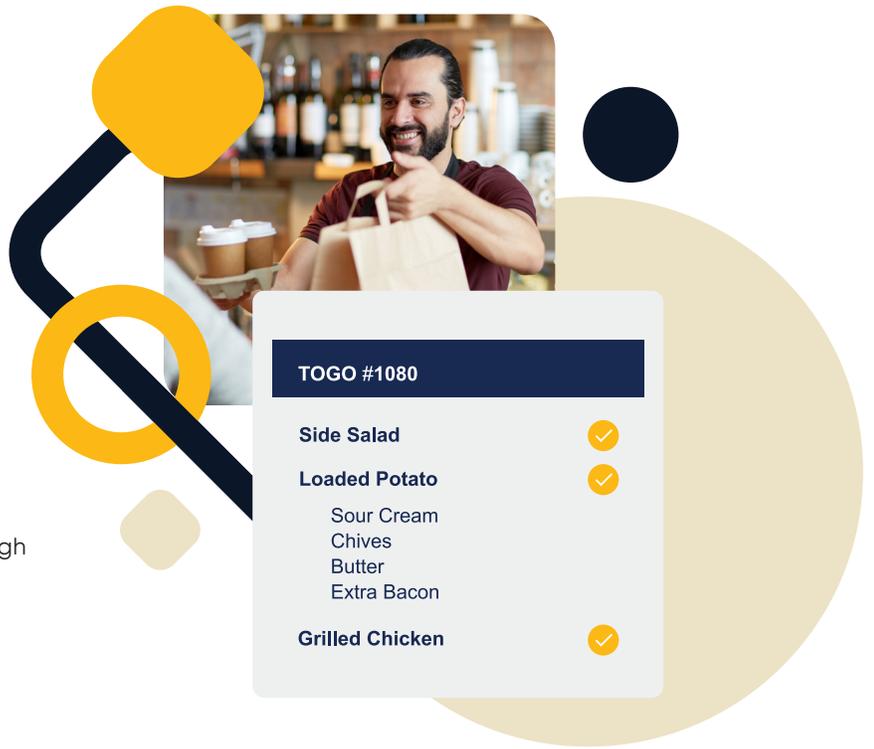




ConnectSmart[®]
Go

Make Off-Premise Orders Easier.

ConnectSmart[®] Go is a smarter off-premise dining strategy. When off-premise orders are routed through ConnectSmart[®] Kitchen to ConnectSmart[®] Go, you generate a pickup quote based on the amount of actual activity in your kitchen.



- ✓ Vastly Improved Order Accuracy
- ✓ An At-a-Glance Order Management
- ✓ Connect the Front and Back-of-house
- ✓ Two-Way SMS Messaging

ENHANCE GUEST COMMUNICATION

With ConnectSmart[®] Go, you'll be able to accurately quote your guests' wait times with actual kitchen data. Give guests real time updates on their orders with two-way SMS messaging.

GET THE FULL PICTURE

ConnectSmart[®] Go can give you the data to make smart operational decisions. Everything is based on real-time data, which is the key to off-premise dining.

COORDINATE YOUR ENTIRE RESTAURANT

Mark guests and delivery drivers as "arrived" and automatically notify back-of-house staff through ConnectSmart[®] Kitchen screens. Release and fast track orders from your to-go stand, plus, send updates to the kitchen in real-time, and more.



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**ConnectSmart[®]
Host**

Smarter Guest Management.

ConnectSmart[®] Host is a front-of-house solution that helps manage reservations, waitlists, off-premise orders, tables, and serving staff. Plus, it gives you real-time trends and analytics.



- ✔ Seat Guests and Turn Tables Faster
- ✔ Flexible APIs for a Simplified Tech Stack
- ✔ Manage Off-Premise Orders
- ✔ 2-Way SMS Messaging for Guest Notifications
- ✔ Waitlist and Reservation Management
- ✔ Easy for Staff to Navigate and Control

PUT GUESTS IN CONTROL

Technology that allows guests to book a reservation, get on the waitlist, order ahead, and stay updated on their order status with two-way SMS texting.

IMPROVE OVERALL GUEST EXPERIENCE

ConnectSmart[®] Host gives you insight into guest seating, capacities, and more. Access restaurant analytics to make faster, smarter operational decisions. Quote your guests accurate wait times, using actual kitchen data to give them to-the-minute updates on their orders.

