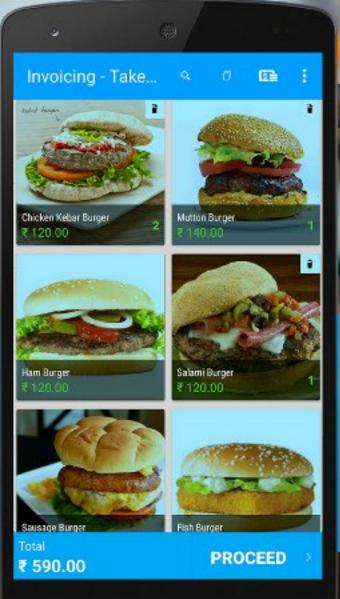
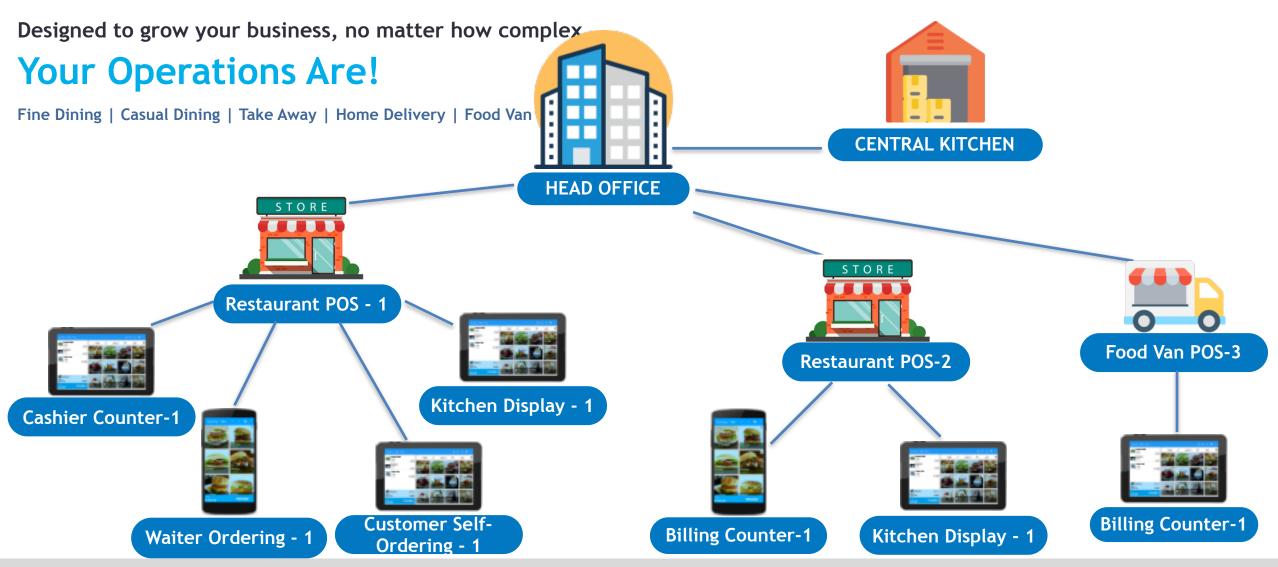


Multi-Channel End-to-End Restaurant Management System



















- 1. Increase profit margin
- 2. Increase loyal customers
- 3. Increase kitchen efficiency
- 4. Reduce labour cost
- 5. Reduce wastage & misuse
- 6. Comply with taxation & regulations
- 7. Reconciliation at fingertips
- 8. Enhance business image











All-in-one integrated solution







Centralized Back Office



Central Kitchen



Online Ordering



Call Centre /
Customer Service



In-Store
Point Of Sale



Cashier Counter



Take Away Counter



Waiter Ordering



Customer Self-Ordering



Kitchen Display



Point Of Sale



EASY VAT/GST ECO-FRIENDLY BILLING

Send VAT/GST invoice to customers by SMS, Email, WhatsApp based on pre-configured professional templates. Hold, Recall features increase efficiency.

DIGITAL PAYMENTS

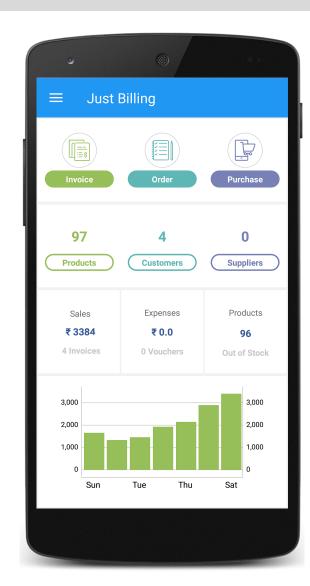
Let it be customers' choice to pay by cash, card, coupon, multiple digital wallets or a combination of these.

