



INNOVATION THROUGH EXPERIENCE



### Geller Labware Systems

a completely new dimension at the hospitality point of sale



## A commitment to be the best

The Geller range of Cash Registers, EPOS terminals, PC-EPOS terminals and related Software has evolved over five decades of close co-operation with our manufacturing partners and the retailing and hospitality industries in the UK and Republic of Ireland.

Since 1957, we have aimed to provide our customers with the best quality products, incorporating the most reliable technology and to follow this up with first-class after sales customer care, on-line, on-site, nationwide.

In this tradition, we are proud to partner Labware Systems S.p.A in the UK and Republic of Ireland.



## A passion for perfection

A combination of elegant design and innovative technology has made Labware Systems a market leader in hospitality point of sale systems in Italy.

From the smallest component to the finished product, every part of a Labware system is designed and manufactured by them in their hi-tech automated factories. Labware has won several design awards and holds a TUV Double Certification ISO 9001:2001 for the full cycle of design to manufacture at the highest level.

Labware is a member of the Bluetooth® Consortium and long range Bluetooth® is an integral part of the system concept.

Before manufacturing these fourth generation terminals, Labware entered into lengthy consultations with a consortium of 40 hospitality businesses to ascertain the most desired features and optimum design. A major advantage of so much forethought is that clever design has resulted in higher quality and lower cost to the user.

This commitment to investing so much time and money into consultation before even approaching the drawing board has been rewarded by considerable sales success.



**Geller Labware hallmarks - superb touch screens, professional handheld terminals and long range Bluetooth®**

Designed with Italian flair, Geller Labware sets an unprecedented standard on the hospitality scene. Your servers with handheld Nanos will act and feel like top professionals. Your business will radiate innovative customer care. Your management control will be matchless.

**Geller Labware unique features**

Features unique to Geller Labware include intelligent ticket printers and Bluetooth® access points that control the flow of orders and provide management information without the necessity for a mains operated terminal or touch screen.

The system mix depends on what you need. Most businesses will benefit from the enhanced customer service and comprehensive management control provided by a combination of fixed terminal Gigas, handheld Nanos and printers. Smaller businesses could use just one Nano handheld terminal with an intelligent printer or several Nanos and printers with a Bluetooth® access point.

**Performance with panache**

Because all components of the Labware concept - the 15" Giga touch screens, the Nano handheld waiter terminals, the specialised printers for kitchen, receipts and guest checks, the back office software and the Bluetooth® - were designed from inception as an integrated system, they all work seamlessly together for smooth business operation and control.

**The Geller Labware Product Range**

- Giga 15" Touch Screen Terminal
- Nano Handheld Waiter Terminal
- Receipt/Guest Check Thermal Printer
- Kitchen/Bar Thermal Printer
- Bluetooth® Access Point
- Blu20-100 Stand-alone Wireless System
- Blu2Order Stand-alone Wireless System



**A dash of Italian flair to complement your décor**

Geller Labware units are supplied as standard with grey side trim. If you wish, you can match your décor with one of the colours shown as an optional extra.

## Giga - simply the best there is

The Geller Labware concept is to do everything that needs to be done at the hospitality point of sale with minimum effort and maximum reliability.

Giga is the latest model in a range of point of sale terminals that has led the Italian market for 14 years.

Highly sophisticated yet simple to use, this heavy-duty 15" touch screen terminal has all the hospitality features you could want in a good-looking housing that enhances the ambience of any location. It is ruggedly constructed with no moving parts for long life and low cost of ownership and it is impossible to send it a virus.



## Right for you - no compromises

Fine dining, casual dining, pubs, nightclubs, pizzerias, fast food, takeaway and deliveries – whatever your branch of hospitality, Giga is delivered with the functions and screen layouts that meet your specific business requirements.

## Pictures - a universal language

Waiters come from many parts of the world and may not be fluent in the language of the country they work in.

Using Giga's in-built graphic generator, it is simple and fast to put your menu on the touch screen 'buttons' as colourful 3D images. This guides servers quickly through transactions while errors in taking orders are virtually eliminated.

Even new and part time serving staff can operate the system with minimal training.



