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## MacromatiX

Global back office solution for large chains that simplifies, streamlines, and centralizes

Our cloud-based, global back-office suite enables large chain restaurant operators to succeed through intuitive applications that forecast needs, control food and labor costs, and drive consistent, predictable operations.

Adopted by marquee brands around the world, this platform is built around a workflow application that helps managers stay on task, adapt to changing expectations, and never lose sight of their objectives.

Centralized purchasing workflows, data management, analytics, and reporting add up to total transparency and compliance, increased revenues, and lower costs.



# Foundation

Foundation marries business processes, internal and external data, flexible reporting, and daily workflows to help managers productively plan and adapt to changes throughout their shift.



## Intelligent Workflow

Fully customizable workflows to help store managers meet daily, weekly, and monthly tasks

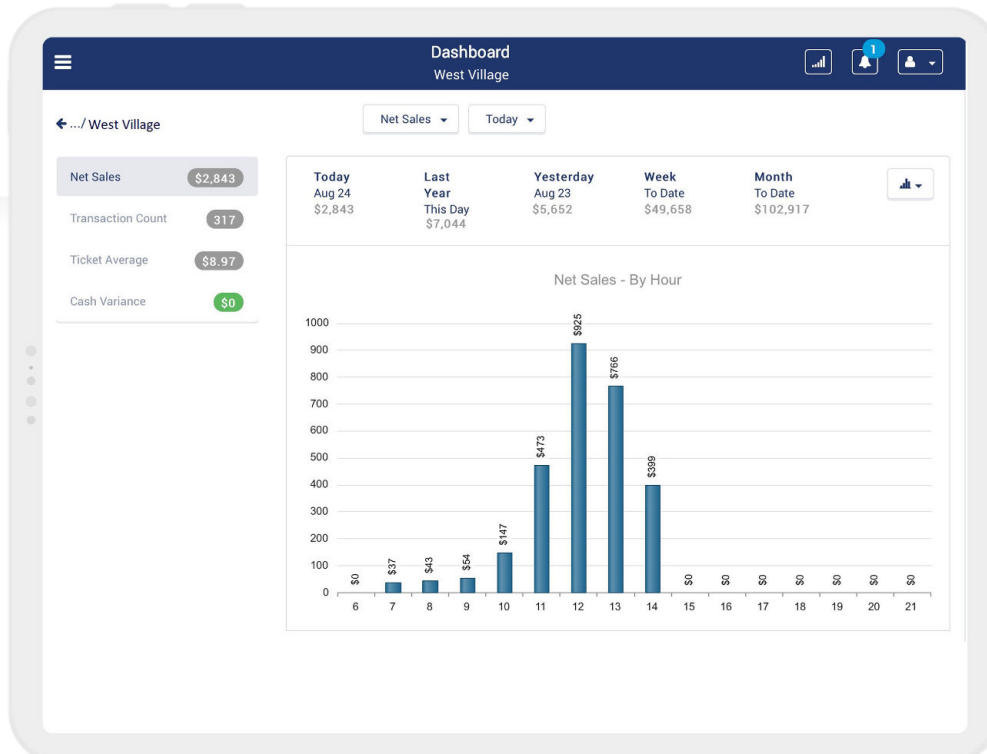
## Precision Forecasting

An advanced algorithm to accurately forecast sales, guests, transactions, deliveries, and items sold in 60, 30, and 15-minute increments



