

SUCCESSFUL DESPITE CRISIS

In a difficult economic situation it is not easy to be successful. Many restaurant owners shy away from making investments in uncertain times. Unless there are products that help them to become more efficient and more profitable within a short time. Orderman is such a product. There are many arguments that speak for the use of an Orderman system just now. We have summarized the most important ones for you here.

Saved time and faster service

Using Orderman can optimize processes so that there is no more "idle time". The best results are achieved by a division of labour: Good sales personnel always serve the guests. They take orders, process payments and constantly have their area under control. They are supported by the food and beverage servers, who bring the orders to the tables. This system reduces the service distances by up to two-thirds.

More turnover

The time and distances saved allow the service personnel to use more time for active sales. One beer or cup of coffee more per guest, projected over an entire year, results in a significant increase in turnover.

Faster service and the resulting higher table turns generate additional sales and increased turnover.

Cost reduction through improved processes

In most hospitality establishments, 80 percent of the turnover is achieved in 20 percent of the time. Orderman gives kitchen and bar personnel more time to process orders. Stress factors are reduced, and everything runs more smoothly and more efficiently.

Another benefit is the fast and precise payment process directly at the guest's table. At the press of a button, the receipt is printed on the mobile printer.

Since all food and beverages are reliably recorded, there are no mistakes and nothing is forgotten.



Optimized allocation of personnel

Orderman enables restaurant owners to allocate their personnel extremely efficiently. Good service personnel, who are usually expensive, are freed up from superfluous tasks so they can make recommendations and sales. Due to the improved processes and the resulting time saved, the staff can either be reduced or the same number of employees can serve more guests.

Independent study confirms the benefits of Orderman

A study conducted by the renowned Austrian market research institute OGM confirms the benefits of using Orderman. In the study, restaurant owners were asked about their assessments and experiences with respect to wireless ordering systems. The results confirm and reinforce the arguments that speak for the use of Orderman. The core results of the study:

An average increase in turnover of 8.5 percent through the use of a wireless ordering system. The main reasons for increased turnover are:

- **Saved time and increased efficiency**
- **Work is made easier throughout the entire hospitality area**
- **Improved service**
- **No food or beverages forgotten**
- **Savings in costs and personnel**

In addition, almost half of those surveyed report that they were able to achieve average savings of 13 percent of their total expenses.

You find the most important results in our study brochure. You can download it here or order the required number of copies from us free of charge. All you have to do is send an e-mail to marketing@orderman.com. We will be glad to send you the number of copies requested.

