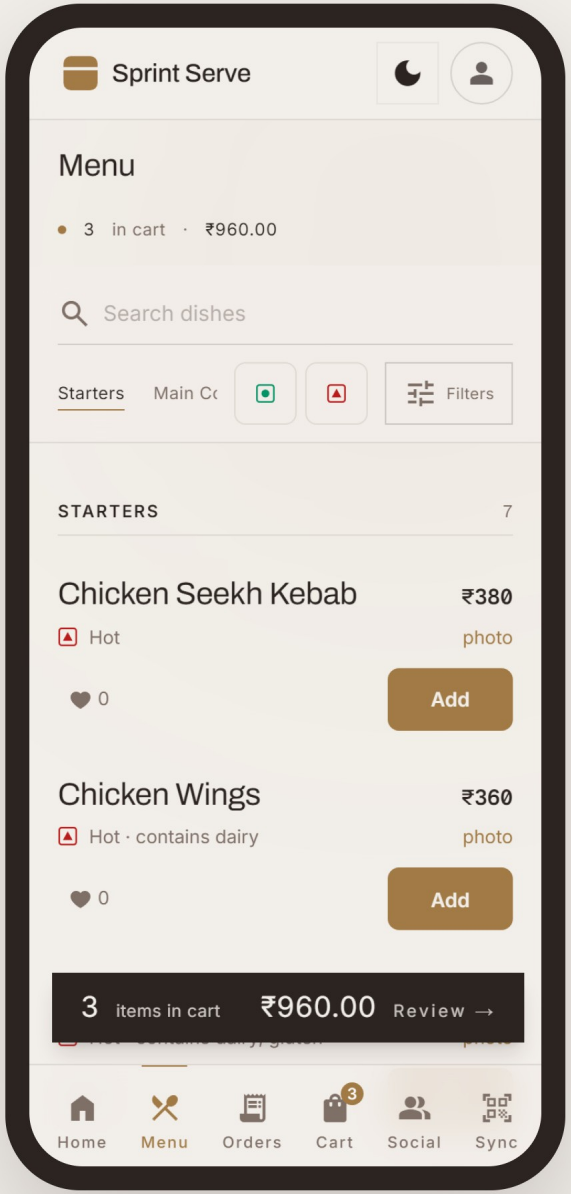
Sprint Serve · Product overview

The whole restaurant, *in one system.*

Guests order from their table, the kitchen sees it instantly, and the owner sees what every dish really earns.

sprintserve.in



At a glance

One live order, *three points of view*

Guests

Scan the table QR, order together from their own phones, split the bill and earn rewards. No app to download.

Staff

Counter billing, kitchen displays, KOT printing and a live floor plan, all updated the moment an order changes.

Owners

Sales, true dish costs, stock, GST, payroll and every outlet in one dashboard, on any device.

What sets us apart

Four things you *won’t find in a typical POS*

The whole table orders together

Every guest adds to one shared cart from their own phone, then splits the bill their way.

The true cost of every dish

Costs follow each batch of stock you bought, so margins move only when your costs really do.

Combos that clear stock

Add-ons near expiry get a deeper discount automatically, never below your minimum margin.

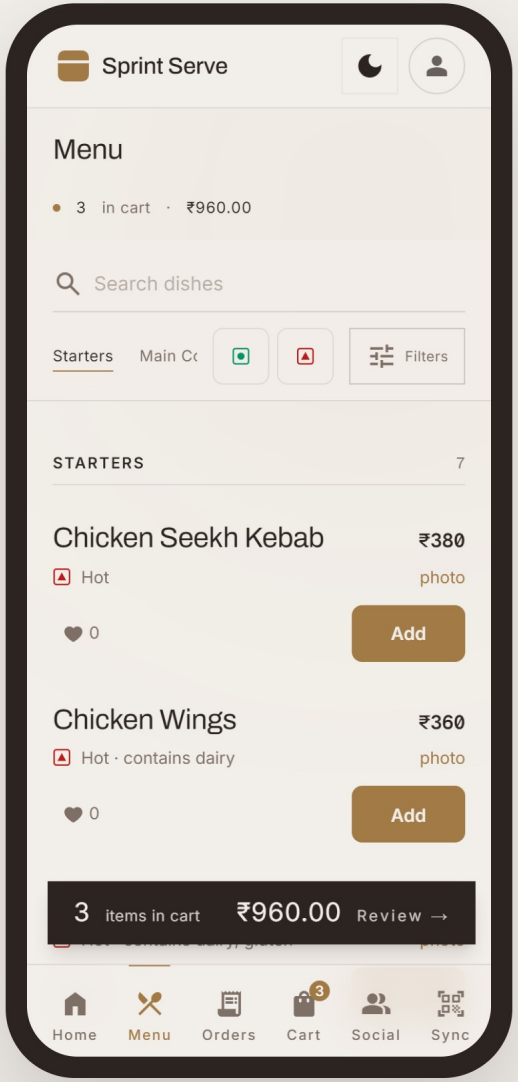
Your own online orders

Takeaway and delivery from your own link and QR, with no aggregator commission.

