



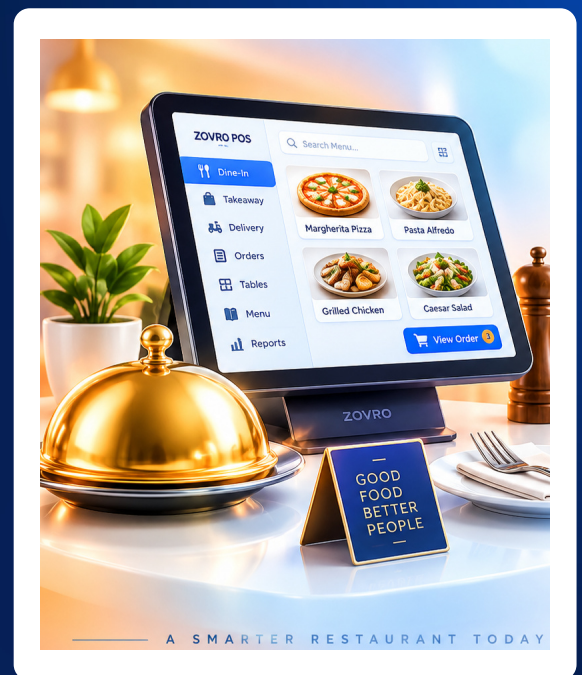
DINE-IN / TAKEAWAY / DELIVERY

ZOVRO

Restaurant POS

Connect service, preparation and settlement.

Give front-of-house, kitchen, bar and management a shared order context with controlled restaurant workflows.



PRODUCT ILLUSTRATION

- 01 Tables, tokens and service modes
- 02 Kitchen/bar routing and operational changes
- 03 Settlement with wider stock and finance scope

SRI LANKA COMMERCIAL SCHEDULE

From LKR 10,000 / month

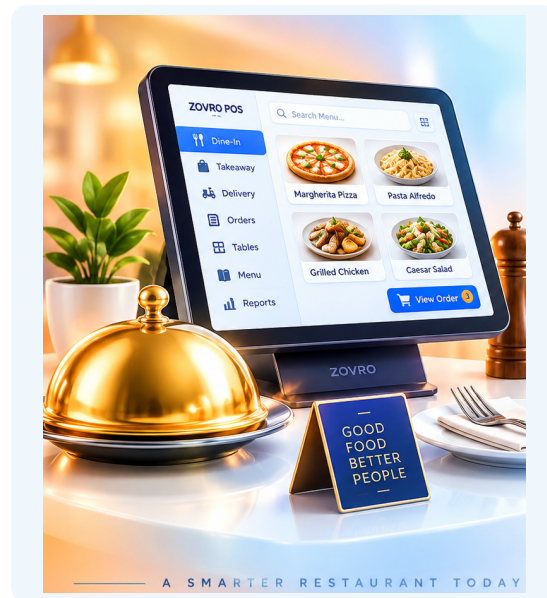
Restaurant add-on | Selected core subscription is additional

FOOD SERVICE

Restaurant POS

From the first order to final settlement.

ZOVRO Restaurant POS connects the service context, table or token, kitchen and bar routing, payment and management review. Dine-in, takeaway and delivery can follow the flow appropriate to each order.



PRODUCT ILLUSTRATION

01 Tables, tokens and service modes

The order needs a clear service context from the start. Table and token workflows help teams distinguish dine-in guests from takeaway and delivery activity without relying on a separate handwritten instruction.

02 KOT / BOT and preparation areas

Kitchen and bar tickets can route new and modified items to the configured preparation area. Multi-kitchen routing keeps food and beverage work connected to the original order.

03 Controlled operational changes

Move, merge and void situations are part of restaurant service. The supported actions and the authority to perform them should be demonstrated so staff do not improvise a workaround during a busy period.

04 Connected restaurant management

Restaurant sales can be combined with inventory, accounting and payroll scope. Hotel-linked scenarios can also be mapped where the restaurant and hotel products are configured together.

