ADATOP POS SYSTEM INSTRUCTION



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I. Staff Log in

• Dedicated Employee Login Number

Each staff member is assigned a unique login number for accessing the system.

• Logging in and Signing In

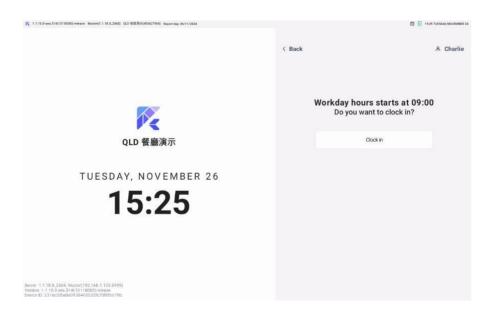
When a staff member logs in using their employee login number, they are automatically signed in as part of the process.

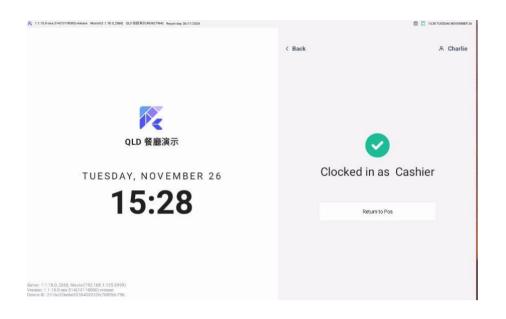


Starting Your Shift

Clock In

To begin your shift, click the "Clock In" button. (This function needs to be enabled at back office first)

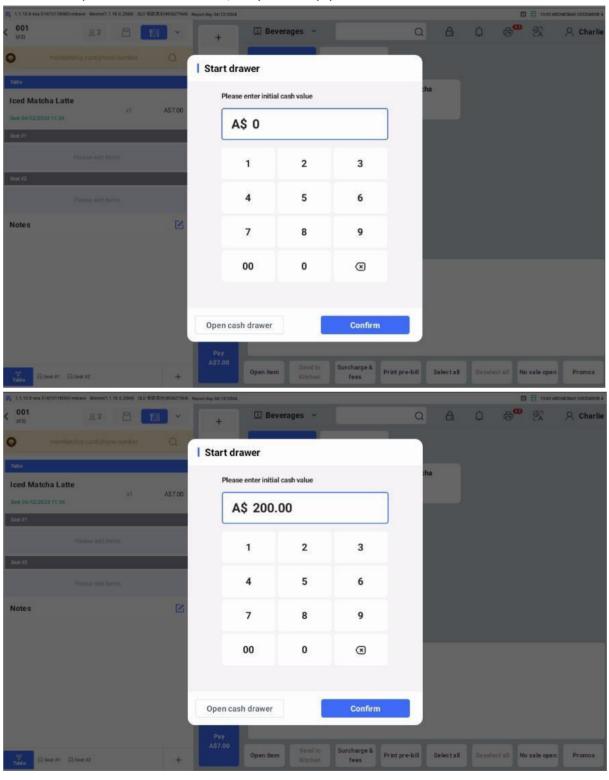




II. Basic Ordering Functions

Open Cash Draw

The first transaction of each day will trigger this popup, allowing merchants to input a reserve amount (this amount will be reflected in the daily settlement report). If the merchant does not require a reserve amount, they can simply enter "0".



Placing an Order

1. Select Table Number

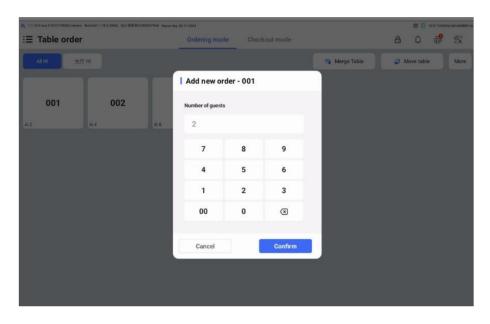
Click on the table number to begin placing an order for the customer.

2. Enter Guest Count

Specify the number of guests.

3. Access Table Section

Click on the table number again to enter the ordering section for that table.



Navigating the Ordering System

1. Adjust Guest Count and Ordering Types

In the top-left corner, you can update the number of guests and choose the ordering type (e.g., dine-in, takeout, etc.).

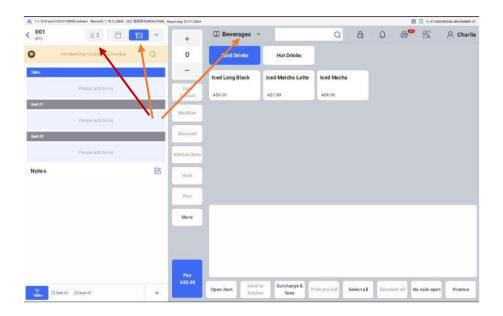
2. View and Select from the Menu

On the right-hand side, you'll see the main menu.

- Scroll down to view the available menus.
- categories are displayed for easy navigation.

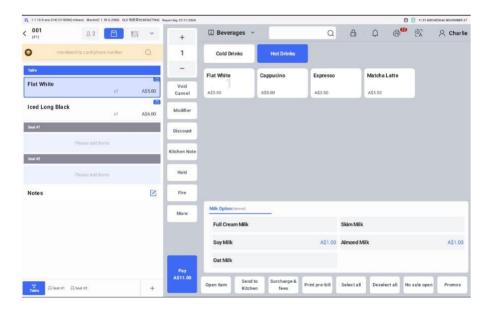
3. Placing an Order

- Start by selecting a category.
- o Then, choose the desired dishes from the category.



