

Restaurants

EPoS Solutions



ICR TOUCH
ENHANCE YOUR BUSINESS

The UK's Leading EPOS
software developer



ICRTouch's TouchPoint is the number one EPOS solution to enhance business in a Michelin starred restaurant, fast-food outlet, or for pop-up event catering.

TouchPoint software is more than a decade in development and has sold more than 70,000 licences.

Use it on its own or pair it with TouchOffice Web, PocketTouch or TouchLoyalty to boost its key features.





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When it comes to dining out, TouchPoint's got it covered...

Incorporates a visual table plan across multiple dining areas and floors.

Displays the status of any given table. Is it in use? How much have diners spent? Has the bill been requested?

Includes a reservation diary. Tables can be booked and deposits accepted months in advance.

Online table reservation system allows customers to book using a PC or mobile phone. Synchronises with the reservation diary.

Stock control - keep track of products and control what's being sold. If the seared tuna has all gone, TouchPoint won't let the waiting staff accept any more orders.

Remind servers to ask if the customer prefers fries, or if the steak should be medium. Program it to your exact requirements and prompt upsell.

Table analysis - find out which are your most and least popular tables.

Manages set menus and can swap between them with ease if a diner changes his or her mind.

TABLE RESERVATION

Here you can place your table reservation for your desired time.

[Click here to view our opening times](#)

Date/time: 19-03-2016 18:45

Size of party: 1

Title: Mr.

First name:

Surname:

Email:

Telephone:

Notes:



Create Reservation

If you have any queries regarding your booking with us please contact us by phone: 01234 567890 or by email: info@posibleterpof.co.uk

If you wish to cancel your reservation please click [here](#)

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Online reservation

FOR RESTAURANTS

TouchPoint

The must-have touchscreen till for your catering venue. Use it as the basis for your EPoS solution.

TouchOffice Web

ICRTouch's cloud-based back office software functions as a virtual version of what is behind the bar and in your cupboards and cellars. Together they give fantastic control over file maintenance, stock management and provide more detailed reports.

PocketTouch

Take orders at the table (even in the beer garden) with this handheld software, available on Windows, iOS and Android devices. Send orders to the kitchen or amend them at the touch of a button.

TouchReservation

Offer Customers the opportunity to reserve their table online. Gastropub managers, we're thinking of you. TouchPoint will process every little click - all you have to do is remember to set out the cutlery.

TouchLoyalty

TouchPoint features customer loyalty software that accurately tracks and targets promotions. It is the most comprehensive built-in loyalty software on the market. Combine it with TouchLoyalty and you will have the secret to fantastic customer service at your fingertips and you will even be able to send your own marketing email.

TouchKitchen

A large bright monitor in the kitchen displays food orders. They can be moved around or saved until later. The software saves time, money and mistakes on food orders because it replaces a badly written paper chit that has to be walked to the kitchen. New for 2016, TouchKitchen is available on any iOS or Android device/tablet.

"We now have a seamless, reliable system across our 4 sites with full customer loyalty and a cloud based back office."

— Declan Perkins - LHR Pubs



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www.icrtouch.com

Add TouchMenu...

TouchMenu is a digital signage product which acts as a virtual menu presented on a large LCD/plasma screen, displaying a restaurant's foods and drinks in an attractive, enticing way.

TouchMenu is also smart, it links in with your TouchPoint till, takes note of stock levels and adjusts the display menu accordingly. TouchMenu is ideal as a specials board that can be altered at the touch of a button. If the bacon runs low, turn the hunters chicken special into the chicken curry special.

TOUCHCOFFEE

OPEN 7 DAYS A WEEK
7 AM TO 6 PM

COFFEE

- Cappuccino 3.50
Italian coffee drink traditionally prepared with espresso, hot milk, and steamed-milk foam
- Cafe au lait 2.99
A french coffee drink, some kind of coffee with hot milk added
- Decaf? 2.99
Decaffeination is the act of removing caffeine from coffee beans, cocoa, tea leaves and other caffeine-containing materials
- Espresso 2.50
A concentrated beverage brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans. Espresso often has a thick consistency
- Irish Coffee 3.99
A cocktail consisting of hot coffee, Irish whiskey, and sugar. Stored and topped with thick cream
- Mocha 2.95
Based on espresso and hot milk, but with added chocolate
- Skinny Latte 2.95
A reduced calorie latte made with steamed non-fat milk
- Turkish Coffee 4.20
Roasted and then finely ground coffee beans with sugar, served in a cup where the grounds are allowed to settle.
- Ca phe sua da 3.75
Made with finely ground Vietnamese green dark roast coffee individually brewed with long filter, into a cup with sweetened condensed milk, stirred and poured over ice.
- Americano Classic 2.50
A double shot of espresso combined with hot water

