

r_keeper

_a comprehensive solution
for your fast food cafe
automatization _>

FAST FOOD





U_C_S original software

ABOUT US

WHAT WE DO

We have been developing software for restaurants since 1992. We know how this business works in different countries and we use best practices for software development>

OUR SUCCESS STORY

_By February 2017 UCS has automated **42 000 restaurants** in Europe, Asia and Africa.

We work with famous brands in different countries — Burger King, Subway, KFC, Cinnabon, Kochloeffel, TGI Friday's, Hard Rock Cafe are among of them_>

PARTNERSHIP IS OUR STRENGTH

Our representative offices are opened in **21 countries**. We collaborate with dealers in **33 countries** and we can install and set up a system in every corner of the world>

r_keeper®

a business automatization system for the hospitality and entertainment industry professionals>



SYSTEM BUILDING PRINCIPLES:

- ⚙️ Modularity: 21 modules allow you to meet **the majority** of your business challenges
- ⚙️ **Fast** implementation
- 🔒 Information **security**
- ⚠️ High system-fault tolerance
- 💻 **Minimum** hardware requirements
- 🏠 **Solutions** for small as well as large chain of restaurants
- 🧩 **r_keeper** can work as a part of management system for cinemas, hotels, fitness clubs and stadiums



The heart of **r_keeper** — is two basic modules **_Front** и **_Manager**. They take all routine upon themselves and let your employees concentrate on working with the client. These modules are the minimum that you need to open a fast food restaurant.

BASIC MODULES

CASH STATION

r_keeper_7_Front

the present module allows you to provide your guests with fast and quality service, to control your employees and optimize their actions, especially for fast food restaurants where every second counts>



FEATURES

- > visual and convenient menu, where food is categorized
- > flexible adjustment of the menu buttons and functional keys for most efficient customer service
- > mixed order payment (cash, non-cash payment, bonuses, coupons and meal vouchers)
- > variable guest division sitting at the same table
- > individual approach to regular customers: card and phone number based discounts and bonuses
- > convenient way of working with current and future banquet orders, upcoming events reminders at a given time is included
- > food sales with the help of electronic scales and barcode scanner connected to the cash station
- > making stop-lists
- > flexible work with mixed dishes
- > individual language change for cashiers
- > automatic reminders and tips for cashiers
- > exchange of information messages between the dining hall and other units: kitchen, bar and office
- > individual language settings for a cashier
- > employee working hours tracking
- > automatic and non-automatic bonuses and fines
- > monitoring of meeting sales goals by waiters
- > fast reports on financial performance for the current day



INCLUDES
card payment
module



BASIC MODULES

MANAGER STATION

r_keeper_7_Manager

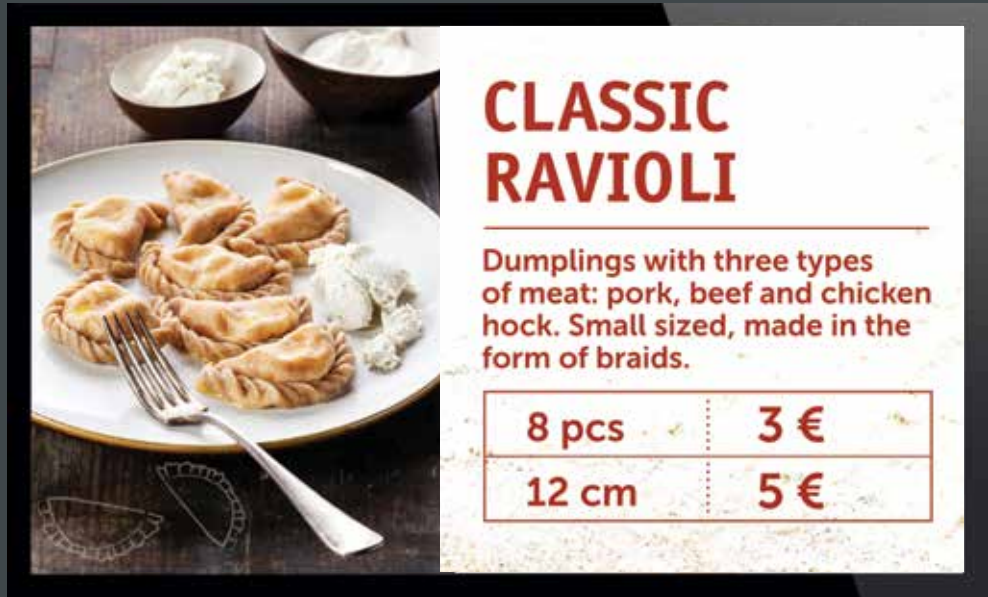
is a software which helps to adjust a cash station in order to work with a flow of customers, manage employees' access to cash operations, provide the most necessary reports on restaurant's work in time>

