

How-To Guide Restaurant Location Printers

Document Type: External

Document Version: 1.4

Date: 1/10/2024

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Introduction

The purpose of this guide is to provide the necessary configuration needed to enable location printers.

Overview

This guide will cover the configuration for the following:

- Location Printers
- Product Preparation Peripheral Mappings

Configuring Product Preparation Types is covered in the **How to configure Hospitality Products** guide. These must be configured before setting up Location Printers.

Prior Training / Experience

You should be familiar with the following:

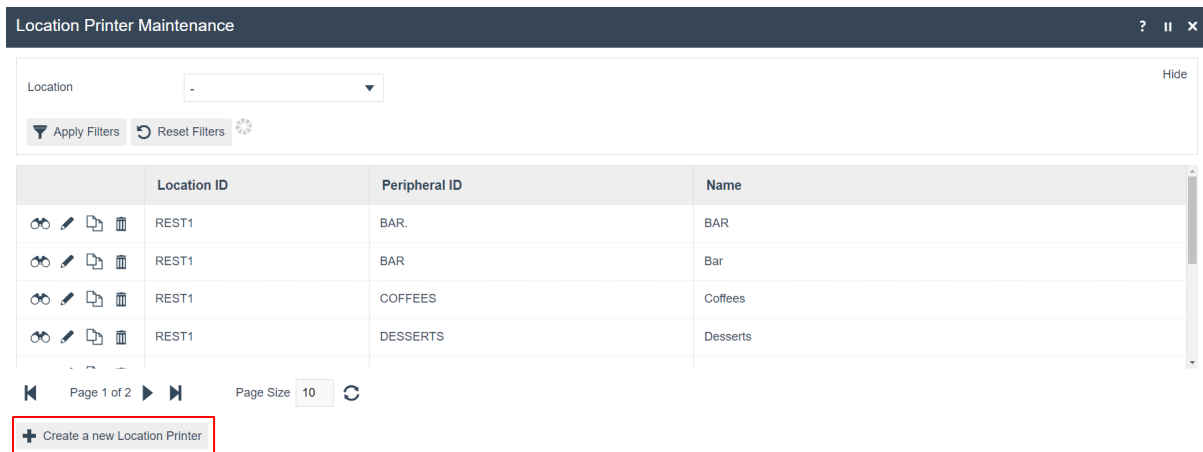
- Estate Manager Configuration
- Data Broadcasting

Location Printer

Location Printers define the printers available at a Location which can be used for ordering, printing, and are typically shared by several POS terminals. Printers in a restaurant kitchen are described in the Location Printer Maintenance application.

Creating a Location Printer

The Location Printer Maintenance application can be accessed through:
Configuration > Organisation > Location Printers



There can be multiple Location printers defined against the same physical printer (e.g. Starters and Main course tickets may both be printed on the same printer but as separate tickets).

To create a new Location Printer, select **Create a new Location Printer** on the Location Printer Maintenance page.

Select a Restaurant Location from the **Location** drop-down.

Enter a unique **Peripheral ID**, this can be alphanumeric with a maximum of 20 characters.

Location Printer Maintenance

Please enter the following details for the new Location Printer

Location

Peripheral ID

Select **Create**.

Location Printer Maintenance

You are editing Printer ID 'BAR' for Location 'My Restaurant Name Is Long'

General

Name* ¹

Printer Category ²

Printer Type ³

Not In Use ⁴

* Denotes Mandatory

Set the appropriate values as follow:

Configuration	Description
Name	Enter a Name that can be alphanumeric with a maximum of 30 characters. This will be visible in screens and other configuration options.
Printer Category	Select Receipt Printer , from the drop-down list.
Printer Type	Select Test Printer from the drop-down list.
No In Use	Select the checkbox to indicate that the location printer cannot be used.

*Enactor also supports the following printer Types:

- System Named Printer

- JPOS Printer
- Generic ESC/POS Serial Printer
- Axiohm A758 Serial
- IBM 4610 Serial
- Star Line

Once configured, press **Save**.

