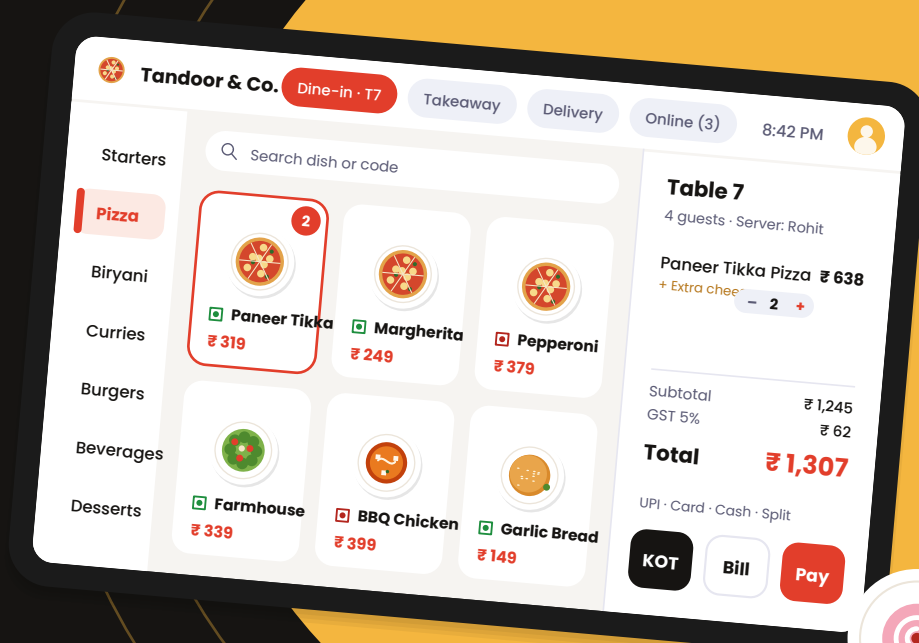




RESTAURANT & QSR MANAGEMENT SYSTEM

Serve faster. *Run smarter.*

Billing, kitchen display, tables, online orders, inventory and AI insights in one modern system, built for restaurants, cafés, QSR chains and cloud kitchens.



ON THE MENU

Starters	The everyday rush	02
Mains	Billing & POS	03
Mains	Kitchen & tables	04
Specials	Online & QR ordering	05
Sides	Inventory & recipes	06
Desserts	AI & reports	07
The bill	Plans & contact	08



The dinner rush *shouldn't feel like chaos.*

Every restaurant knows the feeling: tables full, delivery tablets beeping, chits flying to the kitchen and the owner guessing at the end of the night. Here's what it usually costs.

Handwritten orders

WRONG DISHES

Orders get misread between the floor and the kitchen.

Slow billing

LONG QUEUES

Customers wait for the bill while new guests wait for a table.

Untracked stock

WASTAGE

Ingredients run out mid-service or quietly spoil in storage.

Scattered online orders

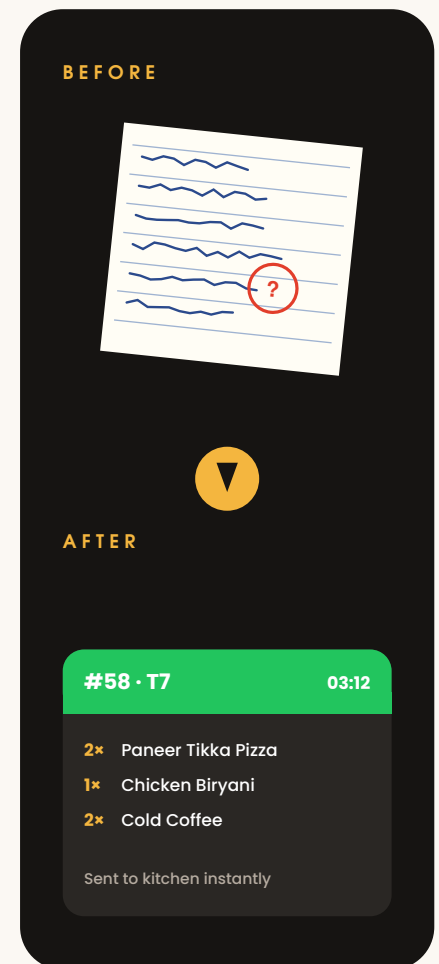
MISSED ORDERS

A separate tablet for every delivery app crowds the counter.

