



Point-of-Service

Running a restaurant or bar profitably isn't rocket science. It's tougher! On one hand, you have guests to please, food to serve correctly, servers to hire and supervise, tables to bus quickly and quietly, and checks to process unobtrusively and accurately. On the other hand, you have food orders to fulfill, ingredients to stock, costs to contain, payroll to manage, tips to report, and books and documents to maintain for taxes.



What you need is a system that can help facilitate and manage all these processes, freeing up your time to do the things that you enjoy most. MICROS, an established leader in hospitality technology, developed MICROS e7 to help shrink your work day and increase your margins ... cost-effectively.



Back Office, Business Intelligence,
Customer Relationship Management,
Enterprise Support Solutions, Hardware,
Point-of-Service, Restaurant Operations,
Service Solutions



SCALED TO SERVE YOUR RESTAURANT, PRICED TO FIT YOUR BUDGET

POS at a non-POS price

MICROS e7 Series Point of Sale (POS) system combines the reputation and reliability of MICROS hospitality technology with a price suitable for table service and quick service restaurants, delis, sandwich shops, nightclub/bar establishments, and more.

Highlights

- All-in-one MICROS Workstation 4LX (WS4LX) or MICROS Workstation 5 (WS5) with powerful embedded software based on the Windows Embedded CE operating system. A fully functional configuration that does not require a back office PC
- Credit Card Processing, Gift Card Processing and Enterprise Reporting capability

Easy installation, Fast training, Flexible administration

MICROS e7 is quick and easy to install, typically requiring less than a day on site. This guarantees minimal disruption to your business flow. Yet, before starting on site, MICROS professionals will customize MICROS e7 to reflect your restaurants' requirements (table seating or take out, for instance), menu, prices, and business rules.

Highlights

- Requires little training time for your staff, making it a seamless transition to your guests
- Full-color touch screen interface provides fast and easy order entry and robust guest check features
- Built-in multi-language ability between the workstations and the printers, to help reduce losses due to misinterpretation by employees and customers that speak different primary languages
- Personal IDs or magnetic cards, to set up controlled access users who can quickly make changes in the system using a graphical tool
- Restaurant managers can change menus and prices, add or edit employee information and perform other administrative functions instantly from any workstation within the restaurant

Your MICROS e7 Enterprise

For customers operating multiple sites, MICROS offers an interface to mymicros.net, our industry leading suite of enterprise solutions including Business Intelligence, Inventory, Menu Maintenance, and Customer Relationship Management.

Highlights

- Extend the capabilities of the MICROS e7 beyond the four walls of a restaurant and provide remote visibility via an Internet Browser
- Optimum solution for customers operating multiple sites



Add real-time Business Intelligence with mymicros.net.



Seven advantages of MICROS e7

MICROS e7 offers seven key advantages to easily and economically manage guest checks, staff productivity, menu offerings, and restaurant operations.

Highlights

- Reduces labor costs
 - Detailed data provided on individual servers and their productivity, enabling quick staffing decisions to be made which can reduce labor costs and increase profitability
 - Intuitive interface minimizes training time, taking a bite out of the high cost of turnover
- Prevents loss
 - Helps to eliminate inaccurate orders and oversights leading to waste and revenue loss that eat away at your profits
 - No food or beverage is prepared unless it has been entered into the point-of-sale, preventing mistakes and/or omissions from the guests' bill
- Increases efficiency
 - Beverage Control feature questions unusual input, such as a table of four ordering only one drink
 - Comprehensive reporting capabilities enable you to protect and build profits by helping identify the best and worst selling menu items
- Improves reporting
 - Comprehensive on-demand reporting, both current and historical, providing restaurateurs with organized, detailed data required for staffing, menu management, payroll, and more
 - Interactive links allow dynamic drill down all the way to check detail, from any workstation on the system
 - Increase profits by making better business decisions with easier access to operational activities and trends
- Enables flexibility
 - Serve guests more effectively, and thereby create return customers
 - Quickly make menu and price changes in the database from any workstation, which are automatically and immediately effective throughout the MICROS e7 network
 - Quickly "turn off" a menu offering if the kitchen runs out, allowing servers to inform guests on the spot
- Optimized hardware
 - The MICROS WS4LX and WS5 are reliable, solid-state devices that are designed with a restaurant's environment in mind
 - Standard POS client has a slender, stylish profile which blends into any ambiance, and because it does not require a fan or hard drive; it's quiet and inexpensive to run
 - Wireless capability gives MICROS e7 spatial flexibility, allowing you to arrange your restaurant or bar how you desire
- Provides return on investment
 - Starts paying for itself from the moment it's installed
 - Eliminates manual errors, imposes requisition and production controls, automates manual processes and reduces the need for some headcount
 - Substantially and positively affects your bottom line and enhances your quality of life





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