

# Restaurant POS Documentation

Restaurant POS system is customizable to your business. Our POS software is an affordable solution to help grow your business, from the easy to learn user interface that reduces the amount of taps per transaction, to the robust scheduling and inventory tools.

Main Features are :

Touch screen restaurant automation system

Handheld terminal support

Thermal ticket printer support

Fully responsive Design

Kiosk style usage

User friendly screens

Unlimited users

Unlimited tables

Unlimited table screens

Colored menu buttons with product thumbnails

Unlimited number of menus

Different menus for each departments

Unlimited number of price lists

Changing price lists at a certain time of day

Partial ticket settlement

Receiving payments by choosing items from ticket

Flexible ticket designs

Printing reports from ticket printer

Perquisite softwares :

**Sql server 2008 r2**

<http://www.microsoft.com/en-in/download/details.aspx?id=23650>

**Sql server management studio 2008**

<https://www.microsoft.com/en-in/download/details.aspx?id=7593>

**Crystal reports runtime**

**32 bit -**

[http://downloads.businessobjects.com/akdlm/cr4vs2010/CRforVS\\_redist\\_install\\_32bit\\_13\\_0\\_16\\_clone.zip](http://downloads.businessobjects.com/akdlm/cr4vs2010/CRforVS_redist_install_32bit_13_0_16_clone.zip)

**64 bit -**

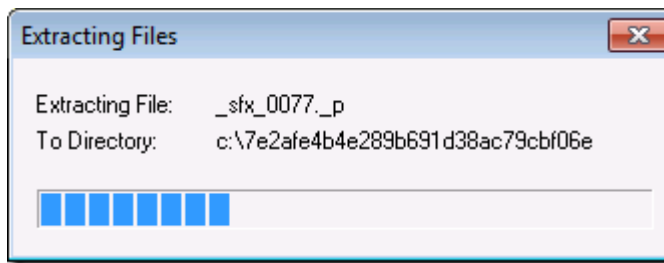
[http://downloads.businessobjects.com/akdlm/cr4vs2010/CRforVS\\_redist\\_install\\_64bit\\_13\\_0\\_16.zip](http://downloads.businessobjects.com/akdlm/cr4vs2010/CRforVS_redist_install_64bit_13_0_16.zip)

**.NET Framework 4.0**

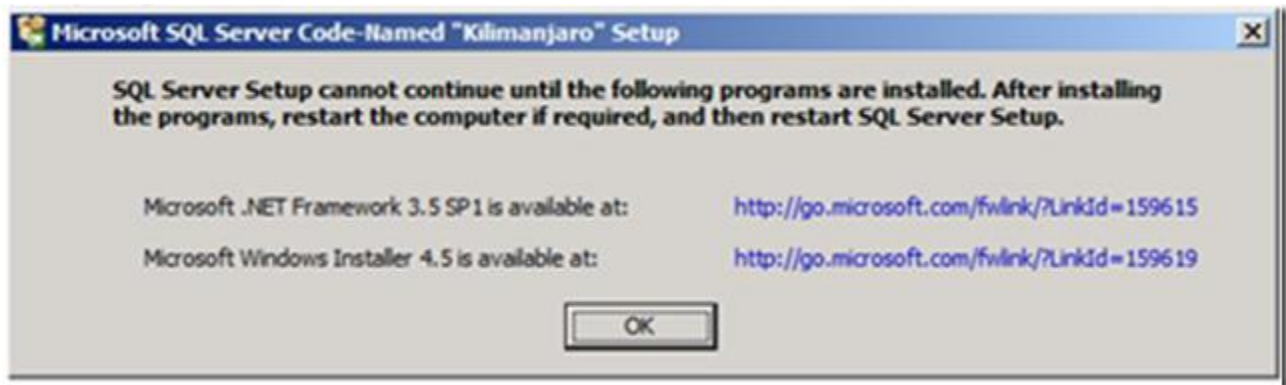
<https://www.microsoft.com/en-in/download/details.aspx?id=17718>

Below I show the steps to install SQL Server 2008 R2 Express.

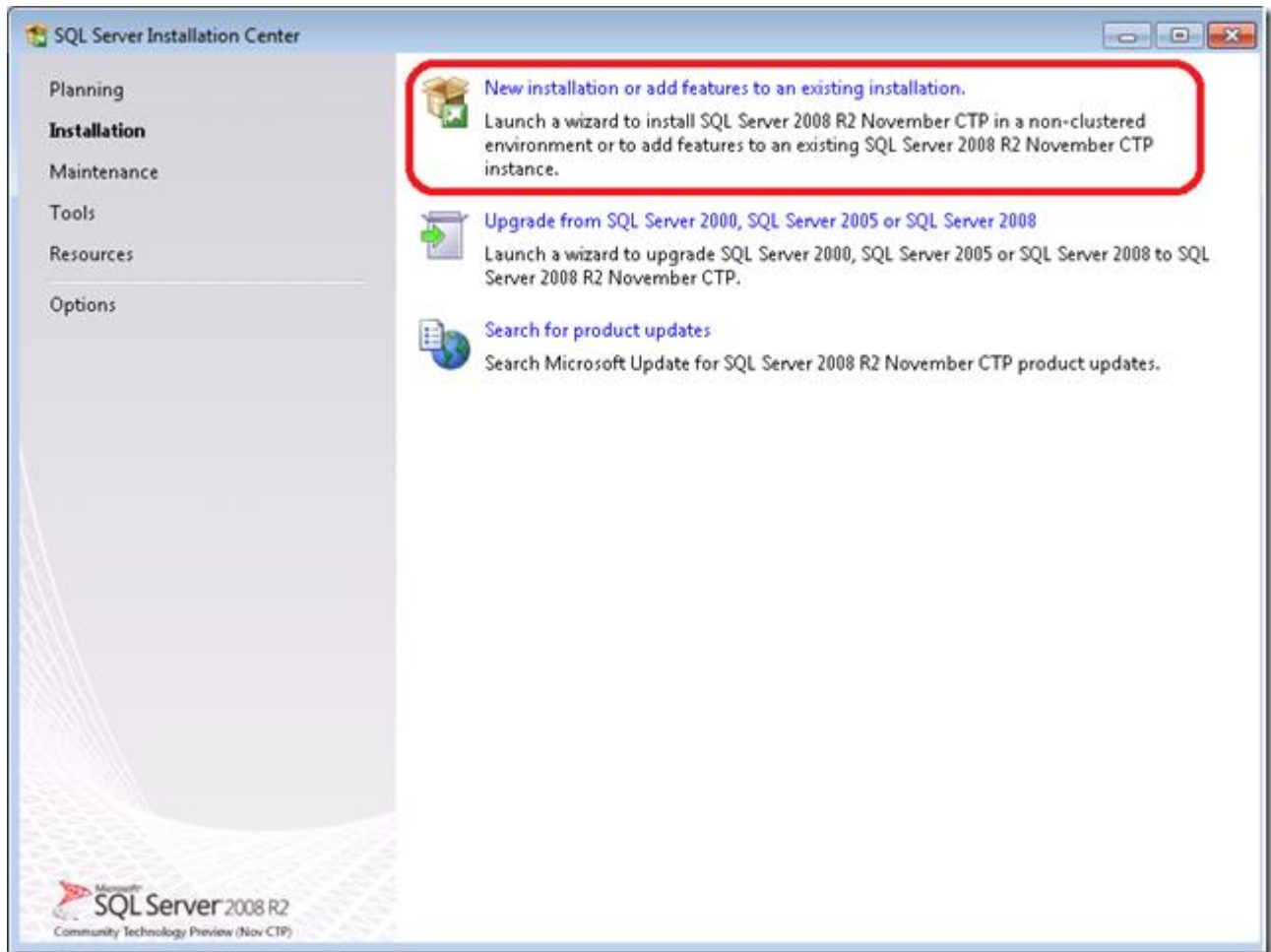
1. Launch the package, you will then see the contents extracted to a temporary location.



