



Micro\$ale POS

Simple, Complete Food Service System™



***Designed by food service professionals
for food service professionals.***

PIZZA DELIVERY

The order begins when the telephone rings and Caller ID displays your customer's name and number. Micro\$ale will display the address and last order. With our Microsoft MapPoint interface, the delivery instructions are printed on the delivery label. You can assign orders to drivers for delivery and track sales by driver. We have one-touch reordering and suggestive selling prompts to increase orders and profitability. You can keep the customer coming back with our "Have one on me" discounts or our frequent diner program. Whether your operation is full service with delivery or counter service, Micro\$ale delivers the features that will make it easy to serve your customers.

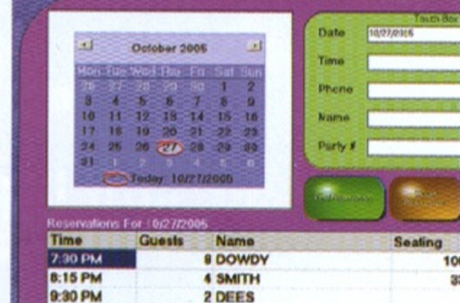


FOOD PREPARATION FORECASTING

Micro\$ale can help you prepare for your day by printing food prep sheets for your employees. Using your past product sales, Micro\$ale will forecast how much food needs to be ready for different periods of the day, and you can customize these meal periods based upon your sales trends. If you expect a busy day or shift, you can estimate the total sales for that period, and the prep sheets will adjust accordingly. This feature can directly save you money by ensuring you have just enough food prepared without unnecessary waste, and that means always having the freshest food prepared for your guests.

RESERVATIONS

Reservations can be taken from any terminal for today or any future date. Simply enter the information: customer name, date, time, number in party, phone number, and special notes, and the reservation is complete. If a specific table is requested, it will be "Reserved" on the table screen near the reservation time so another server doesn't use that table. The reservation screen has a column to add special notes like "VIP" or "Birthday" to alert the staff when a situation requires special attention. An arrival column displays the arrival time to help you take the next reservation.



GIFT CARDS/HOUSE ACCOUNTS

Full-color Gift Cards with your logo are sold and tracked within Micro\$ale, so you can avoid the fees per transaction that a gift card processor charges. Selling Gift Cards gives you cash up front and is convenient for the customer to carry and reuse. Card balances can be checked from any POS terminal. House Account/ Membership cards can be used at country clubs or to identify VIP'S, and purchases can be billed to the customers at the end of the month or deducted from their prepaid balance. Our Frequent Diner feature tracks purchases by dollars spent or points earned for certain items, and when a customer reaches a set goal, a discount will automatically be awarded, or a coupon can be printed for the customer to use later.

MENU PROGRAMMING

Menu programming is one of the most flexible areas of Micro\$ale. Buttons can be created and organized using various sizes, colors, and even real product logos. You can program buttons to count down item quantities for low-stock items or specials. Pricing levels can accommodate different item weights, sizes, quantities, upcharges, service charges, and timed events like "Happy Hour." You can also design your own one-button combo meals. Other features include mandatory categories, message prompts, age restrictions for selling items like alcohol, and pricing for timed services like pool tables.



FULL SERVICE

Today's restaurant owners and operators rely on their POS system for more than ever before. Every business has its own unique needs, and we offer the power and versatility you want. Managers require easy access to real-time and historical sales data from general sales reports and forecasts to transaction-level details. We offer a comprehensive solution for waitstations, bar terminals, cashier stations, hostess stations, and mobile handheld terminals with consolidated Backoffice reporting.

