

### INSTALLATION CHECKS FOR RESTAURANTS

Date and Time Set?
System updated with latest version of the software?
Language set?
Catalog loaded?
Receipt and Duplicate Receipt formatted with logo and address?
Partial Cash and Close Cash reports formatted?
KOT prints formatted?
KOT splitting configured?
Removed unwanted menus?
Removed unwanted payment options?
Currency set?
Printers configured?
Kitchen buzzer working?
Email addresses configured?
Station name is made identical/different for single/individual cash closing?
All stations and tablets are connected?
Scripts for special requirements are set?
Printer language set? (if required)
Touch screen calibration set?
Pole display configured?
Telephone lines working?
Barcode scanner configured?

### POST INSTALLATION CHECKS FOR RESTAURANTS

Cables properly managed?
Printers, Pole Displays, Cash Drawers, Telephone lines, Barcode scanners, etc. working?
Remote access configured?
Emails are fired upon cash closing?
KOT is splitting as expected?
Catalog and prices are confirmed?
Receipt and Duplicate Receipt formats are confirmed?
KOT format confirmed?
Partial Cash and Close Cash formats are confirmed?
Training completed?
Backup instructions given?
Trial run?
All transactions are deleted?
Get signed Training Completion Report?
Take a backup of final data and configuration?