For guests · Ordering

Scan the table, *order in a minute*

- Opens in the phone's browser; nothing to install
- Your menu, photos, colours and logo
- Veg, allergen and dietary tags on every dish
- Sold-out items disappear the moment the kitchen marks them
- Location or staff approval keeps orders to real tables



For guests · At the table

The whole table, *on one order*

Shared cart

Everyone adds from their own phone; one order goes to the kitchen.

Choose together

Guests heart dishes and the table sees a live shortlist.

Live order status

See when each dish is being prepared, ready and served.

Call the waiter

Water, cutlery or the bill, with one tap from the table.

Split the bill

By item, equally or custom amounts; staff settle each share.

Receipt on the phone

A secure receipt link stays valid for a day after leaving.

For guests · Beyond the table

Your own online orders, *no commission*

Takeaway link and QR

Share on Instagram or print at the door. Guests order ahead and collect with a pickup code.

Delivery

Guests order delivery from your own site, with rider details tracked against each order.

Restaurant directory

An optional listing at order.sprintserve.in, linking to your own storefront.

Virtual waitlist

On a busy night, guests join the queue from their phone and see their place in line.

For guests · Coming back

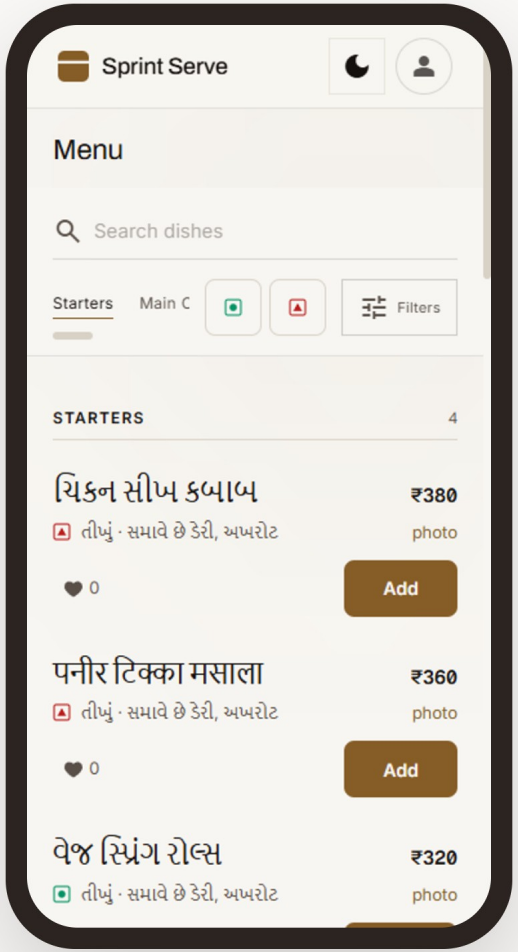
Rewards they earn, *a menu they can read*

Reward points

Points on every bill, shared fairly when a table orders together. Built-in limits stop one shared number from draining your margin.

Local languages

Menus in Gujarati, Hindi and English, rendered properly on every phone.



For staff · Counter

Billing that keeps up *with a rush*

Walk-up sales

No customer details needed for a quick counter sale. A rush mode keeps the screen simple.

Part payments

Cash, UPI and card on one bill, with change and tips recorded separately.