INTEGRATE WITH YOUR RESERVATION PLATFORM

ConnectSmart[®] Host supports reservations from multiple platforms: directly from the reservation book, the ConnectSmart[®] Host portal or app, or even through third-party applications, like Waitlist and Reserve with Google and OpenTable.

COORDINATE YOUR RESTAURANT'S WORKFLOW

ConnectSmart[®] Host is just one of the products in a full suite that can streamline your restaurant and make you more profitable. Information flows both ways, so you can keep the kitchen aware of what's happening with insights from the front-of-house.



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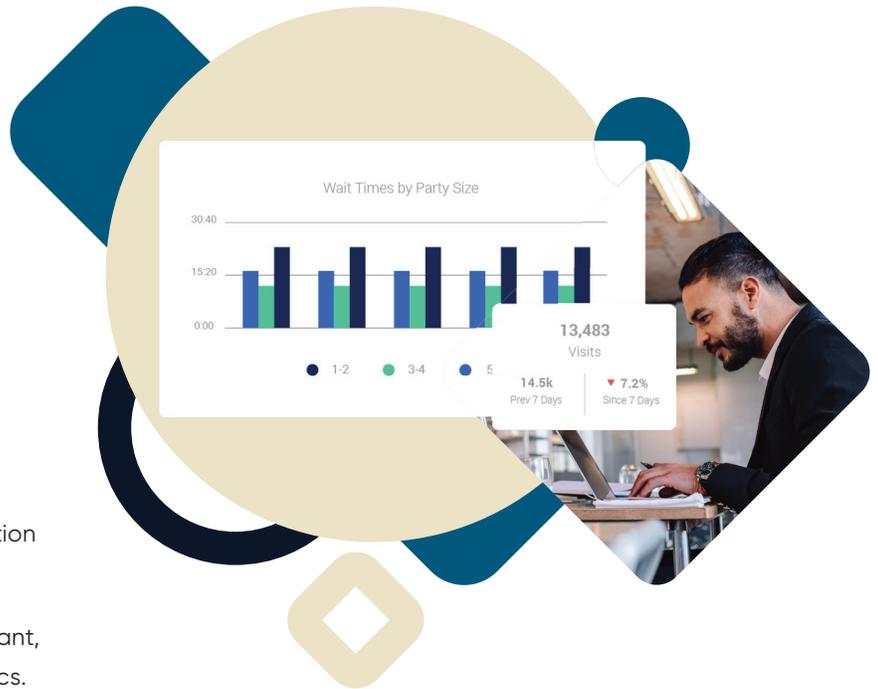


ConnectSmart®
Insights

Improve Business Intelligence.

ConnectSmart® Insights helps you run a smarter, more profitable restaurant through data visualization and integrations.

Track every operational data point in your restaurant, with real-time insights alongside historical analytics. With data visualizations and reports, you can identify trends, make quick decisions, and run a smarter, more profitable restaurant.



- ✓ Trend Forecasting
- ✓ Real-time Insights
- ✓ Historical Data Analytics
- ✓ Data Visualizations and Reports

MAKE QUICKER, SMARTER DECISIONS

Restaurant data is your most accurate tool for gauging your restaurant's performance. ConnectSmart® Insights combines real-time, in-the-moment data with historical analytics to give you a better picture of your restaurant.

VISUALIZE DATA FOR STAKEHOLDERS

Streamline your restaurant data (compiled from one or multiple sites) into easy-to-read dashboards. Show trends clearly to make more informed decisions.

INCREASE RESTAURANT PROFITABILITY

With all the metrics you have at your fingertips, it's simple to strategize big and small adjustments to improve your restaurant's profitability, and track how those changes impact your bottom line over the long term.

IDENTIFY UNDERPERFORMING LOCATIONS

With a birds-eye view of your restaurants, it's easier than ever to identify underperforming locations, and implement operational changes based on solid data.



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ConnectSmart[®]
Kitchen

Maximize Kitchen's Productivity. Eliminate Chaos.

ConnectSmart[®] Kitchen is a back-of-house solution to improve kitchen workflow and communication to provide an overall stress-free restaurant.

IMPROVE ORDER ACCURACY

ConnectSmart[®] Kitchen automates your operations which helps cut down on food waste. Delayed routing allows orders to be paced efficiently so you don't waste time or inventory re-making inaccurate orders.

A MORE EFFICIENT TEAM

ConnectSmart[®] Kitchen helps your staff maximize their time and responsibilities. With an automated safety net, they can focus their attention on the job at hand: crafting the optimal dining experience. We've noted a 10% increase in productivity per member of kitchen staff, reported by those who use ConnectSmart[®] Kitchen.