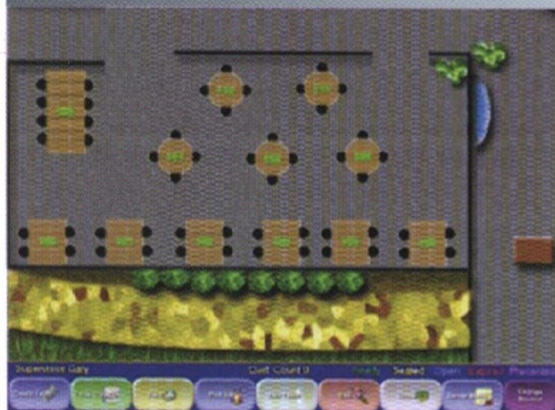


Table Layout Screen

With Micro\$ale's Table Layout feature, you can create work areas based on the actual design of your restaurant. Use Micro\$ale's large selection of floors and tables, or create your own floor and table pictures, and import them into Micro\$ale. Create floor plans that make it easier to organize, view, and access order information for your staff. You are limited only by your own imagination. The Table Layout Screen also provides information at-a-glance to Managers, Hosts, and Bussers regarding the status of each table.

Customer Wait List

Setting up a terminal as a hostess station using the customer wait list will save you time, money, and headaches. When a customer arrives, enter their name, number in party, seating preference, and quoted wait time into the wait list, and Micro\$ale will track the actual wait times for you. When the table is ready for a customer, put a checkmark in the "Seated" field, and Micro\$ale will remove their name from the wait list. Store customer cell phone numbers, and you can even page the customer via cell phone when their table is ready!

Seated	Party #	Customer Name	Time In	Waiting	Preference	Quoted	Pg/Cell
<input type="checkbox"/>	4	THEROUX	9:37 AM	2	Non Smoker	25	
<input type="checkbox"/>	2	Heimer	9:37 AM	2	Patio	15	
<input type="checkbox"/>	4	Deas	9:38 AM	1	Booth	20	

Quick Bar Mode

Our Quick Bar configuration puts power into the bartender's hands with speed and convenience. Start tabs with the touch of a button or the swipe of a credit card, use the one-touch Cash button for easy check closing, and use the 56-button layout mode to cut down on the time it takes for bartenders to ring up a sale.

Centralized Check Closing

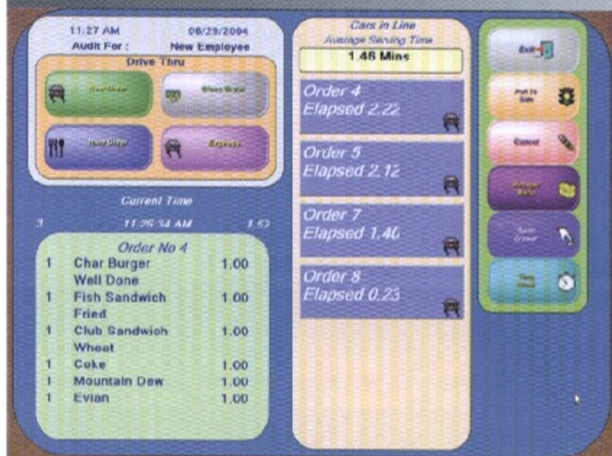
Micro\$ale also offers a centralized check closing option. Checks can be started on any terminal, but must be closed on a designated terminal or terminals where the payments are collected. This feature makes every transaction more secure and allows for fewer shortages.

ADDITIONAL FEATURES:

- Table Lists for Speed & Accuracy
- Online Credit Card Interface
- Credit Card Pre-authorization
- Split Shared Menu Items on Checks
- Easily Separate Customer Checks
- Merge Checks and Transfer Tables
- Reservations and Wait List
- House Accounts and Gift cards
- Email Financial Reports
- Course Lines for Prep Tickets
- Menus by Register Group
- Sales Reports by Server
- Phone Orders/ Deliveries
- Inclusive Tax Options
- Floating Service Charges
- Membership Verification

QUICK SERVICE

From Counter service and Drive-Thru to Wireless handheld units and self-service Kiosks, we do it all. Our Quick Service functions focus on speed and accuracy not only when serving customers but also for employee training. Labor turnover can be high, so it is important for your POS system to be quick and easy to learn with little training time. Micro\$ale provides that for you with intuitive screen layouts and flexible menu programming with customized order prompts for cashiers. Use our built-in Training Mode to give new employees hands-on practice without affecting real sales totals.