Safe corrections

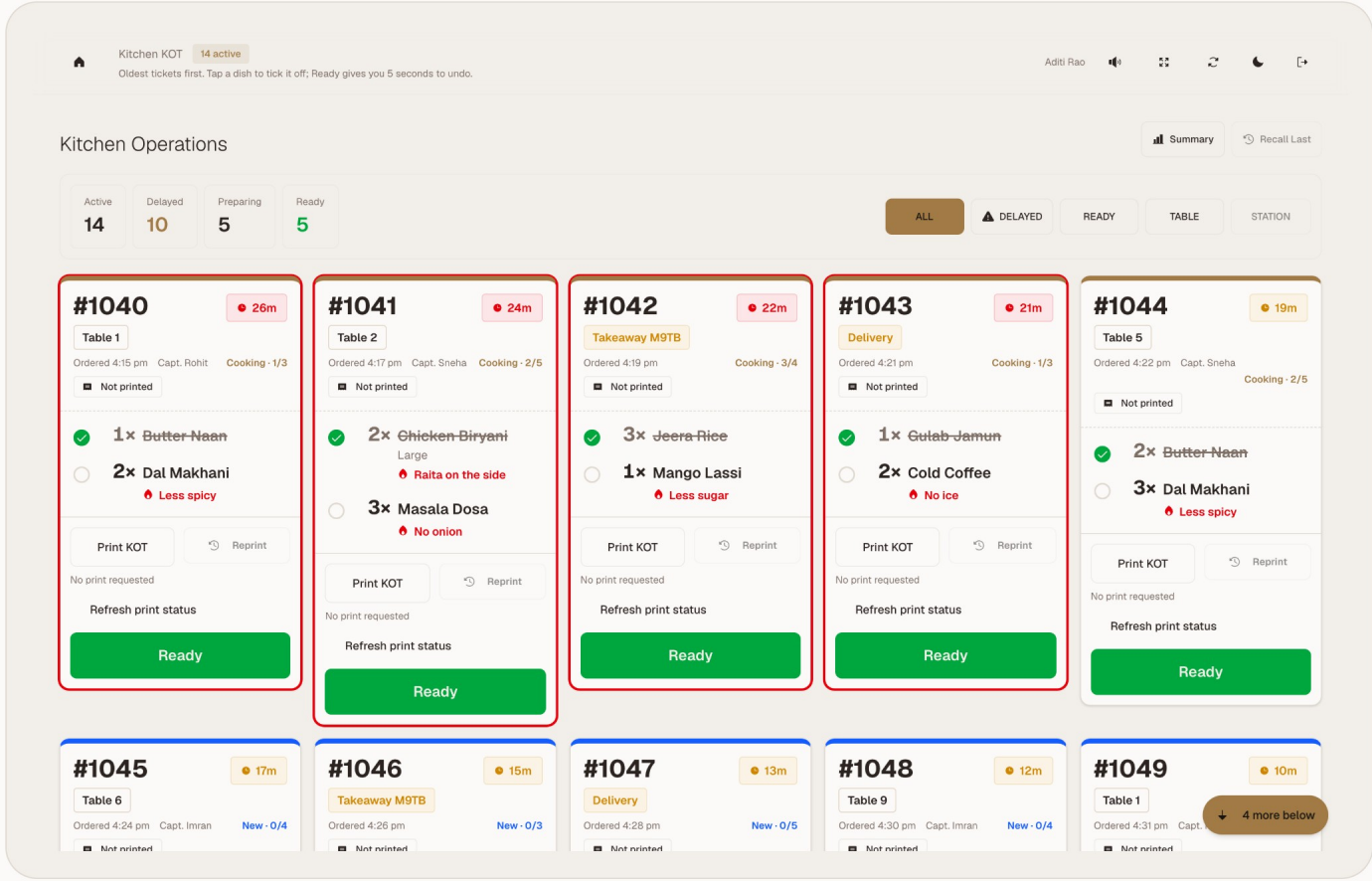
Refunds go through manager approval as credit notes, each with a reason.

✓ A tapped-twice button or a dropped connection never records a payment twice.

For staff · Kitchen

Orders reach the *right station* instantly

- Tandoor, main kitchen and bar each see only their items
- Oldest tickets first; timers flag late ones before guests ask
- Tap a dish to tick it off; Ready can be undone for 5 seconds
- KOTs show who took the order and when
- Optional accept or hold before cooking starts



For staff · Floor

Waiters who *know the table*

Live floor plan

Every table’s status, open bill and waiting time at a glance.

Guest history

A regular’s past visits and favourite dishes, shown as they sit down.

Requests from tables

Waiter calls and order updates arrive on the waiter’s tablet.

