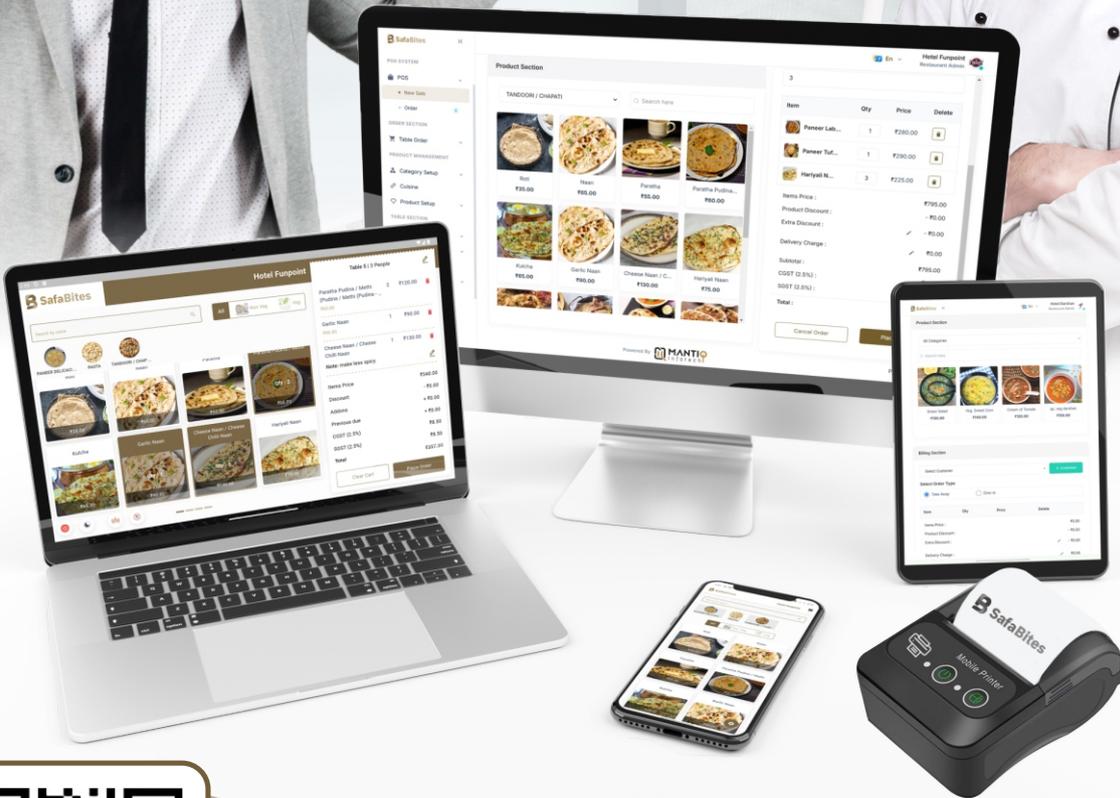




SafaBites

Feel Purity With Digital Innovation

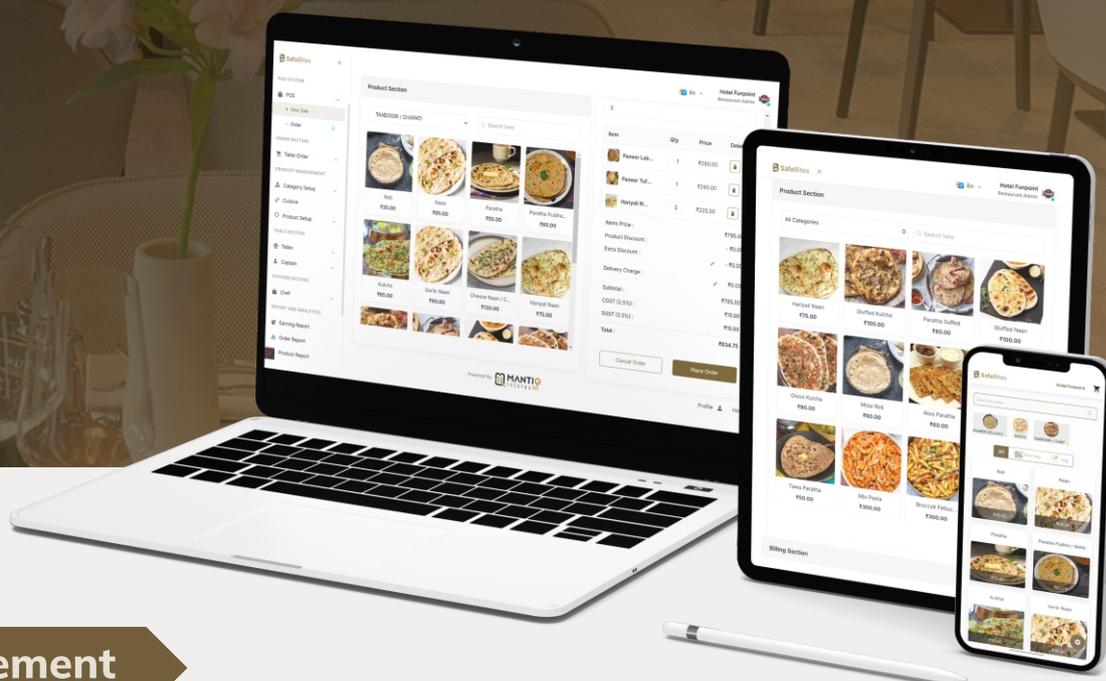


Powered By



RESTAURANT PANEL

Hello! We're happy to introduce a powerful restaurant panel designed to give you complete control over your restaurant's operations. This platform provides the tools you need to manage everything from menus and staff to sales and finances, all in one place. Here's what it offers:



Menu Management

Easily create, update, and customize your menus, including descriptions, prices, and dietary information. Control item availability and manage specials.

Table Order Management

Manage table orders with features like merging tables, transferring tables, and removing items from specific table orders.

Staff Management

Manage employee profiles, schedules, payroll, and performance data. Assign roles and permissions to control access to different features.

Sales and Financial Reporting

Access comprehensive sales data, generate detailed financial reports, and track key performance indicators (KPIs). Gain valuable insights into your restaurant's profitability.



Built-in POS

Designed for rapid order taking, table management, and secure payment processing, increasing transaction speed. It also supports a wide range of functionalities, including discount applications, menu modifiers, bill splitting, and integration with multiple payment options.

Inventory Control (Optional)