## Choose the options that suit you

To increase efficiency and simplify daily operation, the system offers features specific to different sectors of hospitality. Examples are -

**Course levels:** Food orders can be sent to preparation areas divided into starters and main courses. So if a light eater in a group wants a starter as a main course, it is obvious to the kitchen.

**Order co-ordination:** If one customer wants a baguette that is prepared in a sandwich area and another wants cooked food that is prepared in the kitchen, both areas can be notified in small print of what the other is making. This co-ordinates the timing so the waiter delivers the food to the table at the same time.

Your dealer will be happy to discuss the sector specific options so you can choose those that apply to you.

capability with charisma



### The handheld connection

Giga can be supplied with integrated Bluetooth® to communicate with any handheld Nano terminals in the system.

### Now or later

You can add handheld capability to your Giga system at any time. Just plug in an access point and switch on the Nano. It will seek and find the Giga terminal, acquire all the necessary data and be ready to use in under a minute.




294 Uxbridge Road  
Hatch End, Pinner  
HA5 4HR  
Tel 0208 428 0111  
Fax No: 744 0859 21

23-06-2009 13:26:52  
BILL N. 0 POS# 1  
**Table 2**  
Operator : Andy

2 x Cover	0,00
1 x Pacific Prawns	6,50
1 x Tricolore Salad	5,50
1 x Dover Sole	22,50
1 x Rack Of Lamb	16,50
1 x Fresh Fruit Salad	3,50
1 x Torta della Nonna	3,50
<b>Total</b>	<b>58,00</b>

### Unique printers specifically designed for hospitality

Stylishly designed to match the Giga housing, the receipt printer is quiet, compact and reliable. Operating at a speedy 200 mm/sec it has easy drop in paper roll loading and automatic receipt cut off.

Uniquely, this printer can also be used to print guest checks. By lifting the top flap, a pre-printed guest check can be inserted and printed upon.

The kitchen/bar printer has a spill-proof design and a ringtone to attract attention when an order comes through.



## Control costs, maximise profits and save time

There are 2 powerful but easy to use BackOffice Software options that provide the essential data to enable management to make smart business decisions.

With BackOffice Lite installed on your PC, you can change product and server names, prices and settings and obtain sales and management information.

BackOffice Pro includes inventory control, purchasing control, menu costing, recipe costing, accounts receivable and sales tracking.

BackOffice Lite and BackOffice Pro are both web based so that you can manage your system from head office or from home. Alternatively, you could link to the system locally via a Bluetooth enabled laptop for price and product maintenance and reporting.

## Right for you whatever your hospitality sector

Fine dining, casual eating, pubs, fast food and takeaways have different requirements.

Your Geller Labware system is multi talented and will be delivered with the right screens and features to suit your sector of the hospitality business.