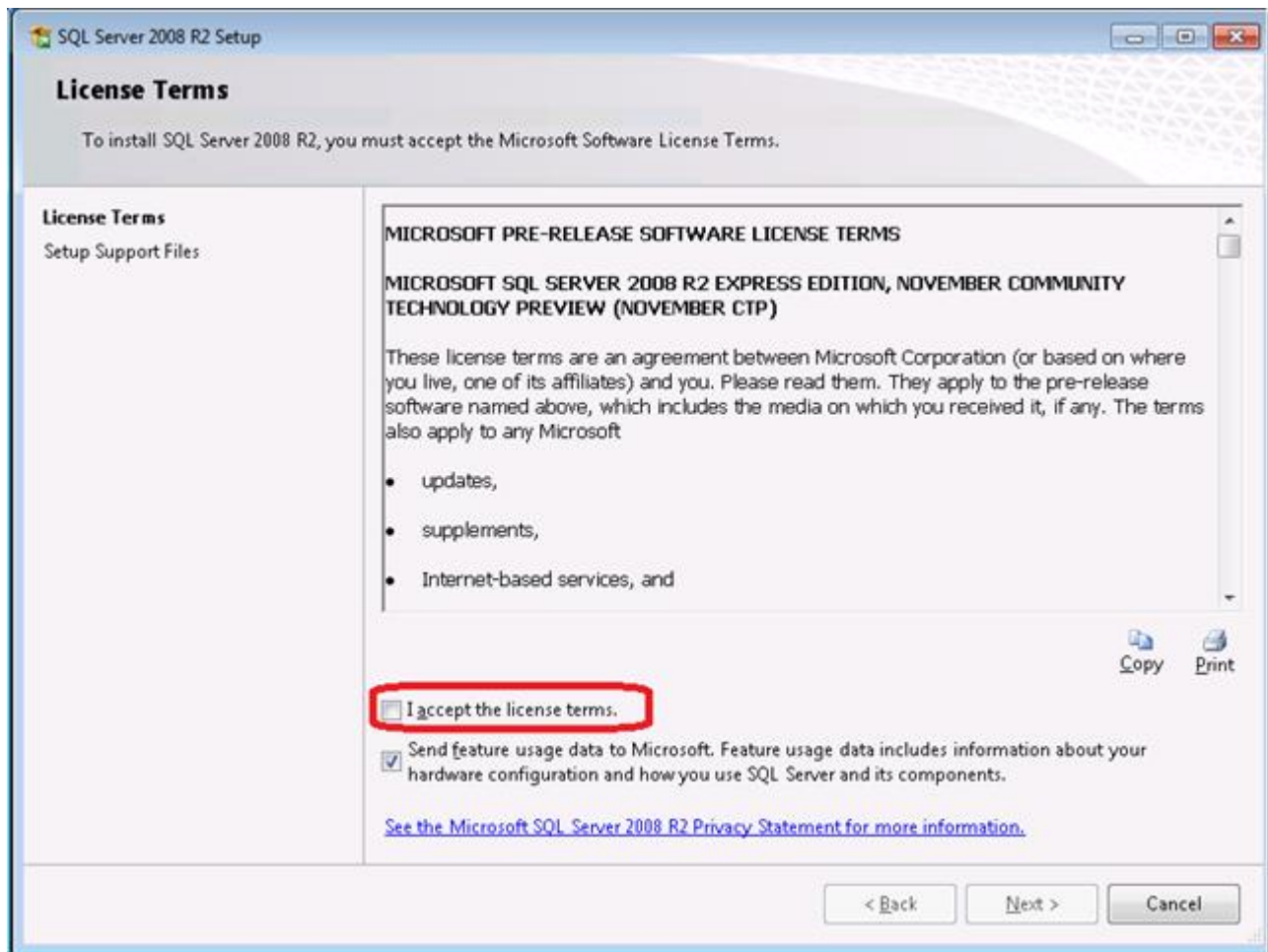
2. SQL Server Setup checks to determine pre-reqs are installed. If not, you will be prompted to install.