3 STEP ORDERS-ESTIMATIONS

Creates easy orders & estimates for customers & prospects. Shows Order Status: Delivered or Pending, Receivable or Payable Payment Status.

OPTIMUM PURCHASE

Centrally manages all vendor deals. Create Vendor Purchase Orders. Receive inventory manually/automatically through purchase to get real-time inventory updates.



OFFERS & DISCOUNTS

Know your customers' preferences to offer them special deals, coupons or gift vouchers to increase sales and customer footfall.

INVENTORY UP-TO-DATE

Know your stock in hand at any time. Reduce the bad debts like wastage, overstocking, pilferage or misuse.

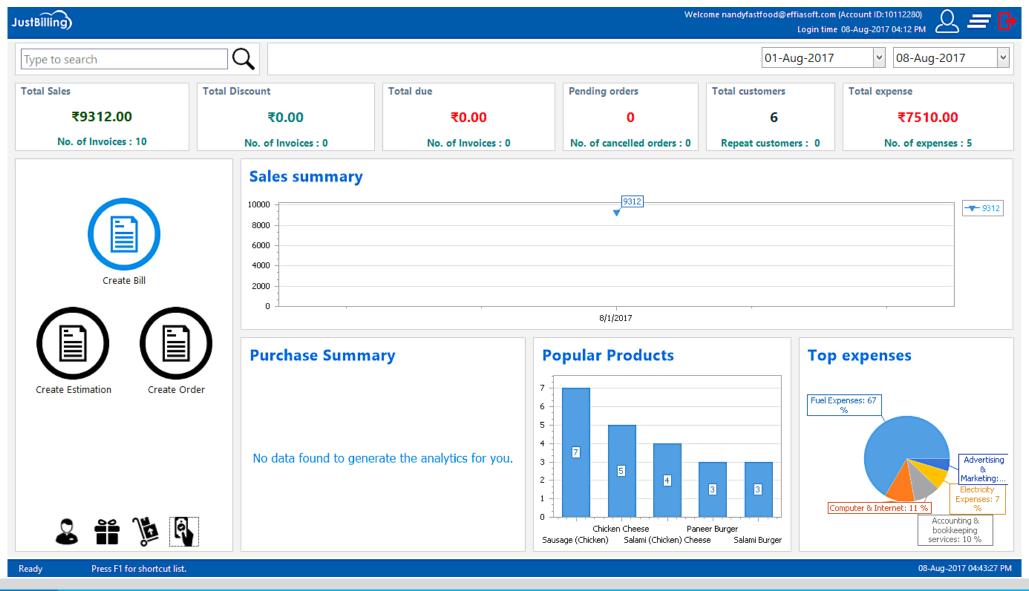
OPTIMIZE EXPENSE

Maintaining records of all business expenses with few touches would help you to evaluate where to spend and where not to.

REPORTS & GROWTH

Get the accurate reports on your daily sales, customers, products, expenses and many more to know your growth curve at your fingertips.













Cashier Counter





- 1. Cashier to easily manage orders
- 2. Collect payments by cash, cards, payment wallets, vouchers etc.
- 3. Easily reconcile all payment collection
- Provide single click tax invoice to customer by print, email or SMS
- 5. Issue refunds, credits, or change due to customers
- 6. Check table status
- 7. Resolve customer complaints
- 8. Manage local purchases of raw materials
- 9. Easily monitor and communicate with other staff