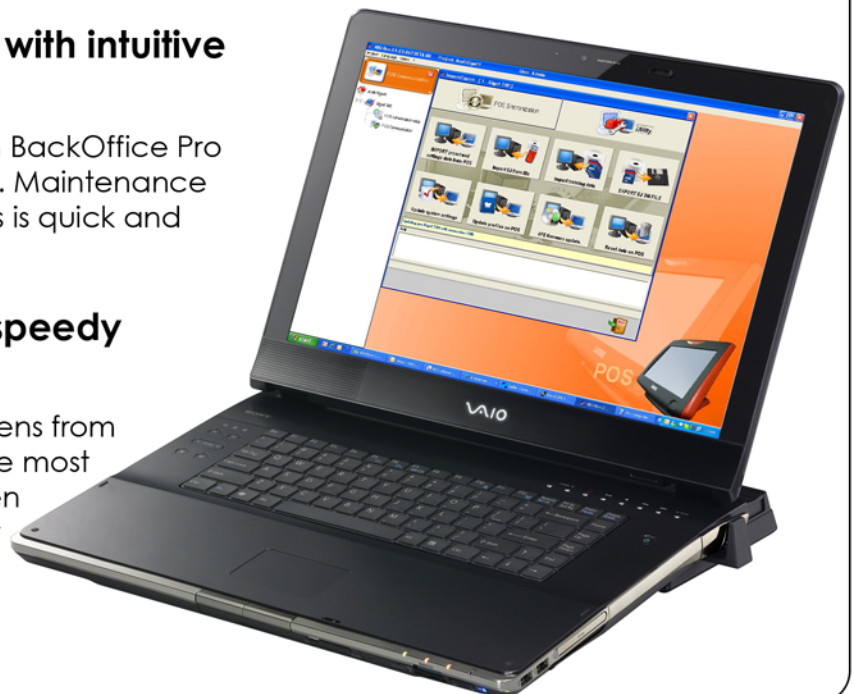


## System maintenance made simple with intuitive software

Point-and-click graphical screens make both BackOffice Pro and BackOffice Lite easy to learn and to use. Maintenance of your product database, prices and servers is quick and very simple.

## Pictorial screens ensure accurate, speedy service - automatically

The system automatically creates menu screens from your product list. You can choose to have the most popular items appear at the top of the screen or alphabetically. Pictures are automatically generated from your list of menu items and placed on the screen buttons.



## Looking after all areas of your business

Today's hospitality businesses succeed through being flexible. Some of your customers may want to drink at the bar or in your garden, some may want to eat, others may telephone for a take-away. The same terminal can handle it all.

## Creating your menus is flexible, easy and automated

You can create up to 8 different menus - for example, a fixed price menu, a lunch menu, a dinner menu, etc. You could choose to make them time controlled so that only the lunch menu options display between, say, 11.30 am and 4 pm and only the dinner menu options display between 6 pm and 11 pm.

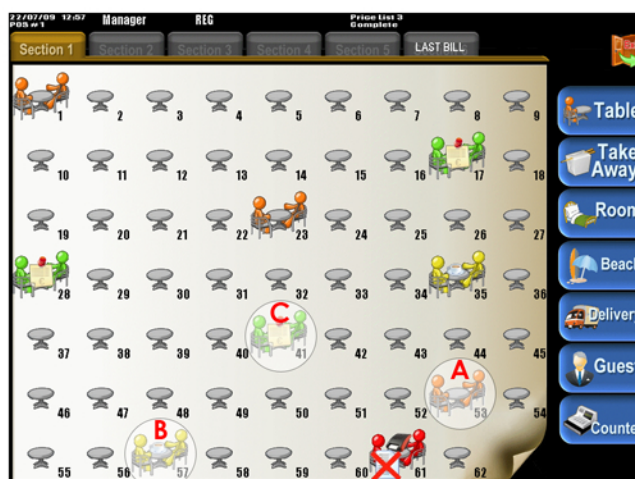
Menu modifiers also display automatically and are only appropriate to the menu item selected. For example, if steak is selected, the cooking instruction choices can display. When the cooking instructions are selected, the vegetable choices can display.

You could, for example, touch a pizza button and all the types of pizza could display for selection. Or your screen could be set so that when pizza is entered, all the chargeable topping choices automatically display and you can select with or without olives, mushrooms, tuna etc.

## Monitor table status and availability

You can have customised graphical table layouts for all areas of your business - the restaurant, bar, patio, upstairs, the garden, etc.

At any time, you can view the table status and see at a glance free tables, tables in use (A), tables with coffee indicating end of meal (B), tables that have been presented with bills (C) and the spend on each table. Your tables can have seat assignment so that servers know what food to serve to each customer.



## Just some of the many other features

- Special kitchen instructions
- Free text messages to the kitchen
- Special offers and promotions
- Mix and match - e.g. 3 beers for the price of 2
- Sell menu items by allocated number
- Locate customer by table identifier e.g. numbered wooden spoon
- Up to 8 printers for bar, kitchen, sandwich area etc.
- Access account customers by telephone number and/or name
- Barcode scanning
- Split or join bills just by dragging items from one bill to another
- Multilevel security access by operator rights
- Comprehensive management reporting
- Customer accounts
- Up to 32 Gigas in one network
- Unlimited Nanos with one Giga
- Hold an order and fire it to the kitchen when appropriate



**Nano - small, stylish, desirable  
the world's thinnest, lightest handheld terminal**

**Slim, beautiful, practical**

9 mm thick and weighing 115 grams, Nano has a full colour touch screen with menu pictures and long range Bluetooth® wireless technology.

