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Hospitality Technology

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Premier IHOP Franchisee to Install MICROS RES 3000

Katin, the largest IHOP franchisee, signs an agreement with Micros Systems to install the Micros Restaurant Enterprise System (RES) 3000

Prime Hospitality Selects TravelCLICK's Hotelligence

Prime Hospitality is now using TravelCLICK's Hotelligence report for its AmeriSuites and Wellesley Inn properties and the new Prime Hotels and Resorts brand.

Seasons 52 chooses Aloha TableService

The new business division of Darden Restaurants chooses Aloha TableService as the point-of-sale solution for its new concept, Seasons 52.

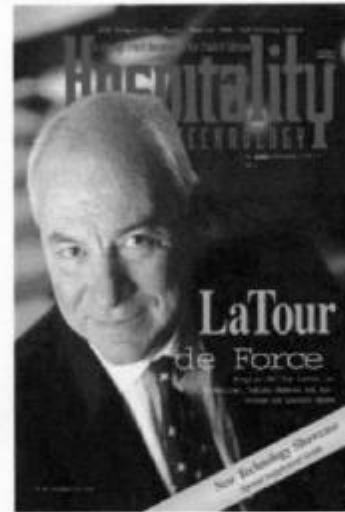
Legal Sea Foods Inc. signs Compeat

Legal Sea Foods has signed an agreement with Compeat Restaurant Accounting Systems to provide restaurant accounting software.

Hubx powers Tarsadia Hotels

Tarsadia Hotels signed an agreement with HubX to utilize its highly expanded version of Advanced Web Booking Engine, along with other services.

Gomixer Turns Food Waste into



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i-News

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By Staff

Hospitality Technology

Premier IHOP Franchisee to Install MICROS RES 3000

BROWNSVILLE, TX— Katin, the largest IHOP franchisee, signs an agreement with Micros Systems (www.micros.com) to install the Micros Restaurant Enterprise System (RES) 3000 in all 35 locations over the next two years. Katin Corp. manages and operates many IHOP restaurants in Texas with well over 2,000 employees.

"We looked at several point-of-sale options and determined that MICROS was the best technology for Katin Corp. to manage our operations information as we continue to grow our company," says Joe Katin, President and CEO for Katin.

RES 3000 is a comprehensive suite of integrated applications that helps build success through every level of operation, from ensuring that each customer gets the right order on time, to controlling prices, menus and profits on a chain-wide basis. Katin Corp. will deploy the MICROS Eclipse PC Workstation and the MICROS 3700 Point-of-Sale solution system wide.



Prime Hospitality Selects TravelCLICK's Hotelligence

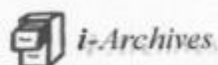
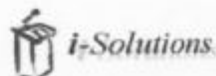
FAIRFIELD, NJ—Prime Hospitality Corp. is now using TravelCLICK's (www.travelclick.net) Hotelligence report as a tool to augment strategic planning, increase worldwide market share and boost revenues for its AmeriSuites and Wellesley Inn properties and the new Prime Hotels and Resorts brand.

Hotelligence provides electronic booking performance data from the Global Distribution Systems (GDS), allowing hotel managers to quickly benchmark performance in room night distribution, ADR, occupancy and revenue management compared to their local competitors.

"TravelCLICK's data tools provide unprecedented

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access to information about travel buyers in all segments worldwide," says H. Scott Ackerman, vice president of sales for Prime Hospitality. "In this market environment, it is critical that we have timely, accurate data on which to base our decisions about pricing and channel management. Hotelligence, in particular, is unequalled in allowing us to plan and execute both short and long-term goals – and win more business."



Seasons 52 chooses Aloha TableService

ORLANDO, FL—The new business division of Darden Restaurants has chosen Aloha (www.alohapos.com) TableService as the point-of-sale solution for its new concept, Seasons 52. Darden, which owns and operates such popular favorites as Red Lobster, Olive Garden, Bahama Breeze and Smokey Bones BBQ, is the country's largest casual dining company.

Seasons 52, which opened in Feb. 2003 in Orlando serves lower-calorie dishes and has a fresh grill and wine bar featuring seasonally inspired menus that include several new items each week to reflect the freshest products available, an international wine list, piano bar and warm contemporary design.

Aloha partnered with Ameranth Wireless to provide Seasons 52 with its wireless POS system. In addition to providing wireless ordering, Ameranth designed their handheld computers to track food orders, monitor waitlists, handle payments at the table, and even provide calorie and nutritional information to the diners.



Legal Sea Foods Inc. signs Compeat

BOSTON, MA—Legal Sea Foods (LSF) announced that the company has signed an agreement with New Orleans-based Compeat Restaurant Accounting Systems (www.compeat.com) to provide its restaurant accounting software.

LSF plans to utilize virtually all the integrated features of the software, including POS polling, daily sales reporting, gift certificate management, extensive inventory management, including new commissary functionality, accounts payable, accounts receivable, general ledger, and financial reporting.

LSF currently owns and operates 26 restaurants located on the East Coast from Boston to Florida, a seafood processing facility, and a retail Expansion for 2003 includes the opening of three restaurants and the moving of LSF's headquarters to the Boston waterfront into a brand new state-of-the-art processing

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plant.

"We have been on a two-year search to replace our current systems," says Dianne Mortenson, director of information systems for LSF. "No product we looked at came close to providing the value we see in Compeat. People talk about best-of-breed. As far as we are concerned, Compeat is best-of-breed. It's restaurant-only focus proves it. No vendor we talked to has the understanding of our business that Compeat has."

Compeat will provide complete data conversion, implementation, training, and on-going support services to Legal Sea Foods. LSF expects to be live in September, 2003.



Hubx powers Tarsadia Hotels

COSTA MESA, CA— Tarsadia Hotels has signed an agreement with HubX (www.hubX.net) to utilize its highly expanded version of Advanced Web Booking Engine, along with other services, including connectivity and two-way PMS integration to all 15 Tarsadia Hotels. In addition, Tarsadia will use the hubX CRS and GDS services to complete its on-line reservation technology strategy. Tarsadia's portfolio includes 17 different flagged and independent properties.

"Within two weeks, hubX was able to meet our initial requirements and had our PMS integration challenges solved and operational," states Pat Patel, Tarsadia vice president of sales & marketing. "Since then, we have partnered with hubX, expanding the capabilities of their services to meet the needs of our diverse group of properties. HubX delivered. We look forward to a successful relationship."



Gomixer Turns Food Waste into Water

BANFF, CANADA—Two Japanese companies have partnered with Double T Equipment Manufacturing (www.double-t.com) to market and distribute an organic waste disposal system.

Eski Machine of Japan, ARC Corporation of Japan and Double T Equipment Manufacturing have formed a joint venture company, called Advanced Biotechnology Inc., to distribute the Gomixer, which uses water and heat to biodegrade food industry leftovers in four days. The only output of the system is nutrient-rich water that can be disposed or diluted and used on lawns and flowerbeds.

"The system is designed for restaurants, hospitals, hotels and other large facilities. By enabling these facilities to process food waste on site, the Gomixer reduces or eliminates landfill use, landfill fees and transportation costs," said Rey

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Rawlins, vice president of marketing for Advanced Biotechnology Inc.

"This environmentally friendly system has been used successfully in Japan for 10 years and trial demonstrations of the GOMIXER are now under way at the Fairmont Banff Springs and Fairmont Chateau Lake Louise," Rawlins added.



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