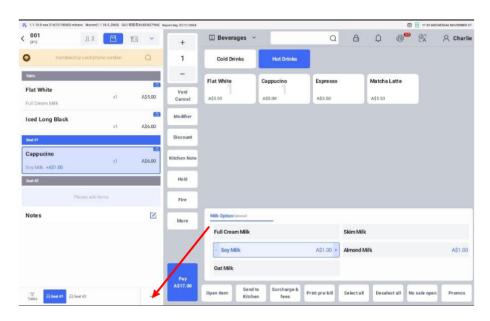
Selecting Drinks or Items with Sub-Options

- For drinks or food items with sub-selections (e.g., size, toppings, flavours), the available options will appear on the right-hand side of the screen.
- Review and select the desired sub-options before confirming the order.

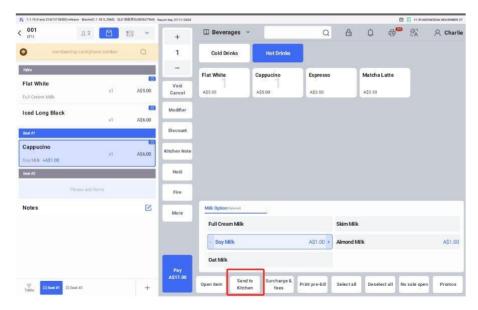


Assigning Orders to Specific Guests

- If guests seated at the table want to place individual orders, use **Seat #1**, **Seat #2**, etc., to distinguish their orders.
- This ensures each guest's selections are assigned to the correct seat for clarity and convenience.



Once the ordering is complete, select the "**Send to Kitchen**" option to forward the order for preparation.



Once placed the order, the table would show like this



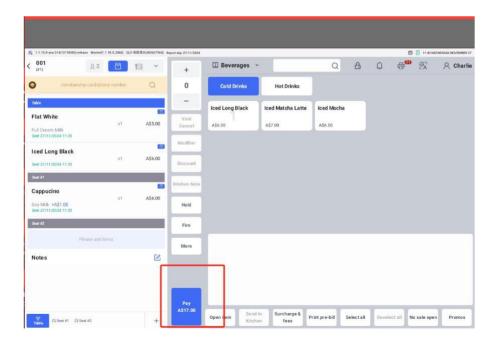
Processing Payment for a Table

1. Select the Table

Click on the table (e.g., Table 1) to access its order details.

2. Initiate Payment

Click the "Pay" button to begin the payment process.



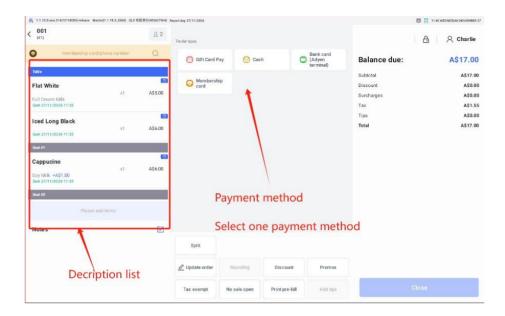


Table Functions

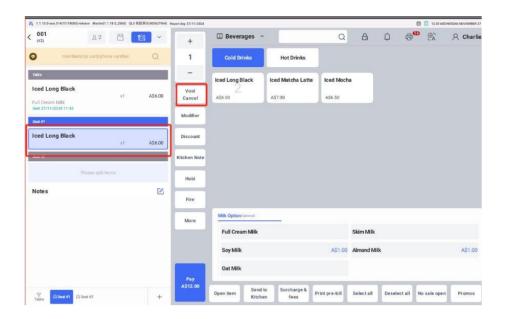
Once you access a table, the following action buttons are available:

1. Void Order

• Use this option to cancel an order or remove items if needed.

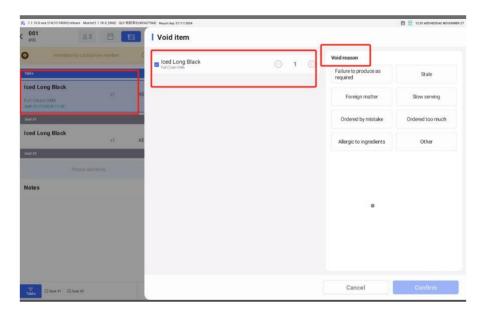
2. Deleting Order Items

- If you need to remove items from the order, you can click "Void Cancel" to delete the incorrect items from the cart.
- This option allows you to correct any mistakes made when selecting products.



Cancelling Orders Already Sent to the Kitchen

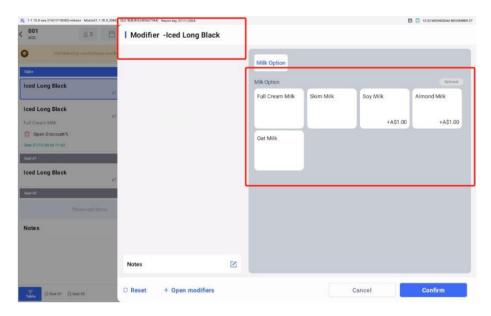
- If the order has already been sent to the kitchen, you can still click "Void Cancel" to cancel it.
- The system will prompt you to select a reason for why the order is being deleted.