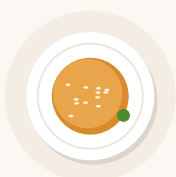
No real numbers

GUESSWORK

Nobody knows which dishes, outlets or staff truly make money.



CRAFTED FOR



QSR & fast food



Cafés



Casual & fine dining



Cloud kitchens



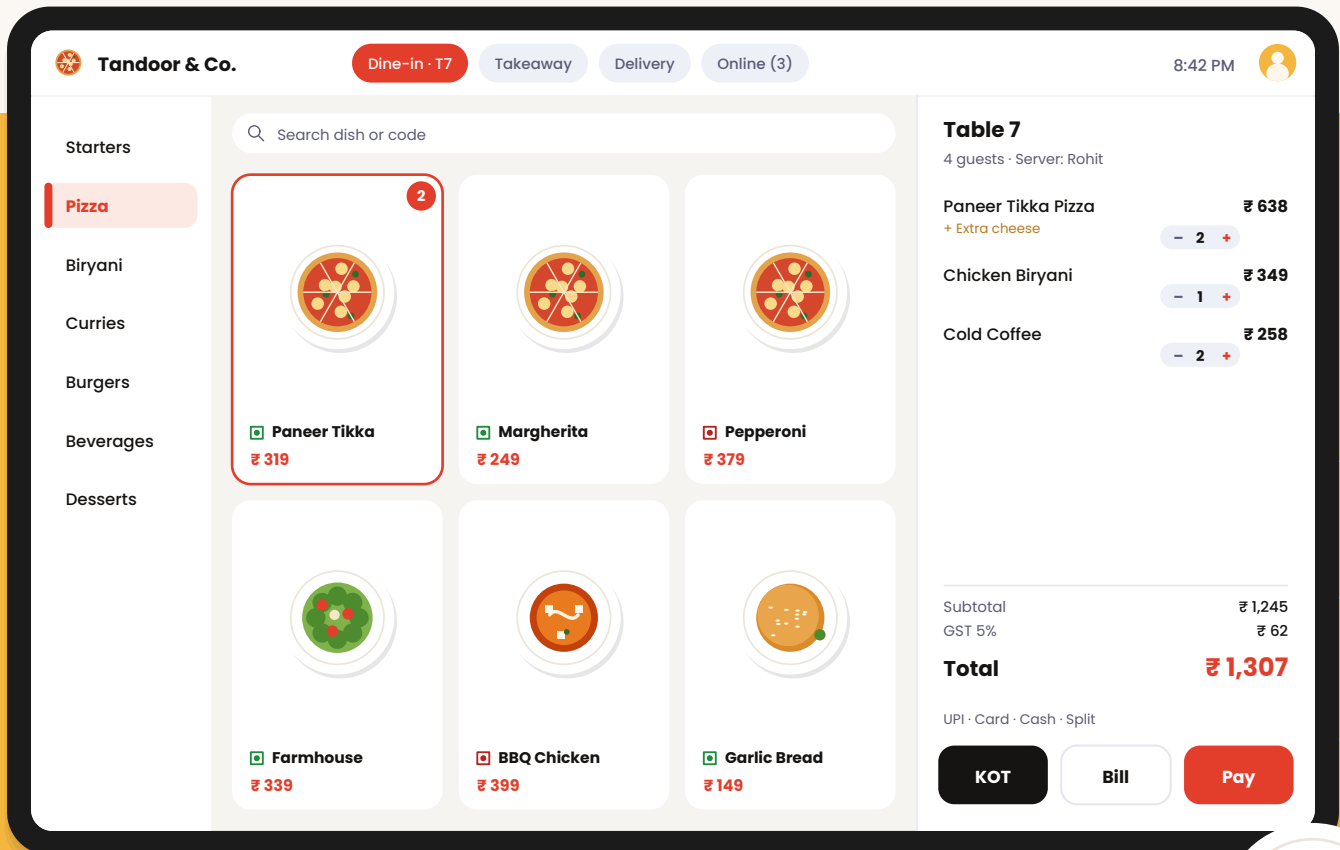
Bakeries & desserts



Food courts

Bill a table *in seconds*.