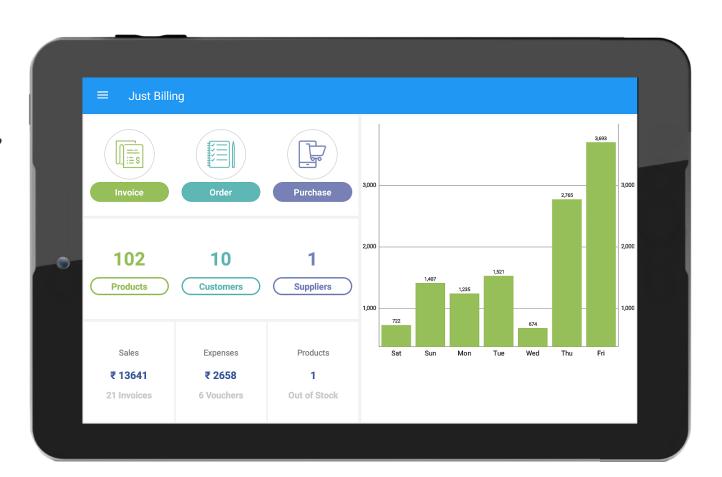


Take Away Counter





- Manage full cycle from order taking to delivery
- 2. Take customer orders
- 3. Collect payments by cash, cards, payment wallets, vouchers etc.
- 4. Provide single click tax invoice to customer by print, email or SMS
- Automated KOT will be displayed / generated at respective kitchen
- 6. Get notified once the order is ready from Kitchen
- 7. Deliver to customer
- Reconcile and submit payment collection to cashier

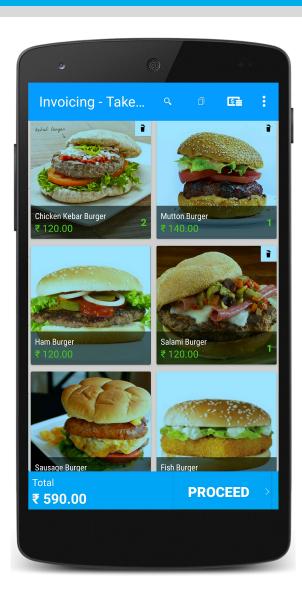




Waiter Ordering (for Waiter/ Waitress)







- 1. Manage full cycle from order taking to service
- 2. Present menu and provide detailed information to customer
- 3. Take customer orders/ re-orders digitally
- 4. Automated KOT will be displayed at respective kitchen
- 5. Manage tables and table orders
- 6. Easily offer menu recommendations upon request
- 7. Up-sell additional products when appropriate
- 8. Collect payments by cash, cards, payment wallets, vouchers etc.
- 9. Provide single click tax invoice to customer by print, email or SMS
- 10. Get notified once the order is ready from Kitchen
- 11. Serve customer orders on time
- 12. Reconcile and submit payment collection to cashier

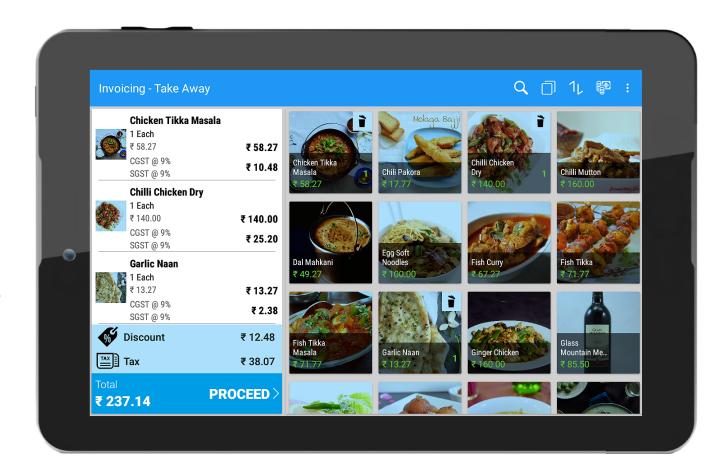


Customer Self-Ordering (for Customer)





- Customer to choose and order from digital menu catalog
- On order, automatically KOT get generated at respective kitchen
- 3. Faster & improve customer service
- 4. Display expected service time
- 5. Provide recommendations based on previous visits
- 6. Opportunity to up-sell additional products
- 7. Get paid digitally or by cash
- 8. Can be used at tables or at a kiosk

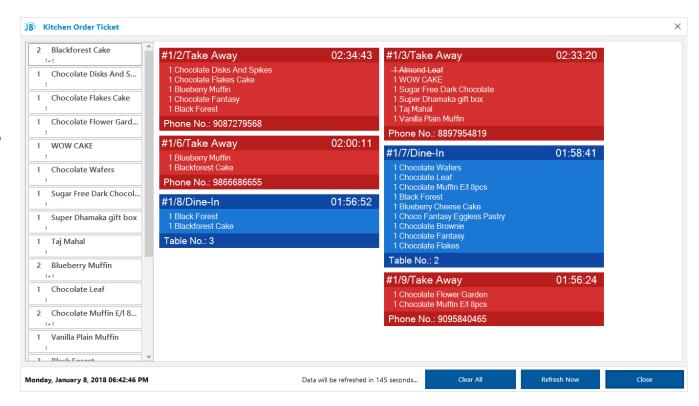




Kitchen Display (for Chef)



