



Panasonic

FOOD SERVICES

The power of the
connected restaurant



Serving up efficiency
across your operation

All the ingredients for success

Today, restaurant success depends as much on speed, coordination and insight as it does on great food. And no one is better equipped to deliver those benefits than Panasonic.

Our end-to-end, connected restaurant solutions can move people through lines faster (or eliminate lines altogether), get the right menu items and messages in front of customers at the right time, automate kitchen processes to better utilize staff, and improve operations in countless other ways.

One strategic partner, at your service

If you know us mostly for our POS systems, take a closer look. We offer a wide range of cutting-edge technologies that can drive efficiencies, increase customer engagement and improve revenue. Give your quick service restaurant, table service restaurant or food service management company an edge with:

- Highly tailored solutions that easily scale to a global level, with support from local and regional offices around the world
- A comprehensive menu of hardware, software, consulting and services
- Technologies as advanced as they are durable, from digital menu boards to commercial appliances
- Back office software to monitor activities and guide real-time improvements



Many of the top restaurant chains in the U.S. and Canada rely on Panasonic technology from front of house to back.

Engage your customers on a whole new level

Ordering made easier

Let customers have it their way – at the counter, drive-thru, curbside, table and more. Count on us, as your strategic partner, to help you multiply your points of sale and accommodate today’s multiple payment methods.

After 35 years, our POS systems continue to set the standard for modular, efficient design, but that’s just the start. Built for anything demanding environments can dish out, our rugged mobile POS devices open new line-busting opportunities. And our intuitive, self-ordering kiosks can potentially lift transaction values by 20-30%. We can even embed custom apps into car displays for mobile ordering.

To make the most of our best-in-class POS hardware, pair it with our best-in-class iQTouch POS software. Requiring virtually no training, it gives you newfound flexibility to add menu items, or integrate security and a kitchen display system so staff can monitor your entire location at once.



Equipped to excel

From intelligent HD security to digital signage to appliances, our innovations connect your entire operation.

Before customers even enter or drive up to your locations, projection-enabled window ads can entice them in and drive buying behavior with automated message changes controlled from a single site – no more static clings.

At the drive-thru, our stomp-proof, twist-proof headsets reduce ambient noise by up to 4x, shaving important seconds off order times. And at the counter, tight integration between digital menu boards and POS software makes it easy to change menu items based on inventory, time of day or customer traffic.

Factory automation in the kitchen

To help you reach the next level of efficiency, our PanaCIM® software can integrate equipment from multiple vendors, helping to maximize utilization of appliances at the back of house and improve order processing at the front. As a result, you’ll be able to lay the groundwork for a more efficient, automated restaurant.

+ Solutions

Customer Engagement

- POS and mobile POS
- Self-ordering kiosks
- Drive-thru wireless headsets
- Digital menu boards and other displays
- Projection solutions

Operations

- Commercial appliances
- Security and loss prevention
- Energy management
- Consulting, installation and maintenance

Back Office

- Inventory, labor and enterprise reporting
- Workforce scheduling and management software
- IP phone systems



19 SECONDS LESS

Average reduction in time at the drive-thru menu for KFC/Long John Silver’s franchisee Corbin Restaurants, thanks to the clarity and noise suppression of our wireless headsets

Building a better back of house

Food prep that's a cut above

Our food prep items don't just make your food better, they make your staff better, and your restaurant more cost-efficient. When you know you can steam a lobster perfectly in two minutes, keep rice warming for two hours without overcooking it, or microwave food evenly every time, you can achieve better results. Our unsurpassed selection includes:

- Commercial microwaves recognized for Best in Class Design
- All-metal induction cooktops that work with aluminum and copper so you don't have to invest in new pots and pans – winner of a 2017 Kitchen Innovation Award
- Programmable steamers that free employees to do other tasks
- Eco-conscious refrigerated displays for merchandising

Ultra-powerful decision making

For a truly connected restaurant, you need to see the big picture. That's why our Clearview back office management software is the choice of so many top QSRs. Through integration with POS, accounting packages, payroll and suppliers, ClearView lets you assess the performance of complex, multi-unit operations – so you can make better decisions about sales, food costs, staffing and inventory.

Conquer the world

Don't let technical challenges get in the way of your growth plans. Leverage our comprehensive services to make incremental upgrades, integrate disparate systems or build out new locations around the world.

To ensure success, we provide as much help as you need. That means we can supplement your in-house expertise or do it all, including project management, custom application development, installations and IT management.

Maintenance? Repairs? Consider it done.

Whether have one location or thousands, you want to stay focused on your customers. Now you can thanks to our comprehensive warranties, onsite preventive maintenance, and remote diagnostic tool to proactively monitor your POS.

Experiencing an issue? Just call our 24/7, multi-language phone support and we'll be there to repair your equipment, whether it's ours or another brand. Because even the most advanced technology isn't helpful if it's not up and running.

1M
POINT OF SALE SYSTEMS

installed by Panasonic, making us
one of the top POS providers



> Technologies that move us toward a better life and world

At Panasonic, we anticipate the future, innovate continuously and integrate disruptive technologies into breakthrough solutions for our customers. Our goal? Create technologies that move us toward a better life and a better world. We provide integrated solutions in these four areas:

Integrated Supply Chain solutions that bring intelligence and insight to how products are made, shipped and sold

A Connected World that meets today's information, connectivity and mobility needs

Immersive Experiences that turn live events into unforgettable, personalized experiences

Sustainable Energy that advances eco technologies and transforms industries

Learn how Panasonic can help move your restaurant forward.

na.panasonic.com/ca

