r_keeper

FOR RESTAURANTS/CAFES/FAST-FOOD/BAKERY

UCSRKEEPER.AT

THESE RESTAURANTS ARE BASED IN MORE THAN
53 COUNTRIES including Hungary,
Germany, Austria, Spain, the Czech Republic, Vietnam, and the UK

Today, more than
34,000 active restaurants
operate using the r_keeper platform

TO DATE, WE HAVE AUTOMATED MORE THAN

65,000
restaurants

r_keeper is in the ♥ of each restaurant

r_keeper

BUSINESS AUTOMATION SYSTEM FOR HOSPITALITY
AND ENTERTAINMENT MARKET PROFESSIONALS

Modular design: 21 modules allow addressing
virtually any objectives of your business

Fast deployment

Data security

High fault tolerance of the system

Minimum hardware requirements

Scalability of the solution, from a small
restaurant to a large chain

R_keeper can be part of solutions for automating cinemas,
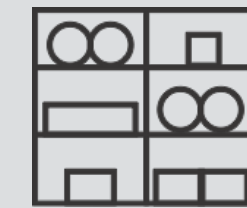hotels, fitness clubs and stadiums

r_keeper

POS	BACK OFFICE	STORE	TECHNICAL SUPPORT
r_keeper 7	Manager Dashboard (Web, App) Web reports	StoreHouse 5 FoodFactory	SW & HW configuration Technical Support (as per SLA)

INTERACTION WITH GUESTS	FAST FOOD MODULES	LOYALTY	SERVICE
Mobile waiter Second screen Menu Board	Kiosk PRO Drive-thru End of queue QMS	CRM 7	Training Workshops Consulting

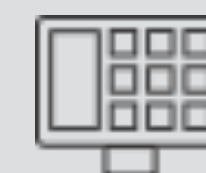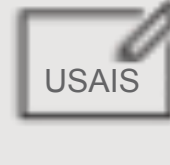| KITCHEN	DELIVERY	INTEGRATION	EQUIPMENT
Kitchen Display System PRO	Delivery POS Call center Delivery Agent	API for all modules White Server interface FarCards interface	Supply and technical support of equipment

Lifetime license
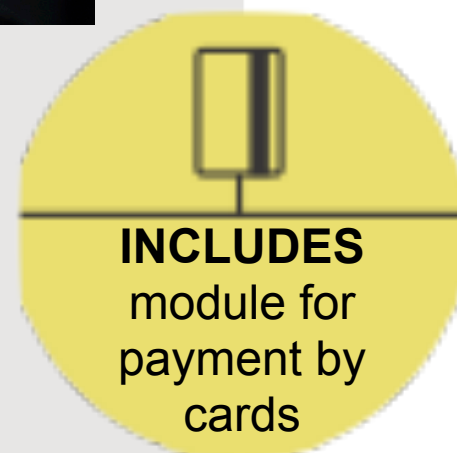
Cloud releases

Online reporting

FZ-54

USAIS

INCLUDES
module for
payment by
cards

This module allows
not only serving guests to a high
standard while ensuring an individual
approach to each guest
but also controlling all actions of your
employees.

r_keeper CashDesk

> Convenient and clear menu arranged by dish category.

> Flexible configuration of menu buttons and function keys
  for max speed of guest service.

> Combined payment for orders (cash, cashless, bonuses, coupons, meal vouchers).

> Selling dishes with the use of electronic scales and a barcode scanner connected to the POS
  station.

> Creation of stop lists and dish quantity limits.

> Flexible operations with combo dishes and prompts.

> Automatic reminders and prompts for cashiers
  (more sales).

> Creation and management of delivery orders at the POS station.

> Showing sales targets for waiters in the order window for stimulating sales growth (by amounts,
  by receipts, by individual dishes). Capability for calculating waiters' KPIs and their rewards.

> USAIS module included in the base price.

> Dish delivery marks.

> Reservation management.

r_keeper Second Screen

Interactive display turned to guests and attached to the POS. It shows the current order, dish recommendations, special offers and commercials. A second screen is a smart solution for increasing an average receipt and the speed of guest service.

HOW IT WORKS

> Bright screens are integrated with the POS system and show the current menu and prices.

> Menu demonstration is configured depending on certain conditions: in the morning, the screen shows breakfasts and in the afternoon it shows the main menu. It is also possible to show a seasonal menu or a weekend menu.

> Menu and prices can be changed as often as needed.