## Point-Of-Sale Integration

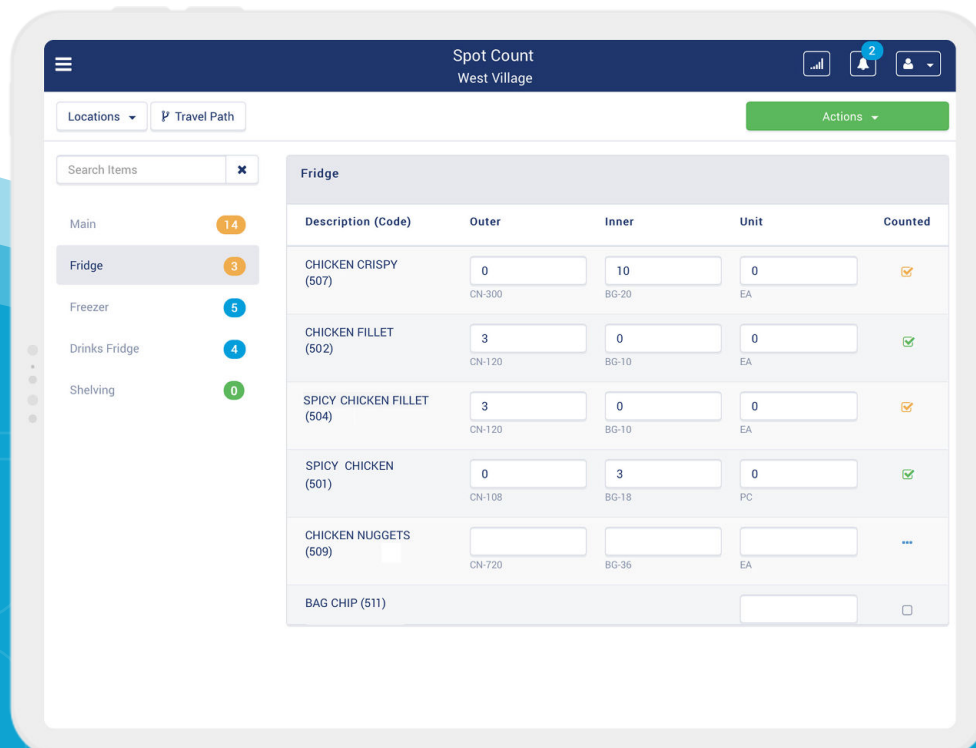
With over 30 POS integration ranging from old cash registers to the latest cloud-based POS, our solutions ensure you have access to the critical transaction data produced by these systems



# Inventory Management

Inventory is a modern application with built-in intelligence that guides managers through each step of this complex process - stopping mistakes before they happen. Seamlessly integrated with Workflow, configurable business rules and data integrations drive actionable insights to improve the accuracy of ordering, counting, receiving and more. Critical metrics that impact cost and profitability are presented in simple dashboards and reports - eliminating the need to comb through dozens of confusing data points to draw a conclusion.

- Designed from the ground up with the operator in mind
- Mobile based inventory - speed counts and improve accuracy
- Perpetual inventory ensures operators have the most up-to-date AvT
- Integrated inventory workflow and reports keep managers and teams focused on the metrics and actions that matter most
- Managers spend time and energy on high-cost items
- Configure variance thresholds

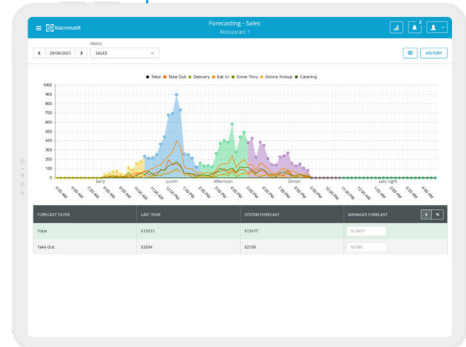






## Reporting

Real-time reporting capabilities and mobile dashboards support data-driven decision-making and transparency between in-store and above-store management. Keep track of critical KPIs including sales, inventory, cash, and labor through dashboards and standard operational reports supporting each back-office function. Direct access to your data is made possible through the Remote Data Store. Replicated in near-real-time, administrators can extract data for analysis in your choice of third-party BI tools.



ITEM CODE	DESCRIPTION	UNIT	QUANTITY	COST	PRICE
58810	BACON BERRY CUP	CN 160 EA	1	1.00	1.00
58811	BAL PASTRY W/	CN 160 EA	1	1.00	1.00
58812	BOX BAKED MEALS	CN 160 EA	6	0.78	0.97
58813	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58814	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58815	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58816	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58817	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58818	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58819	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58820	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58821	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58822	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58823	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58824	BOX CHIPS EL	CN 160 EA	2	1.00	1.00
58825	BOX CHIPS EL	CN 160 EA	1	1.00	1.00
58826	BOX CHIPS EL	CN 160 EA	2	1.00	1.00

## Financials and Cash

Track the movement of cash at every point, from customer payment at a POS to safe drops to bank deposits. With tools that monitor shorts or paid-outs, and confirm all amounts for shifts and the day, managers are able to quickly spot any issues and make corrective decisions that positively impact the bottom line.