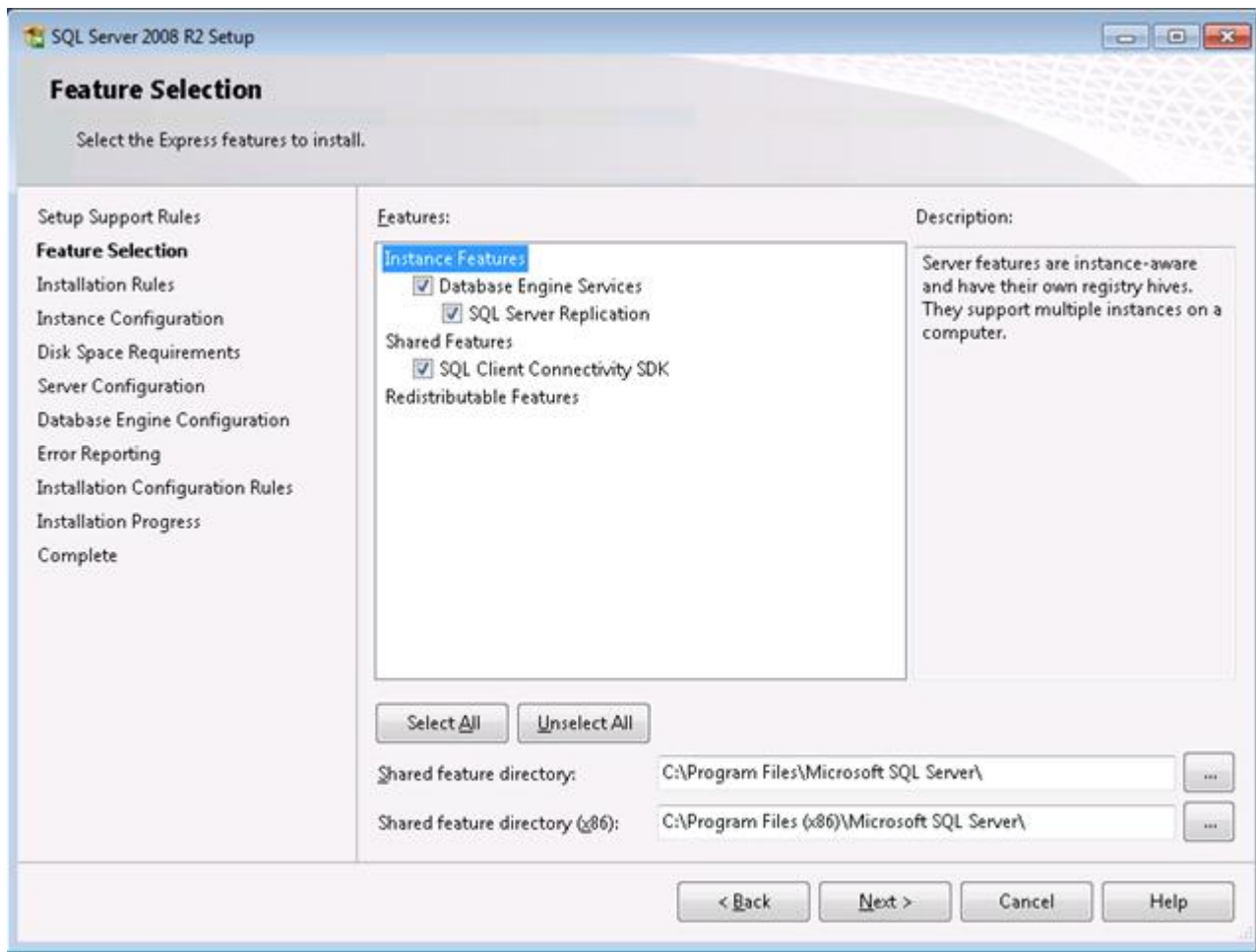
3. The Installation Center will then launch. Click on “New installation or add feature to an existing installation” to start the Installation Wizard.



4. Accept the license terms.



5. Review the features to be installed and where SQL Server will be installed. Make any changes that are necessary for your environment.



6. Review the Instance Name and change if necessary.

SQL Server 2008 R2 Setup

### Instance Configuration

Specify the name and instance ID for the instance of SQL Server. Instance ID becomes part of the installation path.

Setup Support Rules  
Feature Selection  
Installation Rules  
**Instance Configuration**  
Disk Space Requirements  
Server Configuration  
Database Engine Configuration  
Error Reporting  
Installation Configuration Rules  
Installation Progress  
Complete

☐ Default instance  
☒ Named instance:

Instance ID:

Instance root directory:  ...

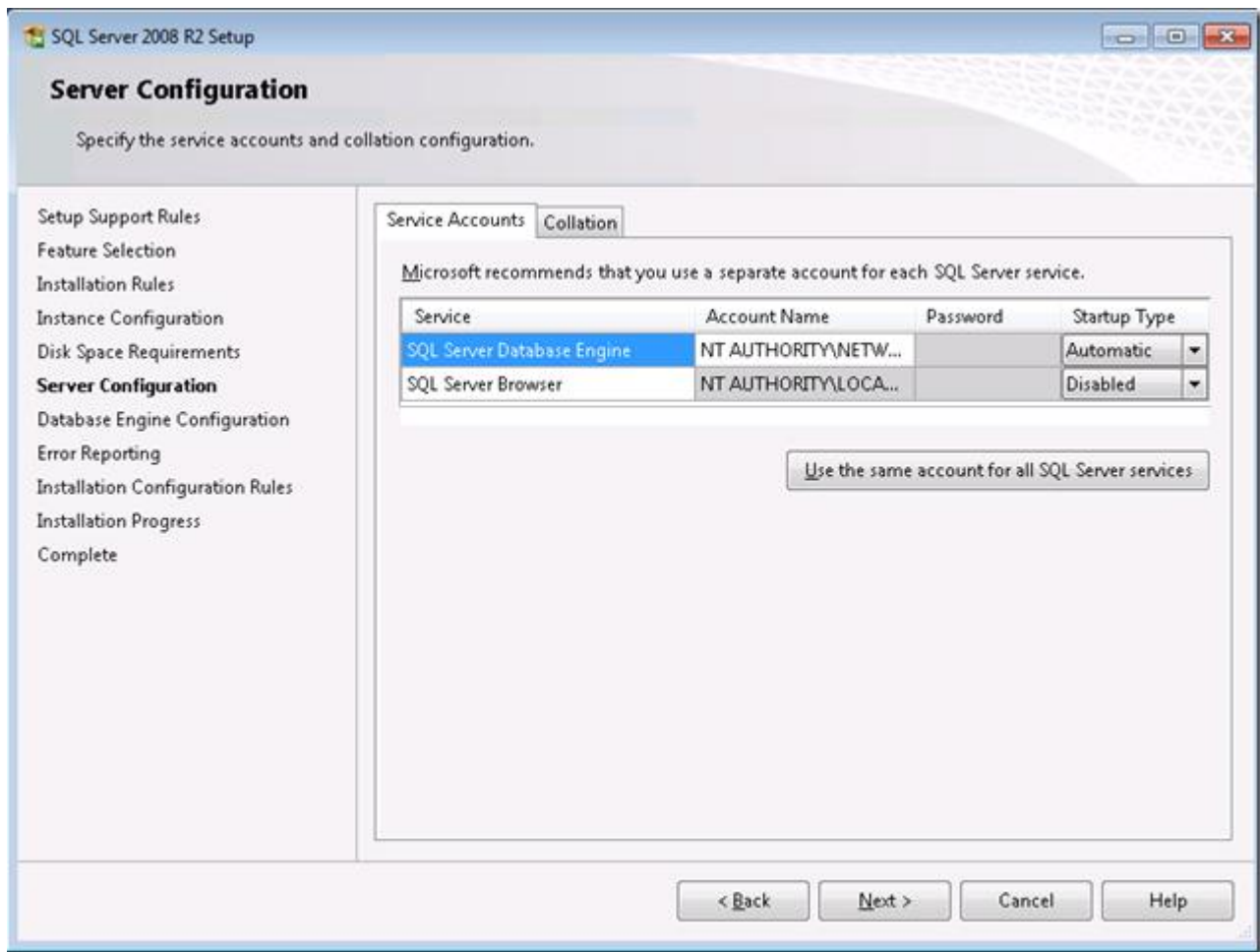
SQL Server directory:

Installed instances:

Instance Name	Instance ID	Features	Edition	Version
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< Back   Next >   Cancel   Help

7. Review the credentials that will be used for the services that will be created.





8. Review the Authentication Mode and the administrators that will be added to the Database Engine.

The screenshot shows the 'Database Engine Configuration' window in the SQL Server 2008 R2 Setup. The window has a title bar 'SQL Server 2008 R2 Setup' and standard window controls. Below the title bar is a header section with the title 'Database Engine Configuration' and a subtitle 'Specify Database Engine authentication security mode, administrators and data directories.'.

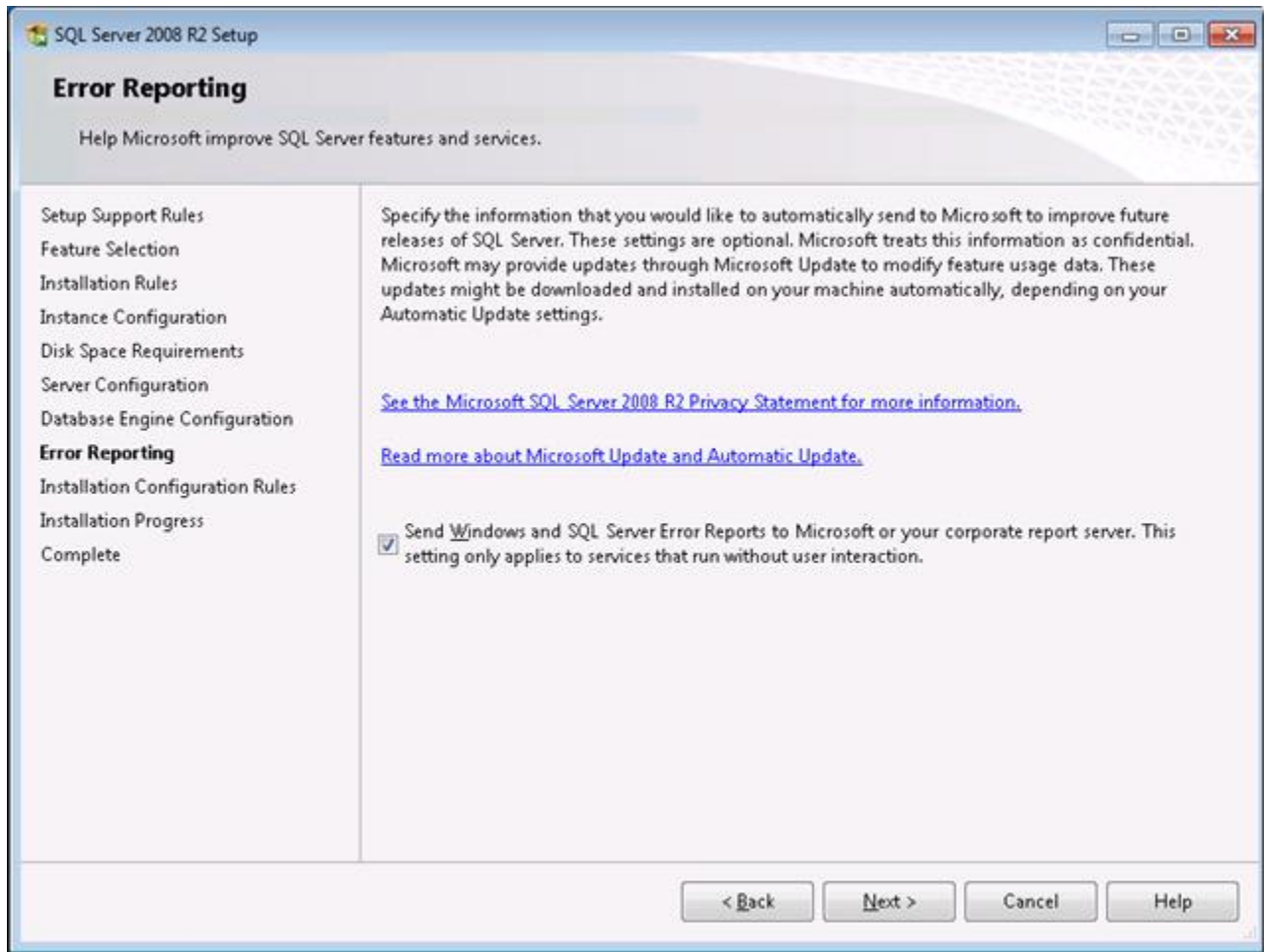
On the left side, there is a navigation pane with the following items: 'Setup Support Rules', 'Feature Selection', 'Installation Rules', 'Instance Configuration', 'Disk Space Requirements', 'Server Configuration', 'Database Engine Configuration' (which is highlighted), 'Error Reporting', 'Installation Configuration Rules', 'Installation Progress', and 'Complete'.

The main area of the window is divided into two tabs: 'Account Provisioning' (selected) and 'Data Directories'. The 'Account Provisioning' tab contains the following elements:

- A subtitle: 'Specify the authentication mode and administrators for the Database Engine.'
- An 'Authentication Mode' section with two radio buttons:
  - ☒ Windows authentication mode
  - ☐ Mixed Mode (SQL Server authentication and Windows authentication)
- A section for the SQL Server system administrator (sa) account:
  - Text: 'Specify the password for the SQL Server system administrator (sa) account.'
  - Two text input fields: 'Enter password:' and 'Confirm password:'.
- A section for SQL Server administrators:
  - Text: 'Specify SQL Server administrators'
  - A list box containing one entry: 'REDMOND\petersad (Peter Sadow)'.
  - Three buttons: 'Add Current User', 'Add...', and 'Remove'.
- A note on the right side: 'SQL Server administrators have unrestricted access to the Database Engine.'

At the bottom of the window, there are four buttons: '< Back', 'Next >', 'Cancel', and 'Help'.

9. Review the Error Reporting settings. We encourage you to keep this option checked, as we review the product feedback on an ongoing basis. This helps us to continually improve SQL Server.