Drop resistant, splash proof and easy to use with just one hand, it is the perfect tool for taking orders at the table and sending them wirelessly to kitchen and bar.

**Comfortable, smart, professional**

Waiters want primarily to concentrate their skills on customer service. Because Nano was designed from the waiter's point of view, waiters are more than pleased to use them. They are the size and weight of the notepads on which waiters would previously have handwritten their orders.

Nano fits easily into a shirt pocket or the top pocket of a waiter's jacket and can be attached by lanyard to avoid it being mislaid. It has a long battery life and typically needs to be charged just once a week in an average restaurant.

**Everyone benefits – your customers, your servers and you**

When integrated in the same system as Giga terminals, your customers appreciate the professional service, your servers achieve more with less effort and you profit from the higher volume sales that speedy, attentive service brings.



extreme lightness



long lasting battery



full colour display



drop resistant



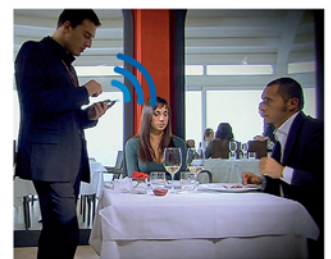
minimum thickness



spill proof



one hand usability



bluetooth long range



### Just what the customer ordered

Most customers – especially in a group – place orders for food and drinks in a non-sequential manner. 'I'll have the same' – 'Give me one of those, too' – 'I've changed my mind'. A waiter using a notepad alters quantities and crosses out items. Using his stylus pen, your waiter can cross out and add items in the same way on his Nano before pressing the button that sends the order wirelessly to kitchen and/or bar.



### Pictures are recognised more quickly than words

Nano's touch screen has pictures of menu items to simplify and speed service. Waiters log on to Nano by touching a picture of a waiter and open a table by touching a picture of a table.

Departments can be represented by numbers and pictures, so waiters can touch a picture of a steak to open up a list of steaks. Or, if they know Department 3 is Steaks, they can touch the number. Nano contains a mixture of graphics and text lists. As familiarity with the Nano grows, waiters can use whichever they find to be quicker.

There is virtually no limit to the number of Nanos that can communicate via a single Bluetooth® access point. If orders are taken outside the communication area they will be transmitted when the Nano returns within range of the access point.

## Two low cost and unique handheld systems for the smaller hospitality operation

### The B20-100 System – just handheld terminals and a very special printer

For the smaller business - or for sections of a larger business such as food service in a pub - one or more handheld Nanos and one B20 printer can do the job without a fixed station touch screen.

B20-100 is also ideal for 'occasional hospitality' such as functions and events as well as separate eating areas such as pub gardens.

Communication is by enhanced Bluetooth®, so the system is easy to implement in virtually any location.



### Cutting edge - in more ways than one

The remarkable B20 printer is considerably more than a thermal printer that issues cut off tickets.

- It is an enhanced Bluetooth® device with an in-built server that controls communication between itself and the handheld Nanos.
- It stores table orders, sales data and a 65,000 line electronic journal.
- It produces sales reports for PLUs, Departments, Waiters, Products and Financials.
- These read and reset reports are available daily, weekly, monthly and yearly.



### With both the B20-100 system and the Blu2 Order system you can

- Enter a new order
- Enter the number of covers
- Enter condiments/ingredients
- Enter cooking instructions
- Add free text messages
- View the order or bill
- Change the PLU quantity
- Change the PLU price
- Change or shift the price list
- Request and finalise the bill
- Enter amounts tendered
- Recall a booked table order
- View the open tables list
- Make a void or return
- Change the table number before the order is sent
- Transfer and join tables

**The Blu2Order System - just handheld terminals, up to 3 printers and a very special access point**

Suitable for bars, coffee shops, pubs, and small restaurants, Blu2Order is an entry-level system that provides a table ordering solution at low cost.

