

Par Brink Standard Hardware Guide

Integrated Technology Platform

Purpose of this Guide

- Explain Par Brink hardware components

 What is the purpose of each component?
- Explain standard configurations for food centric and treat centric locations
 - Illustrate standard configuration of components for our two primary concept types
- Justification for standard component levels
 - Why are the component levels recommended?

Core Components





Register Terminals Monitors Scanners Printers Payment Terminals







Food Centric Standard Configuration

| Component | # of Components | Notes |
|-------------------|-----------------|---------------------------------------|
| Registers | 4 | 2 registers in drive thru |
| Monitors | 6 | |
| Printers | 5 | Includes grill and chill expo printer |
| Scanners | 3 | |
| Payment Terminals | 3 | |

Register Terminals

 Ring up Fan transactions at front counter and drive thru



| Area | Standard # of Components | Rationale |
|---------------|--------------------------|---|
| Front Counter | 2 | Maintain speed of service and throughput during peak revenue periods Maximize Fan Experience |
| Drive Thru | 2 | One order taker and one cashier terminal to improve speed of service and the overall Fan Experience |

Monitors

- Display orders in grill and chill production areas
- Display Drive Thru orders to support order assembly for cashier



| Area | Standard # of Components | Rationale |
|----------------------|--------------------------|--|
| Grill Prep Area | 2 | 1 monitor to display front counter orders, 1 monitor to display drive thru orders this approach provides visibility for more orders, improving the ability to maintain par levels and supporting better communication and organization of prep (example: "there are four GrillBurgers on the screen. I'll make all four") |
| Chill Prep Area | 2 | 1 monitor to display front counter orders, 1 monitor to display drive thru orders this approach provides visibility for more orders, improving the ability to maintain par levels and supporting better communication and organization of prep |
| Fryer Area | 1 | Using a fry prep monitor provides an advantage for maintaining fried product par levels during a peak period How many fries, chicken strips, etc. are needed in order to support current order activity levels at the front counter and drive thru? |
| Drive Thru Expeditor | 1 | • Expeditor monitor improves employee efficiency and speed of service by providing a continuous reference for drive thru order taker and cashier |

Two Monitor Example



It is a distinct advantage to see more order activity during a high revenue period

Split Screen Example

| DT-1 0:51 Drive Thru 1 #5 1/4 GB-CHZ NO LETTUCE | |
|---|--|
| 7 2:17 Eat In 1 #6 CRSP CHICK SAND REG FRY SB62 | |

Fry Monitor Example



- Able to see specific orders with fried products
- Top line shows aggregate of orders

Other Considerations for Monitors

- Some older kitchen designs, such as galley kitchens (prominent in M series buildings) have separate production areas
 - DQ Bakes items
 - Salads
 - Chicken Strip Baskets
- Some item routing flexibility is available to accommodate these type of scenarios, as an option for placing a second monitor in grill prep areas

Scanners

- Scanning capabilities that support the DQ Mobile App
 - Scan a Deal
 - Scan for Loyalty Points
 - Scan to Make a Payment (in future)



| Area | Standard # of Components | Rationale |
|---------------|--------------------------|---|
| Front Counter | 2 | Maintain speed of service and throughput during peak revenue periods Maximize Fan Experience |
| Drive Thru | 1 | Dedicated scanner for drive thru window cashier terminal |

Example of a Scanned Deal Discount



| | R2 -501 | | |
|--------------------------------|----------------------------|----------------------------|----------------------|
| Eat In | ToGo | Delivery | Combos/DQ Bakes |
| 1 4PC CH | Terri Cloose CKEN STRIP | \$4.99 | Bliz/Shakes/ I.C. |
| REG F GRAV | RY Y DIP | | Value/Kids |
| 1 SM SUN HOT F | dae Tudge | \$2.99 | Sides/ Snacks |
| Punchh Discour Name: \$1.50 | nt Small Sundae | -\$1.49 | Beverages |
| | | | Cakes/ Novelties |
| \otimes | | \otimes | Local Favorites |
| Subtotal: Tax: Total: | | \$6.49 \$0.47 \$6.96 | |
| Balance Due: | | \$6.96 | |
| \$5 | \$10 | \$20 | Other Payments |
| Exact \$ Amount | Next \$ Amount | Cash | Payment Device |

| DRIVE THRU LANE | FRONT LANE | NEW ORDER | DISCOUNTS | MANAGER FUNCTIONS | EMPLOYEE FUNCTIONS | LOGOUT |
|--------------------|--------------------|----------------|------------------|----------------------|-----------------------|------------------|
| | | SOFT SERV | /E TREATS | | | BAKES |
| MINI BLIZZ | MINI ROY BLIZZ | SM FLOAT | SM FREEZE | SM MALT | SM SHAKE | TRIP BROWN |
| SM BLIZZ | SM ROY BLIZZ | MD FLOAT | MD FREEZE | MD MALT | MD SHAKE | FUDGE COOKIE |
| MD BLIZZ | MD ROY BLIZZ | LG FLOAT | LG FREEZE | LG MALT | LG SHAKE | FUNNEL CAKE |
| LG BLIZZ | LG ROY BLIZZ | XL FLOAT | XL FREEZE | | | BRWNIE ALA |
| KID CONE | KID CONE DIPPED | SM SUNDAE | SM ULT FRAPPE | SM MOO LATTE | SM FRZ HC | COOKIE ALA |
| SM CONE | SM CONE DIPPED | MD SUNDAE | MD ULT FRAPPE | MD MOO LATTE | MD FRZ HC | FNL CAKE |
| MD CONE | MD CONE DIPPED | LG SUNDAE | LG ULT FRAPPE | LG MOO LATTE | LG FRZ FRZ HC | SM CUP SS |
| LG CONE | LG CONE DIPPED | | | | | MD CUP SS |
| | ROYAL | TREATS | | TOKEN | OTHER | LG CUP |
| BANANA SPLIT | SPEC BAN SPLT | PECAN MDSLD | | TOKEN | SS ONLY | SS |
| PB PARFAIT | PB BASH | | | X-CAN/ TOPP | CONE DAY CONE | |
| REPEAT | DELETE ITEM | MODIFY ITEM | QUANTITY | LOOKUP CUSTOMER | REDEEM DEALS | COUPON LOOKUP |