10. That's it!

## To restore a full database backup

1. After you connect to the appropriate instance of the Microsoft SQL Server Database Engine, in Object Explorer, click the server name to expand the server tree.
2. Expand **Databases**. Depending on the database, either select a user database or expand **System Databases**, and then select a system database.
3. Right-click the database, point to **Tasks**, point to **Restore**, and then click **Database**, which opens the **Restore Database** dialog box.
4. On the **General** page, use the **Source** section to specify the source and location of the backup sets to restore. Select one of the following options:

- **Database**

Select the database to restore from the drop-down list. The list contains only databases that have been backed up according to the **msdb** backup history.

### Note

If the backup is taken from a different server, the destination server will not have the backup history information for the specified database. In this case, select **Device** to manually specify the file or device to restore.

- **Device**

Click the browse (...) button to open the **Select backup devices** dialog box. In the **Backup media type** box, select one of the listed device types. To select one or more devices for the **Backup media** box, click **Add**.

After you add the devices you want to the **Backup media** list box, click **OK** to return to the **General** page.

In the **Source: Device: Database** list box, select the name of the database which should be restored.

### Note

This list is only available when **Device** is selected. Only databases that have backups on the selected device will be available.

### **Backup media**

Select the medium for the restore operation: **File**, **Tape**, **URL** or **Backup Device**. The **Tape** option appears only if a tape drive is mounted on the computer, and the **Backup Device** option appears, only if at least one backup device exists.

### Backup location

View, add, or remove media for the restore operation. The list can contain up to 64 files, tapes, or backup devices.

#### Add

Adds the location of a backup device to the **Backup location** list. Depending on the type of media you select in the **Backup media** field, clicking **Add** opens one of the following dialog boxes.

Media type	Dialog box	Description
File	Locate Backup File	In this dialog box, you can select a local file from the tree or specify a remote file using its fully qualified universal naming convention (UNC) name. For more information, see <a href="#">Backup Devices (SQL Server)</a> .
Device	Select Backup Device	In this dialog box, you can select from a list of the logical backup devices defined on the server instance.
Tape	Select Backup Tape	In this dialog box, you can select from a list of the tape drives that are physically connected to the computer running the instance of SQL Server.
URL	This launches two dialog boxes. First <b>Connect to Windows Azure Storage</b> and	In the <b>Connect to Windows Azure Storage</b> dialog box, Select an existing SQL Credential that stores the Windows Azure storage account name and access key information, or create new SQL Credential by specifying the storage account name and storage access key information. For

Media type	Dialog box	Description
	then <b>Locate Backup File in Windows Azure</b> .	<p>more information, see <a href="#">Connect to Microsoft Azure Storage (Restore)</a>.</p> <p>In the <b>Locate Backup File</b> dialog box, you can select a file from the list of containers displayed on the left frame.</p>

If the list is full, the **Add** button is unavailable.

#### **Remove**

Removes one or more selected files, tapes, or logical backup devices.

#### **Contents**

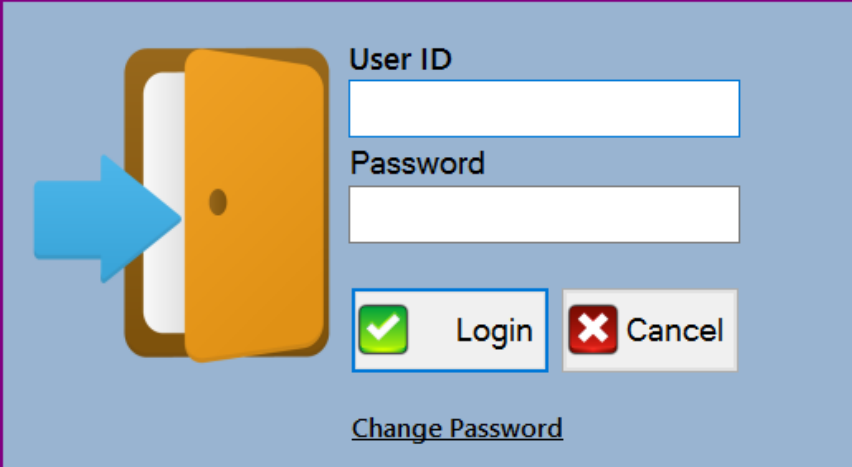
Displays the media contents of a selected file, tape, or logical backup device.

5. In the **Destination** section, the **Database** box is automatically populated with the name of the database to be restored. To change the name of the database, enter the new name in the **Database** box.
6. In the **Restore to** box, leave the default as **To the last backup taken** or click on **Timeline** to access the **Backup Timeline** dialog box to manually select a point in time to stop the recovery action. For more information on designating a specific point in time, see [Backup Timeline](#).
7. In the **Backup sets to restore** grid, select the backups to restore. This grid displays the backups available for the specified location. By default, a recovery plan is suggested. To override the suggested recovery plan, you can change the selections in the grid. Backups that depend on the restoration of an earlier backup are automatically deselected when the earlier backup is deselected. For information about the columns in the **Backup sets to restore** grid, see [Restore Database \(General Page\)](#).
8. Optionally, click **Files** in the **Select a page** pane to access the **Files** dialog box. From here, you can restore the database to a new location by specifying a new restore destination for each file in the **Restore the database files as** grid. For more information about this grid, see [Restore Database \(Files Page\)](#).
9. To view or select the advanced options, on the **Options** page, in the **Restore options** panel, you can select any of the following options, if appropriate for your situation:
  - a. **WITH** options (not required):
    - **Overwrite the existing database (WITH REPLACE)**
    - **Preserve the replication settings (WITH KEEP\_REPLICATION)**
    - **Restrict access to the restored database (WITH RESTRICTED\_USER)**

- b. Select an option for the **Recovery state** box. This box determines the state of the database after the restore operation.
    - **RESTORE WITH RECOVERY** is the default behavior which leaves the database ready for use by rolling back the uncommitted transactions. Additional transaction logs cannot be restored. Select this option if you are restoring all of the necessary backups now.
    - **RESTORE WITH NORECOVERY** which leaves the database non-operational, and does not roll back the uncommitted transactions. Additional transaction logs can be restored. The database cannot be used until it is recovered.
    - **RESTORE WITH STANDBY** which leaves the database in read-only mode. It undoes uncommitted transactions, but saves the undo actions in a standby file so that recovery effects can be reverted.
  - c. **Take tail-log backup before restore** will be selected if it is necessary for the point in time that you have selected. You do not need to modify this setting, but you can choose to backup the tail of the log even if it is not required. filename here? If the first backup set in the **General** page is in Windows Azure, the tail log will also be backed up to the same storage container.
  - d. Restore operations may fail if there are active connections to the database. Check the **Close existing connections option** to ensure that all active connections between Management Studio and the database are closed. This check box sets the database to single user mode before performing the restore operations, and sets the database to multi-user mode when complete.
  - e. Select **Prompt before restoring each backup** if you wish to be prompted between each restore operation. This is not usually necessary unless the database is large and you wish to monitor the status of the restore operation.
10. Click **OK**.