BASIC FEATURES:

- > flexible cash adjustment for quick and easy menu navigation
- > food price management, unlimited number of price options
- > discount rule formation and their work priority assignments
- > payment rules in accordance with the dishes and guest categories
- > employees' power management while working at the cash desk
- > automatic and non-automatic bonuses and fines in accordance with conditions
- > numerous useful reports and indicators



FOR CUSTOMERS_>



MODULES FOR CUSTOMERS

A SECOND SCREEN

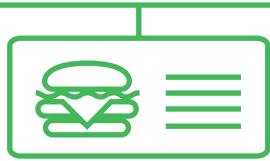
r_keeper_7_SecondScreen

is an interactive display that is turned to the visitor and is fixed on the cash desk. The current order, recommended dishes, special offers and commercials are displayed there. Second screen is a smart solution to increase an average check and customer service speed>



FEATURES:

- > the customer can see dishes and prices on the screen, there is no need to spend time on repeating the order
- > dish recommendations depending on the current order guarantee additional sales
- > commercial demonstration, both your own offers and cross-promotion is an additional income from the advertisement sales



HALL MODULES

MENU ON THE SCREEN

r_keeper_7_MenuBoard

is a bright and convenient solution for menus, seasonal offers and commercials display. It allows you to increase the number of impulse purchases of prioritized food. A great possibility to manage your content and a nice alternative to printed materials>

HOW IT WORKS:

- > bright screens are integrated in the cash system and display a current menu or commercials
- > the menu display is adjusted depending on particular conditions: breakfast in the morning and the main menu at noon. You can also customize a display of seasonal menu or a weekend menu.
- > the menu and prices can be changed as often as necessary



HALL MODULES

A SECOND SCREEN

r_keeper_7_TicketSystem



_ is a screen in the present area which shows order status. The customer doesn't need to wait near the cash desk until their order is ready. They will be able to monitor the status of their order on the screen and avoid crowds in the present area.

It reduces the queue during rush hours in your restaurant, it also allows you to reduce the number of cash desks to 30% without any loss of service speed_>

PREPARING		PREPARED ORDERS	
A-08 Daniel	1:15	Thank you, come again!	A-06
A-09 Anna	2:10	John	A-07
A-10 Maria	3:12		
A-11 Ivan	5:00		

it can be designed in accordance with your brand

HALL MODULES

SELF-SERVICE TERMINAL

r_keeper_7_Self-ServiceTerminal



is an interactive solution, it is made up of software and stationary terminal. It allows customers to place an order by the terminal themselves and pay for it by credit card, without having any contact with a cashier>

ADVANTAGES:

- > significant savings on staff
- > simple and easy to use
- > providing complete and always up to date information on the dishes with beautiful photos
- > possibility to change the interface language
- > comfort of such customer's order placement increases an average check
- > works as a full-fledged advertising medium in standby mode





HALL MODULES

OUT OF LINE

r_keeper_7_OutOfLine

is a mobile software which allows staff members to take an order from customers at the end of the line. This solution will help you to increase the service speed in peak hours due to cashier and restaurant staff working simultaneously>