RESTAURANT POS ADD-ON

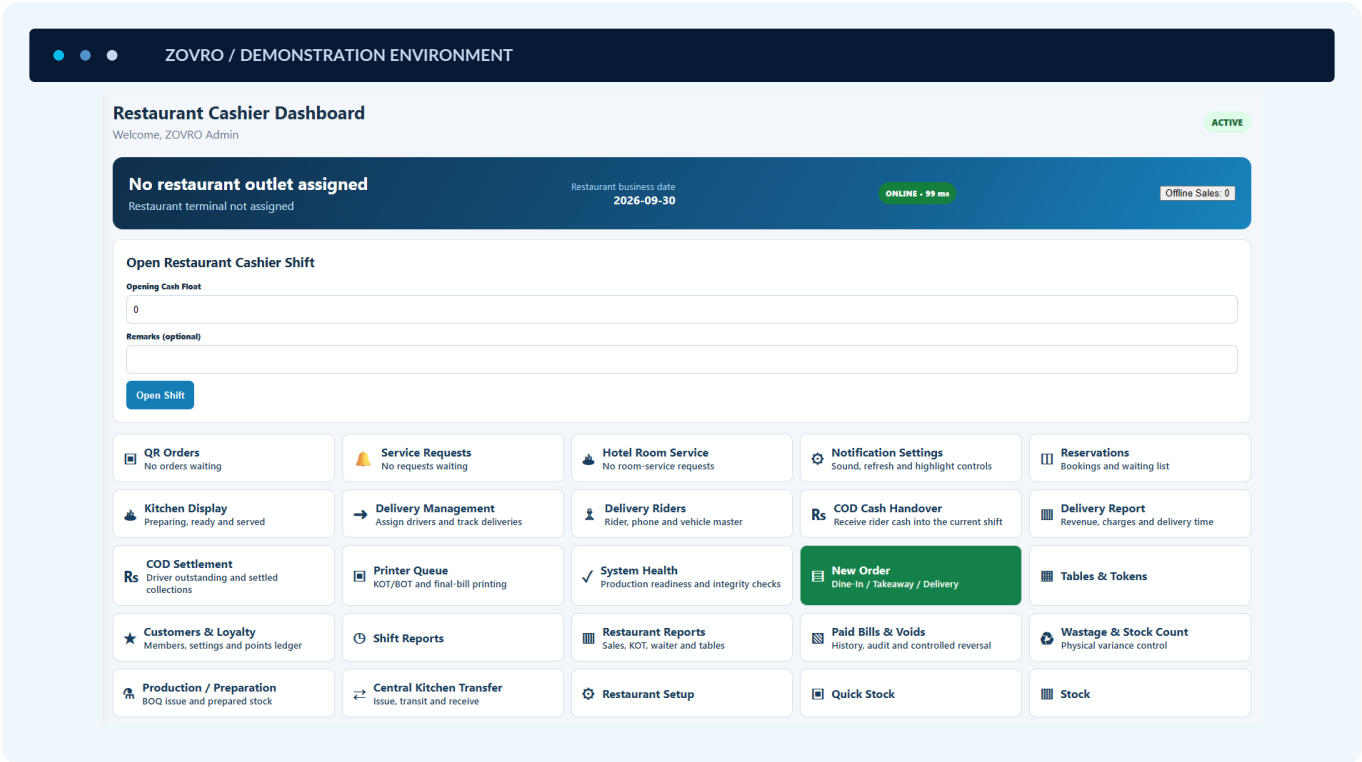
From LKR 10,000 / month

Additional to the selected core subscription.

RESTAURANT OPERATIONS

A service workflow that teams can share.

The restaurant application brings service actions into one operational view. A good rollout teaches the sequence of work—not just the location of buttons.



Company-supplied product screen. Demo data; enabled options may differ by setup.

Front of house

Capture the service mode, table or token correctly, then demonstrate changes that occur after the order is sent. Waiter and manager responsibilities should be clear before live service begins.

Kitchen and bar

Test routing with actual menu groups and the intended printers or preparation stations. Confirm how a new item, changed quantity and cancelled item appear to the receiving team.

Settlement and review

Validate the payment route and the restaurant reports the manager expects to use. Where hotel charging is required, include a complete linked guest-account example in the agreed test scope.

Company-supplied interface with demonstration data. Product appearance and enabled options may vary.

Scope reference: zovroerp.com/products/restaurant-pos

SOLUTION FIT

The right scope for your service model.

Restaurant operations differ by venue. Table structure, preparation areas and payment responsibilities should shape the demonstration and quotation.

01 Front-of-house service

Confirm how dine-in, takeaway and delivery orders are identified. Table and token responsibilities should be clear so staff do not need separate handwritten notes to explain the service context.

