

## Increase table turns, improve customer service and generate incremental revenue with PAR EverServ® TSR POS application.

From fast casual, casual dining, fine dining to bar/night club, PAR EverServ TSR is an enterprise grade point of sale (POS) solution that helps you provide exceptional customer service and efficiently manage your operations.

Leveraging PAR's 30 years of experience in the restaurant POS business, its rich technology and industry expertise and more than 15,000 restaurants running PAR POS software, EverServ TSR is designed to be a powerful tool in the hands of restaurant operators. Built on innovative technologies and an enterprise approach, TSR is based on four core principles: adaptability, modularity, scalability and usability. Developed on a service-oriented architecture, TSR is designed as an enterprise platform with an open architecture which makes it: simple to integrate, fast to implement, easy to support and enjoyable to use.



### Benefits

**Boundless Revenue Generating Opportunities** – With TSR's open architecture and seamless XLM integration it is easy to integrate other technologies and features like Facebook or mobile ordering that increase loyalty and spur more customer visits.

**Increased Table Turns** – Integrated reservations with table management applications and mobile ordering help increase turn tables and revenues.

**Reduced Staff Training Time** – The easy-to-use touch screen graphical user interface and intuitive workflows simplify ordering and improve productivity while cutting training time and costs.

**Improved Customer Service** – Kitchen management system ensures that all food for a table is completed at the same time, which speeds service and ensures food is hot when served.

**Manage Multiple Locations and Concepts** – TSR's architecture enables a single database to support your entire business, which makes it easy to manage multiple stores and concepts from one database.

**Improved Decision Making** – Integrated with Web based reporting tools, crucial transaction and business data is delivered to you in virtually real-time, which enables you to act and react more quickly.

Designed for any operation size, TSR enables even the smallest operator to access the same advanced capabilities that large chain restaurants have. TSR's technology is structured around a boundless customer-centric approach with an integrated design to every aspect of guest service – wherever they are. The open and flexible architecture makes it easy to extend revenue generating opportunities beyond the restaurant to reach out to new customers or increase the loyalty of your existing customers. In addition to providing an end-to-end solution within the four walls of your restaurant, TSR offers sophisticated enterprise management for your operations which simplifies centralized support of remote sites. The enterprise tool set that lets you know what's happening in your operations today, so you can manage it before tomorrow.

EverServ TSR's robust functionality and flexibility make it a perfect fit for any operation size (from a single operator to the largest organization and their franchisees) and multiple restaurant formats (fast casual, casual dining, fine dining and bar/night club). For better customer service and improved operations, select EverServ TSR.



## EverServ TSR Features

### Integrated, User-friendly Order Entry, Reservations and Table Management Systems

– Easy-to-use touch screen graphical user interface and workflows minimize keystrokes and simplify ordering. Integrated order entry with reservations, electronic ordering and table management systems improves customer service.

- **Integrated Reservations** – Allows your hosts to take phone, fax or email reservations and manage walk-in customers easily and efficiently.
- **Electronic Order Interface** – Uses a secure XML-based interface to provide the capability to take orders through a wide range of communication methods: online, iPhone and call center.
- **Table Management Module** – Integrated with the reservations application, the table management module provides an immediate update when tables are clean and ready for new customers to be seated.

**Mobile Ordering** – With PAR's POS<sup>2</sup> module, wait staff can take orders on handheld devices and transmit orders directly from the table to the kitchen, boosting productivity and easing bottlenecks at your stand-alone terminals.

**Mobile Payments** – TSR simplifies and speeds payment processes with the handheld Pay2Go module. Wait staff can settle payments (including debit cards) wirelessly at the table using a handheld unit that includes an integrated card reader, pin pad and receipt printer.

**Open Architecture** – Built on an open architecture, TSR simplifies integration to back-office management software and front of house revenue generating applications allowing you to leverage your investment in legacy hardware and software.

**Single Database** – TSR's architecture lets you manage your business off a single database even if you're operating multiple food concepts, which eliminates the need for complex integrations of multiple databases using point-to-point interfaces.

**Rules Based Management System** – The rules-based management systems enables you to schedule information updates based on various aspects (location, day-part, etc.) to happen immediately or at a specific time.

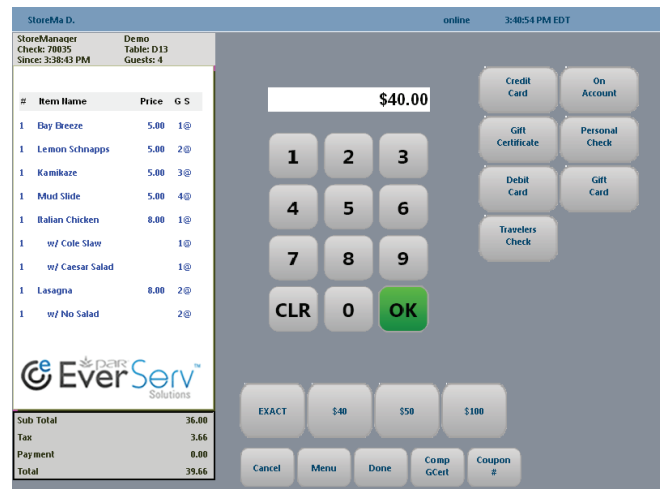
**Scalable Design** – TSR's scalable architecture makes it easy to add additional locations as you grow.

**Centralized Configuration Management** – With centralized configuration, TRS lets you configure both menus and pricing down to the individual restaurant or day-part level.

**Real-time Reporting** – With Web-based reporting tools, crucial transaction and business data is delivered to you in virtually real-time.

**Remote Management** – TSR's Web-based application management allows you to act—and react—more quickly and more effectively, even from remote locations.

**Automated Disaster Recovery** – In-store and corporate databases are continually updated after each transaction, which enables restaurants to have an automatic back-up on site.



ParTech, Inc. (PAR), a wholly owned subsidiary of PAR Technology Corporation, has built its more than three decades of success around delivering advanced point-of-sale and enterprise back-office solutions for restaurant operators worldwide. PAR has provided hardware, software and services to the world's largest restaurant chains and their franchisees for more than 30 years. The Company's extensive offerings are backed by PAR's global service network and its Boundless Hospitality™ vision for enhancing restaurant operations in a new era of dining out. The Boundless Hospitality vision drives the development of game-changing solutions, and is supported by a partner ecosystem that accelerates innovation more quickly than possible for any single company working independently. The Company has more than 50,000 installations in 110 countries worldwide. In addition to solutions for the restaurant industry, PAR products are improving the customer experience in retail, including the cruise, hotel, casino and entertainment industries. For more information visit the Company's Web site at [www.partech.com](http://www.partech.com).