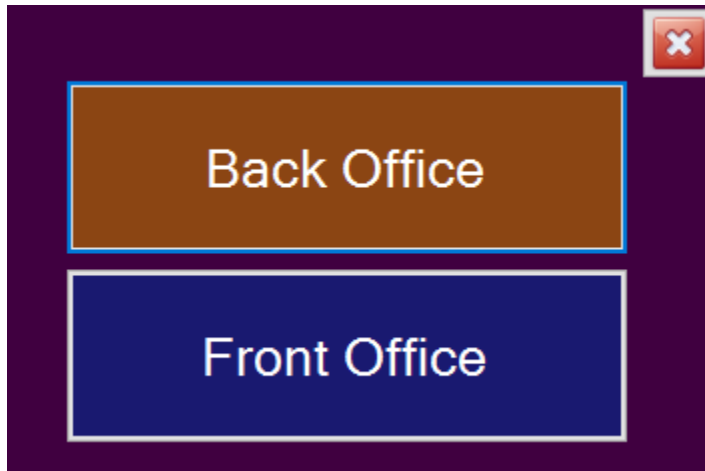
# LOGIN FORM

A login, logging in or logging on is the entering of identifier information into a system by a user in order to access that system (e.g., a computer or a website). It is an integral part of computer security procedures. A login generally requires the user to enter two pieces of information, first a user id and then a password. This information is entered into a login [window](#) on a [GUI](#) (graphical user interface).



The image shows a graphical user interface (GUI) for a login form. The form is titled "Login Form" in a purple header bar. The main area has a purple background. In the center, there is a light blue rectangular box containing the login fields and buttons. On the left side of this box is an illustration of an orange door with a blue arrow pointing towards it. To the right of the door are two text input fields: "User ID" and "Password". Below these fields are two buttons: a "Login" button with a green checkmark icon and a "Cancel" button with a red X icon. At the bottom of the light blue box is a link labeled "Change Password".

# Selection Form





**Front Office** - In the Restaurant POS, displays may be at the front counter, or configured for drive-through or walk-through cashiering and order taking. Front counter registers allow taking and serving orders at the same terminal, while drive-through registers allow orders to be taken at one or more drive-through windows, to be cashiered and served at another. In addition to registers, drive-through and kitchen displays are used to view orders.



# Back Office:

Back Office

Operator ID : admin



Sunday, 29 May 2016 02:19 PM

Registration	Logs	Printer Setting	Restaurant Info
Categories	Items	Tables	Kitchen/Section
Product	Supplier	Purchase	Payment
Expense Type	Expense	Voucher	Accounting Reports
DB Backup	DB Restore	POS Report	SQL Server Setting
Change Password	Keyboard	About	System Info

# Restaurant Master Form

ST No. – Service Tax No.

CIN – Corporate Identification No.

Restaurant Info

Close

Hotel Details



Browse...

Hotel Name :

Address :

Contact No. :

Email ID :

TIN :

ST No. :

CIN :

Action Button

New

Save

Update

Delete

	Hotel Name	Address	Contact No.	Email ID	TIN	ST No.	CIN
▶ 1	Grand Shehnai	356/3 Malviya n...	0731-5678765,9...	raj20505@gmail...	6366366676	7777276366	7474662667

# Registration Form

Only Admin can add new users

List of Registered Users

Close

	User ID	User Type	Password	Name	Email ID	Contact No.	Active	Registered Date
▶ 1	admin	Admin	••••••••	Raj Sharma	raj20505@gmail...	9827858191	Yes	10/04/2016 05:...

New

Save

Update

Delete

User ID :

Check Availability

User Type :

Password :

Name :

Email ID :

Contact No :

Status :

☒ Active

# Logs Form

An **audit trail** (also called **audit log**) is a security-relevant chronological record, set of records, and/or destination and source of records that provide documentary evidence of the sequence of activities that have affected at any time a specific operation, procedure, or event.

Logs List

Search Logs

From :  
29/05/2016

To :  
29/05/2016

Get Data

User ID :

Reset

Export Excel

Delete all Logs

	User ID	Date	Operation
1	admin	24/05/2016 06:51:45 PM	deleted the all logs till date '24/05/2016 06:51:45 PM'
2	admin	24/05/2016 06:54:20 PM	Successfully logged out
3	admin	24/05/2016 06:54:25 PM	Successfully logged in
4	admin	24/05/2016 06:55:19 PM	added the new restaurant pos record having ticket n
5	admin	24/05/2016 06:56:18 PM	added the new restaurant pos record having ticket n
6	admin	24/05/2016 06:56:50 PM	added the new restaurant pos record having ticket n
7	admin	24/05/2016 06:57:21 PM	added the new restaurant pos record having bill no. '
8	admin	24/05/2016 06:59:07 PM	added the new restaurant pos(home delivery) record
9	admin	24/05/2016 07:01:05 PM	added the new restaurant pos(Takeaway) record ha
10	admin	24/05/2016 11:40:04 PM	Successfully logged in
11	admin	25/05/2016 12:12:06 AM	Successfully logged in
12	admin	25/05/2016 12:12:48 AM	Successfully logged in
13	admin	25/05/2016 10:36:19 PM	Successfully logged in
14	admin	26/05/2016 12:37:42 AM	Successfully logged in
15	admin	26/05/2016 01:01:13 AM	added the new Kitchen/section 'K1'
16	admin	26/05/2016 01:09:50 AM	Successfully logged in
17	admin	26/05/2016 01:10:44 AM	Successfully logged in
18	admin	26/05/2016 01:11:06 AM	Updated the Kitchen/section 'K1'
19	admin	26/05/2016 01:11:13 AM	Updated the Kitchen/section 'K1'
20	admin	26/05/2016 01:11:21 AM	Updated the Kitchen/section 'K1'
21	admin	26/05/2016 01:11:28 AM	Updated the Kitchen/section 'K1'

# POS Printer Setting Form

User can set Invoice, Ticket and Kitchen Printer

Printer Setting

POS Printer Setting

Printer Type :

Printer :

☐ IsEnabled

New

Save

Update

Delete

	Printer Type	Printer	IsEnabled
▶ 1	Ticket Printer	Send To OneNote 2013	Yes
2	Invoice Printer	Send To OneNote 2013	Yes

# Item Categories Form

VAT – Value Added Tax

List of Food Categories

Close

New

Save

Update

Delete

	Category	VAT %	Service Tax %
▶ 1	Chaat + Snacks	0.00	0.00
2	Chapati	8.90	5.80
3	Gujarati	0.00	0.00
4	Indo Chinese	0.00	0.00
5	North Cuisine	0.00	0.00
6	Pizza	0.00	0.00
7	South Indian	0.00	0.00
8	Veg	6.00	4.76

Category Info :

Category :

VAT % :

Service Tax % :

Button UI Color

0.00


0.00

Select Color

# Kitchen/Section Form

User can add multiple kitchens/sections and add particular connected printer for each kitchen/section.