Modifiers

Modifier

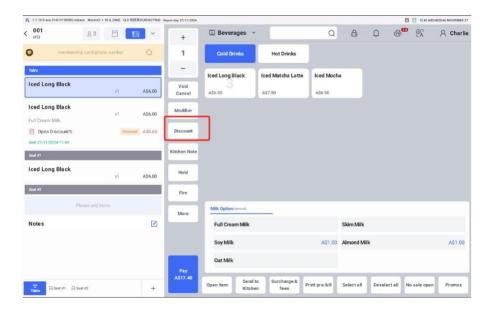
• If the product or item contains additional modifiers (e.g., size, toppings, special requests), click the **modifier icon** to view and select more options or details.

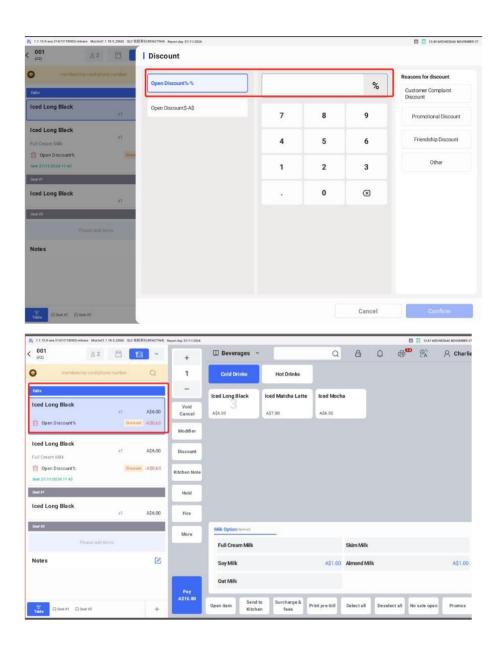


Applying Discounts

Discount

- Select the item you wish to apply a discount to.
- Click the **"Discount"** button and enter the discount percentage (e.g., 10% off will show as "10%").

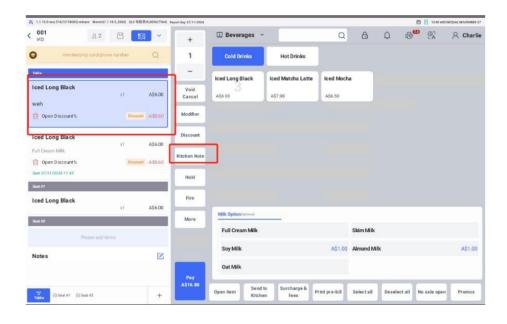


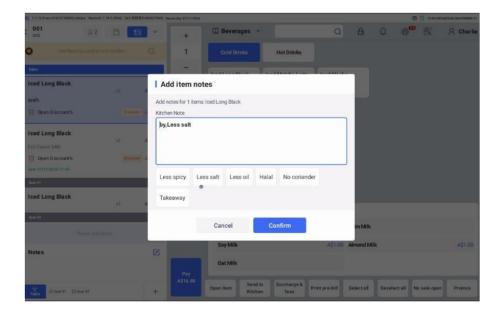


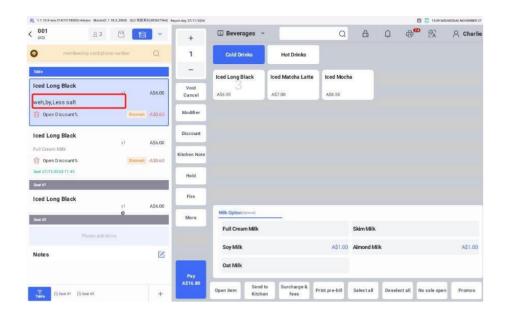
Adding Kitchen Notes

Add Kitchen Note for single item

- Click on the dish you want to add a note for.
- Then, click the "**Kitchen Note**" button to enter any special instructions or notes for the kitchen.

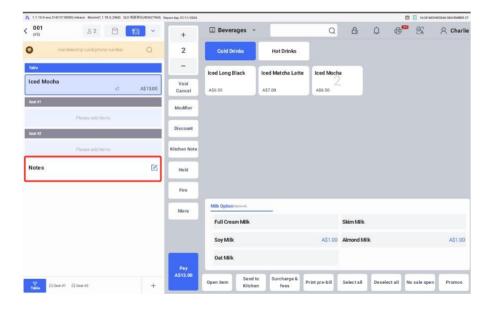






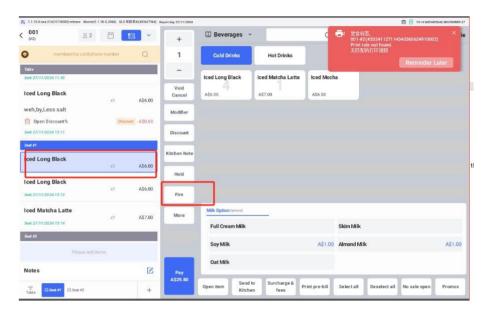
Add Kitchen Note for entire order

- click the "Add Note" button (typically available for the whole table/order).
- Enter the desired note, and it will be sent along with the order to the kitchen.



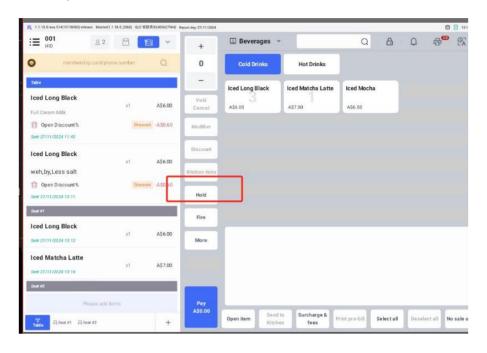
Fire Function

- For a single item, you can use the "Fire" function to immediately send that item to the kitchen for preparation.
- This option is typically used when you want to prioritize a dish.