SOFT DRINKS

- Coke 2.99 1.50
- Diet Coke 1.00 1.30
- Lemonade 1.00 1.90
- Orange J2O 1.80
- Fruit Shoot 1.00

MAINS

- Macchiato 3.50
A coffee drink, made out of espresso with a small amount of milk
- TouchBurger 12.00
INTRODUCING TOUCHBURGER WE'VE PUT SO MUCH MEAT IN IT THAT WE'VE CAUSED A GLOBAL SHORTAGE OF COW
- Sirloin 12.00
Sirloin steak served with chips and salad
- Halibut 12.00
Halibut steak served with bar chips and seasonal vegetables
- Scallops 12.00
Honeyed butter grilled scallops with salad

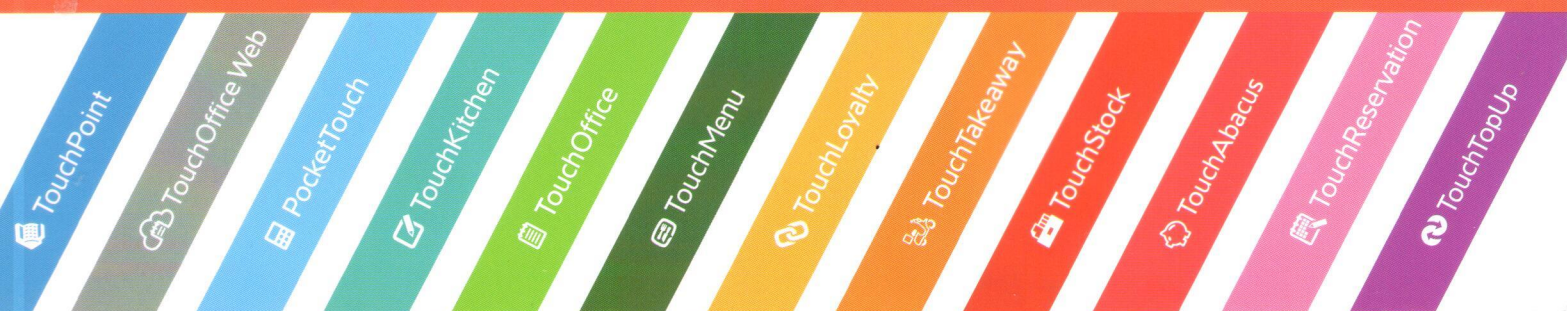
DESSERTS

- Gammon 12.00
Smoked Honey and marinated-glazed gammon joint
- Lamb 12.00
Roast lamb with garlic and rosemary and rosemary and onion sauce
- Ratatouille 11.00
Roasted ratatouille and mozzarella strudel with parmesan
- Ice Cream 5.00
- Crème Brûlée 5.00
- Praline Torte 5.00
- Chocolate Brownie 5.00
- Sorbet 5.00

BUY ONE GET ONE FREE

TouchMenu can rotate between pages allowing for advertising.

Whether its Guinness sponsoring rugby events or letting people know about upcoming events, quiz nights and happy hours; TouchMenu can deliver your message effectively.



FRY SCALES

46 North Road
Whittlesford
Cambridge CB22 4NZ
Tel: 01223 833099
Email: info@fry-scales.co.uk

Melbourn Hub

To supply

1 x New till

1 x New Drawer

1 x Kitchen Printer FOC

1 X Receipt Printer

Total : £600

2 x Tablets = £500

- Back office and support £40pm
- Trade in (loyalty) - £200
- Install Set up Training – FOC
- 24-7 Phone support and on-site support (when needed)

Total : £900.00

All + Vat

Regards

Fry Scales