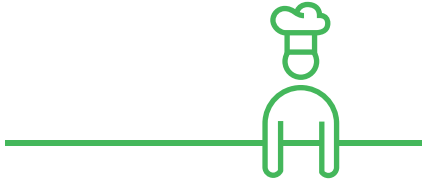
FOR KITCHEN_>



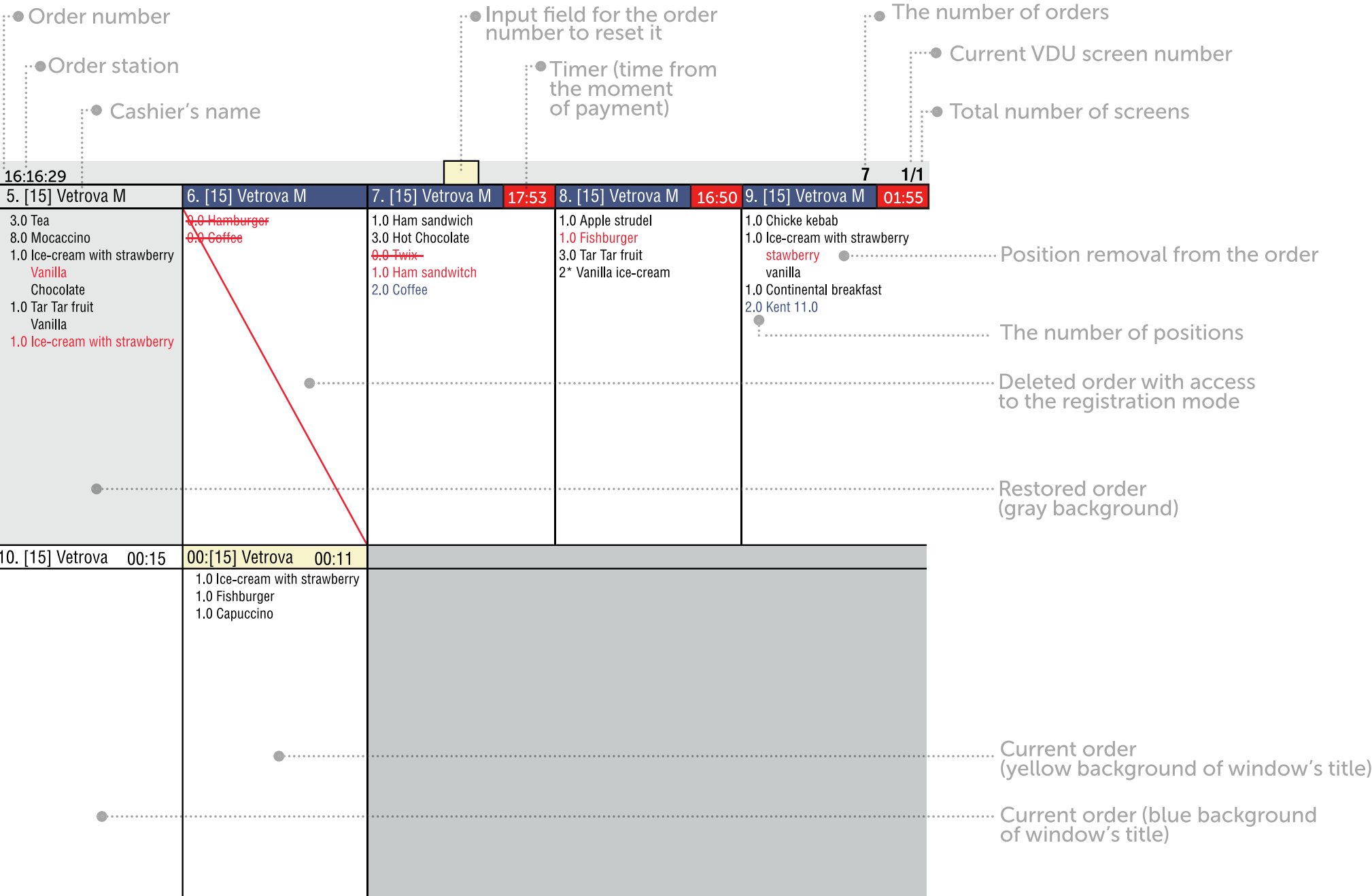
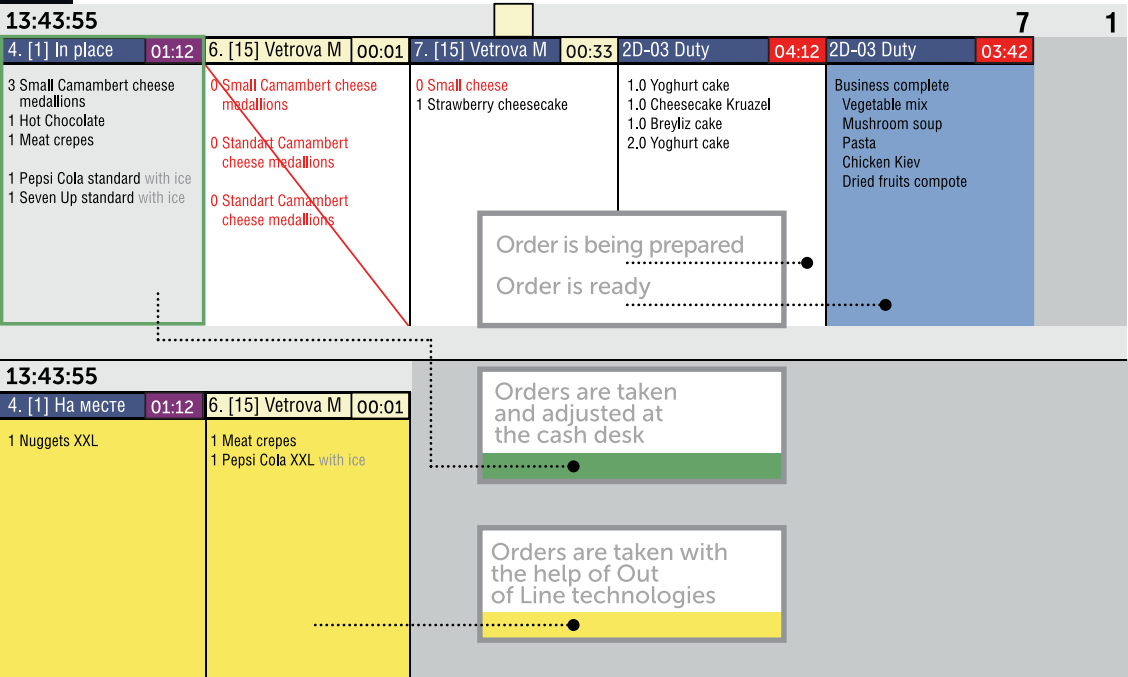
KITCHEN MODULES