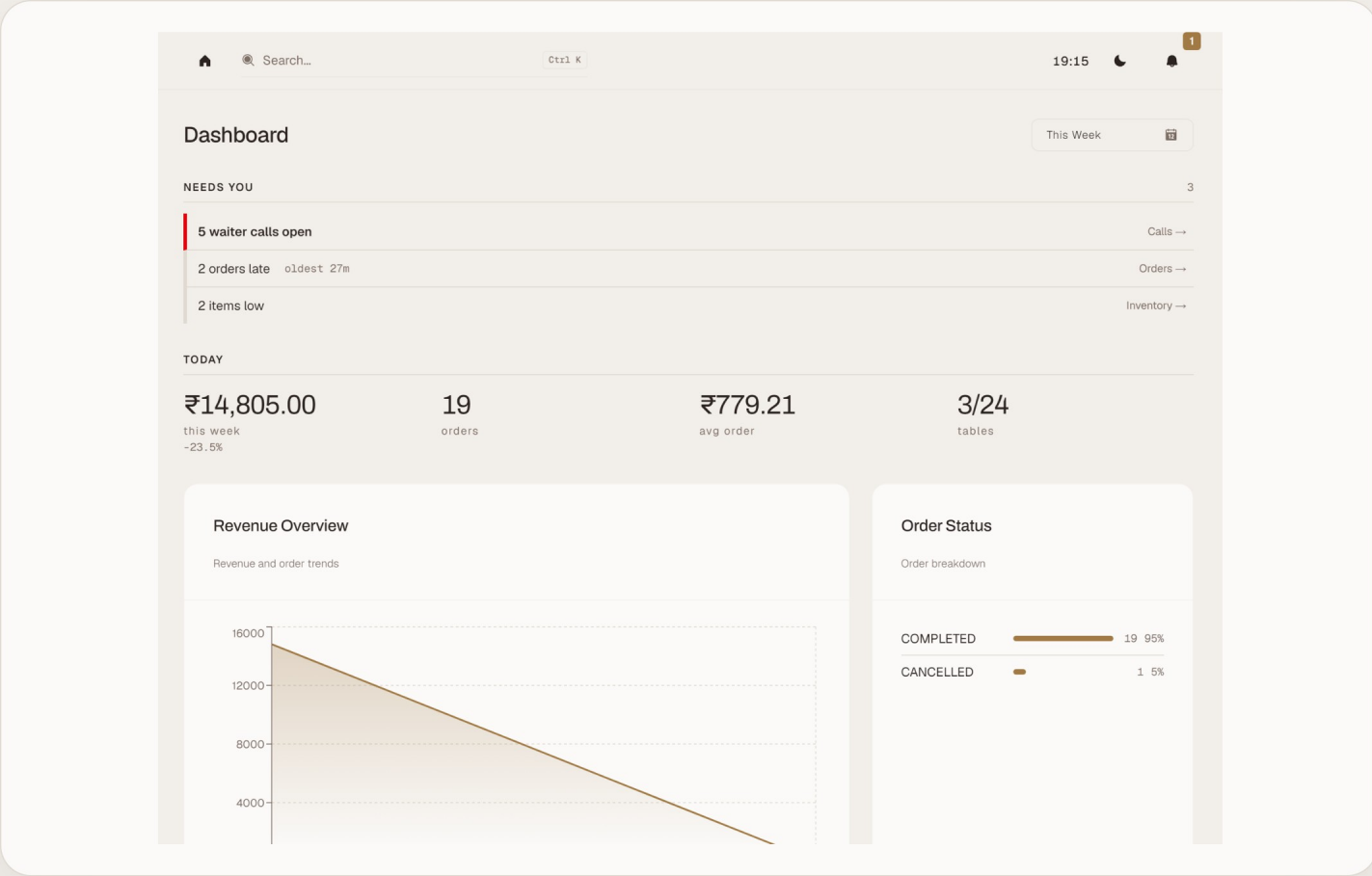
Reservations

Bookings and walk-ins managed alongside the live floor.

For owners · Dashboard

Today’s business, *at a glance*

- Revenue, orders and open tables, live
- Peak hours, best and slowest dishes
- Kitchen speed and table turn times
- Sales by staff member and payment type



For owners · Dish costing

Know what every plate *really costs*

An example with paneer

You buy 10 kg at ₹300/kg, then 10 kg at ₹380/kg.

Sprint Serve: the next plate uses the ₹300 paneer, until that batch runs out.

An average: calls it ₹340 and moves your margin on a day nothing changed.

Recipes, all the way down

Gravies and pastes made in-house carry their own batch cost.

Margin alerts

Warns when a dish drops below its target margin.