02 Kitchen and bar coordination

Map each preparation area and the routing needed for food and beverages. Confirm printer placement, connectivity and how new or modified items reach the right team.

03 Inventory and finance

Select the core stock and financial scope appropriate to the venue. Restaurant POS is a specialist add-on; it does not include every core module or payroll by default.

04 Hotel-linked operation

Where restaurant and hotel products are both configured, assess eligible guest-folio charging. The handover, guest selection and settlement controls need to be tested as a combined scenario.

DEMONSTRATION & SCOPE

CONFIRM IN WRITING: venues, terminals, preparation areas, printers, users and any hotel or delivery integration.

From first order to the final bill.

An effective demonstration follows a realistic service sequence across people and preparation areas, not only an order-entry screen.

1

Start with the service context

Open the appropriate table or token workflow and record a representative food and beverage order.

2

Route the preparation

Send the relevant items to the configured kitchen or bar. Check that each preparation area receives the information it needs.

3

Handle a real change

Demonstrate an amended order and the approved move, merge or void situation. Verify the role allowed to perform the action.

4

Settle and review

Complete payment, or an agreed hotel-linked workflow where applicable. Review the resulting restaurant activity within the enabled business scope.

EVIDENCE OF A WORKING PROCESS

The acceptance record should link the original order, preparation output, authorized change and final settlement.

Prepare every service touchpoint.

A restaurant rollout connects the menu, venue, staff and preparation devices before the first live service.

1

Map the venue

Confirm service modes, tables, tokens, terminals and the number of kitchens or bars. Identify who owns each operational decision.

2

Prepare the menu data

Provide agreed item names, selling prices and preparation routing. Assess recipe, production or other special requirements rather than assuming they are included.

3

Configure and test devices

Validate KOT/BOT printers, terminals and network behavior in the actual venue. Hardware, specialist cabling and extra onsite work are separately scoped.

4

Train the service roles

Use practical waiter, cashier, kitchen and manager scenarios. Specialist restaurant training is confirmed in the quotation.

5

Launch and hand over

Approve the order-to-settlement tests and staff responsibilities. Provide the support contact and escalation route for service-impacting issues.

SERVICE BOUNDARIES

Core-package support and any specialist restaurant coverage are agreed together. Evening, weekend or 24/7 commitments are not included by implication.

PRICING & COMMERCIAL SCOPE

Price the complete operating setup.

This is a specialist add-on, not a standalone core subscription. Confirm the compatible core package, deployment and specialist setup before quoting.

ZOVRO RESTAURANT POS

From LKR 10,000 / month

Additional to the selected core subscription.

MODULE / SCOPE	LKR / MONTH*
Restaurant POS add-on	From 10,000
Full ERP core / month	15,000
Full ERP core implementation	100,000
Venue / terminal / kitchen scope	Quotation
Restaurant setup and training	Quotation

* Implementation is a one-time fee where stated.

The starting add-on rate is not an unlimited-venue or unlimited-terminal license. Confirm venues, preparation areas, hardware, integrations, users and specialist training in the written scope.

ILLUSTRATIVE MONTHLY-BILLING EXAMPLE

At the starting add-on rate: Full ERP 15,000 + Restaurant POS 10,000 = **LKR 25,000/month**. Core implementation 100,000 + 12 monthly payments = **LKR 400,000** first-year base cost.

Example excludes any specialist add-on setup, hardware and taxes. It is arithmetic guidance, not a binding quotation. Annual add-on terms are confirmed separately; the core annual discount is not automatically extended to add-ons.

YOUR NEXT STEP

Keep service and systems in step.

Bring the way your venue actually serves. The ZOVRO Restaurant POS demonstration can then follow the order from the guest to preparation and payment.

BRING THIS TO THE DEMONSTRATION

- 01 Menu examples, table layout and service modes
- 02 Kitchen/bar areas, printers and terminal counts
- 03 Rules for move, merge, void and settlement
- 04 Any hotel-linking, delivery or stock requirements

SALES & DEMONSTRATIONS

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Sri Lanka



SCAN TO REQUEST A DEMO

Prepared from the ZOVRO company-supplied profile and commercial schedule. Product illustrations are not customer-site photographs; application screens show demonstration data. Capabilities and service commitments are finalized in the written quotation.