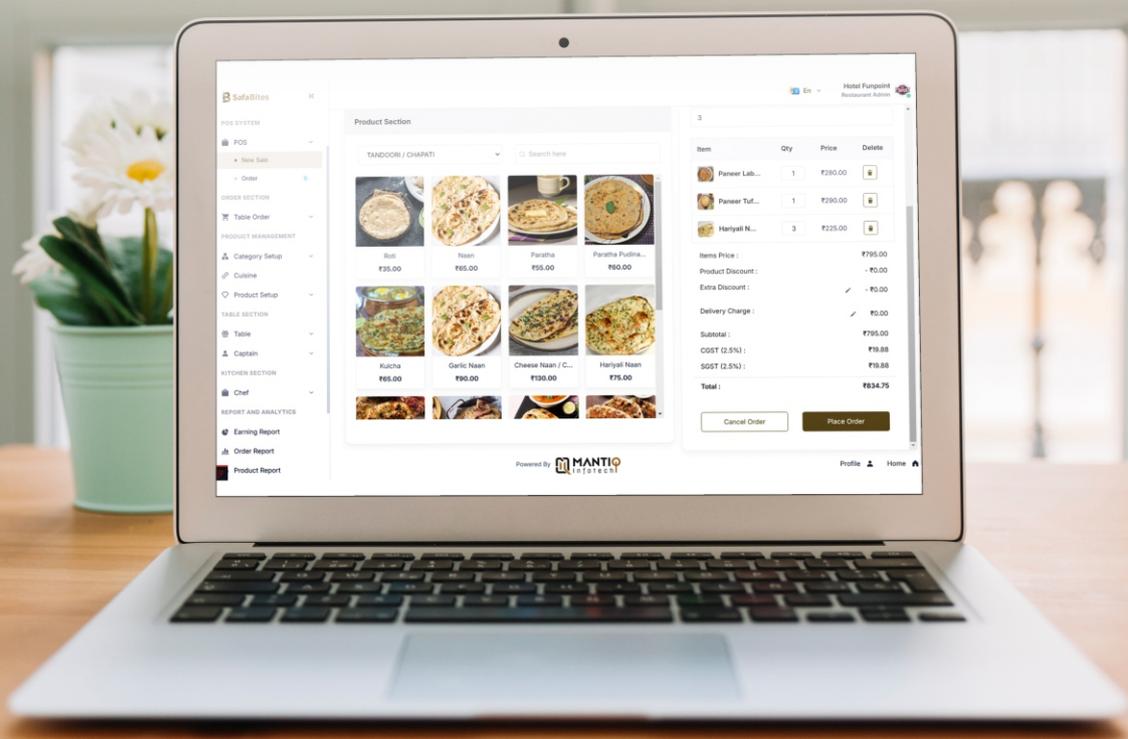
Integrate with inventory management systems to track stock levels, automate purchasing, and minimize food waste. Gain better control over your costs.

