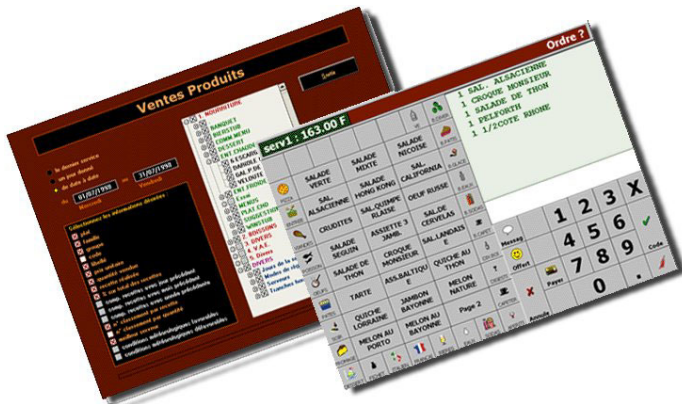


TOUCH SCREEN TERMINAL



This All-In-One Workstation provides top performance in your store. It is available for counter top and wall mounting or installations with limited space. Other models are available with a variety of screen types and sizes to meet your needs and budget. There is a POKKY Touch Screen solution that can be customized for you. Complete your station with cash drawer, printer, pole display, other optional accessories.

These new touch screen terminals will allow cashier, bar, and retail sales functions to be completed at the touch of a finger. Initiate or complete orders, overwrite errors, bill customers or receive payments. This tool is indispensable and is to be used for special functions like printing separate checks, to transfer tables from the bar to restaurant, or to move one or all open tables on a server's terminal to another. It is ideal for Take-Out ordering and other fixed terminal applications and backup.



Software to create your screens is included with the POKKY system. Screen layout is automatically updated with menu changes. Descriptions and key labels can be customized. Colorful icons draw attention to menu categories or message groups.

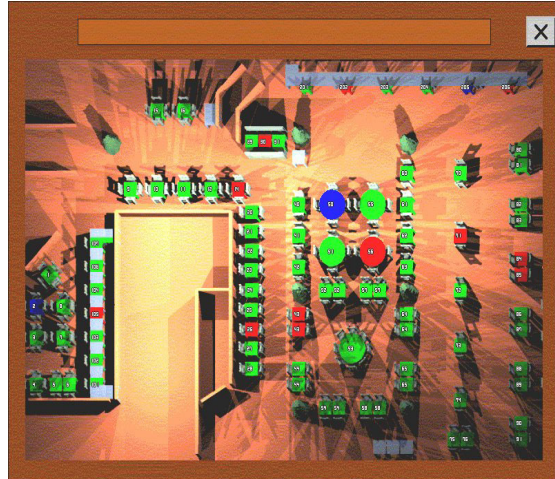
An Analysis and Management software package is also included with your system. It is an absolute aid in decision making. Customize reports by exchanging the chosen criteria, such as waiting staff, types of dishes sold, sales, ratio, and more.

Optional software programs such as Table Management, Reservations, Time & Attendance, and Credit Card Retrieval can also be used at these terminals.

TABLECHECK™ MANAGEMENT OPTION

Screens can be customized with your exact table layouts or for special seating arrangements and special events. Use is interactive with the POKKY handheld terminals. Access to Table Management is available at the POKKY Host Computer or through the Touch Screen terminals at the host, bar, or manager areas.

Order status is displayed in different colors for instant recognition. The icon color becomes **PURPLE** when the table is opened, **RED** when the order is taken, **BLUE** when a bill for that table has been printed. It turns **GREEN** when the table is closed and available for the next guest.



- ❑ See at a glance any table that can be seated, served, or bussed. Turn tables faster and avoid unseated tables while there are customers waiting.
- ❑ At a touch of your finger you can zoom in on a table to receive details of the transaction including information concerning the length of time since order taking and the progress of the service.
- ❑ Save on labor by reducing the number of roving hosts during peak hours. Seat more people in a shorter time period. Reduce personnel turnover by eliminating chaos, reduced stress, and improved staff morale.
- ❑ Provide better customer service. Customers will perceive a more professionally managed store because the host can deal more directly with those waiting to be seated.
- ❑ Managers can spend less time putting out fires. Collect and store data on your Host Computer for analysis of table turnover and server performance.