Kitchen/Section Master


 Close


Kitchen/Section Name :


Printer :

☒ IsEnabled

 New

 Save

 Update


 Delete

	Kitchen/Section Name	Printer	IsEnabled
▶ 1	Items	Send To OneNote 2013	Yes
2	K2	Microsoft Print to PDF	Yes

# Item Master Form

User can set kitchen/section printer in which items have to print during placing orders by Customers.

## List of Items

 Close

Food Details

Item Name :

Category :

Kitchen/Section :


Rate :


Discount % :


0.00


Button UI Color

[Select Color](#)

 New

 Save

 Update

 Delete

Search By Item Name :

	Dish Name	Category	Kitchen/Section	Rate	Discount
▶ 1	5 Pepper(Large)	Pizza	K2	565.00	0.00
2	5 Pepper(Medium)	Pizza	K2	365.00	0.00
3	5 Pepper(Regular)	Pizza	Items	200.00	0.00
4	Aloo Tikki Chaat	Chaat + Snacks	K2	150.00	0.00
5	Bhel Puri	Chaat + Snacks	Items	110.00	0.00
6	Butter Nun	Chapati	Items	35.00	0.00
7	Chaat Platter	Chaat + Snacks	Items	560.00	0.00
8	Cheese and Tomato(L...	Pizza	Items	340.00	0.00
9	Cheese and Tomato(M...	Pizza	Items	190.00	0.00
10	Cheese and Tomato(R...	Pizza	Items	80.00	0.00
11	Chilli Paneer/Kathi Roll	Indo Chinese	Items	670.00	0.00





# Table Master Form


List of Tables


	Table No.	Status
▶ 1	B1	Activate
2	B2	Activate
3	B3	Activate
4	T1	Activate
5	T10	Activate
6	T11	Activate
7	T12	Activate
8	T13	Activate
9	T14	Activate
10	T15	Activate
11	T16	Activate


Table No. :


 New

 Save

 Update

 Delete

 Close

 Activate/Deactivate

# Product Master Form

User can add master data of products that we purchase for kitchens using this form.

Product Entry

Close

Action Button

New

Save

Update

Delete

Get Data

Product Code :

P-0001

Product Name :

Category :

Description :

Unit :







Price :

0.00

# Supplier Master Form

A party that supplies goods or services. A supplier may be distinguished from a contractor or subcontractor, who commonly adds specialized input to deliverables. Also called vendor.

Pin code is a zip code.

Supplier Entry		 Close
Supplier ID :	<input type="text" value="S-0001"/>	 New  Save  Update  Delete  Get Data
Supplier Name :	<input type="text"/>	
Address :	<input type="text"/>	
City :	<input type="text"/>	
State :	<input type="text" value="v"/>	
Pin Code :	<input type="text"/>	
Contact No :	<input type="text"/>	
Email ID :	<input type="text"/>	
Remarks :	<div><div></div><div>^</div><div>v</div></div>	

# Purchase Form

Purchasing refers to a business or organization attempting to acquire goods or services to accomplish the goals of its enterprise. Though there are several organizations that attempt to set standards in the purchasing process, processes can vary greatly between organizations. Typically the word “purchasing” is not used interchangeably with the word “procurement”, since procurement typically includes expediting, supplier quality, and transportation and logistics (T&L) in addition to purchasing.

Credit Purchase - credit purchase is a purchase in which no need to Pay at the time of Purchase but liable to be paid in future. The person to whom we are liable is called creditor.

**Purchase Entry**Close

**Invoice Info**  
Invoice No. :   
Invoice Date :   
Cash/Credit :   
Remarks :

**Supplier Info**  
Supplier ID :   
Supplier Name :   
Address :   
City :   
Contact No. :   
**Balance : 0.00**

New

Save

Delete

Get Data

**Product Info**  
Product Name :   
Price Per Unit :   
Quantity :   
Total Amount :   

+

 Add 

-

 Remove

Product Name	Unit	Price Per Unit	Qty.	Total Amount
--------------	------	----------------	------	--------------

Sub Total :

Discount :  %

Freight Charges :

Other Charges :

Previous Due :

Total :

Round Off :

Grand Total :

Total Paid :

Balance :

# Payment Form

It form will be used to pay the supplier balance.

Payment Entry		Close
<b>Supplier Info</b>	<b>Transaction Info</b>	<div>New</div> <div>Save</div> <div>Delete</div> <div>Get Data</div>
Supplier ID : <input type="text"/>	Transaction No. : <input type="text" value="T-1"/>	
Supplier Name : <input type="text"/>	Transaction Date : <input type="text" value="29/05/2016"/>	
Address : <input type="text"/>	Payment Mode : <input type="text" value="By Cash"/>	
City : <input type="text"/>	Amount : <input type="text"/>	
Contact No. : <input type="text"/>	Remarks : <div></div>	
<b>Balance : 0.00</b>		

# Expense Type and Expense Form

There are mainly two types of expense.

1. Direct Expense

2. Indirect Expense

Direct expenses are the main type of expenses which are related to production and purchase of goods. These expenses are incurred during the purchase of goods and transfer to trading account. I am giving the examples of direct expenses:-

Ø Wages

Ø Freight

Ø Carriage

Ø Carriage inward

Ø Royalty on production

Ø Factory expenses

Ø Factory depreciation

Ø Fuel, oil and power

Ø all other expenses related to purchase of goods

## **Indirect Expenses**

Ø Office expenses

Ø Sales expenses

Ø Advertising

Ø Administrative expenses

Ø Bad debts

Ø Depreciation of office assets

Ø Interest on loan

Ø All other expenses relating to sale and marketing

List of Expense Types

Close

Expense Type
--------------

New

Save

Update

Delete

Expense Type :

Expense Master Entry

Expense :

Expense Type :

Search By Expense :

New

Save

Update

Delete

	Expense	Expense Type
--	---------	--------------



# Voucher Form

Written instrument that serves to confirm or witness (vouch) for some fact such as a transaction. Commonly, a voucher is a document that shows goods have bought or services have been rendered, authorizes payment, and indicates the ledger account(s) in which these transactions have to be recorded.

