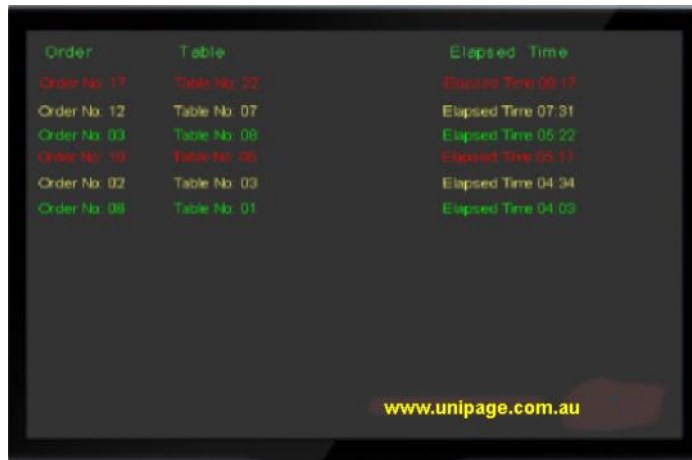


Communicating Can Be Quick & Simple

Improve Service & Efficiency With TableTrakka™

No more searching the restaurant for customers! No more table numbers! TableTrakka™ efficiently tracks where your diners are seated and updates the kitchen in seconds.



Order	Table	Elapsed Time
Order No. 11	Table No. 22	Elapsed Time 08:17
Order No. 12	Table No. 07	Elapsed Time 07:31
Order No. 03	Table No. 08	Elapsed Time 05:22
Order No. 10	Table No. 06	Elapsed Time 05:11
Order No. 02	Table No. 03	Elapsed Time 04:34
Order No. 08	Table No. 01	Elapsed Time 04:03

www.unipage.com.au

How it works:

1. Customers order food and are handed a TableTrakka™
2. The customer selects a table and places the TableTrakka™ on the table
3. TableTrakka™ updates the screen with the table number
4. Once the food order is prepared the wait staff check the screen for the table to serve

Once the customer has ordered their food they are handed a small TableTrakka™ order tracker unit, this small unit which is about the size of a table coaster will instantly update the screen in the kitchen the moment that the diner selects a table.

Should the customer move to a different table before the wait staff deliver the food the smart TableTrakka™ system will detect the new table and update the kitchen with the new location in seconds.

When the food order is ready the wait staff checks the kitchen screen which displays where the order is seated. The wait staff bump the order from the screen and deliver the food to the table. With TableTrakka™ the right order is delivered to the right customer every time.

TableTrakka™ can be interfaced directly with your EPOS system, when the wait staff return the TableTrakka™ customer tag back to the stack the food order is automatically closed, this eliminates table orders being left open inadvertently and helps with auditing procedures.