Master Order

```
*********************
**     DELIVERY     **
*********************
787-2058        Sec: A1
    PrISM for Windows
   2112 Empire Blvd #2A
   _____

Emp#: 1          10:45 pm
Ord#: 222-1        01/07
   _____

LARGE PIZZA            18.50
   – THE WORKS –
   <NO> SAUSAGE
   JALAPENOS
MEDIUM PIZZA           10.00
   – CHEESE –
   PEPPERONI
   BLACK OLIVES
20 PC WINGS             6.95
   – SUICIDAL –

              SUB  $ 35.45
              TAX  $  2.84
              TOT  $ 38.29


*******************************
** We Now Serve Garden Fresh **
**   Salads - Made to Order! **
*******************************
```

Master Receipt (Left)
Master Receipt serves as the customer receipt and the final order assembly ticket. This ticket can optionally include an order type header (shown). Also customer and delivery information and a text header and footer can be added for a unique style and personal message.

Makeline Monitor/Kitchen Display

Makeline Display (Above)
When speed of preparation is critical or volumes run high, the Makeline Monitor is the answer. Driven by touchscreen or keyboard, items can be cleared in any sequence. Each item, modifier and cooking instruction appear in a color-coded, easy to follow format. Items can be sorted by age (default) or by order type, items that are cleared when prepared can easily be recalled if necessary. Delivery sectors and table numbers are displayed to assist in prepping all items in the most efficient sequence.

Kitchen Print #1 PIZZA

```
10:45 pm            #:222
**       Delivery       **
   _____

   LARGE PIZZA
    – THE WORKS –
   <NO> SAUSAGE
   JALAPENOS
MEDIUM PIZZA
    – CHEESE –
   PEPPERONI
   BLACK OLIVES
------------------------
2112 Empire Blvd #2A
Sector: A1
------------------------
```

```
10:45 pm            #:222
**       Delivery       **
   _____

   20 PC WINGS
     – SUICIDAL –
------------------------
2112 Empire Blvd #2A
Sector: A1
------------------------
```

Kitchen Print #2 FRYER

Kitchen Print (Above and Left)
Kitchen slips can be used for single or multiple prep stations to direct complex orders effortlessly. Modifier or cooking instructions that require special attention can be tagged to print in red to stand out and be handled properly.

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