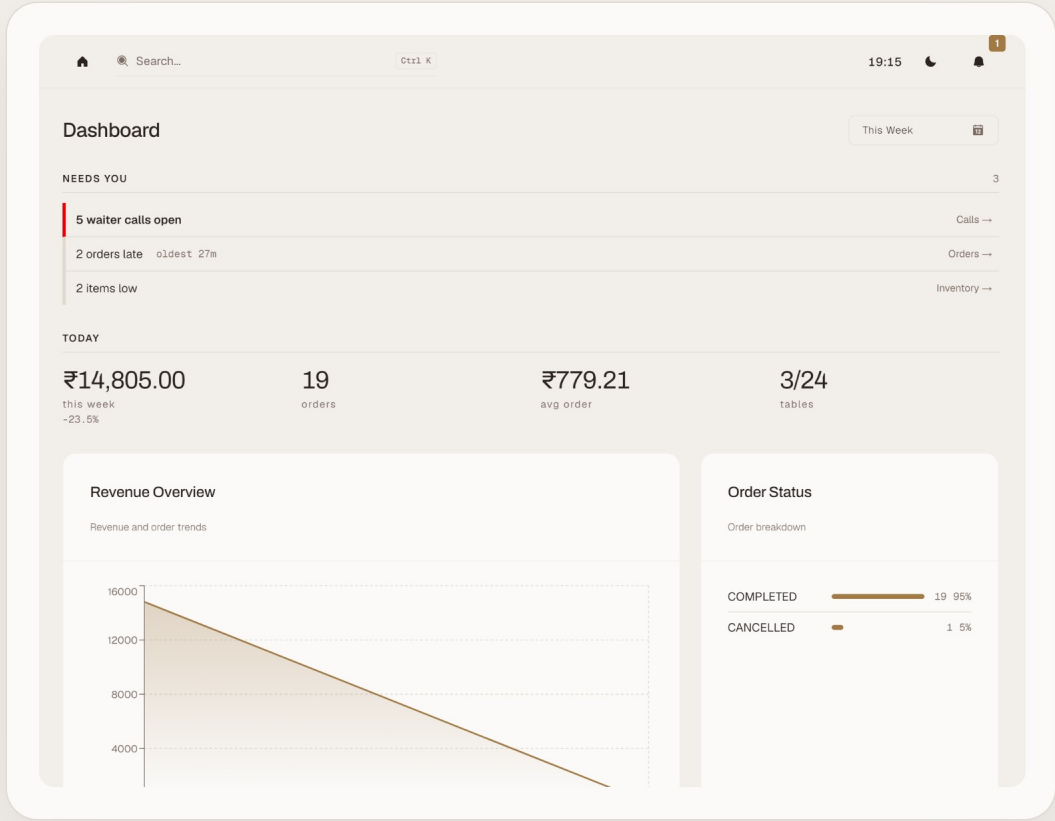
Sprint Serve for restaurant groups

Every outlet. *One place.*

Ordering, kitchen, billing, stock and staff for every branch, with one view of the whole group.

sprintserve.in



The challenge

Every new outlet adds work *at head office*

No single view

Each branch reports separately, so the group picture arrives late and in spreadsheets.

Menus drift

A price or dish change has to be keyed in again at every outlet, and branches fall out of step.

Too many tools

Billing, kitchen tickets, stock and attendance live in different places that don’t talk.

The platform

One system, from the first order *to the closing report*

Counter and QR ordering

Fast counter billing, table QR, takeaway links.

Kitchen screens and KOTs

Each station gets only its own tickets.

Billing and GST

Tax invoices, split bills, part payments, refunds.

Stock and costing

Recipe-linked stock, suppliers, dish margins.

Staff and payroll

Roles, attendance import, salary rules.