A fast, touch-friendly POS for dine-in, takeaway and delivery. Orders go to the kitchen with one tap, bills print or go digital, and every payment is recorded.



NO. 01

Lightning-fast billing

Dine-in, takeaway and delivery from one screen with item codes and search.

NO. 03

One-tap KOT

Orders reach the right kitchen station instantly; no handwritten chits.

NO. 05

Every payment mode

Cash, UPI, cards, wallets and part-payments, with GST invoices.

NO. 02

Modifiers & combos

Add-ons, half/full portions, combos and special instructions.

NO. 04

Split & merge bills

Split by item or guest; merge tables; apply discounts and service charge.

NO. 06

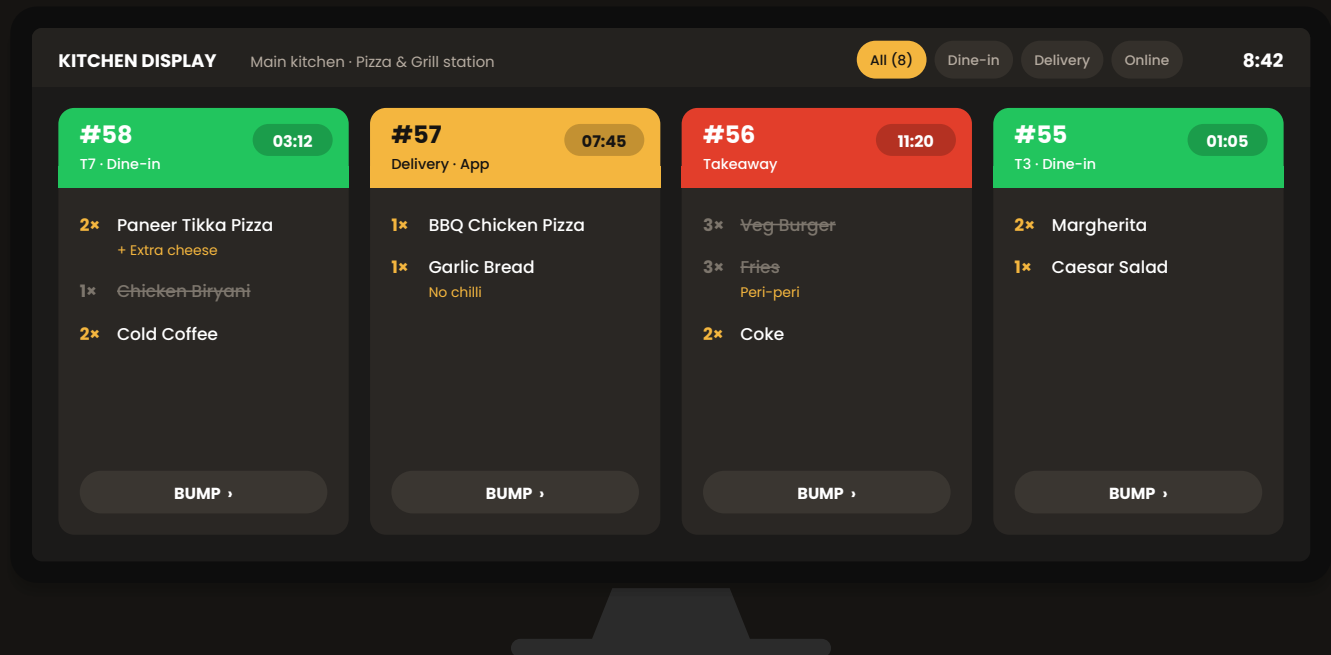
Works offline

Keep billing during internet drops; data syncs when back online.