| жрас С | Printers | **MOBILE PICKUP** Station: L90 Label Date: 2/1/2019 9:48:55 M Order Id: AAAACHOHBWAC Total Items: 1 Mobile - Pick Up | **MOBILE PICKUP** Station: FC Expo Date: 2/1/2019 9:39:35 M Order Id: AMAACKARHWAB Total Items: 1 Mobile - Pick Up > For . |
|--|---|--|--|
| Expo Printer Display product orders Display name of fan for receipt travels with fan | Expo Printer Display product orders to support assembly Display name of fan for a DQ App Mobile Order; receipt travels with fan order to aid in easy identification of the fan, when they arrive to pick up | | 1 GPC CHK-BEV SM BLIZIARD ORED SRAW REG FRY Order Name: Sam Traxler Visit OperANFEDBACK.COM to complete a brief survey in the next 3 days. Enter phone number xor-xox. Validation Code: Differ valid only at this DQ within 30 days of your visit. PUL: 2532 |
| Area | Standard # of Components | Rationa | le |
| Receipt Printer | 3 | Ability to offer a receipt t from each regis 1 receipt printer for each | ter terminal |
| Expo Printer | 2 | Using a Grill Expo and Ch to simplify mobile order order assembly refer If only one Expo printer location needs to be se type (food only, treat onl to print on Expo printer orde | s, while providing an ence for all orders is used, a centralized lected, as any order y or both) would need to support a mobile |

Payment Devices

• Process credit, debit and gift card transactions



| Area | Standard # of Components | Rationale |
|---------------|--------------------------|--|
| Front Counter | 2 | Maintain speed of service during peak revenue periods Maximize Fan Experience |
| Device Stand | 2 | Front Counter payment devices must use a stand |
| Drive Thru | 1 | Dedicated payment terminal for drive thru window cashier register terminal |

Treat Centric Standard Configuration

| Component | # of Components | Notes |
|-------------------|-----------------|--|
| Registers | 4 | 2 registers in drive thru |
| Monitors | 3 or 2 | 3 monitor configuration if food is sold at location |
| Printers | 4 | Includes chill expo printer |
| Scanners | 3 | |
| Payment Terminals | 3 | |

Register Terminals

 Ring up Fan transactions at front counter and drive thru



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| Front Counter | 2 | Maintain speed of service and throughput during peak revenue periods Maximize Fan Experience |
| Drive Thru | 2 | One order taker and one cashier terminal to improve speed of service and the overall Fan Experience |

Monitors

- Display orders in chill and grill (if applicable) production areas
- Display Drive Thru orders to support order assembly for cashier



| Area | Standard # of Components | Rationale |
|----------------------|--------------------------|--|
| Grill Prep Area | 1 | Recommend dedicated monitor grill prep area (if applicable) |
| Chill Prep Area | 1 | 1 monitor to display front orders, including treats and OJ products Recommend split screen configuration, with drive thru orders on top line of screen, front counter orders on bottom line of screen (when software development is completed by Par Brink) this approach provides visibility for more orders, improving the ability to maintain par levels and supporting better communication and organization of prep |
| OJ Prep Area | 1 (optional) | May be appropriate for locations with high percentage of OJ sales |
| Drive Thru Expeditor | 1 | Expeditor monitor improves employee efficiency and speed of service by providing a continuous reference for drive thru order taker and cashier |

Scanners

- Scanning capabilities that support the DQ Mobile App
 - Scan a Deal
 - Scan for Loyalty Points
 - Scan to Make a Payment (in future)



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| Drive Thru | 1 | Dedicated scanner for drive thru window |



Printers

• Receipt Printer – provide receipts for fans

- Expo Printer
 - Display product orders to support assembly
 - Display name of fan for a DQ App Mobile Order; receipt travels with fan order to aid in easy identification of the fan, when they arrive to pick up order

MOBILE PICKUP

Station: L90 Label Date: 2/1/2019 9:48:55 AM Order Id: AAAACHGH8WAC Total Items: 1

Mobile - Pick Up

1 BANANA SPLIT

Order Name: Sam Traxler

Enter phone number xxx-xxx-xxxx.

Validation Code:_____ Dffer valid only at this DQ within 30 days of your visit. PLU: 25352

| Area | Standard # of Components | Rationale |
|-----------------|--------------------------|---|
| Receipt Printer | 3 | Ability to offer a receipt to a fan upon request, from each register terminal 1 receipt printer for each cashier terminal |
| Expo Printer | 1 | A centralized location needs to be selected, as any order type (food only, treat only or both) would need to print on Expo printer, to support a mobile order |

Payment Devices

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| Drive Thru | 1 | Dedicated terminal for drive thru window |