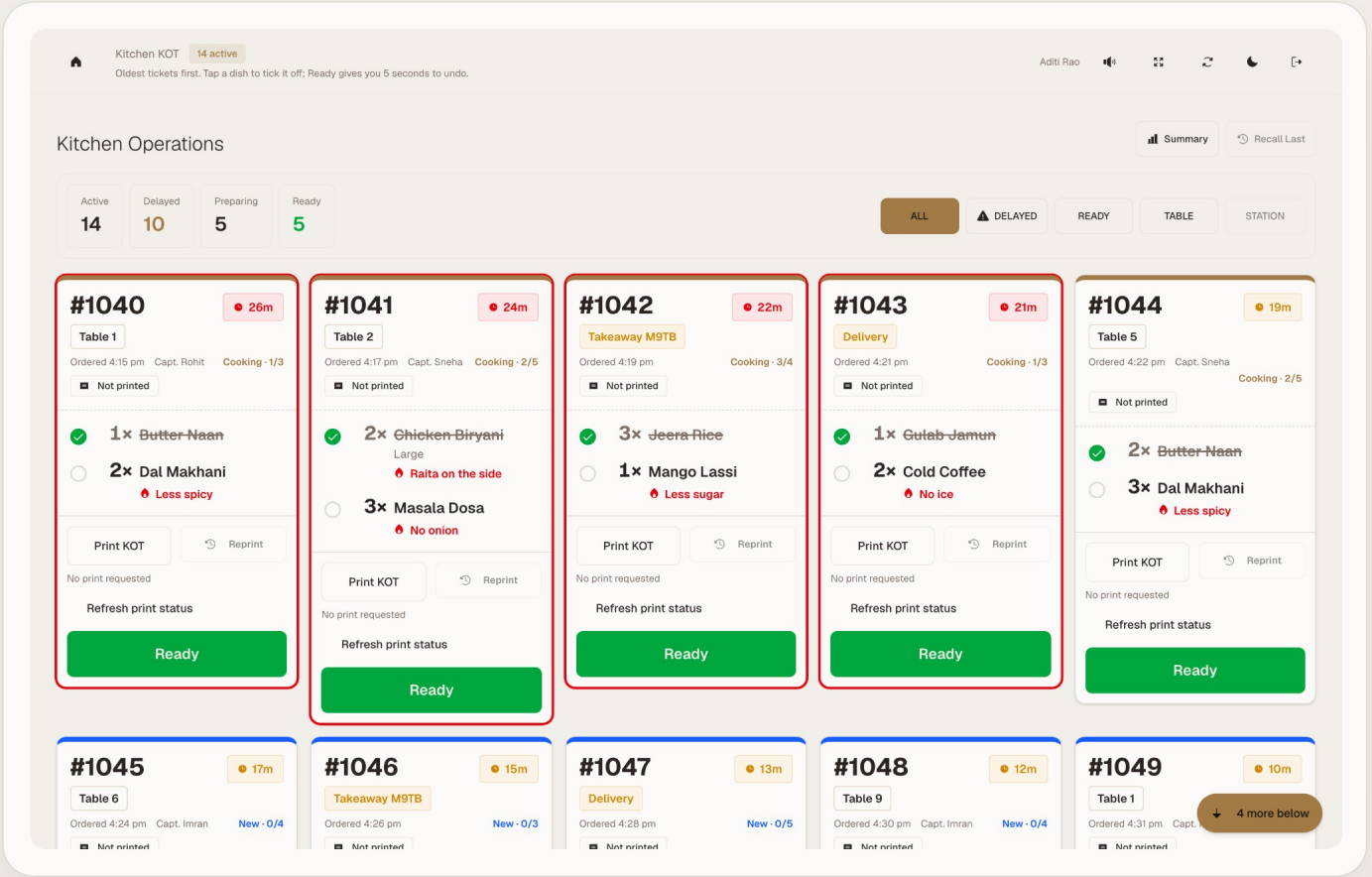
Reports and Tally

Live analytics, day close, Tally export.

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
- Printed KOTs per station, even on one printer



Guests

Scan, browse and order, *no app needed*

Table QR

Guests order from their phone; the table shares one live cart.