VDU
(video display unit)

r_keeper_7_VDU



_VDU is orders visualization system for the kitchen.
The order placed at the cashier desk is displayed in the kitchen immediately even before it is paid, and the staff start preparing it right away. This reduces the customer service time significantly_>





KITCHEN AND OFFICE
SOFTWARE

STORE HOUSE CONTROL

StoreHouse_5

_allows you to automate the process of production as well as cost price management in your restaurant effectively and efficiently. Moreover, it helps you to organize purchases and to control your employee actions.

This module is integrated with r_keeper and 1_C_>



RELEASED
IN
2016

NEW FEATURES:

Complete record-keeping control in one database for any configuration of your business, from small restaurants to complex combination of legal entities, companies and subdivisions.

Possibility to customize **various accounting units**, for one product in different types of documents.

Automatic document flow chain, from the finished goods sale at the checkout to raw materials order from the supplier.

All possible cooking options in one calculation map. Everything is taken into account there, either it is cooked from raw materials in the factory-kitchen or regenerated from the semi-finished products in the restaurant.

Automatic goods discarding at closing time in r_keeper.

Complete accounting of surpluses and shortages, which can be traced back to the original documents, permanent control of any deviations.

The process of transferring the goods from one warehouse to another with the **confirmation from the receiving party** allows you to organize financial staff responsibility correctly.

Warehouse inventory is fulfilled not only on the basis of the actual raw balances, **but also on balances ready meals and semi-finished** products with automatic unfolding calculation cards.



StoreHouse_5

ADVANTAGES OVER OTHER
ACCOUNTING SYSTEMS:



PERFORMANCE
High performance
of special-purpose server



PRIVATE DATA BASE



ACCOUNTING TRANSPARENCY
Possibility to track real cost of primary
documents regardless of the intermediate
accounting point number



OFFSETTING ENTRY
Adjustment of negative balances
is automatically generated by offsetting
entries, rather than by changing
calculation cards



LOW SYSTEM REQUIREMENTS



FOR MANAGING AND
EXPANDING YOUR
BUSINESS_>



OFFICE MODULE

DASHBOARD



r_keeper_7_Dashboard

_is an individually configurable performance monitoring screen, which allows you to track their dynamics in a convenient manner online.

