



Workstation

Full order management
Optimize and control the processes of sales, payment, splitting and closing orders with the help of touchscreen terminal.



Decision-making reports

Statistics and management reports
Detailed reports and different statistical dimensions that help you to evaluate the performance of your business, as well as control over the staff via registration of every action and operation.

Microinvest Warehouse Pro

Inventory management
Control over raw materials consumption and planning the costs for different recipes. Creating new recipes. The system is aware of the restaurant needs and gives advice on necessary purchases.



Kitchen

Displays orders on a screen and/or using kitchen printer.
Facilitates the work in the kitchen, showing orders list and estimating the waiting time.



Front Desk

Table control
Manage the table status and occupation as well as the reservation process via colorful table scheme.



Takeaway

Home delivery service
Quick processing of orders: optimization of delivery, tracking order and staff availability.



Mobile service

Orders management via wireless handheld devices (PDA).
Provides customer service at a higher level, improves the communication between waiters and kitchen. Minimize mistakes when taking and preparing orders.