Repeat this step to create all the remaining printers as needed:

- COFFEES
- DESSERTS
- MAINS
- PASS
- STARTERS

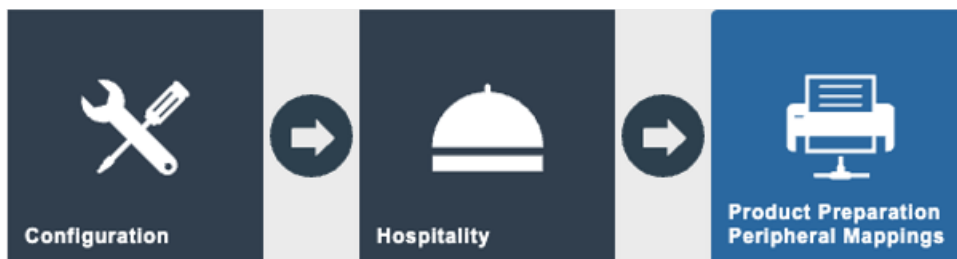
Product Preparation Peripheral Mapping

Product Preparation Peripheral Mappings determine how orders are printed based on products' preparation type. As highlighted above, Product Preparation Types and Product Preparation Type Mappings must be configured before continuing with this step. The configuration for these entities are covered in the **How to configure Hospitality Products** guide.

Creating Product Preparation Peripheral Mappings

The Product Preparation Peripheral Mapping Maintenance application can be accessed through:

Configuration > Hospitality > Product Preparation Peripheral Mappings



Product Preparation Peripheral Mapping Maintenance

Location: My Restaurant Name Is Long
Product Preparation Type: -

Apply Filters Reset Filters

Location ID	Product Preparation Type ID
REST1	BAR
REST1	COFFEES
REST1	DESSERTS
REST1	KITCHEN_DISPLAY
REST1	MAINS
REST1	PASS
DECT1	CTADTDCS

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+ Create a new Product Preparation Peripheral Mapping

To create a new Product Preparation Peripheral Mapping, select **Create a new Product Preparation Peripheral Mapping**.

Product Preparation Peripheral Mapping Maintenance

Please enter the following details for the new Product Preparation Peripheral Mapping

Location: My Restaurant Name Is Long
Product Preparation Type: Bar

← Back + Create

Select a Restaurant Location, from the **Location** drop-down.

From the **Product Preparation Type** drop down, select a Preparation Type.

Select **Create**.

General Tab

The General tab defines the location printers that an order will be sent to when an item in the defined Product Preparation Type is ordered.

Product Preparation Peripheral Mapping Maintenance

Save Cancel

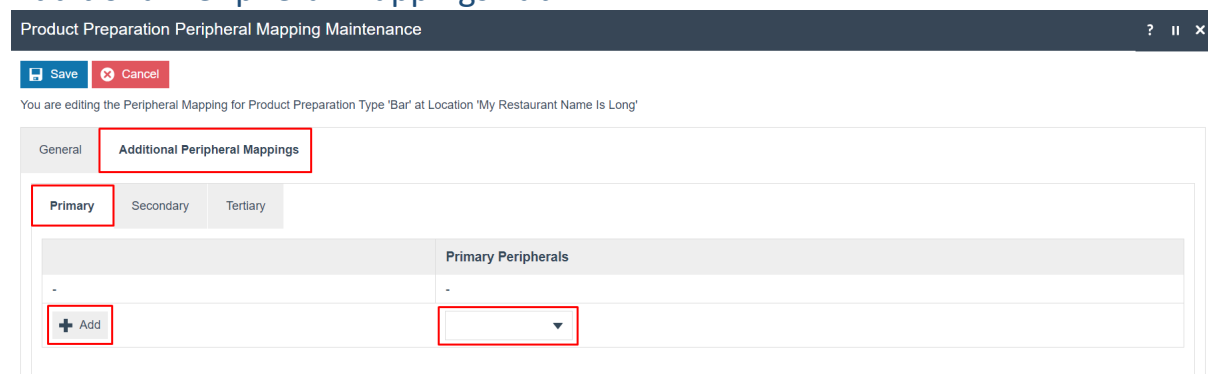
You are editing the Peripheral Mapping for Product Preparation Type 'Bar' at Location 'The Enactor Restaurant'