Blu2Order comprises the required number of handheld Nano terminals, up to 3 printers for kitchen, bar and receipts and a uniquely special access point.

The Blu2Order Bluetooth® access point has a Bluetooth® range of 250 meters in each direction.

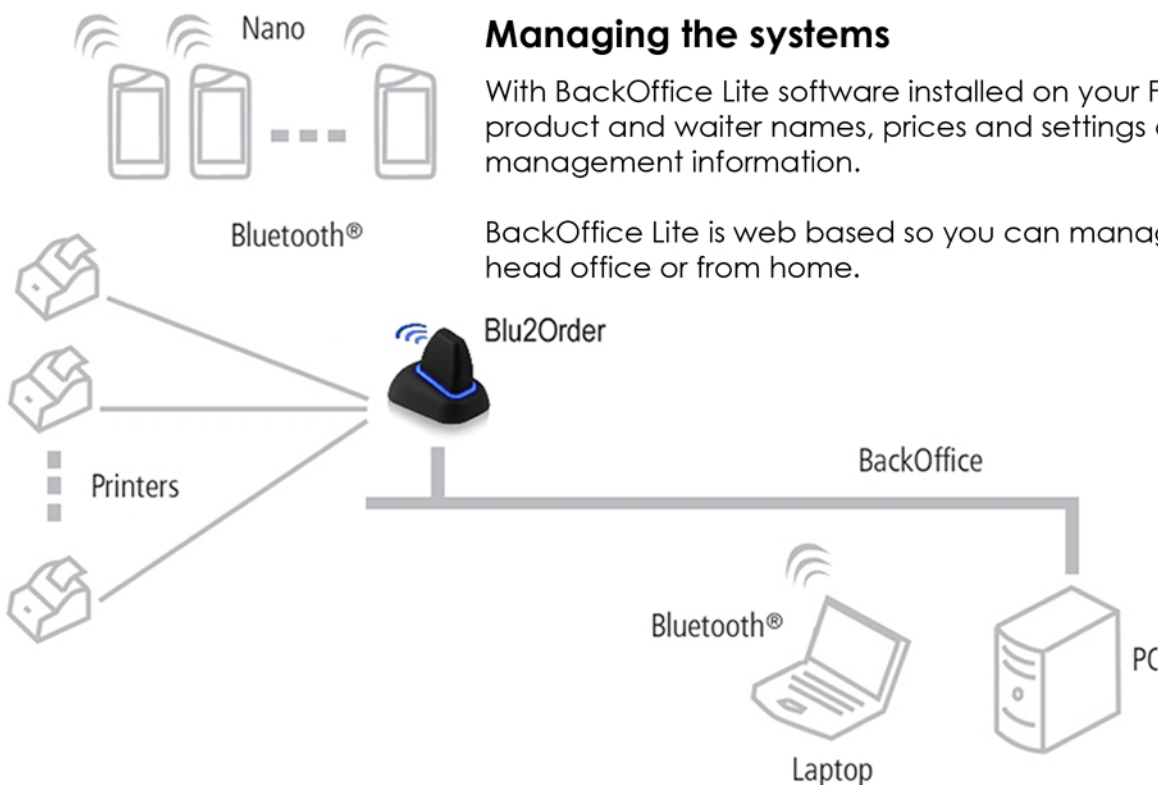


- It has an in-built server that controls communication between itself and the handheld Nanos.
- It stores table orders, sales data and a 65,000 line electronic journal
- It produces sales reports for PLUs, Departments, Waiters, Products and Financials that can be issued on one of the printers in the system
- These read and reset reports are available daily, weekly, monthly and yearly.

**Managing the systems**

With BackOffice Lite software installed on your PC, you can change product and waiter names, prices and settings and obtain sales and management information.

BackOffice Lite is web based so you can manage your system from head office or from home.



Imagination embraces the entire world, stimulating progress,  
giving birth to evolution.

Albert Einstein



Authorised Sales and Service Dealer



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Dealers of Geller Business Machines,  
Greenford, Middlesex, UB6 8PW, England  
[www.geller.co.uk](http://www.geller.co.uk) Email: [info@geller.co.uk](mailto:info@geller.co.uk)

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