You keep a careful watch on the tables and your guests. The system is extremely user friendly and easy to use.

POKKY XX™ SYSTEM SOFTWARE

POKKY XX™ software has been especially adapted to the needs of restaurants in the United States. Its interactive features have been designed with the assistance of our American customers. The software has always provided a migration path from one generation to the next. This compatibility allows current users to benefit from future developments while protecting their original investment. Windows 98, XP Professional, and 2000 Professional, and Network operating systems are available for reliable and dependable operation.

POINT OF SALE

POKKY XX™ unites dining room, bar, and kitchen activities into a fully integrated point of sale system. The program maintains menu items and modifiers, and gives access to departments, servers, payment types, discounts, security & operational parameters, and more. With the optional keyboard for bar, retail, host or take-out counter, or for a cashier stand, software is included for the setup and maintenance of this accessory product. The software package includes:

- System Setup and Configuration
- Restaurant Mode (Table) P.O.S. System
- Bar Mode (Quik-Chk™) P.O.S. System
- Cash-out & Revenue Reporting
- House Accounts Receivable & Cash Receipts
- Touch Screen Interface Program
- Sales Reporting & Analysis

POKKY XX system data can be integrated into your Accounts Receivable, Payable, Payroll, and General Ledger Programs. Contact our sales office for information regarding this custom feature.

BACK OFFICE TRANSFER OPTION

This software option converts guest check-level data into an ASCII format for transfer to database programs like Restaurant Magic, SBT, ACCPAC, ReMACS, 4-STAR Accounting, Peachtree, Microsoft Access, Excel and more.

Customize your management reports to get the information you need to make decision about your business.

POKKY XX™ MENU SYSTEM

The POKKY XX™ Menu System gives the user the capability of automating frequently used report and program routines. This optimizes back office efficiency by minimizing the time required to perform tasks and minimizes operator error.

TABLECHECK™ & MyRESERVE® SOFTWARE PACKAGE OPTION

These new features are designed for our Touch Screen terminals and totally integrated with the POKKY XX Handheld Terminal for its operation.

ACTIVITY REPORTS

POKKY XX™ activity reports become powerful business tools that will free your time for more productive, imaginative activity. You can receive information as it occurs, at the close of each shift or business day, or at a later time. These reports let you to monitor all business functions of your restaurant or club, allowing you to anticipate problems and correct errors fast.

Print Reports

--personal selection-----

Print selected reports
Select reports

--daily selection-----

Financial report
sAles report
Void report
Comp report
pErsonal comp report
Transactions list
Guests/hour report
 financial reports/**Z**one

--periodic reports-----

Reports of an old service
Saved transaction List
pEriodic sales report
 periodic **fI**nancial report
 sales **B**y server report
 transactions **M**odification

- ❑ Data may be exported to alternate accounting packages or to a variety of management reporting systems.
- ❑ accurate in financial and revenue reports and cash reconciliation.

- ❑ House Account tracking, customer statements, and cash receipts program included with basic report program.
- ❑ Interim, Daily and Periodic reports track server and total revenue, sales, VOIDS, COMPS and DISCOUNTS and include:
 - ✓ The sales in both quick check and restaurant mode, and the amount of sales tax, the guest number and the average sale per guest in restaurant mode.
 - ✓ The number of bills and the average sale per bill in bar mode.
 - ✓ The total revenue by payment and discount type and tax and service charges. The sales per waiter with a breakdown by payment and discount type.
 - ✓ List of the items sold, with the value of quantities sold, by dish family, by department and by server. List of items VOID, COMP or CHARGED by server and the corresponding value
- ❑ Separate revenue reports for each service center as required. A consolidated revenue report can be printed as well.
- ❑ Control and verify that all items prepared have been correctly billed and paid for.