Takeaway link

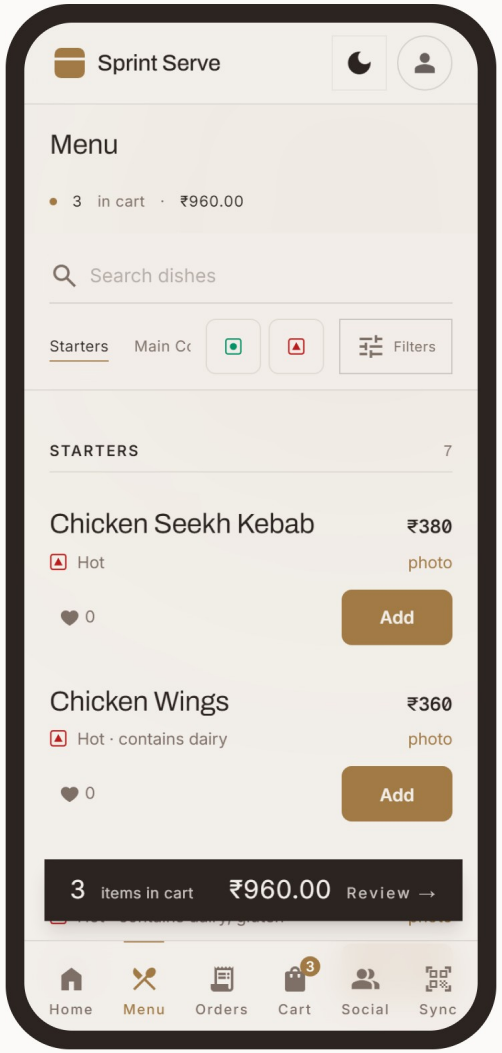
One QR or Instagram link for order-ahead pickup.

Split the bill

By item, equally or by amount, settled at the counter.

Your brand

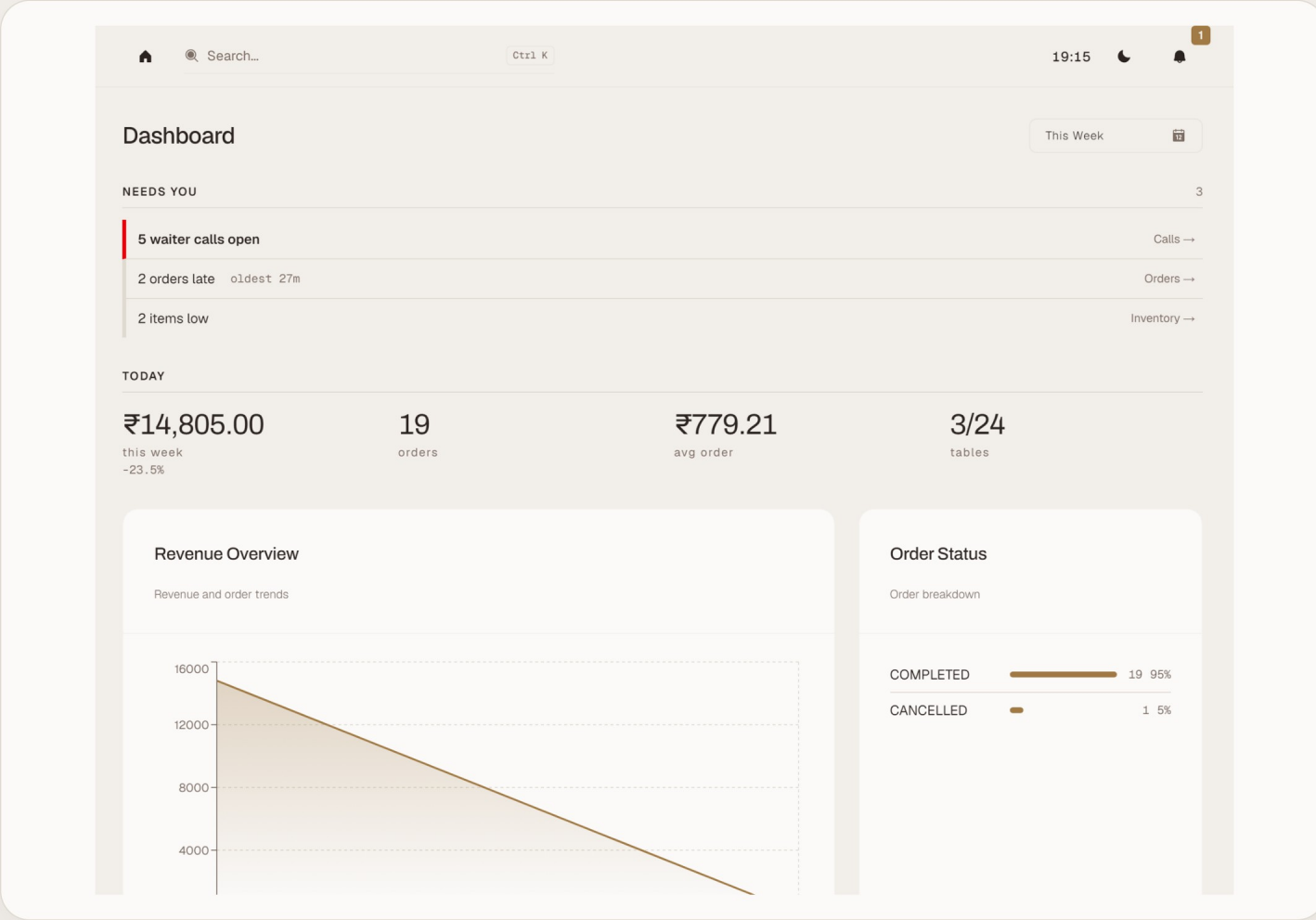
Each outlet's menu carries its own logo and colours.