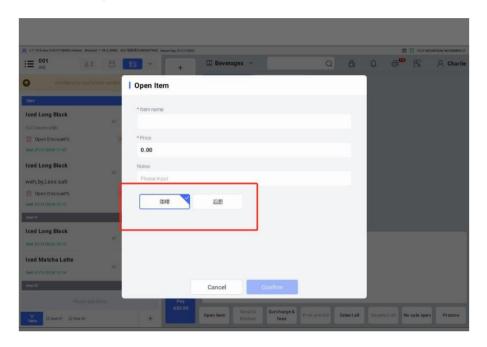
Hold Order

- Use the "Hold Order" function to temporarily pause or delay sending the order to the kitchen.
- This is useful when you want to wait for a specific time to send the entire order or to delay a item.



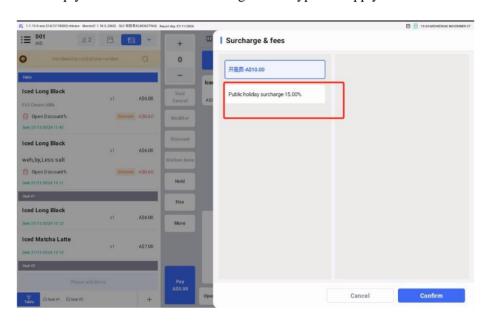
For the Open Item

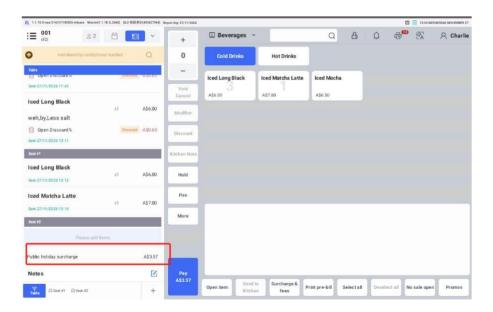
- For new products that haven't been added to the system yet, you can use the "Open Item" function.
- To add the item, enter the name, price, and select the area (e.g., kitchen, bar) where it should be printed.



Surcharge & Fees

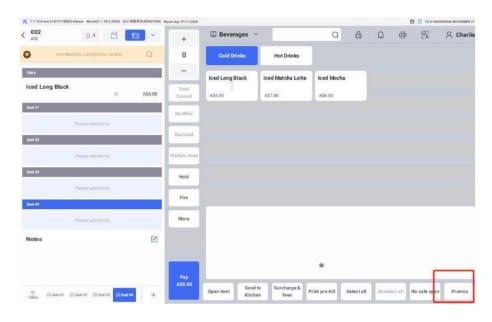
- For additional charges like BYO (Bring Your Own) or Public Surcharge, you can apply these fees to the table order.
- Simply select the relevant surcharge or fee type and apply it to the order for the table.

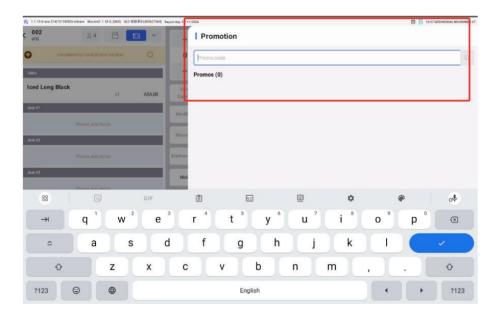




Promotions

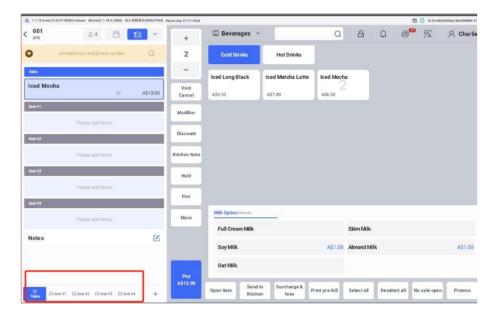
- If there are any ongoing promotions, you can apply them to the order.
- Select the applicable promotion, and the system will automatically adjust the price based on the promotion's terms (e.g., discounts, special offers).





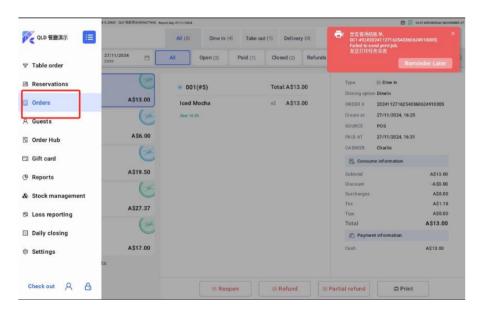
For Adding More Seats

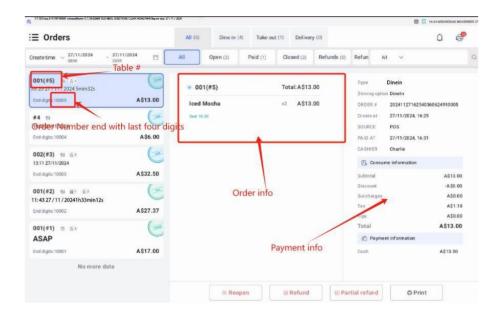
- To add more seats to the current table, simply select the "Add Seats" option.
- This allows you to update the number of guests and adjust the order accordingly.



Check the Order History

- To view past orders, select the "Order" option.
- This will display a record of all previous orders for the table or session, allowing you to review details or make any necessary adjustments.



