

More than just a POS system

The combination of Australian hospitality, industry experience and innovation has resulted in XeniOS™1705. So what is XeniOS™? It is the hardware and accessories platform and software package designed to give your foodservice establishment one system that you can use across the business. One platform to train all your staff. One solution to manage and maintain your business from POS terminal, back office and everything in-between.

More than just a POS system, it has a range of exclusive features and tools all designed in collaboration with chefs and restaurateurs with their businesses in mind.

XeniPOS™ is built with a range of industry specific concerns in mind. Floor locations, table numbers, individual seating arrangements, bills, customer tabs and charge accounts, cooking instructions, dietary and allergy concerns and more.



AiChef™ gives you a kitchen intelligence engine for foodservice efficiency. Chefs and kitchen staff use touchscreens to move between orders. The chef can also send parts of these orders to different sections of the kitchen as required in larger operations. The kitchen can communicate with front-of-house via the screens to avoid the backwards and forward questioning of waiters coming into the kitchen with queries.

AiWaiter™ is an intelligent application for wait staff. Your floor staff can take an order at the table or counter using a smart tablet. They can see on-screen how many portions of a particular menu item or daily specials are left and let the patrons know straight away. The tablet will also give staff information about dishes which is helpful if you have new or

transient staff unfamiliar with local cuisine.

Other features include:

Allergy Alerts—currently an exclusive feature only to XeniOS™. Your staff can manage patron allergy and dietary needs. Push a particular allergy alert and, because AiChef™ knows what ingredients are in the menu items, the wait person cannot key any dish with that particular allergen.

Intelligent Cooking Times—your programmed menu can have all the appropriate cooking times input to assist in scheduling kitchen workflow and giving floor staff ETAs on the orders.

Speed of Service—with Hospitality Mode enabled, floor staff can use AiChef™ and AiWaiter™ to control the speed and flow of service and know how long food will take from time of order to time at table.

Personal Touch—the POS system register screen is fully adaptable straight out of the box. There's no need to ring us to change a button on the register screen. It's so easy to get it started.

Information at your fingertips—barcode scanning and easy-to-build menu keys. Sell your most popular products with the favourites shortcut keys on your initial load screen.

XeniPOS™ is proudly Australian-owned. XeniOS guarantees if they ever ship development and support offshore they will allow you to cancel your contract with no penalty or early termination charges. **R&C**

For more information, please contact XeniOS on 1300 884 944 or email info@xenipos.com.au or visit our website www.xenipos.com.au