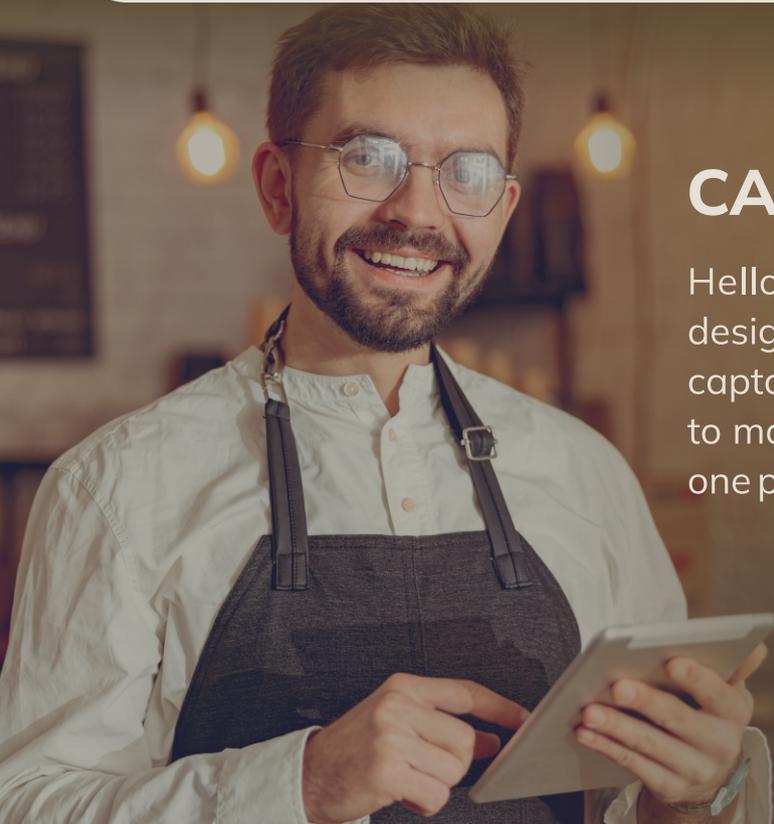
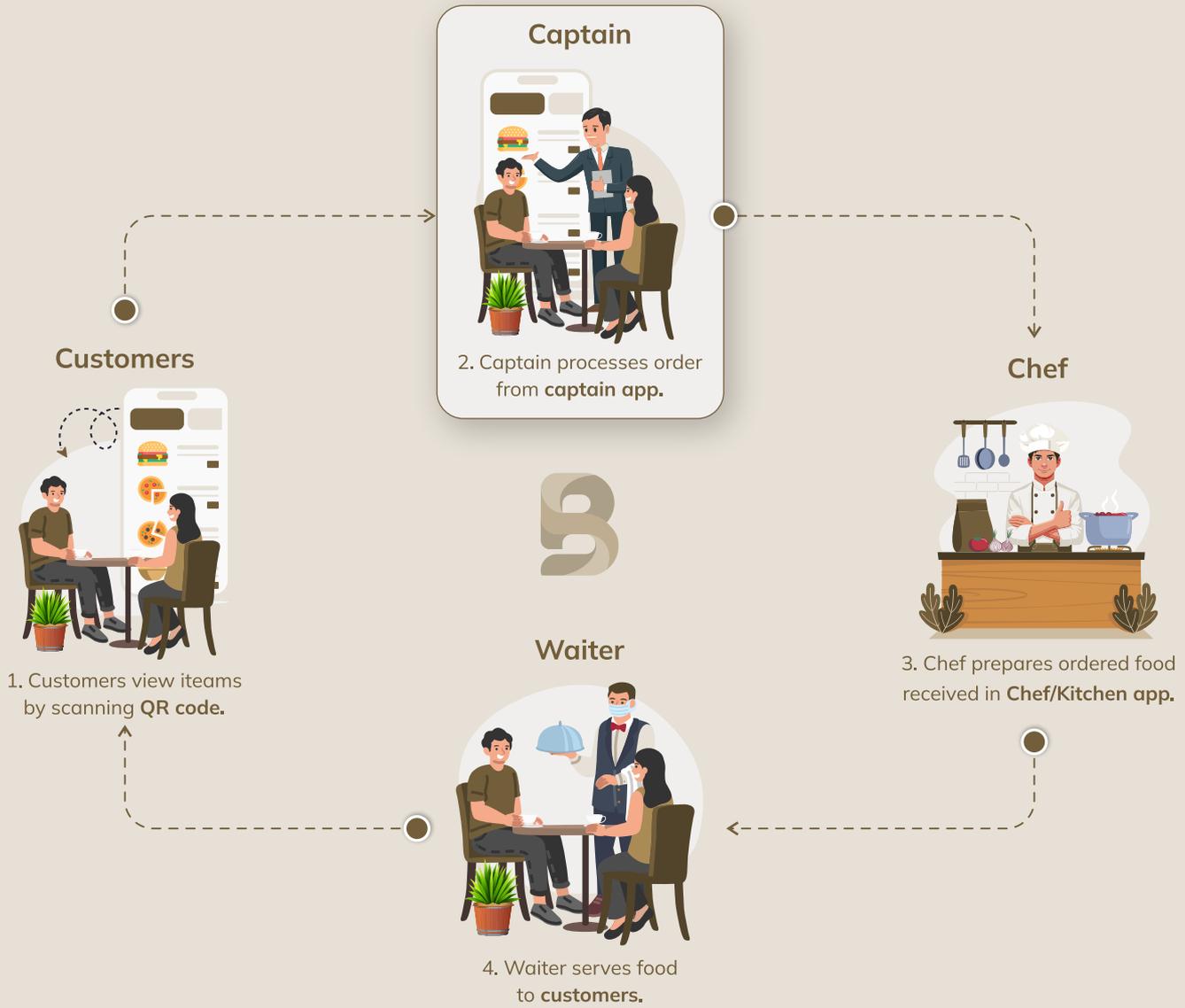
Customer Relationship Management (CRM)

Access customer data, track preferences and order history, and personalize marketing campaigns. Build stronger customer relationships and foster loyalty.

