



iOrder Food Service

Verifone's iOrder Food Service kiosk solution features an easy-to-use touch screen system designed specifically for made-to-order food service. Whether used to welcome shoppers at the store entrance or placed conveniently near the made- to-order food service counter, this self-service workstation eliminates the need for customers to stand in line, freeing them up to shop for additional merchandise while their food is being prepared. This complete food service solution adds efficiency to your prepared food operation and enhances your customers' overall experience.

With iOrder, it's easy to list current in-store specials, and the typical customer order cycle presents an average of three upsell opportunities to enhance your bottom line. Customers can pay for their food items quickly using barcoded customer receipts; the iOrder solution is completely integrated with your Verifone POS system. You can choose to track only priced menu items (such as entrées), or drill down to the item detail level, including zero-priced items such as lettuce, tomatoes, and condiments, making it easier to manage inventory. All transactions feed into existing reports and a reporting structure that interfaces with your back-office system.

- iOrder Kiosk Management Suite (KMS) allows for remote updates
- Increase loyalty and revenue

 Increase efficiency with our optional Kitchen Display System, complete with order queue controller and bump bar

Specifications

Processor

1.4GHz Celeron M, scalable to 1.8GHz dual core CPU

Memory

60GB HDD, scalable to over 500GB; 512MB DDR2 RAM, scalable to 2GB

Display

Dual-tube 15" thin film transistor XGA high brightness display

Connectivity

10/100 BaseT LAN port with option for second LAN port, 3 USB ports

Communications

Dual RJ-45, RS-232 serial ports with optional 12V power port, one additional RJ-232 serial port with DB-9 connector

Operating System

Secure real-time Linux

Safety

UL, cUL, CE Mark capability

Power

100/240V operation

Environmental

 $0^{\rm o}$ C to $40^{\rm o}$ C operating temperature, -20° C to $60^{\rm o}$ C, 15% to 95% relative humidity at 400 C

Physical

16" H × 14.75" W × 12" D