

**ABOUT ARBA
RETAIL SYSTEMS**

ARBA Retail Systems is a leading provider of Point of Sale (POS), Inventory Control, and Cafeteria and Coffee Bar Management System with employee Payroll Deductions, accounts receivable, draw-down accounts, credit card processing, gift cards, and customer loyalty programs.

In the healthcare industry, ARBA Retail Systems' POS products are used in the hospital cafeteria, coffee bar, gift shop, and medical equipment stores to manage Employee Payroll deductions, increase retail revenues, and improve operational efficiencies.



Complete
Point of Sale
Solution



POS OPTIONS

- ADDITIONAL CASH REGISTER LANES & MANAGER'S WORKSTATION LICENSES
- PAYROLL DEDUCTION MODULE
- PCI-COMPLIANT CREDIT CARD PROCESSING
- INTEGRATED SCALES
- BARCODE BLASTER LABEL PRINTER
- MULTI-LOCATION
- MOBILITY OPTIONS
- PHYSICAL INVENTORY / RECEIVING SCANNER
- COIN CHANGER

POS technology at work for you

PROVIDING YOUR CAFETERIA WITH THE TECHNOLOGY RESOURCES YOU NEED

The ARBAPRO .NET Cafeteria POS system is a complete Point of Sale (POS) solution for the hospital cafeteria, snack shop, and coffee bar which quickly processes transactions in a high-volume environment. Built on Microsoft's .NET SQL Solutions Framework, the ARBAPRO .NET Cafeteria POS system is compatible with Windows 7, 8, and 8.1; is tablet, mobility, and cloud ready; and provides maximum sustainability and adaptability.

Easy-to-use touchscreen cash registers control price accuracy with item pricing tied to pre-set register keys and scanned barcodes. The ARBAPRO .NET Cafeteria POS system also supports weighable items with an integrated scale and pre-set weighable item keys and tare keys. New food and inventory items can quickly be added to the system, and new pre-set keys, existing barcodes, or your own printed barcodes enable cashiers to ring up the items immediately.



flexible solutions for your foodservice needs

MAXIMIZE YOUR POS EXPERIENCE TO INCREASE SALES AND PROFITABILITY

PAYROLL DEDUCTION

The ARBAPRO .NET Cafeteria POS system's Payroll Deduction module enables employees to pay for food purchases with the badge that they already carry. ARBA Retail System clients who have implemented Payroll Deduction have seen an increase of 25-60% in sales in their cafeteria within the first year.

- Allows employees to make cashless food and beverage purchases
- Supports department billing for company catered events
- Interfaces with financial system for end-to-end automation
- Tightens financial control
- Enhances employee productivity
- Increases cafeteria revenue and traffic

OTHER TENDER TYPES

The ARBAPRO .NET Cafeteria POS system accepts all tender types, including cash, credit cards, meal cards, vouchers, and coupons, and buttons can easily be configured to accept minimum and maximum amounts.

MENU SCHEDULING AND ROTATION

The ARBAPRO .NET Cafeteria POS system supports menu scheduling and menu rotation pre-programmed up to 52 weeks, which enables the register screen to easily cycle between up to 4 meal periods per day and allows for an unlimited number of different menus in your cafeteria.

ARBA Retail System personnel work with you to design and tailor your original menu screens, and then train you to make menu changes and price changes, eliminating the need for service calls to make changes.

REGISTER CONTROL

The ARBAPRO .NET Cafeteria POS system allows you to control what is done on the register. You can decide whether discounts, voids, refunds, and many other functions are allowed and who can perform these tasks.

SERVICES

ARBA Retail Systems offers 21/7 support 365 days of the year, as well as comprehensive training, including initial onsite training, follow-up online training, and Webinars on popular topics. ARBA Retail Systems also works with you during the Deployment process, offering Deployment Planning to ensure that your transition to the ARBAPRO .NET Cafeteria POS system goes smoothly.

REPORTING

The ARBAPRO .NET Cafeteria POS system provides you with an extensive selection of reports with the data to enable you to make fully informed menu, food production, and ordering decisions and improve your operational efficiency.

SALES BY ITEM, BY HOUR, BY 1/4 HOUR, BY MEAL PERIOD REPORTS

Track exactly how many of each food item sells on each day and at each time to take the guess work out of production planning, and enable your customers to purchase the food and beverages that they want when they want them. Monitor your Grab-and-Go items as well, so that your coolers and shelves are always stocked with the optimal mix of items to satisfy your customers.

REGISTER REPORTS

X/Z reports and media reports by cashier, register, register group, and store provide totals for gross sales, total sales, discounts, tenders, voids, No Sales, and returns.

SALES ACTIVITY & FINANCIAL REPORTS

Pinpoint the profitability of menu offerings and food items to determine each item's sales contribution, ensuring that you make truly informed decisions on what to serve and what to buy. View historic sales data by item and department to determine buying trends in your cafeteria.