INCREASE YOUR SERVICE SPEED

With ConnectSmart[®] Kitchen, you can reduce ticket times and turn tables faster with customizable routing, pacing and prep stations. Reduced ticket times are a universal benefit acknowledged by QSR Automations customers who implement ConnectSmart[®] Kitchen. Customers have quoted ticket time reductions of anywhere from 2 to 20 minutes, which can translate into much more throughput for the kitchen.



ELIMINATE PAPER TICKETS

A paperless kitchen means no tickets to print off and lose! This allows staff to focus more on food prep and less on reading, handling, and sorting paper tickets. Eliminate high costs from printers, ribbons, ink, and paper.

IMPROVE YOUR FOOD QUALITY

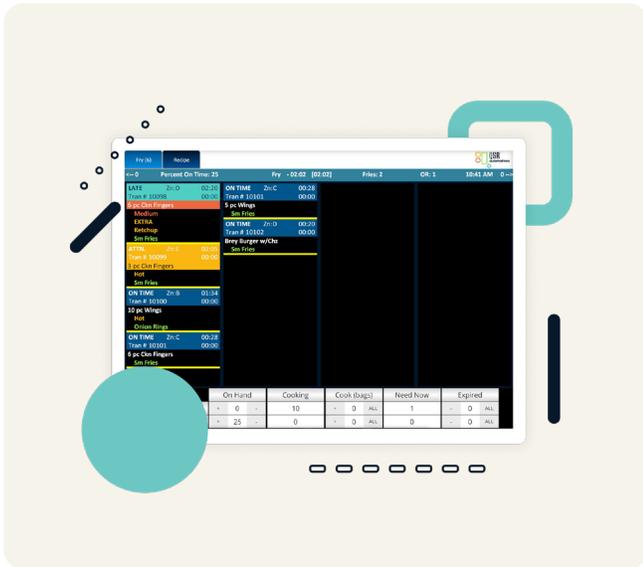
With features like delayed routing, you'll set your cook times for menu items so the program ensures items are cooked in priority order. That way, items hit the expo window at the same time, and guests get the ideal food experience.

CAPACITY MANAGEMENT

With ConnectSmart[®] Kitchen's dynamic capacity management, you can throttle incoming orders based specifically on your kitchen's actual workload. Capacity Management is based on real-time data from your kitchen, like orders in rush status or the total number of orders in queue.

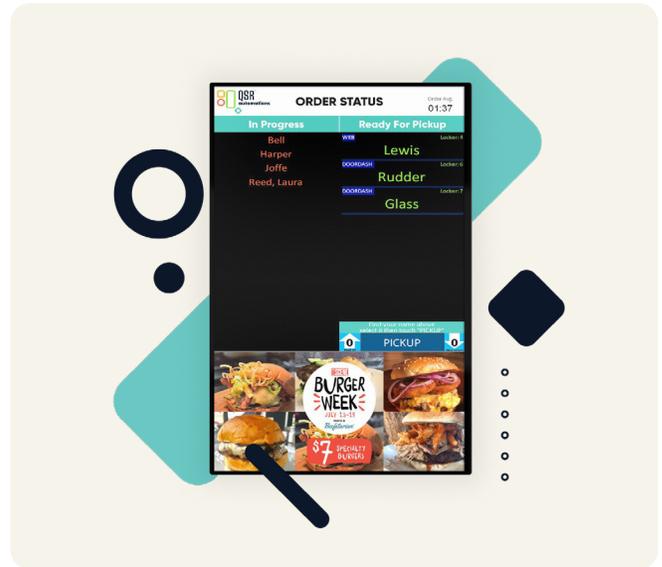


Explore the Full ConnectSmart[®] Suite at qsrautomations.com



Bin Management

Bin Management is a product projection and forecasting tool that increases speed of service by reminding team members what to cook, when to cook it, and how much to make of each item. All while tracking usage to maintain product quality.



Order Ready

Customize data to show the customer name, transaction status, order number, or any combination. Plus, send an SMS message to the guest when their food is ready to be picked up.

- ✓ Reduce Ticket Times
- ✓ Improve Food Quality & Order Accuracy
- ✓ Less Chaotic Kitchens
- ✓ API-friendly Integrations
- ✓ 80+ POS Integrations
- ✓ Blends Off and On-Premise Orders
- ✓ Delayed Routing

Our partners.



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