General	Additional Peripheral Mappings
Primary Peripheral	Bar
Secondary Peripheral	-
Tertiary Peripheral	-
Kitchen Receipt Template	-

Set the appropriate values on the **General** tab as follows:

Configuration	Description
Primary Peripheral	Select the Primary Peripheral from the drop-down list. This determines the first printer the order will be printed from. If it succeeds, the remaining peripherals are ignored. If it fails, the printing is attempted on the Secondary Peripheral.
Secondary Peripheral	Select Secondary Peripheral from the drop-down list. This determines the back-up printer the order will be printed from if the Primary Peripheral is unavailable.
Tertiary Peripheral	Select Tertiary Peripheral from the drop-down list. This determines the back-up printer the order will be printed from if the Primary and Secondary Peripherals are unavailable.
Kitchen Receipt Template	Select Kitchen Receipt Template from the drop-down list. Receipt Templates can be created in the Receipt Maintenance, and this will determine the Receipt Template to be printed/displayed for this particular preparation type.

Additional Peripheral Mappings Tab



Additional Primary, Secondary, and Tertiary printers can be added here. The printing instructions will be sent to these printers in addition to the peripherals specified in the General tab.

If multiple printers of the same type are defined, the order will be printed on all of them.

To add additional peripheral(s), select the peripheral from the drop-down list and select **Add**.

* The default receipt printer of the POS Application will also be used as the last resort printer if no other printers are available. In this instance kitchen dockets will also be printed on the POS Application's default receipt printer.

Press Save to complete.

Repeat this step to map all the remaining peripherals as needed:

- COFFEES
- DESSERTS

- MAINS
- PASS
- STARTERS

Broadcasting

To deliver the configuration changes, broadcast the following entities to all the devices, including all POS Terminals and Kitchen Displays.

- Location Printer
- Product Preparation Peripheral Mapping

Receipt Printing

Log in to the restaurant POS and select Bar

The screenshot shows the Enactor Hospitality POS interface. At the top, the header includes the logo, date and time (03-Oct-2024 10:55:40), transaction ID (TRANS 20), till number (TILL 3), and user name (MAYFAIR MANAGER). There are also buttons for MENU and LOG OUT.

The main screen is titled "Bar Order" and features a grid of drink categories and a list of items. The categories are: Champagne, White Wine, Red Wine, Rose Wine, Soft Drinks, Hot Drinks, and Enactor-Bar signature. The items listed are: Sex on the Beach, Whiskey Sour, Virgin Mary, Cranberry cutie cocktail, Chocolate cocktail, Virgin strawberry pina colada, Morning star cocktail, Wray and Nephew, Blackwell, Koko Kanu, Sailor Jerry Spiced Rum, Chairman's Reserve, Russian Standard Platinum, Sipsmith, Babicka Wormwood, Martins Miller, Bombay Sapphire, Gin Mare, Glenmorangie, Dalmore, Macallan, Glenkinchie, Glenfiddich, Johnnie Walker, Havana Club, Ambar, Campari, Kahlua, Jagermeister, Sambuca, Pimm's, Amaretto, Baileys, Tiger, Singha, Kirin, Asahi, Havana, Kraken, and Hennessy.

On the right side of the screen, there are several buttons: Void, Discount, Testing Functions, Product Search, Returns, and Quantity Sell Item. At the bottom right, there is a "Manager" button with a hand icon.

At the bottom left of the screen, the total amount is displayed as "TOTAL: £0.00".