From table to kitchen, *in a single tap.*

KITCHEN DISPLAY SYSTEM

Colour-coded by wait time · Bump when ready



Floor plan · Ground

● Free ● Occupied ● Reserved ● Bill printed

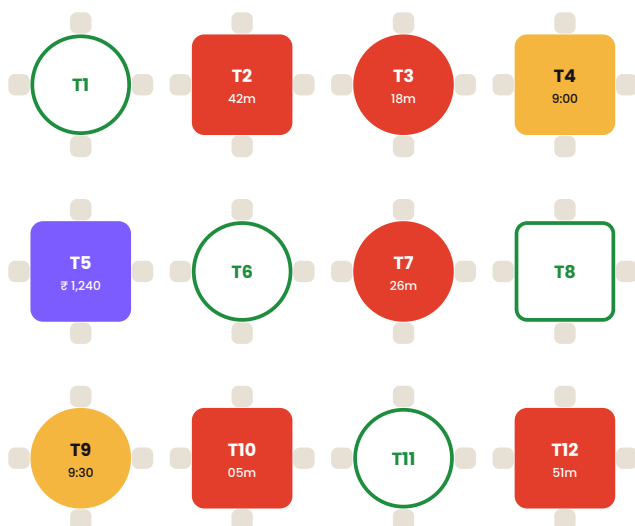


TABLE MANAGEMENT

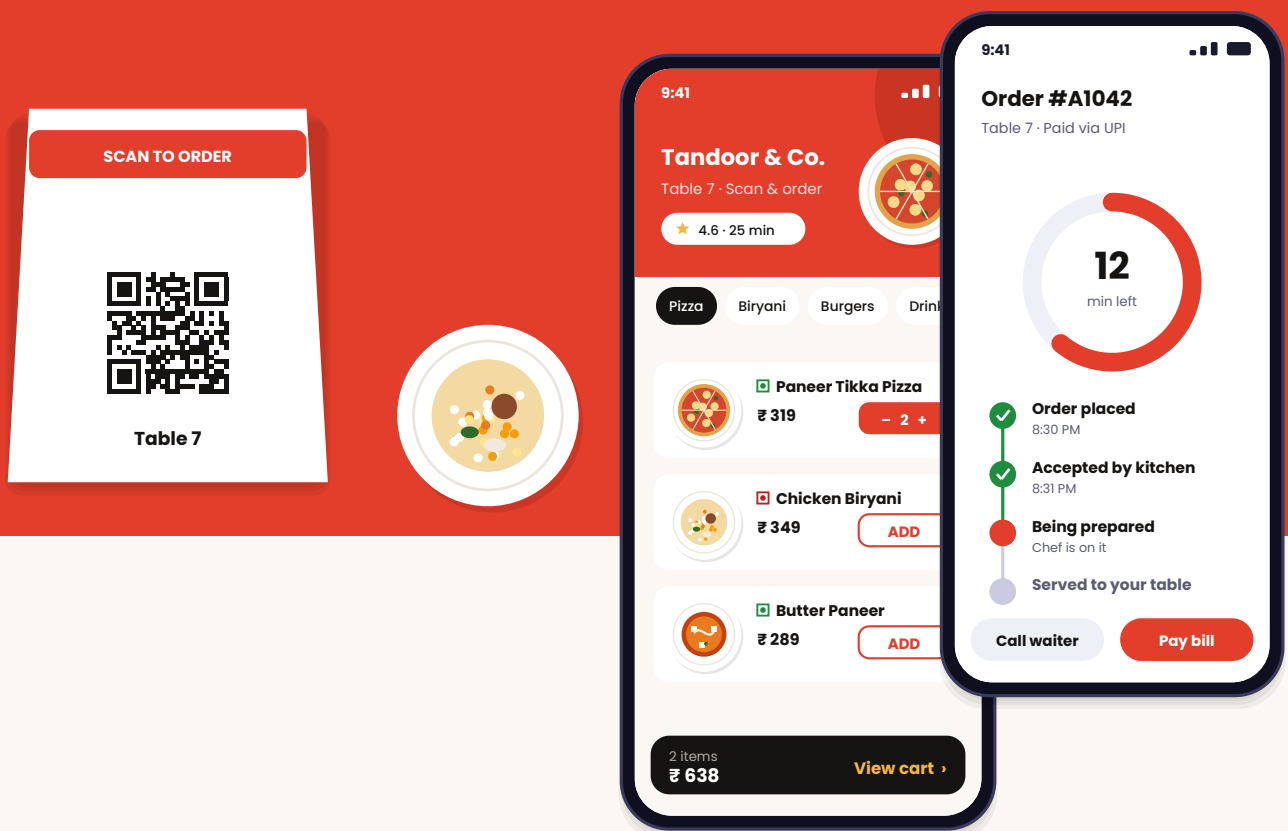
Every table, *at a glance.*

A live floor plan shows which tables are free, occupied, reserved or waiting for the bill, so hosts seat guests faster.

- ✓ **Live floor plan** multiple floors & sections
- ✓ **Reservations** & waitlist
- ✓ **Move, merge & split** tables
- ✓ **Kitchen stations** routing by category
- ✓ **Prep timers** & delay alerts
- ✓ **Captain app** for waiters on mobile

Scan, order, pay, *without waiting for a waiter.*

Guests scan the QR on their table, browse a menu with photos, order and pay from their phone. Orders from your website and delivery apps land in the same system.



● QR table ordering

Contactless menu, order and pay from the table.

● Your own online store

Website ordering with no commission per order.

● Delivery app orders

Orders from food delivery apps in one screen.

