

Backoffice & Reporting



www.rmpos.com

A Powerful System That is Easy to Use

Today's Restaurant Manager™ is the product of feedback from thousands of installations. As a result, Restaurant Manager offers almost every tracking, analysis and management information tool you can dream up in a format that is easy to use. You have the ability to customize, link and automate reports, to change menu options and pricing on the fly, and to carefully monitor employee activity – all without an IT expert on staff.

Every Restaurant Manager POS System comes with a fully integrated Backoffice that includes utilities for: creating multiple menus and price levels, defining multiple revenue centers and tax rates, managing a customer database and tracking stock counts.

Providing Solutions to Real Business Problems

Restaurant Manager focuses on critical business issues facing today's restaurant owner. With Restaurant Manager you get robust functionality, fully integrated optional modules and the expertise needed to solve real business issues and meet your unique goals.

Business Need/Goal	How Backoffice & Reporting Helps
Insight into the day's operations	Automated End-of-Day (EOD) report preparation and distribution; a real-time Info Center gives a complete view of operations; Mobility Solutions provide access to information from virtually anywhere.
Ability to update menu items	Change menu options and pricing on the fly without interrupting service.
Avoid data loss	Redundancy features help ensure you never lose critical data.

Flexible, Real-Time Reporting

With over 50 standard report and graph formats, Restaurant Manager makes it easy to get the information you need to effectively manage your business. Many reports are available right at the POS station. Use the Write-On Handheld™ wireless solution and you can view detailed reports from anywhere on the restaurant floor. Restaurant Manager's Mobility Solutions also provide access to important data via cell phone, email, SMS text message or a PDA.

Seamless POS Integration

The Backoffice module integrates seamlessly with all available POS modules, making Restaurant Manager an ideal solution for businesses that offer different types of service. You can change menu items and prices in real time from the Backoffice or right from a POS station.

System Redundancy

Restaurant Manager's system redundancy guarantees that your business will never be hampered by a critical hard-drive failure. Mirror your data on a back-up server or use the computer at one of your POS stations to create a fully redundant system.

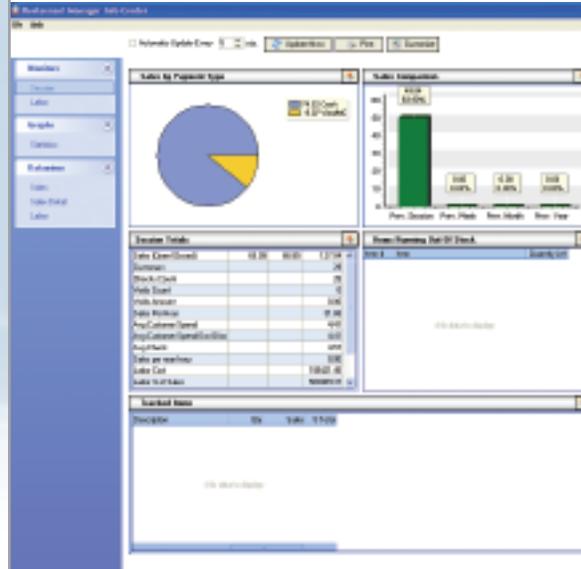
Off-Site Management

Multi-store chains use the Central Manager polling package to analyze daily sales figures or to download menu or price changes to their locations. Independent restaurants use the Web Browser Interface or other mobility solutions to access sales and labor statistics in real time from a remote office.

[more >>](#)

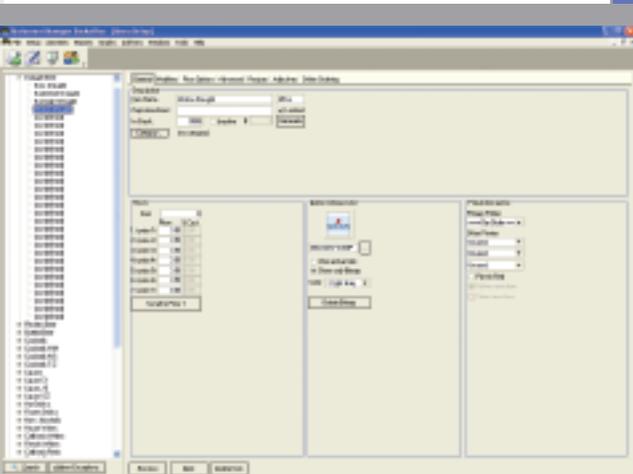
Real-Time Insight

The customizable Info Center provides the real-time information you want and need to improve operations.



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On-the-Fly Capabilities

Use the powerful Backoffice to add items or change pricing at any time.

Restaurant Manager Tips

1. Access important Backoffice information using Restaurant Manager's Mobility Solutions to stay on top of operations from virtually anywhere.
2. Set up real-time Alert capabilities in the Backoffice to maximize the management impact of Restaurant Manager functionality. One way to use Alerts is to monitor employee hours worked and receive an alert when overtime is approached.