



SOLUTION PROFILE

A LOHA UNDERSTANDS THAT WHEN IT COMES TO TECHNOLOGY FOR THE SANDWICH SEGMENT, THERE'S NO "ONE-SIZE-FITS-ALL" SOLUTION. BUT, WHETHER YOU OPERATE A NEIGHBORHOOD SANDWICH SHOP, FAST CASUAL RESTAURANT OR FRANCHISE OF A QUICK SERVICE BRAND, YOUR CORE OBJECTIVES ARE TO IMPROVE CUSTOMER SERVICE AND THROUGHPUT, INCREASE AVERAGE CHECK, STIMULATE REPEAT BUSINESS AND REDUCE OPERATING COSTS. WHEN INVESTING IN NEW TECHNOLOGY, YOU NEED A SOLUTION THAT ADDRESSES THESE CORE NEEDS WHILE EFFECTIVELY SUPPORTING YOUR UNIQUE OPERATING PRACTICES.

THE ALOHA ORDERREADY SOLUTION ADDRESSES YOUR TOP CHALLENGES AS A RESTAURANT OPERATOR AND IS FLEXIBLE TO SUPPORT YOUR SPECIFIC BUSINESS NEEDS AND SERVICE CONCEPT. IT'S A COMPLETE, INTEGRATED SOLUTION, FEATURING POINT-OF-SALE, KITCHEN VIDEO, LOYALTY, BACK OFFICE AND ENTERPRISE REPORTING, THAT HELPS YOU SELL MORE, TO MORE CUSTOMERS, MORE OFTEN.



SANDWICH SHOPS

INCREASE SPEED OF SERVICE AND ORDER ACCURACY

Serve more customers, serve them faster and deliver 100 percent order accuracy. Powerful and easy to use, Aloha solutions improve speed in every area of your service operations – front counter, drive-thru and kitchen.

DRIVE SALES GROWTH

Sell more to more customers. Increase your average check through effective up-selling and cross-selling. Build more consistent and predictable revenue streams with compelling frequency programs and gift card sales.

BUILD CUSTOMER LOYALTY

Sell more, to more customers, *more often*. Increase frequency of customer visits by delivering unparalleled service and providing rewards for repeat purchases, such as instant discounts, coupons and free items.

REDUCE FOOD AND LABOR COSTS

Gain better control of your two most critical operating costs – food and labor. Manage inventory more effectively to reduce spoilage and shortages. Eliminate unnecessary labor hours and ensure accurate pay with automated scheduling and time and attendance.

IMPROVE RESTAURANT EFFICIENCY

Streamline operations with a solution optimized for your business. All components – from point-of-sale to back office to enterprise reporting – are configured for your business, helping you serve customers faster and manage operations more efficiently.



Combining the industry-leading Aloha software suite with reliable, rugged Radiant hardware



ALOHA POINT-OF-SALE AND ORDER CONFIRMATION DISPLAY

Powerful, fast, easy-to-use technology designed to meet your unique business needs.

- ▶ Graphical user interface with highly configurable menus, lead-through order entry and automatic modifiers.
- ▶ Smart select feature to support small, medium and large items and automatic quick combos with support for combo up-sizing.
- ▶ Support for any type of service setup: order first/pay last, order and pay at same time; tray totals for individualized service; advanced or delayed ordering; counter, drive-thru and delivery service.
- ▶ Automatically-assigned or manually-entered table tents.
- ▶ Built-in interface to scales for selling sliced meats and cheeses, salads and other deli items.
- ▶ On-screen typewriter keyboard for adding special order instructions for the kitchen.
- ▶ Integrated credit card processing with support for major payment processors over multiple communication infrastructures.
- ▶ POS application available on a Tablet-PC handheld POS for "line-busting."
- ▶ Order Confirmation Display that provides line-by-line detail of customer transactions and presents graphical promotions and up-sell offers during the transaction.
- ▶ Extensive front-of-house reporting: sales, product mix, labor costs as a percent of sales and more.

ALOHA KITCHEN PRODUCTION SYSTEM

Prepare orders quickly and accurately using a graphical order display system or remote kitchen printers.

- ▶ Immediate communication of customer orders from the POS to video displays and/or printers in the order prep area.
- ▶ Adjustable activity levels and load balancing routing to accommodate fluctuations in sales volume and staffing.
- ▶ Flexible item routing to various prep stations – sandwiches, sides, fries, drinks, etc.
- ▶ Bump orders using a 16-programmable key bump bar or the POS.

ALOHA eFREQUENCY AND eCARD

Stimulate repeat business and drive revenue growth with powerful, easily-implemented customer loyalty and gift card systems.

- ▶ Unlimited number of loyalty bonus plans with a variety of plan types: item based (buy 10 and get 1 free), dollar based, points based, frequency based or random.
- ▶ Flexible loyalty rewards, including instant discounts at the time of purchase, gift card credit and bounce-back coupons printed on customer receipts.
- ▶ Turnkey gift card solution designed for any size operator – includes card sales, redemption, configuration and reporting as well as physical card production (through Radiant partnership).
- ▶ Unlimited card types for special promotions or a wide range of preset card values.

ALOHA BACK OFFICE

Better control food and labor costs and reduce cash shrink with powerful management tools configured for your business.

ALOHA QUICKCOUNT

- ▶ Basic inventory functions, including real-time inventory tracking based on sales, ingredient tracking by item, counting in various units of measure and complete front-of-house reporting.

ALOHA INVENTORY

- ▶ Comprehensive management package with inventory tracking, counting and ordering and detailed food cost analysis.
- ▶ Production forecasting for prepared items and automated inventory reorder reports based on projected sales.
- ▶ Inventory counting in virtually any unit of measure and at user-defined intervals, such as daily, weekly or on-demand.
- ▶ Centralized control of recipes, vendor pricing and menu item additions/deletions for multiple restaurant units.
- ▶ Extensive analysis and reporting capabilities, including on-hand summaries, usage variance and food cost variance.

ALOHA LABOR SCHEDULER

- ▶ Automated labor scheduling based on a multitude of variables, including projected sales, holidays, employee work preferences, time off requests and more.
- ▶ Detailed labor hour and labor cost reports to help manage overtime, validate payroll and analyze differences between budgeted and actual labor costs.

BACK-OF-HOUSE REPORTING

- ▶ Robust reporting options for tracking and evaluating restaurant performance: sales summary, sales by revenue center, hourly sales and labor, speed of service, cash accountability, voids and more.

ALOHA ENTERPRISE

Increase visibility and control of the business from any location.

- ▶ Anytime, anywhere Web-based access to comprehensive reports and alerts.
- ▶ Consolidated multi-store reporting with extensive drill-down analysis.
- ▶ Sales analysis and comparison reporting, including same store sales across periods.
- ▶ Real-time alerts that highlight unexpected issues – such as unscheduled labor hours or excessive cash over/short – and provide guidance on resolving the problem.



FOR MORE INFORMATION, PLEASE VISIT US AT
WWW.RADIANTSYSTEMS.COM OR CONTACT US AT 800.229.0991 x7055

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