DRIVE-THRU

Micro\$ale's Drive-Thru configuration allows an order to be placed, payment received, and the prep instructions sent to the kitchen in a matter of seconds. We combine this process with our high-speed credit card interface and kitchen video system to bring new meaning to the term "Fast Food." Our dual-window Drive-Thru configuration allows for two separate computers to add an item to a check, edit an order, close a check, and even pull a car to the side when waiting for order completion. This allows for faster and more efficient window and curbside service.

SELF SERVICE KIOSK

Introducing Micro\$ale's new Kiosk configuration; "Self Service" for the hospitality industry! Menus can be created with up to eight categories and fifteen sub-categories including up to fifteen menu items per category/sub-category. Customers ring up their own order, choose their method of payment, and process their order all by themselves. Onscreen Help instructions are readily available. When the order process is complete, Micro\$ale prints a pick-up slip for the customer to turn in as proof of payment when the order is ready to be picked up.



ADDITIONAL QUICK SERVICE FEATURES:

- Allow Open Tabs
- "Blind" Audits
- Excess Cash-in-drawer Warning
- Secret Shopper Survey
- Quick Cash Button
- Mandatory Order Destination
- Phone Orders/ Deliveries
- Kitchen Video Interface
- Consolidated Reporting
- Dual or Single-window Drive-Thru
- Food Prep Forecasting
- Self-serve Kiosk Ordering
- Integrated Credit Card Processing
- Frequent Customer Discounts

There's more to see, visit us on the web at www.microsale-pos.com.

OPTIONAL MODULES

EMPLOYEE SCHEDULING

Our Employee Scheduling module makes scheduling easy for managers. With a click of the mouse, you can schedule a shift for an employee. It will log employee requests for vacations, school restrictions, etc. It also prevents an employee from being scheduled in violation of state labor laws if the employee is a minor. Colored bars help prevent scheduling mistakes. You will make a master schedule of positions needed for each day of the week, and simply click employee names to schedule them for the desired shifts. Then print one schedule for all employees, or print a separate schedule for each job position. You can also reference historical schedules and copy them to assist with scheduling. Hours and gross pay are both tracked so you can forecast your labor costs. Time Windows can easily control how early before a shift employees can clock in and how long after their scheduled shift they can clock out without a manager's approval. With MicroSale's Employee Scheduling module, we've made a real "timesaver" for the manager.

11/25/2005 MASTER FRIDAY SCHEDULE - Week Ending 11/25/2005									
Exit	File	Row	Select	Job Code	Print	Restore	Del.	Shift	Day
0		\$0.00	POSITION	4	5	6	7		
0		\$0.00	Bartender	Bartender Joe	^	3:15 to 2:00			
Manager			Cook	Cook Good	^	3:30 to 11:00			
Busser Bill			Cook						Kitchen
Manager Bob			Server	Server Susie	^	3:15 to 11:15			
Supervisor Gary						3:30 to 4:45			

Menu Recipes

Exit Save Delete Cancel Unassigned Items

Menu Item: BLT Sandwich

Count as Customer: ☐ # of Customers: 0

Sale Price: 3.59

Menu Item Cost: 0.8886

Item Cost %: 24.7521

Inventory Item	Price	Inv. Portion	Total	Recipe Uses
BREAD WHOLE WHEAT	9.74	Each	24	Each
BACON LAYFLAT	23.08	Oz	240	Oz
LETTUCE SHREDDED	13.72	Oz	320	Oz
TOMATOES 5x6 XLRG	27.82	Oz	400	Oz
MAYONAISE SPECIAL RECIPE	17.02	Oz	400	Oz

RESTAURANT PROFIT MAXIMIZER: Foodcost and Inventory Management

Our RPM module allows you to track product inventory levels and purchases and create purchase orders for individual vendors. You can assign minimum par levels for products, and RPM will recommend a reorder amount when the actual inventory level falls below the set par level. The RPM module interfaces to your menu such that recipes are created based upon the products that are used, and plate costs can be easily calculated based on product costs. This will also calculate suggested prices for menu items based upon your desired foodcost percentage. Most importantly, RPM allows you to compare actual inventory costs with theoretical costs based upon your product sales.

