



HotSauce™ Table Service solution helps you deliver exceptional customer service and increase sales by integrating all of the features you need most into one easy, reliable, and powerful system. Our user-friendly interface will ensure order accuracy and reduce training costs, eliminating waste and improving the efficiency of your operations.

With hundreds of different features HotSauce™ Table service can be configured and customized to fit your restaurant's unique needs.

FEATURES

Order Entry

HotSauce™ Table Service makes it easy to facilitate the order entry process. Some of the features include:

- Customizable Dining Room Display
- Cashier Banking
- Server Banking
- Server Revenues
- Split Item
- Unlimited Special Instructions (Modifiers)
- Coupon Functions
- Send 1st Function
- Nine Hot Keys for easy access to your fastest selling items
- "Reorder" button
- "Remove" button

Dynamic Kitchen Printing

HotSauce™ Table Service offers many different types of kitchen printing to help you manage your kitchen operations. Some of the features include:

- Auto Meal Coursing
- Manual Meal Coursing
- Expo Printing
- Multiple Print Zones
- Hold and Un-hold Items
- Special To-Go and Delivery
- Kitchen Ticket Consolidation
- Kitchen Display Systems
- Kitchen Ticket Summary
- Delayed Printing
- Fire and Coursing

Manager Functions

HotSauce™ Table Service helps you manage your restaurant effectively with many built-in functions that allow you to make proactive management decisions in every aspect of your business. Some of the features include:

- 86 List from Front of the House
- Menu Item Countdown
- Real Time Labor Reports
- Real Time Sales Reports
- Price Change from Front of the House
- All Table Function
- Voids
- Comps
- Discounts
- Transfer Tables
- Profit center tracking