Analyze the data, track the dynamics of changes over time and quickly manage their deviations from the goals_>

ADVANTAGES:

- > access from any device via a convenient web interface
- > simple and convenient monitoring restaurant efficiency indicators
- > constant expansion of widget range

RELEASED IN 2016



WIDGETS:

- REVENUES BY CATEGORIES
- REVENUES BY HOURS
- TOTAL REVENUE
- AVERAGE BILL
- AVERAGE BILL DYNAMICS
- NUMBER OF CHECKS
- DISCOUNTS AND MARK-UPS
- CASHIERS SPEED OF SERVICE



YOUR BUSINESS IS ALWAYS UNDER CONTROL



indicator dynamics comparison is possible>



YOUR BUSINESS SOLUTIONS

DRIVE-THROUGH SERVICE

r_keeper_7_OneTwoDrive

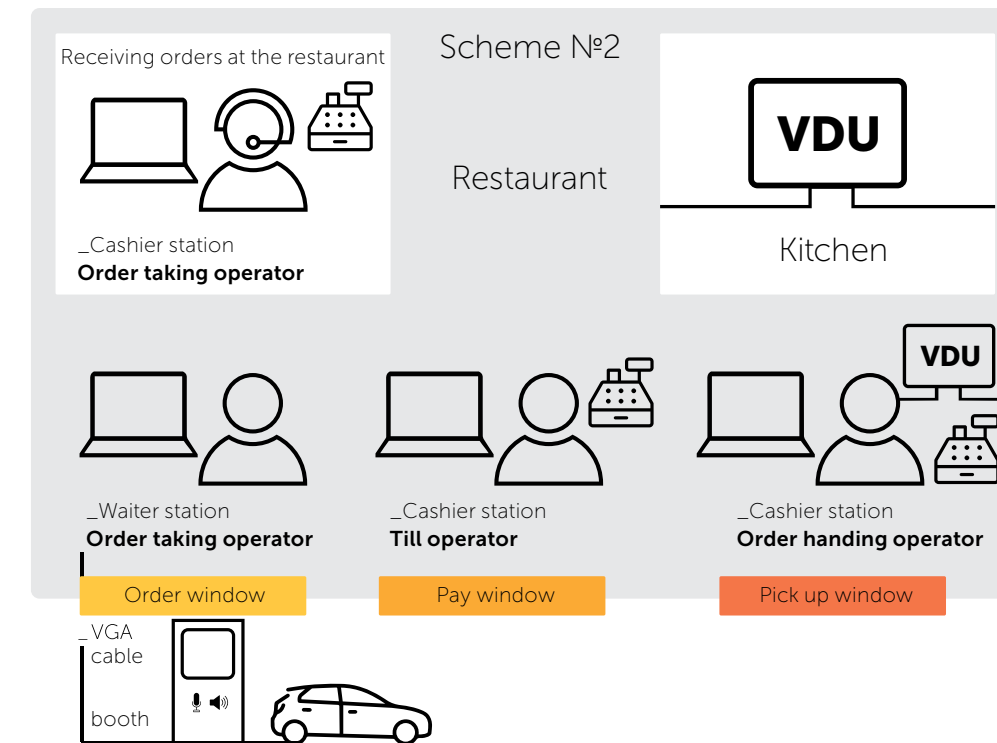
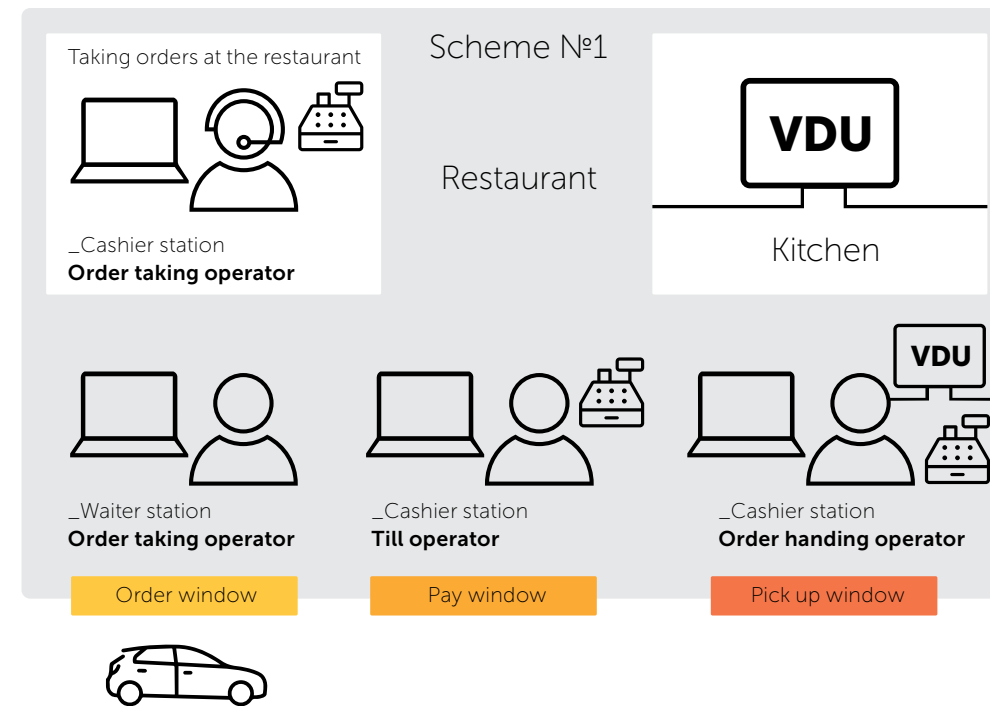
_OneTwoDrive is a solution for quick fast food drive through service with three window system.

