

# MORE THAN

## just a POS system

**T**he combination of Australian hospitality, industry experience and innovation has resulted in XeniPOS™1705. So, what is XeniPOS™? It is the hardware-and-accessories platform and software package designed to give your food service establishment one system that can be used across the business. One platform to train all your staff. One solution to manage and maintain your business from POS terminal, back of house 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 food service efficiency. Chefs and kitchen staff use touch screens 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 waiters coming back and forth to the kitchen with queries.

AiWaiter™ is an intelligent application for wait staff. It allows your door staff to take an order at the table or counter using a smart tablet. They can also 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 XeniPOS™, your staff can manage patron allergy and dietary needs in one push. Push a particular allergy alert and, because AiChef™ knows what ingredients are in the menu items, the wait person cannot select any dish with that particular allergen.

### Intelligent cooking times

Your programmed menu can have all the appropriate cooking times preloaded, to assist in scheduling kitchen workflow and giving door staff estimated times on the orders.



### Speed of service

With Hospitality Mode enabled, door 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

With 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. XeniPOS™ guarantees that if ever development and support are shipped offshore you can cancel your contract with no penalty or early termination charges. **C&PM**

For more information, please contact XeniPOS™ on 1300 884 944, email [info@xenipos.com.au](mailto:info@xenipos.com.au), or visit our website [www.xenipos.com.au](http://www.xenipos.com.au).