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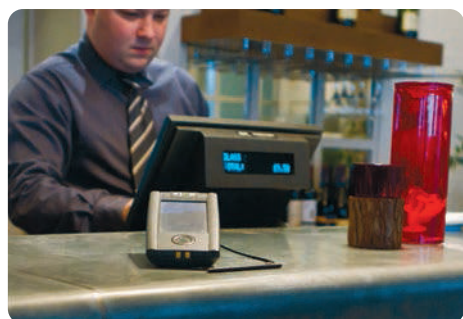
Digital Order Pad

Case Study

The George Hotel



The Michelin Star Restaurant at The George Hotel, Yarmouth, Isle of Wight offers B&B, lunch, dinner and a bar in beautiful historic surroundings.



The 17th Century town house uses PocketTouch and manager Adrian is happy to recommend ICRTouch's revolutionary paperless system to you. Serving staff at The George used to take orders by hand, before entering them into the till.

With PocketTouch, Adrian says service is faster and there has been a reduction in the "huge amount of walking" from tables to tills. He also credits PocketTouch with improving communication.



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The leading UK based developer and distributor of EPoS software



PocketTouch Enhance Your Business

The professional paper-free way to take food and drinks orders.

This revolutionary software for hand-held devices has been designed and developed specifically for the hospitality and catering industry.

At the touch of a screen, orders are recorded and processed straight to the heart of your kitchen. In conjunction with a wireless credit card terminal, orders can be paid for at the table.



Available on any Android device 2.2 or above. A low cost addition to your system.

PocketTouch Offers...

- Improved customer service - less waiting around
- Faster table turnaround
- Easy up-selling

From table to kitchen...direct.

Once the order is confirmed PocketTouch sends it straight to the kitchen, virtually eliminating mistakes.

Information is clear and legible...Chef can worry about the food and not the handwriting.

Faster service. Chef can get cooking immediately and there is no delay as waiting staff walk the order through to the kitchen.

Waiting staff stay on the floor (which is exactly where they should be). They can continue to take orders until the food is ready to be served.

From table to till...direct

Each order is sent straight to the till. Choose ICRTouch's TouchPoint till software to keep track of every order at every table - from pre-drinks to pudding. When it's time for the final bill the information is already in one place and totalling up is easy.



EXTRA GARNISH

PocketTouch prompts waiting staff to get the little things right. Trust it to remind servers to ask if the customer prefers fries or if the steak should be medium.

Programme it to your exact requirements.

If an item is sold out, PocketTouch will warn waiting staff: You can't order two lasagnes if PocketTouch knows there is only one left in the kitchen. Plus, for those occasions when an item isn't on the menu, PocketTouch incorporates the option to add hand-written messages.

Show me the money..

Bills can be printed out via PocketTouch and paid for either at the till or at the table (in conjunction with a wireless credit card terminal). Let the software do the hard work.

PocketTouch prints....

PocketTouch collates and prints all the information you'll need, including names of waiting staff, order time, table number and special instructions.