Add an item to the order

enactor hospitality
03-Oct-2024 11:13:42 TRANS 20
TILL 3 - MAYFAIR MANAGER
MENU LOG OUT

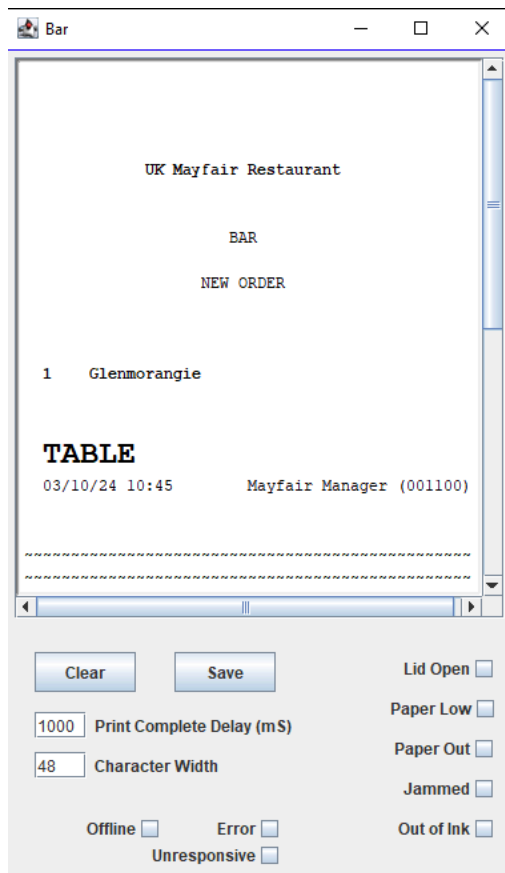
Bar Order			Champagne	White Wine	Red Wine	Rose Wine	Soft Drinks		
			Hot Drinks	Enactor-Bar signature	Cuba Libre	Mojito	Martini	Void	Discount
QTY	DINER	ITEM	PRICE						
1		Glenmorangie	£12.00						
			Sex on the Beach	Whiskey Sour	Virgin Mary	Cranberry cutie cocktail	Chocolate cocktail		
			Virgin strawberry pina colada	Morning star cocktail	Wray and Nephew	Blackwell	Koko Kanu	Testing Functions	Product Search
			Sailor Jerry Spiced Rum	Chairman's Reserve	Russian Standard Platinum	Sipsmith	Babicka Wormwood		
			Martins Miller	Bombay Sapphire	Gin Mare	Glenmorangie	Dalmore	Returns	Quantity Sell Item
			Macallan	Glenkinchie	Glenfiddich	Johnnie Walker	Havana Club	 Manager	
			Ambar	Campari	Kahlua	Jagermeister	Sambuca		
			Pimm's	Amaretto	Baileys	Tiger	Singha		
			Kirin	Asahi	Havana	Kraken	Hennessy	Total	
TOTAL:			£12.00						

Complete the transaction

enactor hospitality
03-Oct-2024 11:14:17 TRANS 20
TILL 3 - MAYFAIR MANAGER
SHOW

Checkout			
Printing, please wait...			
QTY	DINER	ITEM	PRICE
1		Glenmorangie	£12.00
		Split 1 Cash	-£12.00
TOTAL:			£0.00

Observe the receipt is printed on separate peripheral



About This Document

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The amendment history of this document can be found in the table below.

Current Document Version information

Document Version 1.4

Product Version 2.7

Document Context

This document is part of the Enactor Product Documentation Series. All Enactor products include a comprehensive documentation set designed to improve understanding of the product and facilitate ease of use.

Document Inquiries

At Enactor we aspire to producing the highest quality documentation to reflect and enhance the quality of our product. If you find that the document is inaccurate or deficient in any way, please assist us in improving our standard by letting us know.

For matters of document quality or any other inquiries regarding this document please contact:

By Email: documentation@enactor.co.uk

Document History

The following versions of the document have been produced:

VERSION	STATUS	ISSUE DATE	AUTHOR	REASON FOR ISSUE
1.0	Initial Draft	28/05/21	Thilini Sayakkara	Initial version
1.1	Update	10/11/22	Hadhi Jawahir	Added section on Kitchen Display
1.2	Update	31/05/23	Hadhi jawahir	Added selection of Receipt Template in Product Preparation Peripheral Mapping
1.3	Update	1/1/24	Shenol Silva	Updated the screen shots and the content on par with the latest version
1.4	Update	1/10/24	Lucas Andres Casas	Updated to match new EM and POS screens