- On ordering, automatic KOT (Kitchen Order Ticket) get generated for Chef
- KOT pops up on Kitchen Display System on FIFO (first in first out) basis
- 3. On completing the order the chef can just swipe the KOT from the display to mark the order is complete
- Eliminates the risk of missing any order at the Kitchen
- Supports both single and multi-department based orders
- Measure Kitchen efficiency and average preparation time for any menu item
- 7. Optionally supports printer based KOT system





Online Ordering (Coming Soon)





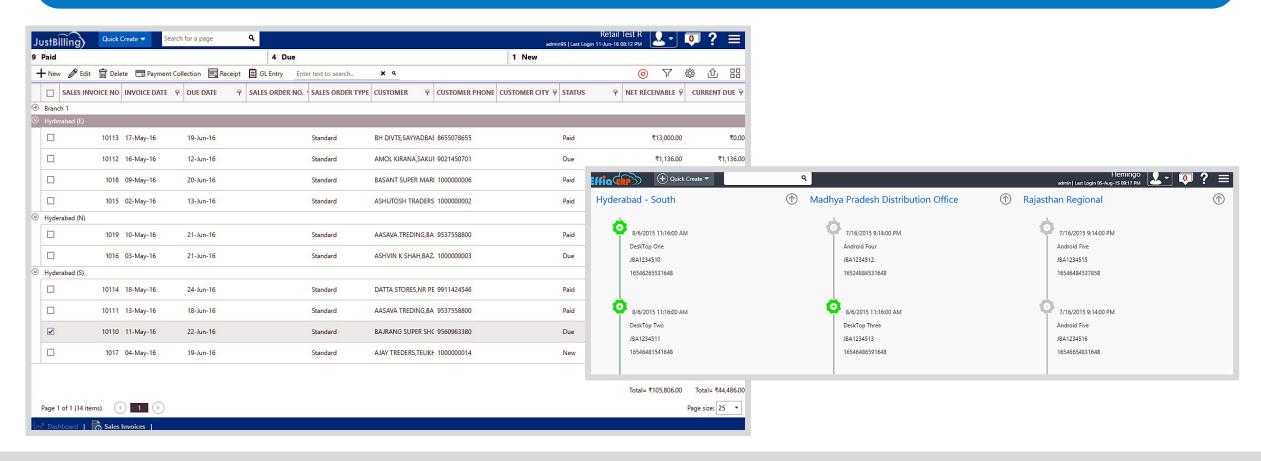
- 1. Support for both B2B (business to business) and B2C (business to consumer) customers.
- 2. Fast multi-dimensional product search.
- 3. Multiple filters and ordering criteria.
- 4. Decimal quantity acceptance for products, if allowed.
- 5. Add to cart directly from home page or search results.
- 6. Ability to define multiple pricing rules.
- Customize offers and discounts.
- 8. Manage loyalty program.
- 9. Facility to add products to wishlist.
- 10. Customize according to your brand, theme, terms etc.
- 11. Customer authentication and security using OTP.
- 12. Centralized inventory, customer database, sales and revenue aggregation at head office.
- 13. Analyze and compare orders, revenue, profitability from E-commerce and from physical stores.



Automatic aggregation at

HEAD OFFICE / CENTRAL KITCHEN

Cloud based web application with real-time consolidated information from across the stores and centralized control













Everything you need to control from Back Office











Kitchen & Inventory
Management



Customer Management



Purchase Management



Accounting Management



Offers & Discounts



Reports & Statistics





Real time aggregation of stores to head office

Head office can view consolidated sales, customers, inventory, payment and expense information for any location with our innovative real-time data synchronization mechanism, as if it is a local store. No need of day-end process or manual upload, download or reconciliation.



Centralized master data management

Save time and bring consistency by eliminating stores' efforts from creating masters such as products, pricing, discount and offers. All can be controlled and managed from head office and will reflect across stores automatically on real-time. Head office can set different product catalog, pricing or promotions for different region/stores as well.



Track stock movement

Move stock between stores or your warehouse with stock transfers, and quickly perform inventory lookups across all your sales channels. Transfer centrally or at store level in real time. Automatically generate purchase orders and transfer orders based on inventory levels.



Run offers and promotions based on data

Analyze consolidated customer information to get more insight about your customers' buying patterns, preferences etc. This will help you to tailor offers and promotions for across the stores or region wise to increase customer footfall and revenue.





