

Delivery & Carry-Out



Efficient POS Solutions for Delivery Businesses

Restaurant Manger™ DeliveryService was specially designed for home and office delivery businesses like yours. While DeliveryService can seamlessly integrate with other Restaurant Manager modules for managing table service business, DeliveryService covers all the bases that make your business so different from other restaurants – from caller ID and last order recall to fully integrated Online Ordering, driving directions and money drops.

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 Delivery & Carry-Out Helps
Reach more customers	Integrated customer database, email club and Online Ordering give you the tools to market to and generate more business.
Efficient, speedy operations	Caller ID, last order recall, order history and more let you fill the order quickly and correctly the first time.
Improve repeat business	Integrated loyalty and reward programs help you give customers the value they seek while building the loyalty that increases revenue.

Proven Solutions for Delivery & Carry-Out

Whether employees are manning the phones, working the counter, preparing orders or expediting delivery, they use intuitive POS screens tailored to prompt them through their specific job tasks quickly and accurately. Orders are labeled with the customer's name and phone number at the call station, labeled with the elapsed time at the expeditor station and labeled with an address and map code at the driver station. You can even filter orders by station, by processing stages or by driver so it is easy to recall and edit orders. The "alarm" feature instantly identifies all orders that aren't prepared and out the door within a specific amount of time.

If pizza is what you deliver, you will appreciate Restaurant Manager's unique approach that lets you go with the customer's flow. No matter how they place the order – split pies or frequently changing their minds – it is all on one interactive screen: crust, size, toppings and specialty or combo deals.

Restaurant Manager's fully integrated Online Ordering and advance ordering capabilities allow you to take orders at any time. Whether a customer places the order in the morning for a dinner delivery or orders in May to arrange a delivery in early July, the system will store and automatically send the order to the food prep area guaranteeing a timely delivery.

The built-in customer database allows you to track customers with details on everything from driving directions to birthdays and email addresses. You can recall their last order, include them in special frequent buyer programs or print labels for a special mailing to customers who have not been in for over three months.



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