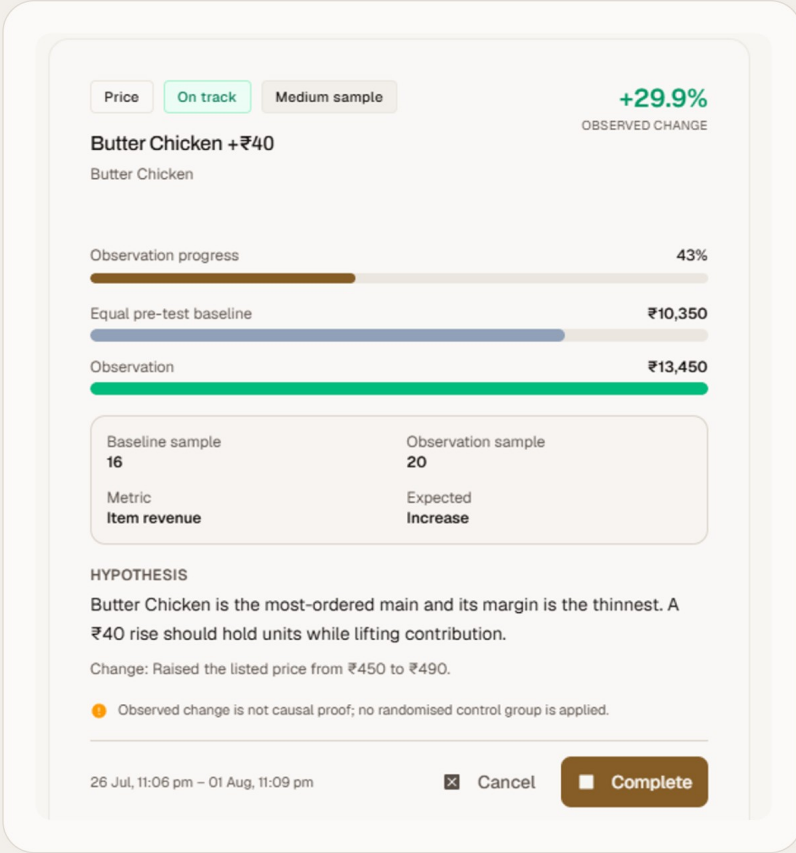
Early price warnings

Flags costlier stock you've bought before it reaches the plate.

For owners · Menu experiments

Test a price change *before you commit*

- Record what you changed and when
- Compare sales and margin before and after
- Honest about what the numbers can and can’t prove



For owners · Smart combos

Upsells that *also clear your stock*

1 · Guest adds a dish

Pairings appear

Your chosen pairings, or dishes often ordered together.

2 · Stock near expiry

It leads the list

The discount deepens as the ingredient gets closer to expiry.

3 · Order placed

Margin protected

Never priced below the minimum margin you set.

Works on the guest’s phone, in delivery orders and on the waiter’s tablet. The price is checked again by the server at order time, so a stale screen can’t give away a discount.

Books your accountant *can trust*

GST invoices

Numbered tax invoices with CGST and SGST, prices shown with or without tax.

Tally export

Sales, receipts and credit notes as a file TallyPrime imports directly.

Full audit trail

Voids, refunds and reversed sales record who did it and why.

Receipts carry your GSTIN and FSSAI licence number, and a daily closeout reconciles the cash.

For owners · Stock and people

The back office, *built in*

Stock and suppliers

- Stock deducted as the kitchen cooks
- Drop in a supplier bill; it is read and checked against agreed prices
- Wastage and counts, with low-stock alerts
- Off, alerts only or strict: your choice

Staff and payroll

- Attendance, departments and payroll
- Nine roles, each with editable permissions
- Staff sign in with a one-time code or PIN
- Owners set how long sessions last

For owners · More than one outlet

Every branch, *one login*

Outlet switcher

Move between branches in one click, without signing in again.

Group overview

Today’s sales, orders and top dishes for every outlet, side by side.

Menu rollout

Copy a menu to another branch, with a preview before anything changes.

Area managers see only the branches they cover. Each outlet’s data stays separate.

Reliability

Built to be trusted *on a Friday night*

No duplicate orders

A dropped connection never doubles an order or a payment.

Your data stays yours

Each restaurant's data is isolated, and tested for it.

Checked on our servers

Permissions and prices are enforced by the server, not just hidden on screen.

Backed up

Regular backups, monitoring and error alerts in production.

Getting started

Up and running, *with us beside you*

Step 1

We set it up

Send us your menu as a spreadsheet; we import dishes, tables and staff.

Step 2

We train your team

On-site or online, for counter, kitchen and floor staff.

Step 3

Go live

Start with table QR ordering and add features as you're ready.

Plans from **₹1,000 per outlet per month**

Works on phones, tablets and any laptop

Let’s see it *in your restaurant.*

Book a live demo and scan a table QR yourself.

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