

# Tip/Trick Of The Month...

*Aloha*



## STG Aloha Tip: Routing Printers

### Making Efficient Changes

If you have more than one printer on your Aloha system, you can manually set a time to change the routing of your items.

Two examples for the need to re-route printers are:

- 1- You have a bar, but no bartender on during Lunch. Instead of your wait staff walking behind the bar to rip off chits when they make drinks, you could make an event to change the routing of all bar items. On the Maintenance tab in Aloha Manager you have an option for "Printer groups". Make sure you have a group that includes the printer that you would want to print the bar drinks to during the day (maybe a waitress station). Now find the "Events" option in Maintenance and set a daily event for printer routing change. Set the Bar printer to re-route to the new printer group you made. Make sure you make an event that routes the items back after lunch ends or you'll be printing to the wrong printer when dinner starts.
- 2- You have two kitchen printers (Hot and Cold). You send someone home because their sick and now your wheel man is handling everything in the kitchen by himself. Instead of making him walk back and forth between the two printers, you could go on to one of the work stations and manually re-route the Cold printer to print to the Hot printer. Once you're back to normal in the kitchen just go to the Aloha terminal and reset the routing.

The benefits of re-routing a printer is less paper waste and ribbon waste. Your staff can help customers better because they aren't walking all over the restaurant that's set up to work with more employees.

**For Any Questions...Contact STG's Help Desk!**  
**1-800-811-5803**