● WhatsApp ordering

Share the menu and take orders on WhatsApp.

● Live order status

Guests see when food is accepted and ready.

● Loyalty & coupons

Points, offers and feedback that bring guests back.

Know your food cost, *down to the gram.*

Link every dish to its recipe. Each sale deducts ingredients automatically, so stock, wastage and food cost are always accurate.

RECIPE COSTING

Paneer Tikka Pizza



INGREDIENT	QTY	COST
Pizza base	1 pc	₹ 18.00
Paneer tikka	80 g	₹ 28.00
Mozzarella	60 g	₹ 30.00
Pizza sauce	40 g	₹ 6.00
Onion & capsicum	50 g	₹ 8.00
Cost per pizza		₹ 90.00
Selling price		₹ 299.00

Food cost**30.1%**

STOCK · TODAY

Mozzarella	Reorder	2.1 kg
Paneer	Low	5.4 kg
Basmati rice		38 kg
Coffee beans		4 kg
Chicken	Low	6 kg



Purchase order sent

PO-0318 · Fresh Dairy Co. · 3 items

Mozzarella 10 kg	₹ 4,200
Paneer 8 kg	₹ 2,880

Recipe-based deduction

Every sale reduces stock automatically.

Low-stock alerts

Reorder before you run out mid-service.

Purchases & vendors

POs, goods receipts and vendor payments.

Wastage tracking

Record spoilage and see where money leaks.