Business set up

Easily set up core details like cuisine type (veg/non-veg), restaurant hours, contact information, and billing details. Digitize your menus with scanning functionality and manage other operational settings for a seamless workflow.





CAPTAIN APP

Hello! We're happy to introduce an app designed to simplify the life of a restaurant captain. This app provides the tools you need to manage your tables, staff, and more, all in one place. Here's what it offers:

Real-time Table Management

Easily manage your assigned tables, track their status (e.g., seated, waiting, bill paid), and minimize customer wait times. See your section's table availability at a glance.

Efficient Staff Communication

Quickly communicate with other team members, such as kitchen staff, regarding table needs and orders.

Order Taking and Management

Take orders directly at the table, send them to the kitchen, and manage modifications or special requests. Track order progress and ensure timely delivery.

Quick Food Search

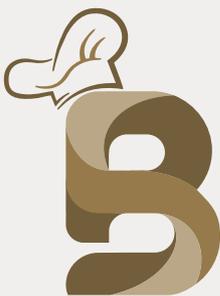
Quickly search for menu items by name, ingredient, or category. Answer guest questions about dishes and provide recommendations efficiently.

Bill Management

Generate bills, split checks, and process payments efficiently. Reduce errors and streamline the checkout process.

Performance Tracking

Monitor your individual performance metrics, such as average table turnover time and sales generated.



Captain



2. Captain processes order from **captain app**.

Customers



1. Customers view items by scanning **QR code**



Waiter



4. Waiter serves food to **customers**.

Chef

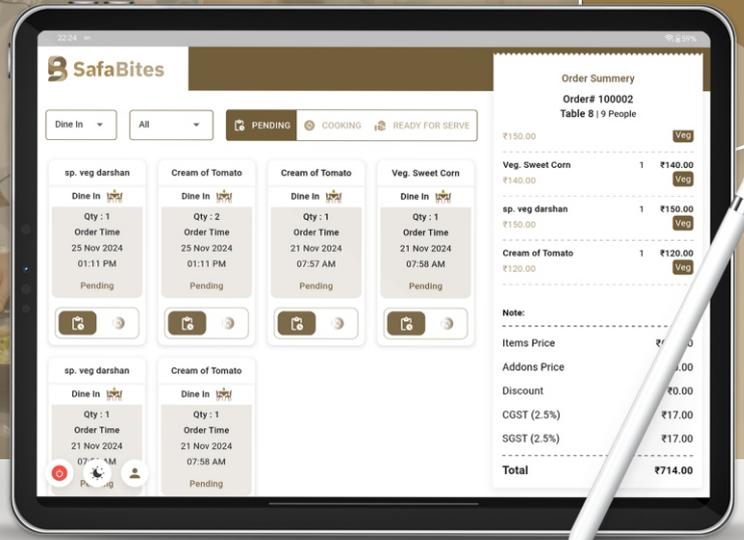


3. Chef prepares ordered food received in **Chef/Kitchen app**.

KITCHEN STAFF APP

Hello! We're happy to introduce an app designed to streamline the workflow of a kitchen chef. This app provides the tools you need to manage orders and your team efficiently. Here's what it offers:





Real-time Order Management

View incoming orders as they arrive, prioritize dishes based on table readiness, and track order progress. Minimize delays and ensure timely food preparation.

KOT printing

Crystal-clear KOTs are printed immediately upon order submission for error-free preparation.

Captain-to-Chef Workflow

Receive clear communication from the dining area directly from the captain's app, including special requests, modifications, and table readiness updates. Improve coordination between front-of-house and back-of-house operations.

Task Management and Delegation

Assign tasks to specific kitchen staff, track their progress, and ensure efficient workflow. Improve communication and coordination within the kitchen team.

Performance Monitoring

Track key kitchen metrics, such as dish preparation times. Identify areas for improvement and optimize kitchen operations.



Elevate Your Business with Our IT Solutions

Transform your ideas into reality—contact us today to discover how our **IT solutions** can **empower your business**.



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