

The most complete solution for hospitality

Restaurants, Pizzerias, Cafe, Fastfoods, Self Services, Bars...

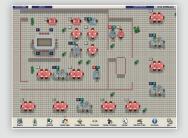
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## FrontRest, FrontDisco, FrontCafe, FrontFood:

#### A Point of Sale solution for each need

#### Main advantages

- Reliable: Data is always protected, even during rush hours and multi-user environments.
- **Secure:** Users are identified through fingerprint to access to their functions and allowances. The system audits all the actions done by employees.
- Accurate: Guarantees cash control, simplifies cash count and reduces theft risk.
- Scalable: Adaptable to each business size, from small restaurants to a chain with hundreds of branches.
- Profitable: Get higher sales turnover and help to reduce products waste and staff cost.
- Customizable: Specific functions can be added to the program.



#### Order

**FrontRest** helps waiters to take orders quickly, proposing modifiers and special offers.



#### Pizzas by Portions

Ingredients selection for the whole pizza, half or quarter, depending on the client's preferences.



#### Delivery

Orders are received via Call Center and are sent to the closest restaurant for its preparation and delivery.



#### Kitchen

Each order is shown on a kitchen screen, reducing that way preparation time.



#### **Statistics**

Sales ranking by items, sellers or customers; comparative between time periods, production...



### Composition

Each dish composition is defined in order to control cost and stock of raw materials.



#### Warehouse

Manage consumption and turnover of each item. **FrontRest** suggests purchase orders.



#### Loyalty

Increase your income and earn your customer's loyalty with differents cards: Prepaid, VIP's, points, etc.



#### Special Offers & Menus

Set up menus and special offers by days of the week and hour ranges (2x1 in drinks, get your dessert by adding  $2 \in ...$ ).







## Other additional solutions:

#### TeleComanda

#### Take orders from the table

**TeleComanda** for Android is a high graphic resolution software. Waiter takes orders at the table by using a tablet or smartphone. Orders are sent immediately to printers/screens from each processing area (hot, cold, grill), cellar and to the POS to register the sale. It is the ideal software for restaurants with tables and terraces.

TeleComanda solution, which resolution fits to 4.5" to 10" screens, can work with WIFI or 3G.

#### Main Advantages:

- Take orders in less time. Orders are quickly taken using touch screen than writing them.
- Reduce service time. Orders are sent instantly to elaboration areas, avoiding unnecessary movements.
- Avoid errors. Everything ordered by the client is prepared and served.
- All orders are collected. Orders are always registered in the POS.
- **Increase sales.** By reducing the waiting time, you are encouraging a higher consumption from clients.
- Increase tables turnover. Speeds up work flow and tables rotation.

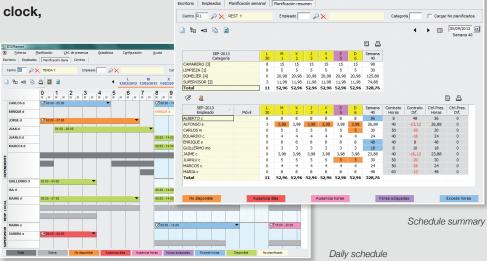
#### Table status screen

#### **ICGPlanner**

## Software for staff management, time clock, absence monitoring...

It is a basic tool that allows to control staff presence and absence.

- Check employees status, punctuality, absences from work, vacations, medical leaves, etc...
- Plan timetables, work shifts and workdays taking into account staff availability.
- Compare schedule with time clock registers.
- Improve productivity.
- Help taking company decisions and reduce time dedicated to manage staff.



#### HioScreen

#### **Kitchen Display System**

Display orders in the kitchen to be prepared and served. **HioScreen** monitors the timing of orders and highlights alerts in different colors.

Serve faster your clients.

WIFI receiver is integrated to be always online with the POS.

Two different setups:

- Fast Food.
- Restaurants with tables.



HioScreen displays the dishes that need to be prepared and served

### **ICGReport**

#### Info & alerts of your business in real time

Receive your daily sales, number of receipts and cash count, straight to you smartphone and in real time.







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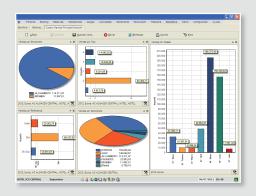
The most complete management

### Headquarters-Restaurant Communication

Manage hospitality stablisments, whether self-owned or franchises, with efficiency and real time access to all business data.

- Sales in real time: Register each sale immediately from each restaurant.
- Centralized maintenance: Update items, price tags, prices, special offers, and promotions.
- Cash control, finance and accounting.
- Closing day report: Consolidate cash count from each POS.
- New restaurant: Easy to set up in any new restaurant from the Headquarters.
- Managing POS: Manage each inventory and versions of POS systems in each restaurant and schedule new versions roll up.
- Internationalization: Manage multiple POS in different countries, with different languages, currencies and tax systems.
- Backup: Easy to substitute a POS with no data loss.
- **Customized reports and** business analysis:

To take decisions in real time.



## Clients loyalty Pre-paid cards,

VIP, points...

Start loyalty campaigns from the same Headquarters and update them on each POS.



## Notifications via email and SMS

Send customized emails or SMS texts to your customers or segmented contacts.

- Special offers and promotions.
- Upcoming events.
- Points balance.



Balance scorecards

## ICG Solution architecture for Hospitality Business

In the Headquarters

Database consolidation and

data management in real time



In the Restaurants

WebService Communication Headquarters-Restaurants

ICGMANAGER. Centralized chains management



**ICGPlanner** Shift schedule and timetables



**ICGReport** Indicators and alerts from a smartphone



ICGDataExchange Connection with external ERP



Technology & Experience since 1985

Certified Company





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