

As a quick service restaurant operator, your customers expect the best possible service in a convenient and consistent manner. The key to delivering on these expectations is having point-of-sale software technology that is fast, reliable, flexible and easily managed.

Aloha Quick Service helps you to increase sales, deliver exceptional customer service, eliminate waste by ensuring order accuracy, reduce POS training for staff and increase control of your operations. With powerful and easy-to-use POS technology, you can focus on what matters most – serving your customers and growing your business.



ALOHA QUICK SERVICE

INCREASE SALES

- Increase throughput and decrease service times with an easy-to-use POS
- Increase average check through successful up-selling and cross-selling
- Increase gift card sales and build compelling loyalty programs

BUILD CUSTOMER LOYALTY

- Deliver unmatched customer service – fast, convenient and consistent
- Reward customers with discounts, targeted vouchers and free items
- Surveys randomly printed at the POS to obtain feedback on customer experience

DECREASE EMPLOYEE TRAINING TIME

- Reduce training time with easy-to-use software solutions
- Offer employees the industry's best graphical user interface

BETTER CONTROL OPERATING COSTS

- Make fast decisions and prevent unnecessary costs
- Capture a comprehensive view of sales versus food and labor costs

ENSURE SMOOTH OPERATIONS

- Prevent lost sales and service disruption with the industry's best data redundancy
- Avoid operational hassles with highly responsive maintenance and the industry's fastest return-to-service methods



An in-store POS application that boosts sales and order accuracy

Aloha Quick Service is an easy-to-use, advanced point-of-sale software application that reduces training time and increases restaurant efficiency while helping you maximize the life and value of your investment.

POWERFUL AND EASY-TO-USE TECHNOLOGY

- Graphical user interface: configurable menus, lead-through order entry and combo support
- Simple method to change the size of items or dynamically toggle between an a la carte item or combo
- Minimize the amount of time it takes to place an order by reducing the number of touches to modify items
- Decrease mistakes by providing intuitive substitution for combo items
- Display graphical identification for condiments that are included within the default recipe of an item to quickly respond to questions from guests
- View and print recipes and/or nutritional information for items
- Cashier training mode with live practice environment
- Dual-cash drawer support allows two cashiers to share one POS terminal
- Integrated credit card processing with support for major payment processors over multiple communication infrastructures
- Cash management and employee management performed at the POS or traditional back office station

CRITICAL BUSINESS METRICS

- Extensive front-of-house reporting, including sales, category sales, product mix, inventory item prep and labor costs as percent of sales
- Inventory quick count feature with up-to-the-minute inventory item tracking based on sales

IMPROVE ORDER ACCURACY AND INCREASE UP-SELLING WITH ORDERPOINT!™ AND INTERACTIVE CUSTOMER DISPLAY

Show customers their entire order as it is entered to increase speed of service, reduce order errors and deter cash theft.

- Provides real-time confirmation of order details with a customer-facing touch screen display and integrated card reader for self service credit card transactions.
- Feature graphical and video advertisements for combo meals, new products and gift cards
- Automated up-selling and cross-selling of add-on items during transaction



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