

OBERSTAUFEN | GERMANY

RESTAURANT AM KURHAUS OBERSTAUFEN WITH REGIONAL DISHES

30 ORDERCUBES



Modern, alpine style meets delicacies. The Nagelfluhlounge is known as a stylish meeting place in the Allgäu. Above all, a full overview of the 70 seats is required at all times and the staff need to be supported in the best possible way. And that is exactly what the Nagelfluhlounge has achieved with introducing the Ordercube system.

6 OUR STAFF ARE EVEN MORE MOTIVATED THANKS TO THE ORDERCUBE SYSTEM AND THE GUESTS ARE CONSISTENTLY SATISFIED.

> Thomas Götze, Nagelfluhlounge

RESTAURANTS



SATISFACTION AMONG GUESTS AND SERVICE STAFF

By using the Ordercubes, communication between staff and guests has become very relaxed, especially during peak times. Despite the double table turnover rate, a much calmer flow has developed, which has increased staff motivation as well as guest satisfaction. By the way: The guests of the Nagelfluhlounge are 100% satisfied with the digital waiter call system.







- Increased revenue of up to 15% due to repeat drink orders
- Uncomplicated handling for guest and staff
- Calmer process especially at peak times
- Increase in returning guests by 20%
- Doubling the table turnover rate



NAGELFLUHLOUNGE





PAIAIA BAK

POTATO HOUSE WITH HOME-STYLE DISHES AND EXOTIC SIDE DISHES

15 ORDERCUBES



The Patata Bar is a great meeting place for carefree weekends, hanging out and socialising. Staff members was a particular problem for the bistro, which is why a modern solution was sought that would support the service staff and increase efficiency.

6 WITH THE ORDERCUBES, WE ARE MODERN PIONEERS IN OUR BUSINESS. I CAN ONLY RECOMMEND THE SYSTEM.

> Hejja Biskin, Patata Bar

RESTAURANTS

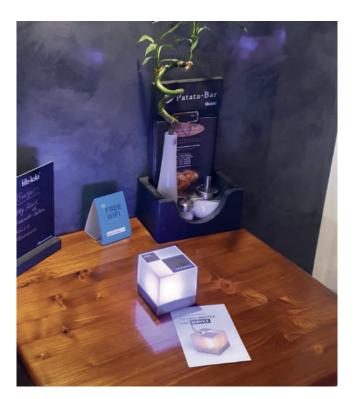


ORDERCUBE AS A SOLUTION TO THE STAFF SHORTAGE

The Ordercube system not only solved the staff shortage problem at the Patata Bar, but the staff members are also much happier and able to work more concentrated. This allows the service staff to perform several jobs at the same time without neglecting guests and overlooking requests. Guests are fully satisfied and almost always give feedback on the special waiter call. This is also noticeable in the 15% higher average tip.







- 25% increase in revenue due to increased beverage sales
- Solving staff shortage through lower staffing requirements
- Reduction of guest waiting time by an average of 50%
- Positive effect on staff: sense of security and increased efficiency
- **Table turnover rate** increase by 46-55%

PATATA BAR





hildesheim | germany

"YOUR SECOND LIVING ROOM IN HILDESHEIM'S CITY CENTRE."

30 ORDERCUBES



At home in Hildesheim at the Lilie since 2003: The Amadeus. Their trade is hospitality and this was to be improved by optimising the waiter call to increase the restaurant's processes and efficiency. A digital variant in the form of the Ordercubes came in very handy for the Amadeus in 2018 and fulfilled its purposes with complete satisfaction.

THE ORDERCUBES GIVE THE STAFF CERTAINTY THAT EVERYTHING IS FINE IN THE RESPONSIBLE AREA.

> Hamun Hirbod, Amadeus

RESTAURANTS



A 20% reduction in staff costs and a 25% increase in beverage revenue are just two of the excellent results that the Ordercube system has brought to Amadeus. The average waiting time reduction of 50% has additionally increased the table turnover rate. It has also led to an enormous increase in restaurant attractiveness and guest satisfaction.





- Control Co
- Table turnover rate increase from 10 to 11
- Reduction of guest waiting time by an average of 50%





SUCCESS OVERVIEW RESTAURANTS

AN OVERVIEW OF THE SUCCESS STORIES OF THE NEARLY 150 RESTAURANTS THAT USE THE ORDERCUBE SYSTEM

> $\mathbf{48}$ RESTAURANTS

4.623 ORDERCUBES

HOW RESTAURANTS BENEFIT FROM THE ORDERCUBE SYSTEM



- Average **19% revenue increase** due to increased beverage sales
- Solving staff shortage through reduced staffing requirements thanks to digital waiter call
- Cutstanding increase in employee motivation at over two thirds of guests
- Increased restaurant attractiveness
- Uncomplicated handling and brief familiarisation phase for staff and guests



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