



HSI | Profit Series
Point of Sale
System

The HSI Profit Series Point of Sale System (POS) speaks volumes about mission-critical restaurant operations—it is a comprehensive management tool combining software superiority, platform stability and flexible functionality that work with multiple hardware components in a user-friendly format. Supported by dedicated customer service, its scalability, ease of use and extendible capacity for quick-service or full-service environments exemplify why it has led the industry for nearly a decade.

Effective communication relies on an open, easy exchange of information. The same is true for the Profit Series POS System. Built for a Microsoft® Windows® NT/2000 platform and developed for complex, multi-PC environments, its powerful open software runs on world-class hardware backed by exemplary support. With its touch-screen interfaces and intelligent graphics, it doesn't get any easier.

Developed by hospitality professionals for hospitality professionals, the Profit Series POS links front-of-house and back-office applications in a real-time format tailored to unique specifications. Supporting independent restaurants and nationwide/international restaurant organizations, its simplicity of design is backed by extraordinary capability—system changes may be made instantaneously even as the system is operating.

Customer service is equally exceptional: HSI's "always-on" Customer Support Center and project management resources provide rapid response and issue resolution. Optional, fully integrated back-office and Web-enabled modules further extend the system's functionality with the *Food Service BOSS* and *Enterprise Management* tools, which provide push-and-pull communication between corporate headquarters and individual locations.



Features:

Intuitive, Feature-rich Front-of-House Interface

Easy-to-use Split Items, Split Checks, and/or Split Tender

Graphical User Interface (Bit Maps on Buttons)

Easy-to-manage Voids, Comps and Adjustments to Checks Settlement and Transfers by Guest, Group or Table

Timed Hold on Items

Room Service Module

View Closed Checks

Pull-back Check feature with

Security Clearance

Team Service Features

Employee E-mail

Table Layout and Guest Check on screen

Terminal-specific Auto Gratuities Pivot Point and Gender Ordering PLU Option

Bar-coded Guest Checks

Accept Bar-coded Discount Coupon

Easy-to-use Back-of-House Interface

On-line Help

Happy Hour Pricing and Reporting Multiple Language Support Automatic End of Day Flexible Reporting: Day, Week, Month, From/To

Complete Reporting

Multiple Cost Center Capabilities Hourly Sales, Entrée and Guest Report

Up to 99 Pay Classes

Up to 9998 Employees

Up to 999 Screen Groups

Up to 250 Dining Rooms

Cost Center-based System

Numerous Other Interfaces

Interfaces PM, QSR-KDU, Customer Loyalty, Inventory, ADP Scale and Player Tracking



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1 CRAB	N COCKTAIL DIP	8.25 1° 6.96 2°	PRAWN COCKTAIL	SEAFDOD APP	ROSSO SALAD	LASAGNE	SWORDFISH	FILET MIGNON
1 N.Y. ST 1 MED 1 SPAGE	RARE	17.75 1' 10.96 2'	SAUTEED MUSHRM	ZITI APP	CAESAR SALAD	CHX/SAUS FETT	CHICKEN ARABIATA	TOP &PRAWN
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58.60 TTL Guest 1, Quantity 1			CRAB DIP			SPAGHETTI	MIXED GRILL	SCAMPI
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