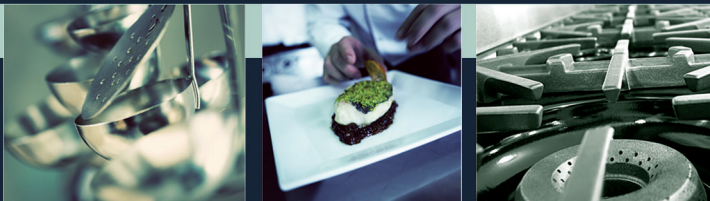


KITCHEN TECH SHOWCASE



Technology Type:

Kitchen Display and Recipe Viewer Software and Hardware

What makes this solution best-in-class?

- Intuitive Graphical Capabilities, Web Access, Video Support
- More Than 40 POS Interfaces Around the World
- Customizable Kitchen Display with Innovative Routing and Display Options
- Integrated or Stand Alone Database Driven Recipe Viewer
- Connected Kitchen Display, Seating, Wait List, Reservation Management
- Abundant and Actionable Alerts, Production Data, Guest Information
- Powerful Restaurant and Enterprise Level Hardware Management Tool
- Comprehensive In-Store, Online, Mobile Guest Management Solutions

Warranty, service & support:

QSR offers a range of professional services, including system configuration and staging, implementation planning and project management, and post-installation hardware depot and help desk support. QSR also provides our products through a trained network of global resellers.

Customers using this include:

Producing results for thousands of restaurant businesses around the world, just a few of QSR's recognizable customers include: Darden Restaurants, Buffalo Wild Wings Grill & Bar, BJ's Restaurants, The Cheesecake Factory, Applebee's International, Brinker International, Carlson Restaurants Worldwide, CraftWorks Restaurants & Breweries, JOEY Restaurant Group, Yum! Brands, CKE Restaurants, Del Taco, The Wendy's Company, Whataburger, Captain D's, Skyline Chili.



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CONNECTSMART BY QSR AUTOMATIONS

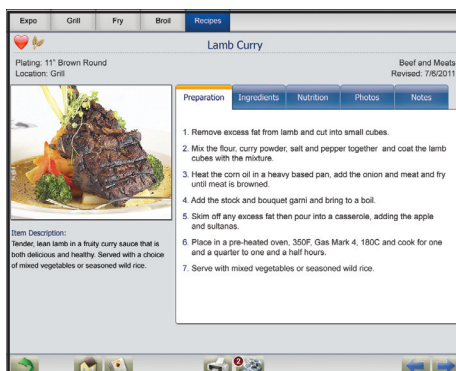
Restaurants ConnectSmart to Ignite Guest Delight

QSR Automations keeps our innovative, robust kitchen display solutions for quick service and casual dining at the core of our business as we continuously enhance and expand our revolutionary software and hardware product lines. Today, QSR's fully integrated in-store, online, and mobile guest management solutions for restaurants are interfaced with more than forty point-of-sale systems and include kitchen display and recipe viewer along with seating, wait list, call aheads, and reservations management.

With the ConnectSmart kitchen display, restaurants can route and display items and orders in a specific manner at each

recipe information anywhere in the kitchen and restaurant.

With the ConnectSmart table management and reservations solutions, restaurants gain complete control when caring for all guests — walk ins as well as in-store, online, and mobile call aheads and reservations parties. Because these solutions have access to actual production and transaction data as it occurs, every change is taken into account, which ensures the most accurate wait times and efficient seating by dynamically matching the best tables to waiting parties. And by capitalizing on the connection to the kitchen, all production, transaction, and guest infor-



CONNECTSMART LINKS GUEST INFORMATION WITH KITCHEN DATA WITH HOSTESS DATA WITH POINT-OF-SALE DATA TO PROVIDE POSITIVE, MEMORABLE, AND MEASURABLE GUEST EXPERIENCES EACH AND EVERY VISIT.

kitchen station to meet exact operational requirements – ensuring the right information is available at the right time in the right place for the right personnel. Graphical capabilities provide enhanced item and order details, with extensive colors and font formatting. Used with the kitchen display or stand alone, the ConnectSmart recipe viewer powerfully manages and presents

information can be meaningfully captured, compared, and used to enhance production and service.

The comprehensive ConnectSmart solution links guest information with kitchen data with hostess data with point-of-sale data to provide positive, memorable, and measurable guest experiences each and every visit. ■