Managers

Each outlet's day *at a glance*

- What needs attention right now: calls, late orders, low stock
- Revenue, orders and average bill, live
- Peak hours, top dishes and staff performance



Billing and compliance

Every rupee accounted for, *every night*

GST tax invoices

Numbered invoices per outlet's own GSTIN, with inclusive or exclusive menu pricing.

Cash, UPI and card

Split and part payments, recorded against the bill they settle.

Refunds with approval

Credit notes need a manager, and every change is in the audit trail.

Close the day, export to Tally

Reconciliation, GST registers and Tally-ready vouchers for your accountant.

Stock and people

Know your costs *and your team*

Stock and margins

- Stock moves with every sale through recipes
- Real cost per dish, with margin alerts
- Suppliers, purchase orders and bill checks
- Strict, alert-only or off: each outlet chooses

Staff and payroll

- Role-based logins for every position
- Attendance import from biometric sheets
- Salary rules for shifts, overtime and lateness
- Sales and service figures per staff member

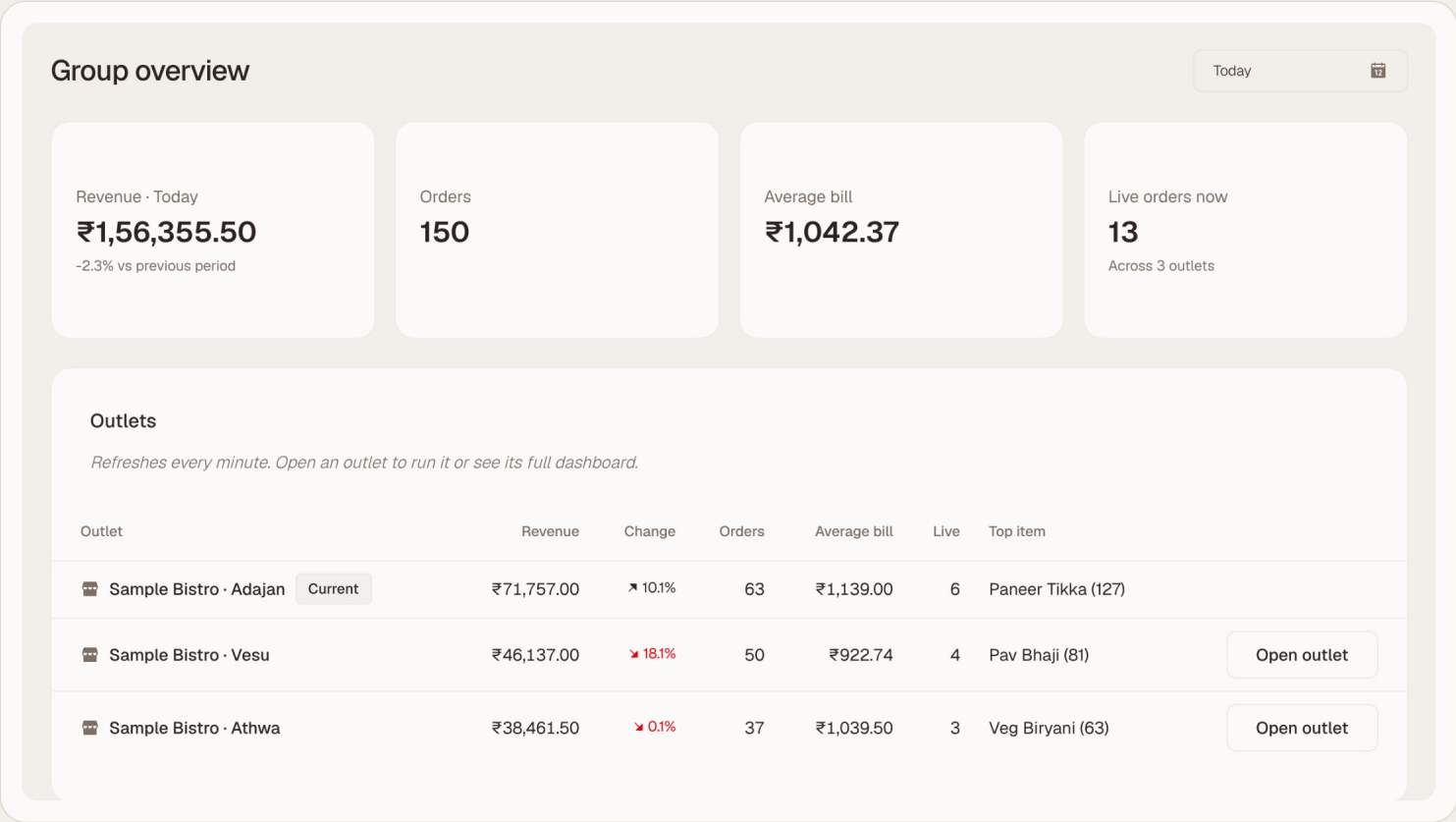
Built for groups

One login.
Every outlet.

Owners and area managers move between branches in one click, see the whole group on one screen, and roll a menu out to a new outlet in minutes.

Group overview

The whole group *on one screen*



Demo data

Sales, orders, average bill and live orders for every outlet, with the group total on top.

Today, this week, this month or any range. Open any outlet in one click.

Menu rollout

Open a new outlet *with its menu ready*

Step 1

Pick two outlets

Copy from your best-run branch to any other.