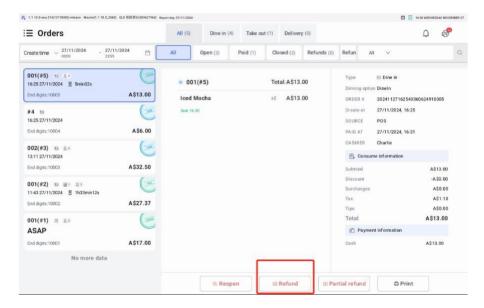


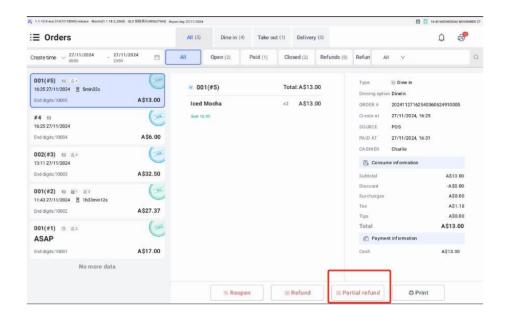
Refund

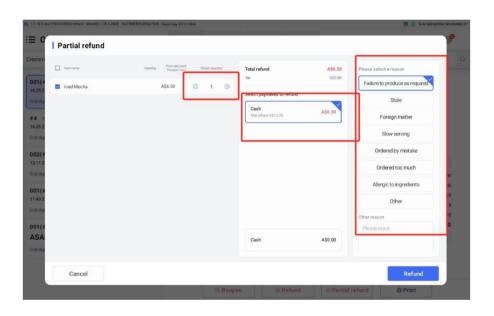
• Clicking "**Refund**" will process a full refund for all items in the order.

Partial **Refund**

• For a partial refund, you can select specific items to refund instead of the entire order.

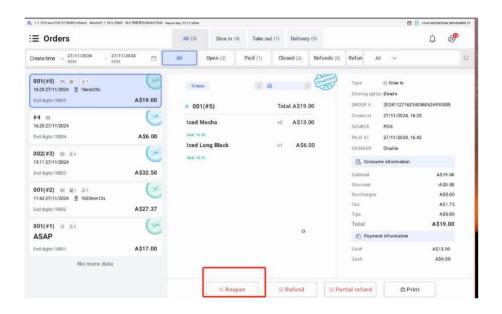


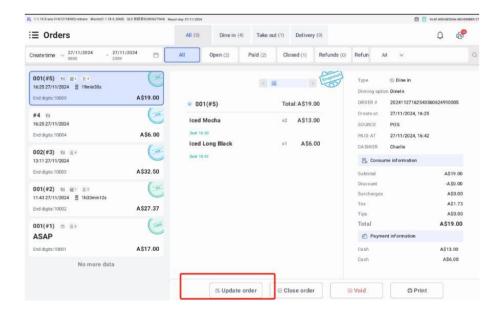


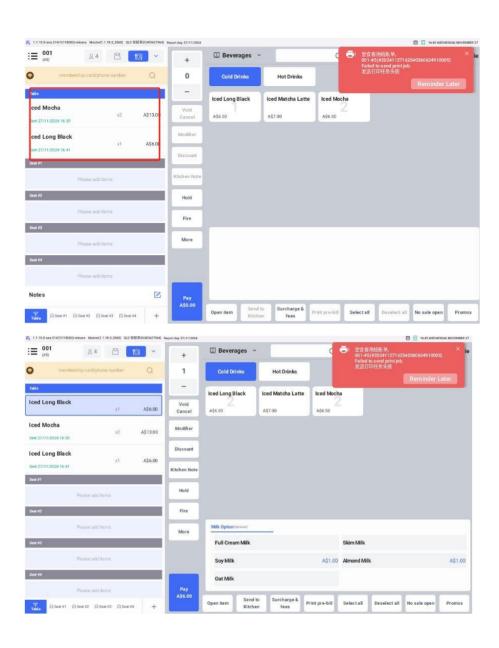


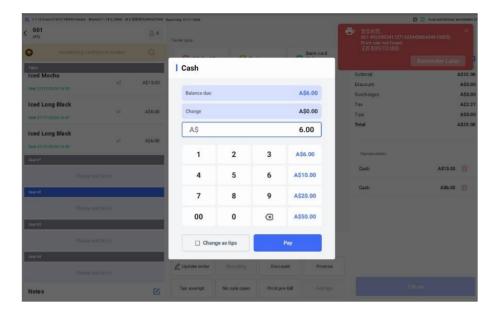
Reopen

- If a customer wishes to add more items to an order they have already paid for, click "Reopen".
- This will allow you to modify the order and add new items.





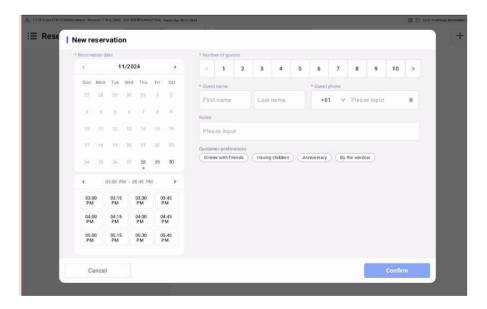


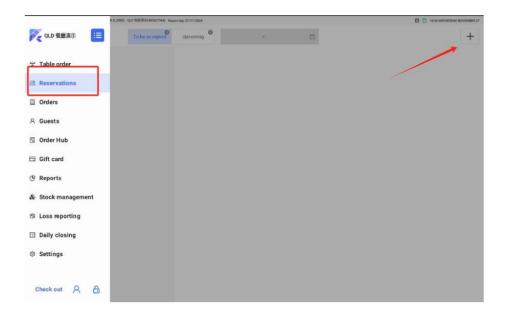


III. Reservation

Add Reservation

- To add a reservation, go to the front desk system.
- Choose the date and enter the customer's name and phone number.
- Once a table is assigned to the customer, they will receive a booking confirmation message with the reservation details.