## Production Planning

MacromatiX Production Planning improves operational efficiency and cost control while also helping operators ensure they always serve their customers with the freshest ingredients. By tracking optimum fresh time and hold time with dynamic in-store production guidance throughout the day, the system can warn a cook when the ingredients no longer meet quality standards.

Production recommendations are based on MacromatiX's advanced forecasting engine, intelligent exception-based alerting, and over 25 production planning data points, which means you get optimized ordering, less waste, more sanitary food storage conditions, and fresher ingredients.

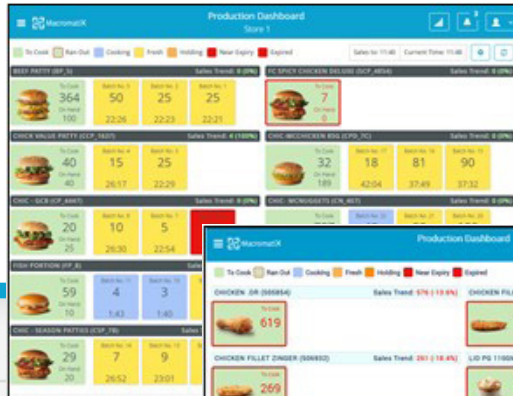


# Production Dashboard

## PRODUCTION GUIDANCE



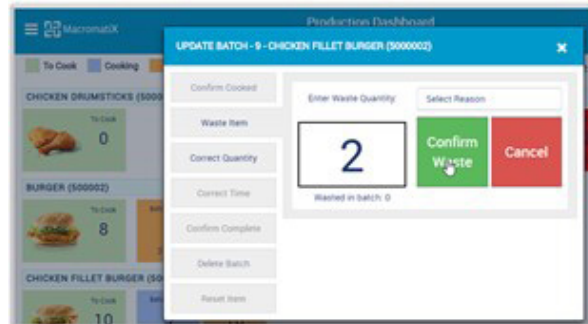
- Required to cook QTY
- Cooking batches
- Holding batches
- Near expiration



## INTERACTIVE ACTIONS



- Cooking confirmation
- Automatic cooking completion based on pre-configured time
- Manual confirm cooked
- Wasting items while on hold and after expiration
- Corrective actions for batch qty, time, delete, and reset



## CONFIGURATION



- Management of BOM & Inventory items
- Production parameters, e.g. cook time, hold time, batch size, etc
- Templates per zones configurable on HO level
- Customizable at the store level
- Intraday (PM) adjustments

**Management Projection & Control V2 Setup**

Select Template: Global [New Template] [Edit] [Delete] [Add Item] [Refresh]

Type	Item	Divisor	Cook Interval	Cook Time	Min Cook	Fresh Time	Near Expiry	Hold Time	Min Hold	Mandatory	Report Display	Sort Order		
Regular	CHICKEN DRUMSTICKS (500001)	8	30m	15m	2	1h 30m	1h 20m	1h 30m	1	<input checked="" type="checkbox"/>	Full	1		
Regular	CBURGER (500002)	1	30m	15m	3	35m	40m	45m	2	<input type="checkbox"/>	Full	3		
Regular	CHICKEN FILET BURGER (500003)	1	30m	15m	3	35m	40m	45m	2	<input type="checkbox"/>	Full	4		
Regular	CHICKEN NUGGETS (500004)	24	30m	15m	10	25m	25m	30m	10	<input type="checkbox"/>	Full	5		
Regular	CHICKEN WINGS (500005)	10	30m	15m	12	25m	25m	30m	3	<input type="checkbox"/>	Build To	6		
Regular	CHICKEN STRIPS (500006)	12	30m	15m	4	25m	25m	30m	2	<input type="checkbox"/>	Build To	7		





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## About Fourth

We provide end-to-end, best-in-class technology and services for the restaurant and hospitality industries. Our inventory and workforce management solutions, coupled with the industry's most complete data and analytics suite, give operators the actionable insights they need to control costs, scale profitability, improve employee engagement, and maintain compliance. Headquartered in Austin, Texas, we serve more than 7,000 customers across 120,000 locations globally.

### You have enough to do.

Let's help get the administrative busywork off your plate. To learn how we can help simplify your back-office operations, boost your efficiency and profitability, and improve your inventory management, give us a call.

+1.203.838.3700



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