ENTERPRIZE CORPORATE POLLING

With Enterprize, you can create, manage and control the data for multiple sites from a single location, even your laptop. You can make menu changes for one store or multiple stores in record time, and implement the changes immediately or later at a scheduled time. You can monitor daily sales activities for any or all locations securely over the internet. Customizable reports enable you to gather data from any one store, a region, or all stores, and then analyze that data to suit your needs. This can be accomplished in "real time" or can be scheduled to run at a designated time. Enterprize allows you to be "on-site" without ever leaving your office.

MicroSale Enterprize

Active Location List

File Selection

Select Market

Select Location

Select All

New Sales Information

Machine 5

Test Bed

Main Menu

Review Sales

Log On To Web Site

Import Sales Menu

General Maintenance

Misc Maintenance

Menu Maintenance



WIRELESS POS TERMINALS

Bring the convenience of your point-of-sale system right to your customers' tables or outside to the Drive-Thru line to help take orders during your busy meal periods. Enhance customer service by sending orders to prep printers, processing credit cards, and even printing receipts with a wireless printer all right from the customer's table. Hand-held POS terminals are ideal for serving customers outside on the patio, guests walking around your video game room, or bowlers in the middle of a game. Hand-held terminals give you the freedom and power of using your POS system in environments where it is impractical or impossible to use a standard POS terminal.

ADDITIONAL FEATURES

- Credit Card Pre-authorization for Bar Tabs
- Dial-Up Credit Card Processing using Dial ePay from Datacap
- High-speed Credit Card Processing using Mercury Payment Systems or Net ePay
- Export Financial Information to (.csv) format and (.iif) format (Quickbooks)
- Customizable Security Levels
- Barcode Scanning
- Employee Fingerprint Verification
- Configure Register Functionality by Employee Job Code
- Time Clock and Labor Reports
- Standard 80-column Report Printing
- Store and Recall Menu Item Recipes or Ingredients.
- Hold and Fire Orders.
- Split Checks and Items Easily
- Item Countdown with Configurable Low Quantity Warning
- Thermal Label and Event Ticket printing
- Foreign Currency Exchange
- Multiple Tax Configurations Tax Exemptions
- Print Messages for Employees through the Time Clock
- Discounts/ Special Promotions
- Random Customer Surveys and Rewards
- Plus many more...

COMPREHENSIVE REPORTING

Micro\$ale has powerful, flexible consolidated reporting. In addition to general sales, Micro\$ale tracks items sold, voids, refunds, discounts, customer receipts, sales by server, and labor information. Customize your own menu reports to track server sales contests or to easily monitor sales trends for different menu items or groups of items. Regular Daily and Weekly sales reports will organize sales data for history reports. Time Clock and Labor, Gift



Cards, and House Accounts reports can be printed weekly, monthly, bi-monthly, or otherwise, independent of the general sales reports. Historical reports are generated by date range, so you can view the information for any desired range of dates: a single day, a week, a month, a quarter, or even the last two years.

PERIPHERALS AND INTERFACES

- Epson and Epson emulation Printers
- APG and MS Cash Drawers
- Keyboard-wedge Magnetic Card Readers
- Keyboard-wedge Barcode Scanners
- Whozz Calling? Lite Caller ID Device
- Microplus Kitchen Video Systems
- Zebra Thermal Label Printers
- Boca Systems ticket Printer
- NCI Weightronix 67xx series electronic scales
- U are U fingerprint readers
- Berg Liquor Dispenser Interface
- Remote Eyes Video Security
- Intercard In-House Debit Card System
- X-10 Box Interface (Light and Device Controller)

ABOUT MICRO\$ALE

Micro\$ale POS was founded in 1989. Micro\$ale is a true 32-bit Windows application with thousands of installations world-wide, including restaurants, bars, deli's, and bowling centers. We are also the featured touch-screen software on CASIO Restaurant Point-of-sale terminals. Micro\$ale POS is the most versatile solution available today.

Micro\$ale uses SQL Server databases for increased power, speed, and data integrity.