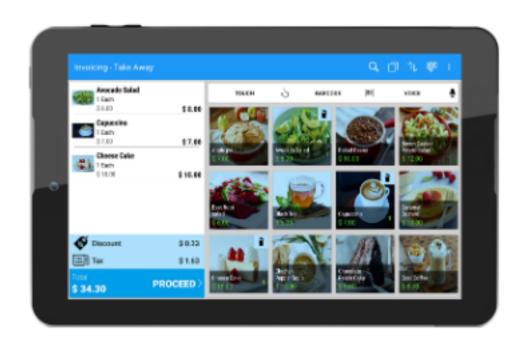












DIGITAL BILLING

Just billing system lets your staff take orders and produces bills using any device like mobile, tablet, desktop computer or large screen POS devices. Thus, providing you the flexibility to reuse your existing hardware or start with low investment on hardware using smart phone or tablet. Our POS does not have software or hardware dependency and can be easily installed on any computing devices.









CUSTOMER LOYALTY AND OFFERS

Running multiple offers and loyalty programs at the same time? Our POS lets you embed all the loyalty, promotion, coupons, discounts and other offers from the head office directly. Once added, offers will be automatically applied to the bills as applicable. Customer mobile number will become the loyalty number and no need of plastic/magnetic loyalty card. Know your regular customers, offer them special deals and loyalty programs to retain more customers.







KITCHEN DISPLAY SYSTEM

On ordering, the kitchen order tickets (KOT) pop up on Kitchen Display System. The digital KOT based system eliminates all the issues with printer based KOT system, and eliminates the risk of missing any order at the Kitchen. On completing the order the chef can just swipe the KOT from the display to mark the order is complete.







RECIPE & INVENTORY MANAGEMENT

Just Billing makes it easy to define, plan, procure, cook, and organize ingredients and recipes for all your menu catalog. This will enable a restaurant owner to keep a close track of inventory based on sales and kitchen production automatically. Use automated reordering based on specified stock levels, and adjust reorder points and restock levels to make sure you never have too much or too little stock on your shelves.





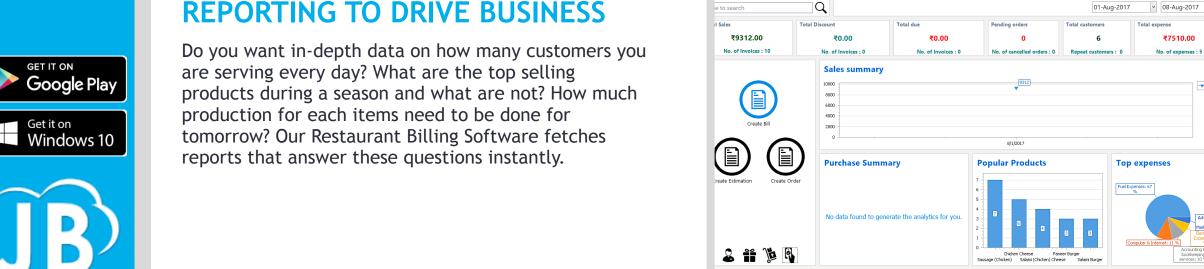




WASTAGE & THEFT CONTROL

Wastage is a common issue for any QSR, as this depends on the inventory planning based on the sales vs demand. Our POS software automatically forecasts the demand based on the past history. Hence allowing you to have a better planning for production and raw materials, to reduce wastage. System also automatically tracks and audits any activities at the stores including any exception at sales counter.

REPORTING TO DRIVE BUSINESS









Just Billing cloud advantages













Online & offline

Highly scalable

Highly secure

No maintenance

Operate in offline mode automatically when you lose Internet connection. Each device runs independently even if the internet is down. Automatic data streaming would start again in the back ground as soon as the internet connection is restored. No manual upload, download or reconciliation is required.

Whether you have a single location or hundreds, Just billing is extremely scalable. You do not need to invest on head office server, hardware or infrastructure. This not only just saves your cost or capital investment, but also the effort, resources and expertise to configure and manage multiple locations.

Your data is fully secure with our data centers from the world's top cloud service provider Amazon AWS, which meets all the international standards, compliances and governance such as PCI, ISO, SOC. Moreover, all communication with cloud head office are encrypted with HTTPS protocol.

No maintenance is required for the software, your data or servers. Be on top of the latest version of Just Billing software always with automatic upgrades. All your data are automatically backed up every day on our cloud servers. Setup a new device with your data automatically just in few minutes.



