



Manage your Restaurant from Anywhere, Anytime

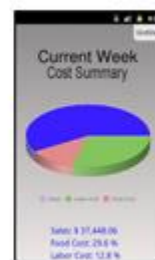
The RM Monitor remote management app allows you to keep tabs on key real-time data about your restaurant whether you are on site or away, at home, on vacation, or tending to other business. In just a few seconds you can access the most up to date data important to managing and monitoring your establishment using an iPhone, Blackberry, smart phone or web browser.

- True visibility into on-site happenings through current day summary data on sales, customers, checks, average spend and labor as a percent of sales ratio
- Improved cost control through the receipt of configurable [real-time alerts](#) for employees approaching overtime, large deletions or voids and more
- Faster table turns via up to date information on open tables and tabs
- Reduced fraud from access to audit entries such as discounted or reprinted checks
- Complete operational insight via the ability to choose from hundreds of Restaurant Manager reports to be delivered to your mobile device in an easily readable .pdf format.

RM Monitor is one of the powerful [mobile POS](#) solutions for managers and owners that can be fully integrated with the Restaurant Manager POS System.

Access Your
Real-Time Data
From Anywhere.

[click here for examples »](#)



Key Features

Summary Data for Current Day

View Sales, Customers, Checks, Sales per Hour, Average Spend per Customer, Labor Cost, and the all important Labor Percent of Sales Ratio.

Key Alerts

You can configure a variety of alerts from Restaurant Manager's Back Office and receive them via RM Monitor for items such as:

- employees nearing overtime for today or the week
- large deletions or voids
- high spending tables
- deletions or voids listed by employee.

Details on all Open Tables and Tabs

Includes server assigned, check total, customer count, and average spend.

Employee Details

Includes orders and customers served today, as well as labor hours worked today and for the week.

Hourly Data for the Day

Includes information on sales, customers, average spend, labor cost and labor as a percentage of sales.

Audit Entries

As configured in Restaurant Manager's Back Office.

Specific Deletion Items

When, by whom and for what reason.

Historical Comparison Summary Data

For the week, month and year.

Benefits

- Stay on top of key operational metrics to ensure your establishment is operating as efficiently as possible.
- Take real-time corrective action base on performance data.

- Control costs – during your busiest hours know when employees are approaching or exceeding targeted hours worked.
- Boost revenue – know when a table has spent more than a set amount and give that table special attention.
- Prevent loss – know when a server is requesting VOIDS or deletions to ensure they are receiving the appropriate management approval and keep an eye out for excessive numbers of requests.

- Improve table turns and average check by seeing how tables are performing and encouraging servers to up-sell and cross-sell.

- Improve revenue by knowing exactly how staff are performing.
- Control costs by knowing when employees are approaching overtime.

- Stay on top of key operational metrics to ensure your establishment is operating as efficiently as possible.

- Instantly view a summary of the key actions you are interested in such as discounted or reprinted checks and discounts.

- Control cost by instantly knowing when items are deleted to ensure there is a valid reason.
- Stop abuse or fraud by monitoring the number of deletions by specific employee.

- Spot trends or identify issues to correct.

Benefits of RM Monitor