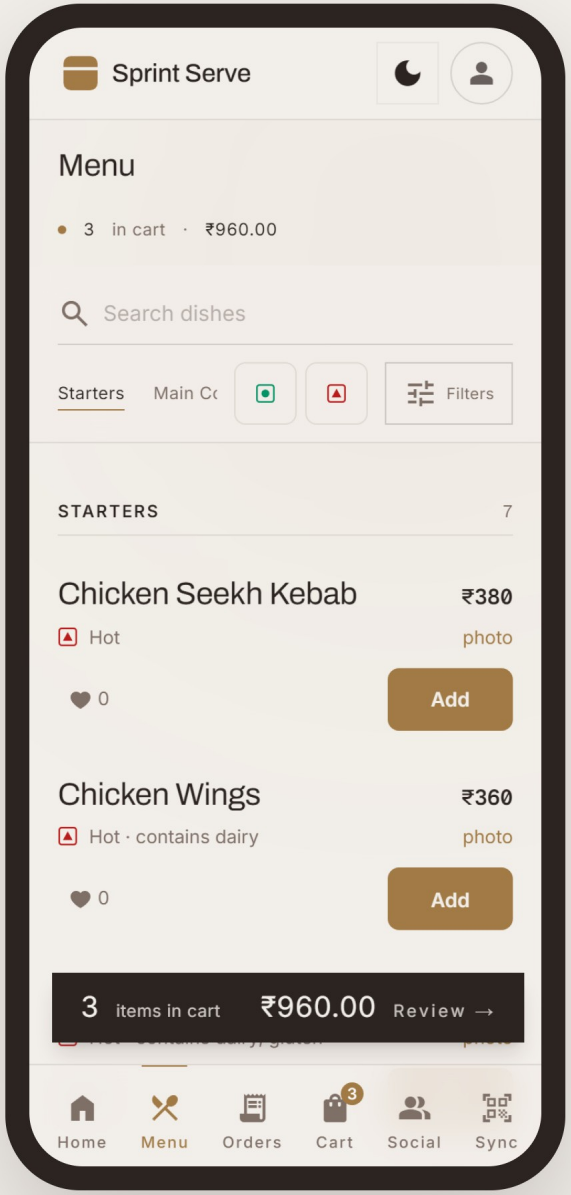
Sprint Serve · Why owners switch

Keep your POS.
Add what it's missing.

Sprint Serve runs alongside the billing system you already use, starting with takeaway, delivery and analytics. Nothing to replace on day one.

sprintserve.in



How it starts

Start alongside, *not instead*

Takeaway

Your own order link and QR for Instagram and the door. Guests pay, track and collect with a pickup code.

Delivery

Delivery orders from your own site, with no aggregator commission and the customer kept with you.

Analytics

Menu intelligence and true dish costs, so you can see which dishes earn and which only sell.

Your current POS keeps billing dine-in. Move more across when you’re ready, or never.

Day one

What stays, and *what you add*

Area	Your current POS	Sprint Serve adds
Dine-in bills	Stays exactly as it is	Table QR ordering, only if you want it
Takeaway	Nothing to change	Your own order link and QR, pickup codes, live status
Delivery	Nothing to change	Orders from your own site, rider details tracked per order
Kitchen	Your printer, as today	A KOT per station for these orders, on that same printer
Numbers	Your usual reports	Menu intelligence and dish costs on Sprint Serve orders

What sets us apart

What other POS systems *usually don’t do*

Commission-free orders

Takeaway and delivery from your own link, not a marketplace.

Menu intelligence

Which dishes earn, which only sell, and what moved your margin.

True dish cost

Costed batch by batch, so margins move only when costs do.

Combos that clear stock

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

The table orders together

One shared cart from every guest’s phone, then split the bill their way.

Payroll from your sheets

Import attendance from Excel; salary, overtime and lateness worked out.

Commission-free ordering

Online orders that *stay yours*

One link, one QR

Put it in your Instagram bio, on a stand outside, or on every receipt.

Your customers

Names, numbers and order history stay with you, ready for repeat orders.

Pickup without the queue

Guests see when the order is ready and collect it with a four-letter code.