Voucher

Voucher No. :

V-1

Date :

29/05/2016

Name :

Details :

Payment Mode :

Other Details

Particulars :

Amount :

Notes :

Add To Grid

Remove

Particulars	Amount	Notes
-------------	--------	-------

Grand Total :

New

Update

Get Data

Print

Delete

Save + Print

# Reports

It contains two types of reports.



## 1. Accounting Reports

- Purchase Daybook
- General Ledger
- Trial Balance
- Purchases
- Vouchers
- Suppliers Ledger
- Creditors List

## 2. POS Report

- Home Delivery
- Takeaway
- Kitchen Order Ticket

Accounting Reports




Search By Date :


From :


To :


29/05/2016


29/05/2016

 Purchase Daybook

 General Ledger

 Trial Balance

 Purchases

 Vouchers

Search by Supplier Name and Date


Supplier Name :

From :

To :


29/05/2016


29/05/2016


 Supplier Ledger

Search By Date

29/05/2016

 General Daybook

 Menu Items

 Creditors List

## Restaurant POS Report



Search By Bill Date :

From :

To :

29/05/2016



29/05/2016



View Report Overall



Reset



View Report KOT Billing




View Report Takeaway Billing



View Report Home Delivery Billing

# Change Password Form


 Change Password ×

User ID :

Old Password :

New Password :

Confirm Password :



Change Password

# KOT Generation Form

KOT is a written document which is given to the kitchen in exchange of any dish or any item picked up from the kitchen.

Importance:

1. Establishes appropriate co-ordination between the kitchen & service personnel.
2. Helps to avoid chaos or confusion at the food pick up counter.
3. It establishes accountability.
4. Facilitates proper control system.
5. Helps to raise a bill for settlement
6. A post analyses will give an exact idea about the high selling and non-selling dishes on a menu card.

The operator prepares the Kitchen Order Tickets (KOT) using this form. The KOT is forwarded to the Kitchen, Billing division and one copy is retained in the system for future references.

- The KOT contains details such as table number, items ordered and its quantity. In the billing division, it is the table number through which the corresponding KOTs are identified. Suppose if a guest of a particular table orders 5 times, 5 different KOTs are prepared for that table and the total amount is obtained by the summation of all the KOTs of that table.
- Select the Category, Date if necessary since by default it will display the last day set as the current date and Table No. (Table Number).
- Enter either the Code or select the item from the Name list, enter the Qty (Quantity), select the Unit and click on Add. Note that the item is added to the list. If there are more items to be added from this category, repeat this step.
- Click either on Save & Print or Save. The KOT will now be forwarded to Kitchen and billing division. Thus the guest will neither be served with more than he pays nor you collect more than the guest has been served with.

POS

Restaurant POS

Operator ID : admin

Sunday, 29 May 2016 01:44 PM

KOT Generation

Final Billing

Takeaway

Home Delivery

Ticket No. : KOT-1

Table No. :

B1

B2

B3

T1

T10

T11

T12

T13

T14

T15

T16

T17

T18

T19

T2

T20

T3

T4

T5

T6

+

-

Cancel

Change Rate

Change Table

Item Name	Rate	Qty.

Balance : 0.00

New Ticket

Save + Print

Notes

Settle

Keyboard

Delete

Get Data

Print

Chaats + Snacks

Chapati

Gujarati

Indo Chinese

North Cuisine

Pizza

South Indian

Veg

Aloo Tikki Chaat

Kachori Chaat

Samosa

Samosa Chaat

Sev Puri

Vada Pao

Bhel Puri

Paani Puri

Samosa

Samosa Chaat

Sev Puri

Vada Pao

Chaats Platter

Dahi Bhalla

Kachori

Kachori Chaat

Paani Puri

Pao Bhaji

Papdi Chaat

Plain Dhokla

C

1

2

3

4

5

6

7

8

9

.

0

x

# KOT Final Billing Form

Final bill contains the all kot's details and amount issued to any particular table.

POS

Restaurant POS

Operator ID : admin

Sunday, 29 May 2016 01:44 PM

KOT GenerationFinal BillingTakeawayHome Delivery

Bill No. : #1

List of Booked Tables :

Grand Total :  
Cash :  
Change :

123

456

789

.0x

New Bill

Save + Print

Delete

Get Data

Print

Table No.	Item Name	Rate	Qty.	Amount	Discount %	Discount	ST %	ST Amount	VAT %	VAT Amount	Total Amount
-----------	-----------	------	------	--------	------------	----------	------	-----------	-------	------------	--------------

# POS Takeaway Form

Restaurant cooked food to be eaten elsewhere. It refers to prepared meals or other food items, purchased at a restaurant, that the purchaser intends to eat elsewhere

POS

Restaurant POS

Operator ID : admin

Sunday, 29 May 2016 01:44 PM

KOT Generation

Final Billing

Takeaway

Home Delivery

Bill No. : #1

+

-

Cancel

Change Rate

Item Name	Rate	Qty
-----------	------	-----

Balance : 0.00

Chaat + Snacks

Chapati

Gujarati

Indo Chinese

North Cuisine

Pizza

South Indian

Veg

Aloo Tikki Chaat

Bhel Puri

Chaat Platter

Dahi Bhalla

Kachori

Kachori Chaat

Paani Poori

Pao Bhaji

Papdi Chaat

Plain Dhokla

Samosa

Samosa Chaat

Sev Puri

Vada Pao

Grand Total :

Cash :

Change :

1

2

3

4

5

6

7

8

9

.

0

x

New Bill

Save + Print

Notes

Settle

Keyboard

Delete

Get Data

Print



# POS Home Delivery Form

Home Delivery is the process of delivering goods from a source location to a predefined destination. Home delivery is often available for **fast food** and other convenience products, e.g. **pizza delivery**.

POS

Restaurant POSOperator ID : adminSunday, 29 May 2016 01:45 PM

KOT GenerationFinal BillingTakeawayHome Delivery

Bill No. : #1

Customer Name :  
Address :  
Contact No. :

+

-

Cancel

Change Rate

Item Name	Rate	Qty.

Balance : 0.00

New Bill

Save + Print

Notes

Settle

Keyboard

Delete

Get Data

Print

Cheat + Snacks

Chapati

Gujarati

Indo Chinese

North Cuisine

Pizza

South Indian

Veg

Aloo Tikki Chaat

Bhel Puri

Chaat Platter

Dahi Bhalla

Kachori

Kachori Chaat

Paani Poori

Pao Bhaji

Papdi Chaat

Plain Dhokla

Samosa

Samosa Chaat

Sev Puri

Vada Pao

Sub Total :  
Delivery Charges :  
Grand Total :

1

2

3

4

5

6

7

8

9

-

0

x