

## For the **order taking** from the tables



Higher table  
rotation



Improves the service  
to the client



Avoids words  
errors



Everything served  
is charged

## Offer a faster service to your clients!

Faster and intuitive, it allows instantly and reliably to send automatically the orders from the tables, optimizing the work in terraces and restaurants.

**TeleComanda** is a software with an unbeatable graphic resolution with which the waiter takes note of the order on the table and sends it instantly to the printers and/or screens of the different elaboration areas, kitchen (hot, cold, grilled...), cellar, and to the POS to register the sale.

The solution, **installable in any Android 4.0 device or higher**, is adapted to the resolution of any smartphone or tablet.



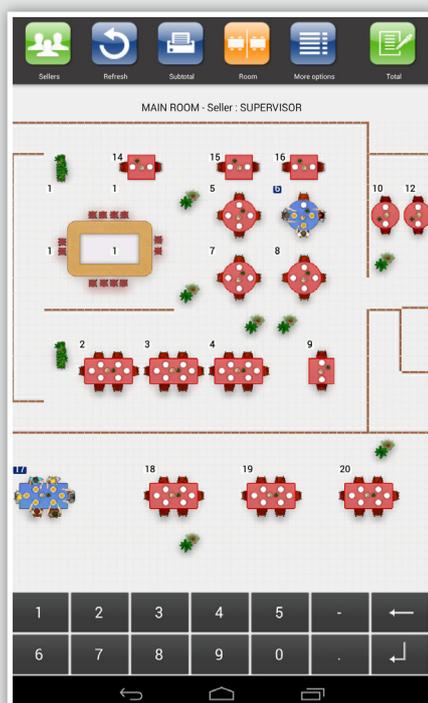
## Main features of TeleComanda

- ✓ **Order taking on less time.** The orders of the waiter will be created faster with the touch screen than writing
- ✓ **Reduce the service time.** The orders are send real-time to the elaboration zones
- ✓ **Avoids mistakes.** Everything the customer orders, is prepared and served. Words mistakes and unnecessary displacements are eliminated
- ✓ **All what is ordered is charged.** The orders are always registered on the POS
- ✓ **Increase the sales.** By reducing the waiting time, a higher consumption gets promoted
- ✓ **Increases the table rotation.** Is powered the speed of work, being able to rotate the tables more times
- ✓ **Sales linked with wireless PinPad.** The customer pays with the card on the table

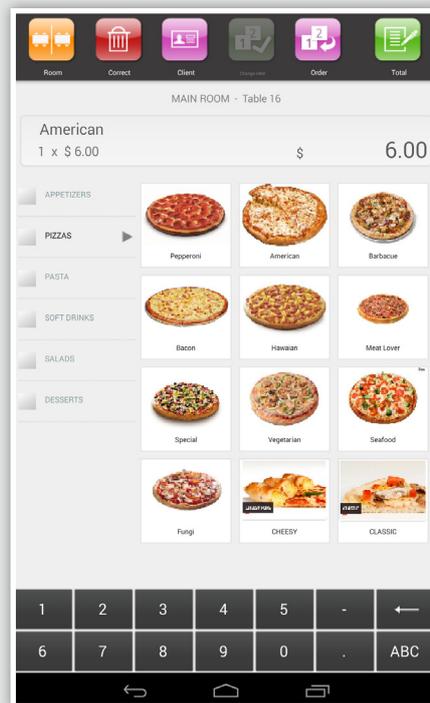


## Advantages of TeleComanda

- ✓ **Intuitive and easy handling.** It is eliminated the need of using pointer
- ✓ **Total control.** The waiter can distinguish between first course, seconds, desserts... or change the order of them. Also, is able to consult the pending sales before the sending, avoiding errors
- ✓ **Increases the consumption of the customers.** If the drinks are selected on the TeleComanda and the order is sent, this will be served while taking note of the courses, so when the customers start eating they may order another drink
- ✓ **Without need of formation.** The waiter use the same buttons used on FrontRest
- ✓ **Modifiers.** When associating modifiers (raw, with cheese, without salt...) to the items ordered by the client, the waiter doesn't have to remember nor write anything



Screen of state of the tables



Sale screen

