



SpeedLine Inventory™ integrates seamlessly with your SpeedLine point of sale system to help you track inventory usage, minimize waste, and understand and manage your food cost. Designed specifically for pizza, SpeedLine Inventory is easy to set up, and a powerful cost control tool.

Deployed and working in hundreds of restaurants, Inventory is an optional component of SpeedLine's Menu Designer™ and Store Manager™.

Automated pizzeria inventory software gives you control over food costs and waste

General	Sizes	Toppings	
	1	2	3
Slice	0	0	0
Small	3	3.5	3
Medium	4	4	3.5
Large	5	4.5	4
Extra Large	6	5.5	4.5

SpeedLine Inventory calculates stock levels and product margin based on your pizzeria's daily sales. Unlike most restaurant inventory systems, SpeedLine Inventory easily and accurately calculates topping usage based not only on pizza size, but also on the number of toppings on the pizza—without requiring you to define a separate recipe for every possible create-your-own combination.

Easy Setup And Use

- Flexible setup options: send us your recipe information and leave the setup to us, or "do it yourself" with the help of step-by-step tutorials and remote training provided by SpeedLine Support
- SpeedLine automatically detects new items added to the menu and prompts you to add them to Inventory
- Wizards walk you through common maintenance tasks and help you print inventory reports
- Track all items, or only those you designate as "critical"
- Organize physical count lists to match the layout of your storage and freezers

Designed For Pizza

- Detailed pizza topping matrix simplifies recipe setup and portion control—easily track inventory for create-your-own and half-and-half pizzas
- Create recipes within recipes to track dough balls, cheese mixes, and more

Convenient Purchasing

- Manage suppliers and reorder levels easily; create and receive stock against purchase orders
- Built-in electronic purchasing from supported food suppliers

Cost And Margin Analysis

- Supports multiple costing methods
- Product margin report details recipe costs, price, and margin percentage
- Usage report compares ideal food usage with your actual counts, enabling you to identify waste and deal with it to keep food costs under control

Product Margin			
Category: All			
EOD #62 - Jun 20, 2011			
#1 Slices Cheese Pizza			
PLU		Quantity	Cost
2345	BangRootBeer	0.79 Ounce	0.07
2315	Coke	1.69 Ounce	0.15
845	Commeal-Pizza	0.165 Ounce	0.00
2325	Diet Coke	0.94 Ounce	0.09
10	Dough Lg	0.33 Each	0.16
510	Pizza Cheese	2.64 Ounce	0.33
810	Pizza Sauce	3.234 Ounce	0.08
561	Romano	0.0129 Ounce	0.00
		Total Cost	\$0.89
		Price	\$5.49
		Margin	84%
		Cost	16%
#2 Slices Pepperoni Pizza			
PLU		Quantity	Cost
2345	BangRootBeer	0.79 Ounce	0.07
2315	Coke	1.69 Ounce	0.15
845	Commeal-Pizza	0.165 Ounce	0.00
2325	Diet Coke	0.94 Ounce	0.09
10	Dough Lg	0.33 Each	0.16
160	Pepperoni	0.8 Ounce	0.11
510	Pizza Cheese	2.64 Ounce	0.33
810	Pizza Sauce	3.234 Ounce	0.08
561	Romano	0.0129 Ounce	0.00
		Total Cost	\$1.00
		Price	\$5.69
		Margin	82%
		Cost	18%