> Rules for demonstrating advertising by specified parameters.
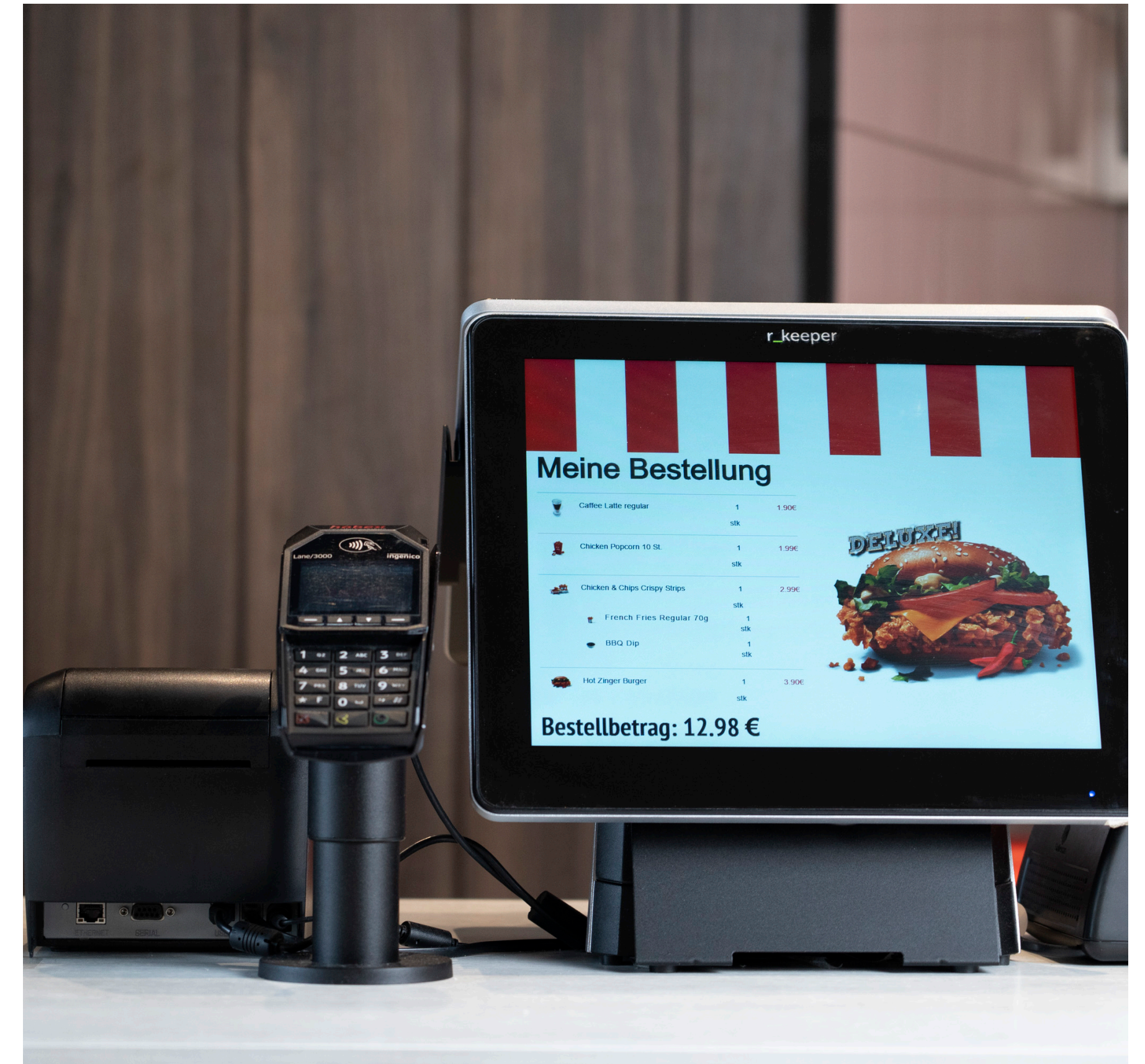
Manager Station

r_keeper Manager

This software facilitates configuration of a POS station for handling guest flow, management of employee access to POS operations and timely provision of the most needed reports on the restaurant's operations.

ANALYTICS IN BASIC MODULES

> Product range completeness indicator: to analyze the menu and the ratio between the establishment's plan and demand from guests.

> Demand: analysis guest preferences. Used when introducing new dishes and seasonal offers to avoid failures.

> Heat map: view of overlapping positions for assembling combos.

Self-Service Kiosk

r_keeper Kiosk PRO

A self-service kiosk is a solution that allows guests to choose dishes and pay for their orders by bank cards directly at the terminal.

ADVANTAGES

> Organization of efficient production:
- reduction of queues at the POS;
- increased average receipt thanks to more sales.

> Increased guest loyalty:
- minimum contact between guests and employees;
- timely service (no need to queue to the POS).

> Improved economic figures:
- increased POS throughput.

> Optimization of business processes:
- reduction of the payroll for the staff taking orders at the POS;
- reduction of POS equipment costs;
- additional space for advertisement.

KDS PRO
kitchen display system

KDS PRO is an order visualization system in the kitchen. Orders are displayed on the kitchen screen after being saved at the station. Effective interaction between the kitchen and the dining room increases the speed of preparing dishes and helps detect at which stage defects in operations might occur.

KITCHEN SCREEN

HOW IT WORKS

> The chef gets a signal to start cooking in a second after a waiter takes an order.

> The system automatically distributes orders by workshops (hot one, cold one, etc.).

> The sequence of serving and guest preferences are taken into account.

> The system tells when it is time to start cooking and warns about delays.

> The chef informs dining room employees that the dish/order is ready.

> Reports on all production stages help increase efficiency of the restaurant's operations.

StoreHouse 5 Warehouse Inventory

ALLOWS FULL AUTOMATION OF THE PRODUCTION MANAGEMENT PROCESS IN THE ESTABLISHMENT AND EFFECTIVE MANAGEMENT OF THE PRIME COST, CORRECT ORGANIZATION OF PROCUREMENT AND CONTROL OVER STAFF ACTIONS.

> Full accounting in a single database for any configuration of your business: from a small restaurant to a complex combination of legal entities, enterprises and divisions.

> Automatic flow of documents, from ordering raw materials from the supplier to selling a ready dish at the POS.

> All cooking options in one cost card. Production from raw materials in the production kitchen or cooking from semi-finished products at the restaurant — all options are taken into account in one place.

> Automatic write-off of items at the end of the day / at online sales closing in r_keeper.

> Most complete accounting of surpluses and shortages that can be tracked down to the source documents, constant control of deviations.

> The process of receiving and transferring items from one warehouse to another with a confirmation of the receiving party allows establishing financial liability of staff correctly.

> Physical inventory of warehouse stocks not only by remaining raw materials but also by ready dishes and semi-finished products with automatic display of cost cards.

Mag. Aliaksandr Shuhayou

Business Development Manager

+43 650 560 06 10

rkeeper@rkeeper.com

a.shugaev@rkeeper.com