

SAM4S

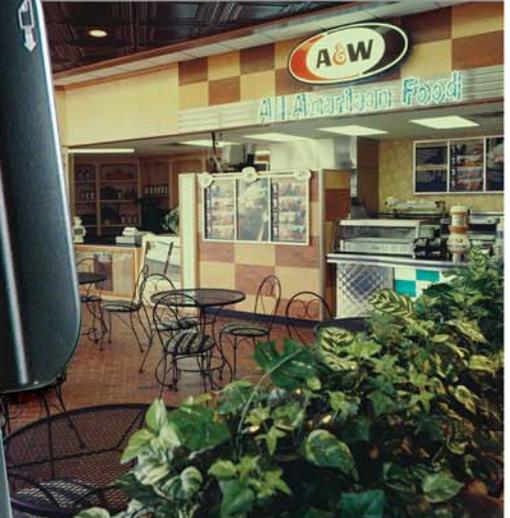
SPS-2000

Touch Screen ECR For Quick Service Restaurants



- Touch is Intuitive
- Touch is Easy to Use
- Touch Promotes Savings
- Touch is the Fastest Way to Input Transactions

SAM4S



Designed For Reliability

No Hard Disk Drive

By using compact flash memory instead of a hard disk drive, the SAM4s SPS-2000 is inherently more reliable and requires less maintenance.

EPROM Program Storage

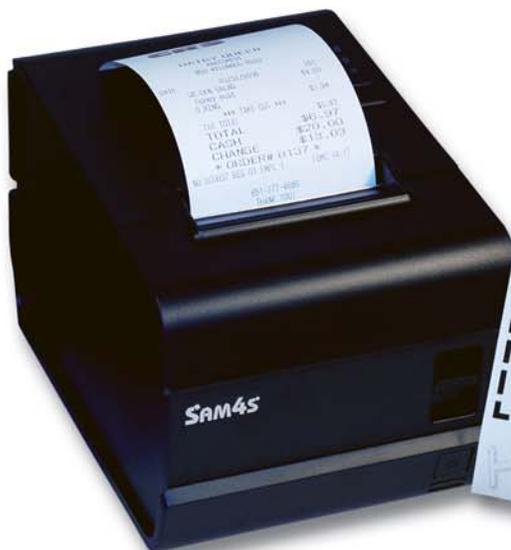
The SPS-2000 application program is bundled with each terminal and preloaded in EPROM, providing exceptional reliability, stability and speed – with significantly faster booting than traditional PC-based POS.

No Single Point of Failure

Each SPS-2000 is fully functional without a server or network, meaning that there is no single point where an unexpected failure could completely disable your system.

Quiet Fanless Operation

With no fan to draw contaminants into the register, the SPS-2000 will perform better and last longer.



View vivid colors with the super-bright 12.1" TFT LCD touch screen.

Receipt, shown 50% actual size, printed by the optional SAM4s Ellix 20 high-speed thermal printer with watermark.

Popular POS Components Included – Not Added On

Each SPS-2000 includes a magnetic card reader and a rear customer display. These essential components are significantly more expensive when added on to a bare-bones terminal.



Rear Display

The rear display allows consumers to monitor prices as items are entered and view the sale total.



Magnetic Card Reader

Use to swipe payment cards when integrated payment options are implemented, or to log or clock in employees.



Easy Save/Load

Store programs or collect reports with the SD memory card port or USB port.



Easy to Access Ports

Connect to a wide array of compatible off-the-shelf POS peripherals with six serial ports and two USB ports.

Designed For Quick Service

Quick Service Features

- Store and Recall Drive Through, Phone-In, and Delivery Orders
- Up to Ten Different Modifier Keys Can Be Used to Describe and Price an Item
- Promo and Waste Functions Keep Inventory Records Accurate

Product Mix Groups and Projections

- Track Usage of Key Inventory Items Such as Pieces, Patties or Cups
- Report Usage by Time Period
- Projection Reports Improve Customer Service and Reduce Waste

Item and Ingredient Inventory

- Basic Menu-Explosion Inventory Included
- Build Recipes, Ingredients and Their Costs
- Enter Receipts, Transfers, Waste and Shelf Counts
- Reports Detailed Usage, Food Cost Amounts and Percentages

Delivery Customer Database

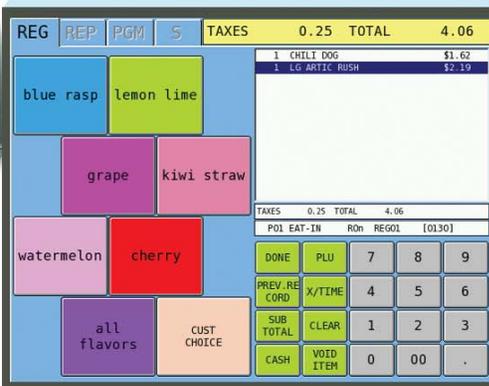
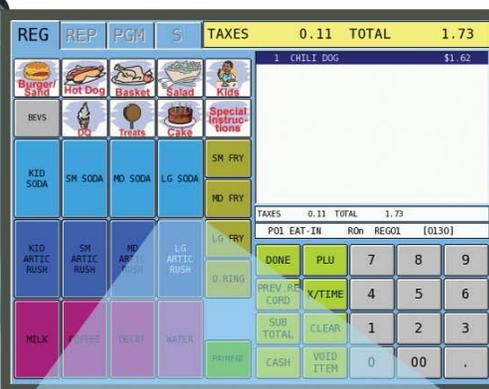
- Store Customer Records and Recent Order History
- Recall Delivery Orders by Phone Number
- Enter New Customers on the Fly
- Store Up to 9999 Customer Records and 11 Information Fields
- Poll Customer Data for Direct Mail Marketing

Powerful Kitchen Video Requisition System

- Drive-Thru, Food Preparation or Expeditor Applications
- Send Items Real Time to Speed Service
- Multi-Color Display
- Eight or Four Order Screen Formats
- Split Screen Format Separates Drive-Thru and Counter



- Park Drive-Thru Orders for Preparation
- Order Timing and Reporting
- On Screen Key Item Counts



Keylink Menu Screens

Menu items, condiments, flavors, instructions and options can be placed upon one of 200 40-key layouts called "Keylinks". When an item is registered, a specific keylink displays the options available for the item. You can control how many choices can be made as well as what options display next. Keylinks can be designed to lead operators through order sequences and provide a great opportunity to suggestively sell.