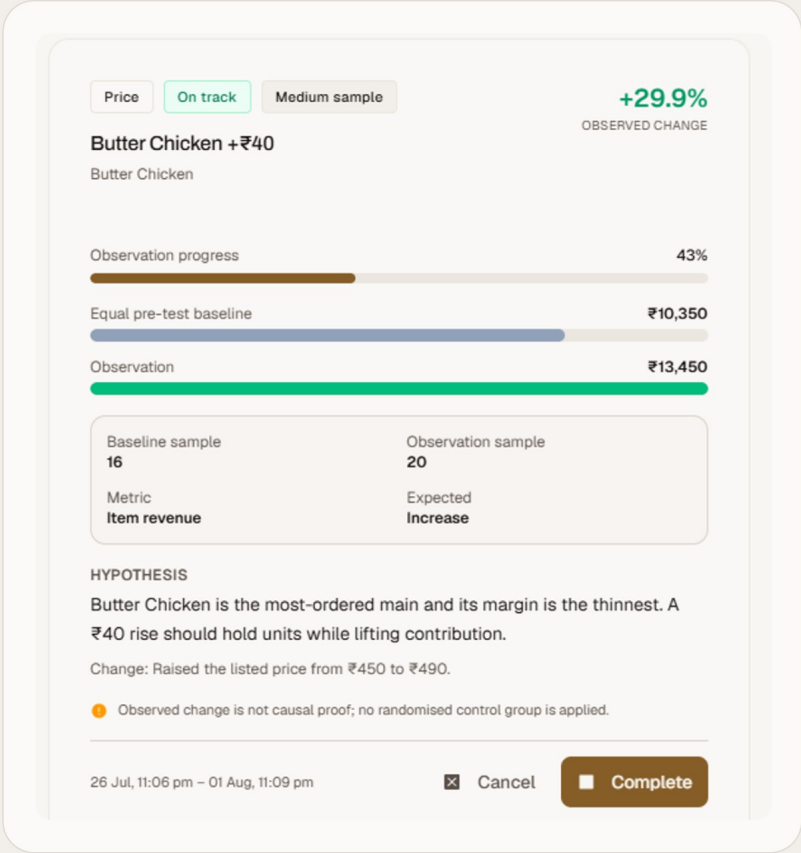
Found in our directory

An optional listing at order.sprintserve.in that links to your storefront.

Menu intelligence

Know which dishes *earn their place*

- Stars, workhorses and dishes to rethink, by sales and margin
- See what a price change actually did to orders
- Which dishes are gaining or losing momentum
- What moved this month’s margin, in rupees
- A short briefing of what to look at first



True dish cost

The cost of the *next plate*, not an average

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

A warning when a dish drops below its target margin.

Stock is optional

Off, alerts only or strict. Start without tracking and switch on later.

Printing and on-premise

Ready for a Friday night, *with your own printer*

On every plan

Printer support

- Works with the thermal printer you already have, USB or network
- One order prints a separate KOT for each kitchen station
- Reprints show exactly what the kitchen already has

On-premise setup

No internet needed

- Billing, KOTs and receipts run on a hub PC in your restaurant
- Other counters connect to it over your own network
- Encrypted local backups, set up with our team

The back office

GST and payroll, *done for you*

GST on every bill

Inclusive or exclusive pricing, numbered tax invoices, and registers your accountant can reconcile.

Ready for filing

GSTR-1 and GSTR-3B exports, and a Tally file your accountant imports directly.

Payroll from attendance

Import attendance from Excel. Your shift length, overtime and lateness rules, worked out per person.

✓ Supplier bills too: drop in a PDF or Excel bill and it is checked against the prices you agreed.

The free trial

Two weeks, *then you decide*

Step 1

We set it up

Send us your menu as a sheet or PDF. We import it and connect your printer.

Step 2

Run it alongside

Your current POS keeps running. Start with takeaway, delivery or analytics.

Step 3

Keep it, or stop

After two weeks, carry on on a paid plan. Nothing in your old system changed.

Cloud plans from **₹1,000 per outlet per month**

GST inclusive · 2-week free trial · Printer support on every plan

Try it beside *what you have.*

Pick one lane, takeaway, delivery or analytics, and we'll have it running in your restaurant.

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