Central kitchen

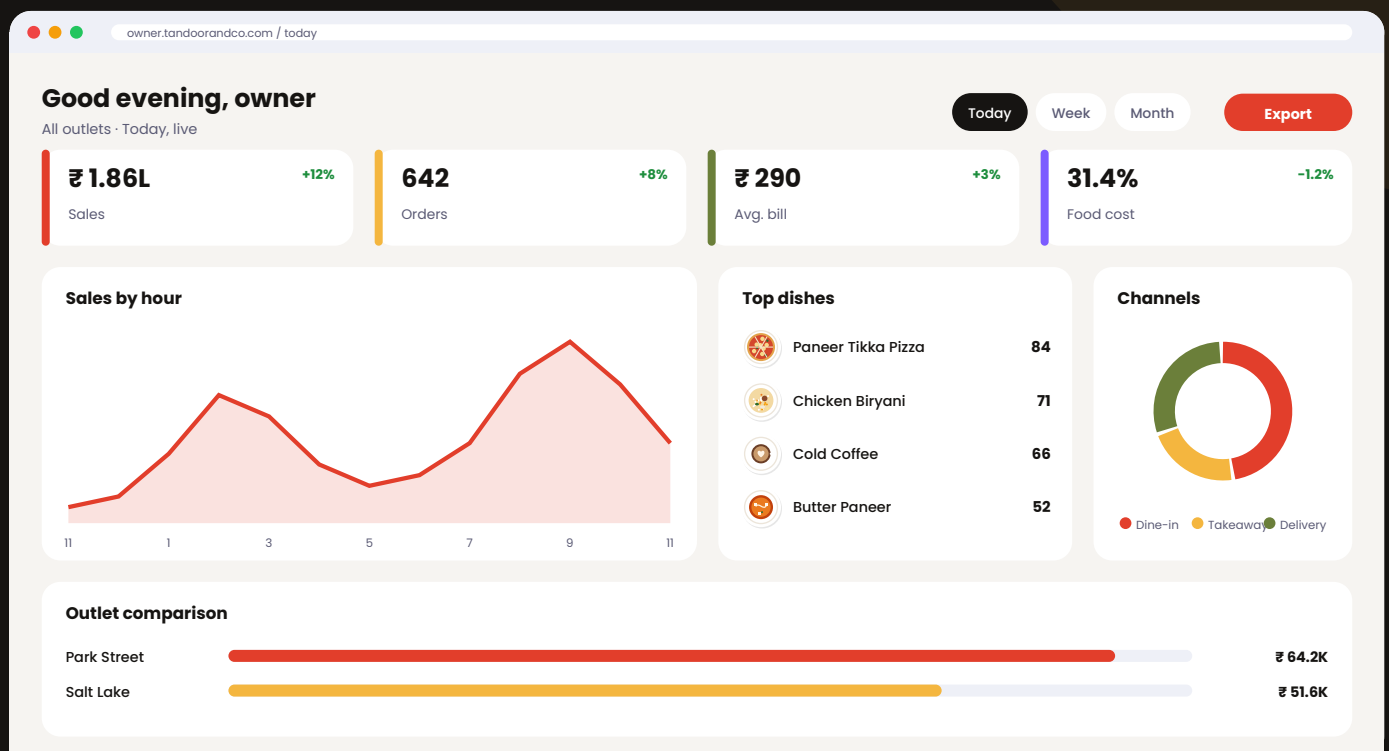
Transfers to outlets with full tracking.

Expiry & batches

Use oldest stock first, reduce waste.

The sweetest part: *decisions backed by data.*

Owners see sales, dishes, outlets and food cost live from anywhere, and AI turns the numbers into clear next steps.



AI · 01

Demand forecasting

Predicts busy hours and dish demand so the kitchen preps the right quantity.



AI · 02

Menu insights

Shows which dishes are popular and profitable, and which to rework or drop.



AI · 03

Smart upsell

Suggests add-ons and combos at the POS based on what's in the order.



AI · 04

Auto reorder

Recommends purchase quantities from usage and upcoming demand.



AI · 05

Review replies

Drafts polite replies to customer reviews for the manager to approve.



AI · 06

Daily summary

A short WhatsApp report every night: sales, top dishes, stock alerts.

The bill, *and how we serve it.*

1

Discovery

2

Menu & setup

3

Printers & devices

4

Staff training

5

Go live

6

Support

ESSENTIAL

Single outlet

POS & billing	✓
KOT & kitchen display	✓
Tables & floor plan	✓
QR menu ordering	✓
Inventory & recipes	✓
Multi-outlet control	—
AI insights & forecasting	—
Custom integrations	—

TOTAL *Ask for a quote*



POPULAR

PRO + AI

Multi-outlet & chains

Everything in Essential	✓
Online store & app orders	✓
Central kitchen	✓
Multi-outlet control	✓
Loyalty & CRM	✓
AI insights & forecasting	✓
WhatsApp daily summary	✓
Custom integrations	✓

TOTAL *Ask for a quote*



Let's set
your table.

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Scan for portfolio



Pricing depends on outlets, devices and integrations. Delivery-app order integration subject to the platform's partner availability.

Ready to modernise your restaurant?

Book a free demo: Durganagar, North Dumdum, Kolkata 700065

BOOK A DEMO