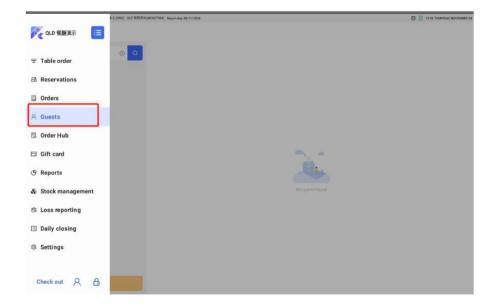


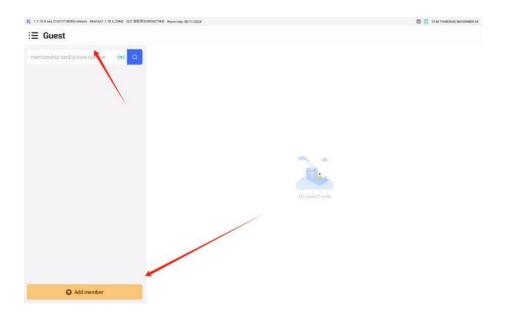


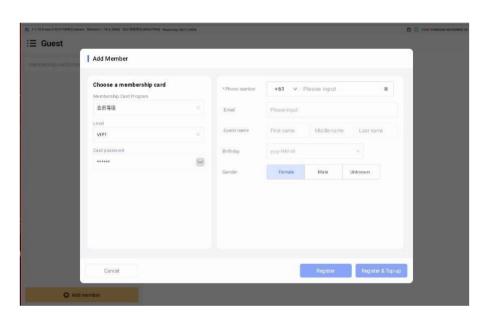
IV. Adding a New Member

• Add New Guest Member

- To add a new member to the POS system, go to the **Membership** section.
- Enter the customer's details, such as name, contact information, and membership details, to register them in the system.



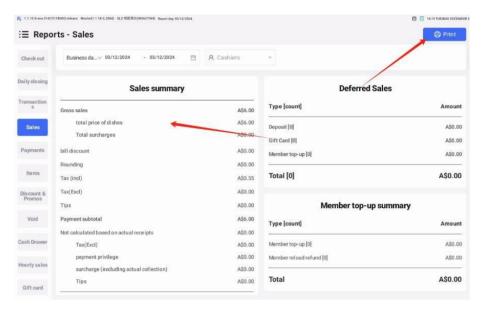




V. Report

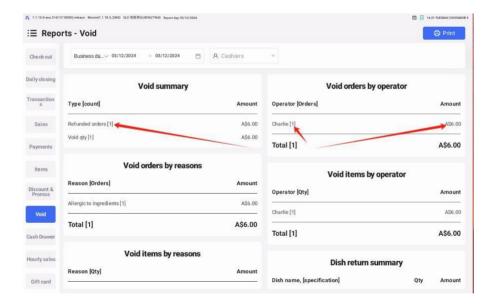
• Sales Report

- To check today's sales report, navigate to the **Sales** section.
- This will display a summary of all transactions, including total sales, items sold, and other relevant data for the day.



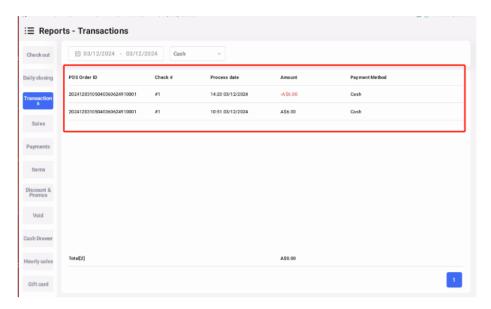
• Void Report

- The **Void** section shows a summary of all orders that have been voided.
- It will display the number of orders that were cancelled and the total value of the voided items or orders.



Transaction Report

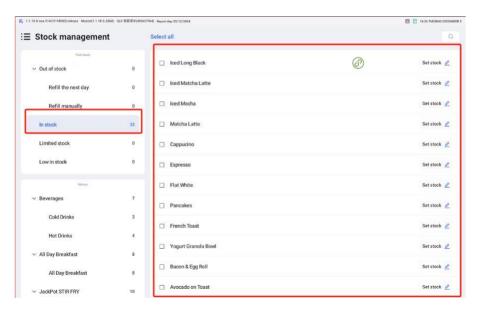
- The **Transaction** section allows you to view all the orders that have been processed.
- You can check detailed information for each order, including the items purchased, payment method, and transaction status.