HOW DO I OPERATE 3 WINDOWS:

1. Taking orders can be done in several ways:

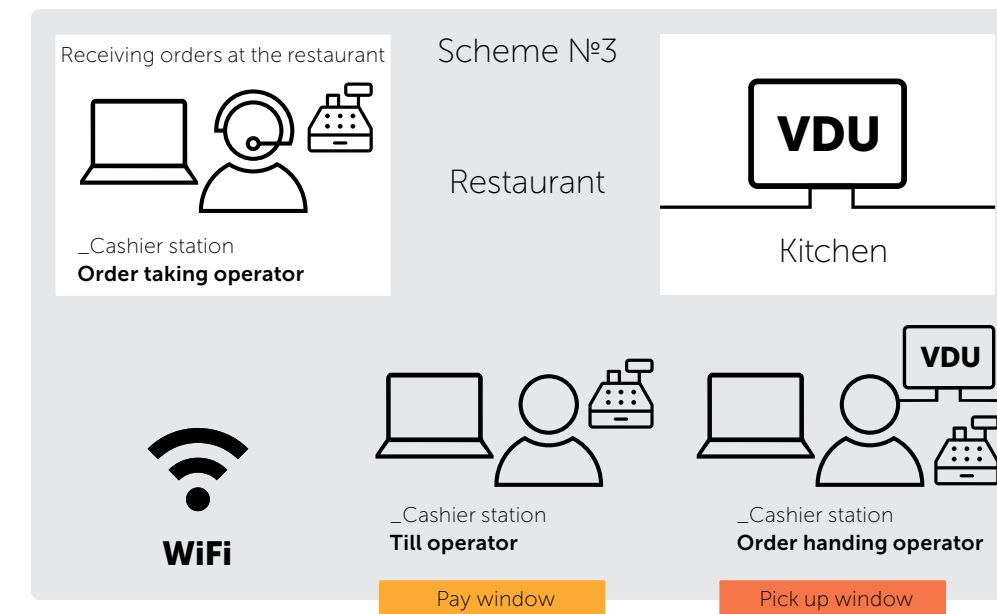
- > operator window (№1 scheme)
- > order taking device (№2 scheme)
- > street operator with mobile terminal (№3 scheme)

A monitor, which shows the guest their order, latest menu suggestions or advertisements can be installed near the order placing area.



2. The driver drives up to the payment window, where the cashier sees the order which had already been formed and accepts the payment from the guest.

3. The pick up window allows you to mark the orders with «the parking» sign during peak hours of the restaurant.



OUR CLIENTS:



IT IS NECESSARY FOR ME FOR MY BUSINESS:



Official dealer of the UCS company

address:

phone:

e-mail:

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for your restaurant or cafe
automatization_>