Step 2

Preview changes

See every dish to add or update before anything changes.

Step 3

Apply

Copying again later updates dishes, never duplicates them.

Copied: dishes, prices, GST, variants, add-ons, allergens and dietary tags.

Kept local: each outlet's kitchen stations, availability, recipes and stock.

Access

Everyone sees *exactly their outlets*

Who	Outlets they reach	What they can do
Owner or director	Every outlet in the group	Everything, plus the group overview
Area manager	Only the branches they cover	Run those outlets and see them side by side
Outlet manager	Their own outlet	Daily operations, staff and reports
Cashier, waiter, kitchen	Their own outlet	Only the screens their role needs

Reliability

Built to be trusted *on a Friday night*

Outlets kept separate

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

No duplicate orders

A dropped connection never doubles an order or a payment.

Full audit trail

Refunds, voids and sale reversals record who and why.

Hands-on setup

We import menus, set up staff and train each team.

Getting started

Start with one outlet, *grow at your pace*

Phase 1 · Pilot

One branch, side by side

Runs next to your current POS, so nothing about billing is at risk.

Phase 2 · Expand

Add branches

Copy the pilot's menu, train each team and turn on the group view.

Phase 3 · Switch

Retire the old tools

Move each outlet over once its team and numbers are ready.

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

Pilot period: **2 weeks**

Let’s run your first outlet *on Sprint Serve.*

Manan Jariwala
+91 98257 33197

Rishit Kothari
+91 72019 13091

contact@sprintserve.in

sprintserve.in