitchen's unique flow. Some of these options include:

- Auto Meal Coursing
- Manual Meal Coursing
- Expo Printing
- Multiple Print Zones
- Hold & Unhold Items
- Special To-Go & Delivery
- Kitchen Ticket Consolidation
- Kitchen Display Systems
- Kitchen Ticket Summary
- Delayed Printing
- Fire & Coursing

Security

HotSauce™ Table Service allows you to have complete control over the security levels of all your employees. You have the option to set up high level security groups by job code, or specify individual security levels by person. This guarantees that your employees can be set up according to your restaurant's needs. And, as part of the added security, HotSauce™ provides an audit trail to track every keystroke entered into the system. This log maintains information such as server ID, manager ID, reason code, and date/time information for every transaction. With this level of detailed security, you can rest assured that any discrepancies in your books can be easily traced to their source.



HOTSAUCE™ TABLE SERVICE

Manager Function

To better enable you to manage your restaurant effectively, the HotSauce™ Table Service provides many built in functions that allow you to make changes instantaneously or print real time flash reports. These powerful management tools can allow you to make proactive decisions in order to increase sales and minimize costs. Some of the management features include:

- 86 Items from Front of the House
- All Tables Function
- Menu Item Countdown from Front of the House
- Voids
- Real Time Labor Reports
- Comps
- Real Time Sales Reports
- Discounts
- Change Price from Front of the House
- Transfer Tables

Emergency Built In Features

By utilizing the latest technologies, HotSauce™ is able to ensure that your POS will always remain functional. The system's most notable emergency feature is the built in Real Time Data Redundancy. If, in event that the Back Office File Server should ever fail, a secondary server will immediately take over and run your entire operation without any down time. In addition, because all of your data is consistently replicated to this backup server every one to two seconds, you can rest assured that you will have all the latest information as you continue your business. Another important emergency feature is the capability to process credit cards in an Off Line mode. This option allows servers and bartenders to continue accepting credit cards even in the event of a malfunction with your phone lines or internet connections. This feature will store all credit card information until your communications are back online. At that point, the Off Line batch can be sent for authorization, alleviating you from having to manually enter each credit card payment separately. With these and many more fail safes, you can be certain that your system will be up and running at all times.



HotSauce™ Fast Bar

Bartenders that use HotSauce™ will agree that the HotSauce™ Fast Bar is one of the most efficient systems in the hospitality industry. Not only is the HotSauce™ Fast Bar easy to use, it's most notable

for its lightening speed. The software will allow your bartender to manage everything from just one screen while creating and closing orders in mere seconds. Another distinguishing feature of the Fast Bar is the ability to create a tab by just swiping a credit card. The client's name and payment information will automatically store on the first swipe. After that, HotSauce™ organizes the tabs alphabetically so any bartender can easily and quickly access the tab from any terminal. This means more beverages sold, less time wasted and more dollars into your register!

HotSauce™ Back Office

HotSauce™ Back Office is a simple, yet flexible tool, allowing you to configure the Front of the House system to fit your business operations. Some of the Back Office features include the ability to change dining room layouts, add or modify employee information, and update menu items. With state of the art technology, HotSauce™ Back Office will help ensure that your POS continues to grow and change with your developing business.



Business Intelligence

With HotSauce™ Business Intelligence, you can manage your restaurant in an efficient and dynamic manner to help keep you ahead of your competition. Using HotSauce™ Business Intelligence Reporting, you can effectively capture, organize, and analyze your business information in real time. The flexibility of our reporting gives you the ability to generate a variety of reports from high-level monthly sales data down to specific sales transaction data. Our management tools will help lower overhead costs, improve cash flow, and identify business trends at the click of a mouse. Additionally, our Professional Services Staff will dedicate an entire training session to teaching your management how to easily and effectively use these reports. In short, HotSauce™ Business Intelligence Reporting enables you to identify trends within your operation, allowing you to streamline your business.



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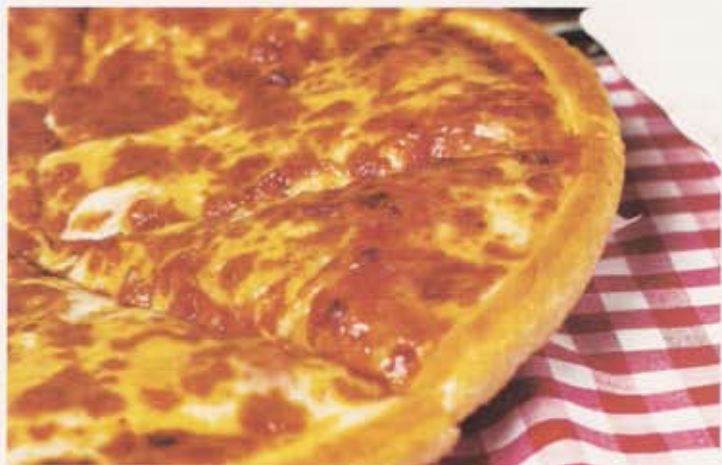
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OTHER FEATURES

HotSauce™ Gift Cards (optional)

A surefire way to promote your restaurant while encouraging repeat business is by offering gift cards to your guests. These cards can be purchased in any increment and have your restaurant's custom logo imprinted on the front. Each card is securely purchased and redeemed internally through your HotSauce™ Gift Card Module without any transaction costs. HotSauce™ Gift Cards are a simple way to increase your return on investment and add to your bottom line.



Pizza Screens

With special functionalities for pizza restaurants, HotSauce™ has the flexibility to cater to your most difficult customers with our wide array of pizza modifiers. Displayed on one interactive screen, these modifiers make changing the pizza crust, size, and toppings easier than ever.



HotSauce™ Express and Delivery (optional)

HotSauce™ Express is one of the easiest and most cost effective ways to manage your delivery, carryout, and catering services. Integrated with HotSauce™ Table Service or the HotSauce™ Quick Service, HotSauce™ Express can keep track of important customer information such as addresses, phone numbers, order history, and unique customer requests. Whether your employees are answering phones, working the counter, preparing orders, or expediting deliveries, the intuitive POS screens are tailored to prompt them through their specific tasks quickly and accurately.

Included functions are:

- Driver Routing is an effective way to help facilitate your delivery process. With this, management will be able to monitor and organize delivery drivers, ensuring that your customers receive their food fast and fresh.
- Catering Functions allow you to take orders for delivery or catering at any time. Whether the customer calls in the morning for a dinner delivery, or calls in June to arrange a Fourth of July delivery, the system will store the order and automatically create and hold the kitchen ticket to send at the later time.