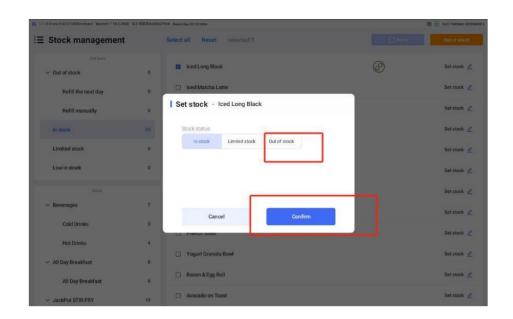


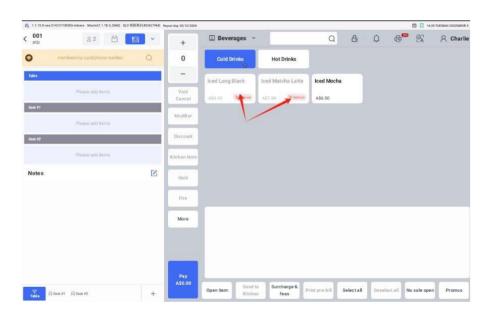
VI. Stock Management

1. Sold Out

- The Sold-Out section tracks items that are no longer available due to being out of stock.
- You can view and update the status of products that are unavailable for sale, ensuring accurate inventory management.

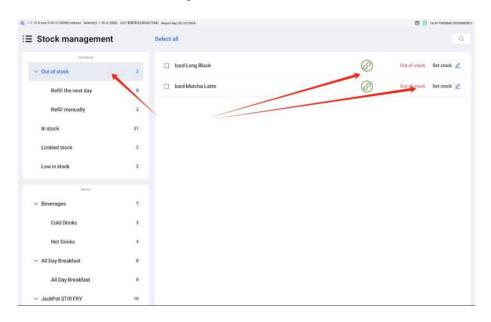


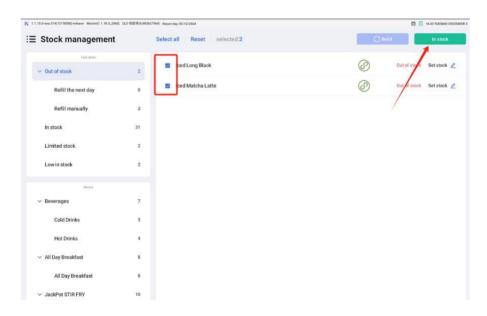




Restore Stock

- The Restore Stock function allows you to update and add back inventory for items that were previously out of stock.
- You can select the item and adjust its stock level to make it available for sale again.



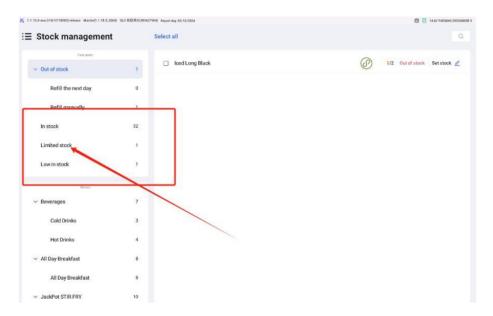


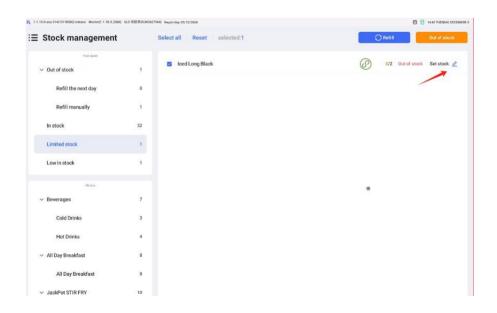
☐ Limited **Stock**

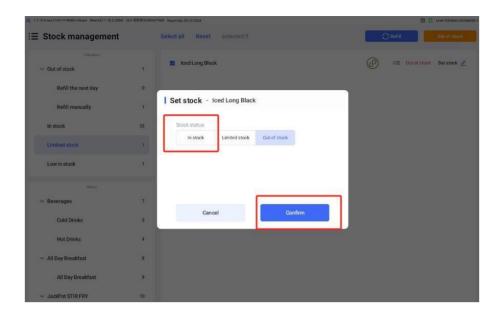
- The **Limited Stock** section displays items that have a very low inventory, indicating they are running out.
- These items can be monitored closely to prevent stockouts.

☐ Low in Stock

- The **Low in Stock** section shows items that have a decreasing stock level but are not yet critically low.
- This allows you to take proactive measures to restock before running out.

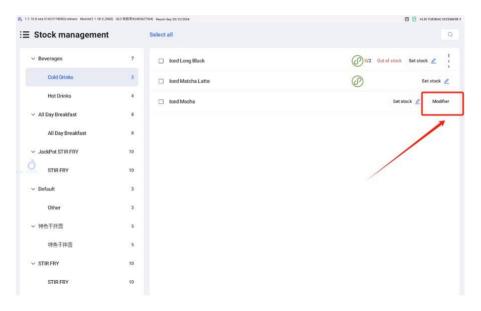


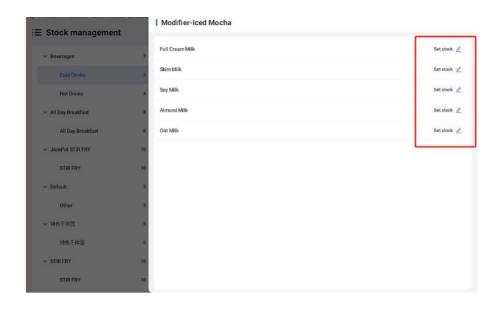


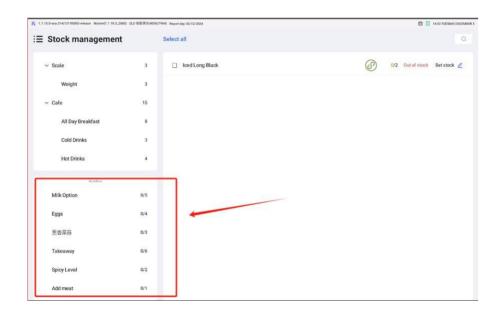


VII. Set Stock for Modifiers

- You can set stock levels for modifiers (e.g., toppings, add-ons, or custom options).
- This ensures that when modifiers are selected, the system reflects accurate inventory levels, and you can manage availability for these customizations.



