

SIMPLE. FAST. RESTAURANT-READY.

RestoAppX Key Features

A practical restaurant POS built for everyday billing, table service, kitchen coordination and business control - explained in simple, user-friendly terms.

Dine-In Restaurants	Cafes & QSR	Cloud Kitchens	Multi-Outlet Chains
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Billing & Front Desk

Everything your cashier and service team need to handle orders quickly and smoothly.

1

Works Even Without Internet

Keep taking orders and generating bills even when Wi-Fi or broadband is down.

- Billing continues without interruption
- Data syncs automatically when internet returns

2

Fast Touch Billing

Designed for quick item selection, search and checkout during busy hours.

- Easy category buttons and barcode support
- Hold and recall an order anytime

3

All Order Types in One Screen

Handle dine-in, takeaway, direct delivery and aggregator orders from the same billing flow.

- Quick switch between order types
- Less confusion at the counter

4

Smart Table Management

See which tables are free, occupied, billed or being cleaned at a glance.

- Shift guests to another table
- Merge tables for larger groups

5

Easy Bill Split & Merge

Split one bill by items or seats, or combine multiple tables into one final bill.

- Useful for groups and families
- No need to re-enter orders

6

Flexible Payments

Accept Cash, UPI, Card and customer ledger payments - including split payment in one bill.

- Dynamic UPI QR can be printed on bill
- Quick change calculation for cash

**Less waiting.
Fewer billing
mistakes. Faster
service.**

RestoAppX keeps the everyday front-desk workflow simple for cashiers, captains and restaurant managers.

KITCHEN, MENU & STOCK

Smooth Operations Behind the Counter

Connect front-of-house orders with the kitchen and inventory, without making the team work through complicated software.

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Kitchen Order Management (KOT / KDS)

Send orders directly to the right kitchen station and track whether dishes are new, preparing or ready.

- Separate routing for kitchen, tandoor, bar and dispatch
- Preparation timers help spot delayed orders

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QR Menu & Self-Ordering

Guests can scan a table QR, browse the menu and place orders from their phone without installing an app.

- Orders can go directly to POS and kitchen
- Call waiter / request water option available

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Combos, Variants & Modifiers

Set up item choices such as Full/Half, spice level, add-ons and custom notes.

- Makes order instructions clear
- Useful for combos and customized dishes

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Recipe-Based Stock Update

Link menu items with ingredients so stock reduces automatically when items are sold.

- Know real ingredient usage
- Helps control food cost and stock

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Purchase & Supplier Tracking

Create purchase orders, record received stock and keep supplier balances in one place.

- Track vendor dues and credit terms
- Maintain GRN and purchase records

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Low Stock, Wastage & Expiry Control

Get alerts before important ingredients run out and record wastage or spoilage separately.

- Helps prevent stock-outs
- Supports batch/expiry tracking for perishables

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Thermal Printer Support

Print bills and KOTs using standard restaurant thermal printers.

- 58mm and 80mm printing
- USB, LAN, Wi-Fi and Bluetooth options

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Multiple Printers by Station

Send customer bills to the cash counter and KOTs to separate kitchen/bar printers.

- Right order reaches the right station
- Reduces manual paper handling

CONTROL, REPORTS & GROWTH

Manage the Restaurant with Confidence

Simple controls for tax, cash, staff, customers and multiple outlets - so owners can see what is happening without being at the billing counter all day.

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GST-Ready Billing & Reports

Automatically apply the configured GST setup and generate useful tax summaries for accounts and CA work.

- Item-wise tax breakup
- Exportable sales and tax reports

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Shift & Cash Control

Open a cashier shift with opening cash, record pay-in/pay-out and close with cash variance.

- X-Report during the day
- Z-Report at end of day

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Staff Roles & PIN Security

Give different access to managers, cashiers, captains, chefs and delivery staff.

- Manager approval for discounts and voids
- Quick PIN switching between staff

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Customer Records & Credit Ledger

Find repeat customers by mobile number and view order history or pending credit balance.

- Useful for regular/VIP customers
- Track ledger-based payments

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Multi-Outlet Central Control

Manage multiple restaurants or branches from a common central setup.

- Push menu and price updates to branches
- Compare outlet sales and performance

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Stock Transfer Between Outlets

Move raw material or packaging from a central store to another outlet with proper records.

- Useful for chains and commissary models
- Better branch-level stock visibility

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Sales & Restaurant Insights

Track key operating information such as sales trends, table turnover, running covers and food cost.

- Helps identify delays and high-performing areas
- Supports better daily decisions

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Receipt Customization

Print restaurant details, GST/FSSAI information, item notes, UPI QR and promotional footer content.

- Bilingual kitchen print option
- Add review QR or social handles to receipt