

COMPEAT KEEPS PIZZERIAS “ROLLING IN THE DOUGH”

Compeat Restaurant Management Systems, provider of restaurant inventory, labor, accounting and payroll management systems, has a growing trend of pizzerias choosing Compeat software over other restaurant management systems. Some of these pizza restaurants include: **Georgio's Chicago Pizzeria, Blue Moon Pizza, Spot Pizza Grill, Rock Wood Fired Pizza, Connie's Pizza, Grotto Pizza, and DeAngelo's Pizzeria Company.**

Georgio's Chicago Pizzeria and Pub, known for their tasty Chicago style deep dish pizza, is ranked one of the "Top 100 Independent Pizzerias in the Nation. Georgio's uses Compeat to poll their Daily Sales Report, track pricing, and to identify exactly where inventory variances are occurring. By using Compeat's invoice scanning feature, they have also been able to cut back on their labor costs and increase efficiencies. "By increasing our labor efficiencies with Compeat, I can keep out of the office and instead be on the restaurant floor with my employees and customers," says James Coli, General Manager for Georgio's. "We have better insight into our daily operations", adds Coli.



Blue Moon Pizza thrives on their philosophy to 'Give people an everyday place that still feels special.' Blue Moon selected Compeat to streamline their operations so they're able to dedicate more time to making their guests feel just that - special. Blue Moon uses Compeat Advantage to control inventory, build recipes, and cost out their menu items. "Compeat gives us everything we need out of a back office software

and much more!" says Kelvin Slater, Founder of Blue Moon Pizza.



Spot Pizza Grill offers traditional American pub food with a modern-day twist. Ron Mueller, Director of Operations for Spot, could not be more pleased with his Compeat Advantage software. "As a restaurant operator for the past 30 years, Compeat's software is by far

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the best I have ever used," exclaims Mueller. "The ease of inventory building and tracking combined with multiple restaurant capabilities

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COMPEAT KEEPS PIZZERIAS “ROLLING IN THE DOUGH” (continued)

has simplified the task of controlling costs and evaluating menu pricing,” says Mueller. “Compeat’s reporting tools are a particular asset when evaluating purchasing practices and patterns, as well as when making deals with vendors,” added Mueller.



Wedge Corporation operates fourteen **Rock Wood Fired Pizza Restaurants**. Not only do they see great benefits from Advantage cost control and accounting, but they have also found their Advantage Payroll software to be extremely advantageous. Wedge has seen an improvement in efficiency from being able to track, audit, and

process payroll all within one system. Their payroll costs are lower due to the savings created by processing payroll in-house versus utilizing a payroll service. “We really enjoy the integration and the real time reports that both Compeat Advantage and Payroll provides,” states Karen Turner, Accounting and Payroll Manager for Wedge.

COMPEAT’S
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Why have **Georgio’s Chicago Pizzeria, Blue Moon Pizza, Spot Pizza Grill, Rock Wood Fired Pizza, Connie’s Pizza, Grotto Pizza, and DeAngelo’s Pizzeria Company** all selected Compeat Advantage? Because Compeat makes controlling and accounting for pizza restaurants as easy as a dough toss! Two words sum up the relationship between Compeat and these popular pizzerias: **“That’s amore!”** 

compeatTM

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