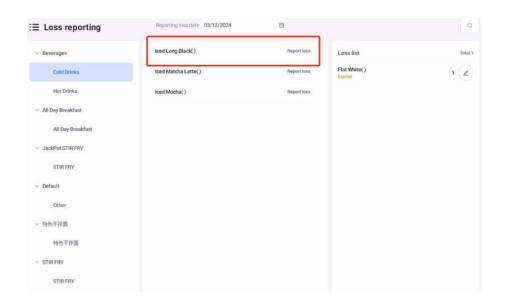


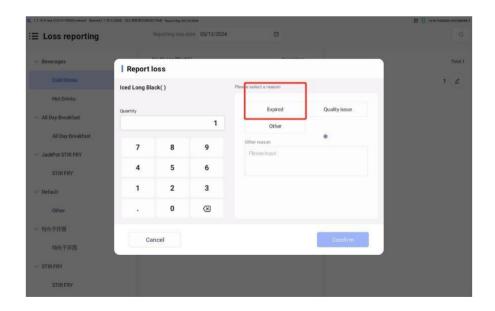


VIII. Loss Reporting

Loss Reporting

- The **Loss Reporting** section allows you to track and report any loss in inventory or products.
- This can include items damaged, expired, or missing from stock.
- You can log the details of each loss to help with inventory reconciliation and to identify areas for improvement.

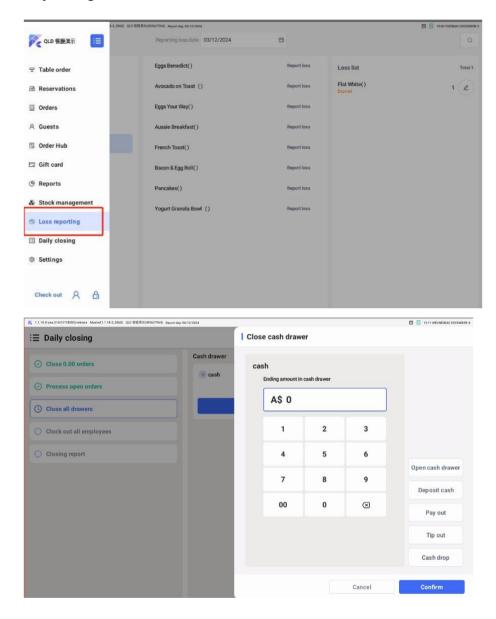


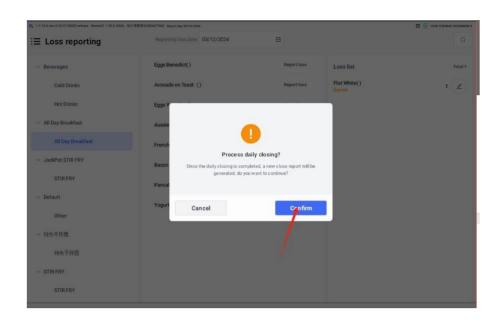


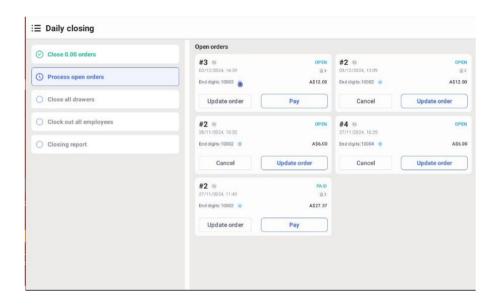
IX. Daily Closing

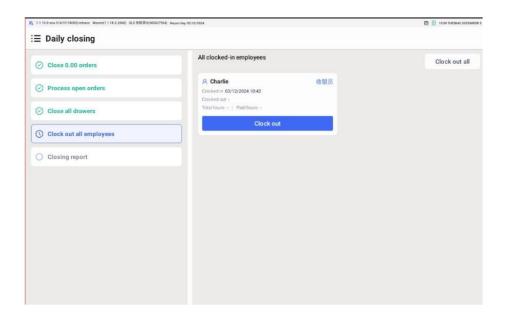
1. Unpaid Orders

- If there are any unpaid orders at the front desk, they will be displayed in the "**Process Open Orders**" section of the daily closing report.
- You must process these open orders (e.g., finalize payments) before proceeding with the daily closing.





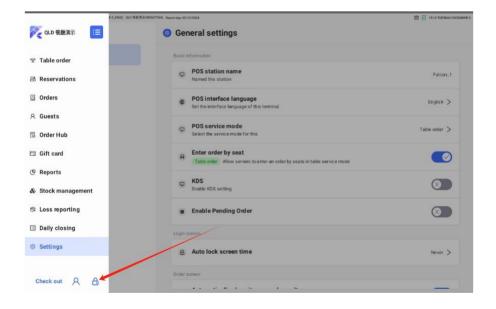




X. Lock Screen

• Lock Screen

- To secure the system and prevent unauthorized access, you can use the **Lock Screen** function.
- o This will temporarily lock the POS system, requiring a password or credentials to unlock and resume work.



XI. Viewing Employee Work Hours

• Check Employee Work Hours

- You can view the work hours of employees by accessing the **Employee Time Tracking** section.
- o This will show the clock-in and clock-out times for each staff member, along with total hours worked for the selected period.

