



StackEx
Across the Globe

StackEx Solutions

About Us

01



PRINCIPLE

Increase sales
Reduce cost
Simplify expansion



02



EXPERTISE

18 years hospitality management
17 years software development



SERVING
25,000 +
TRANSACTION
EVERY DAY

OUTCOME

Single suite solution
Unmatched features
Comprehensive visibility
Process control & Maximize ROI



04



APPROACH

Listen and progress
Efficiency in solutions
Use technology to transform



03

We help multi-chain restaurants expand profitably through our software by giving greater visibility and control in their operations.

Products



Solutions

1

Head Office

- Centralized controls
- Easy menu management
- Automatic data sync
- Cloud and on-premise



2

Tally Integration

- Auto push of sales entries
- Auto push of purchase entries
- Manual import



3

Theft Control

- Alerts on malicious activity
- Wastage tracking
- Monthly audits
- Variance capture
- Staff performance tracking



4

Best Suite

- Restaurants
- Chain of restaurant
- QSR/Cafe/Bar/Bakeries
- Central/Cloud Kitchen
- Retail



Pain & Gain



Industry Challenges

- Unorganized day-to-day operation
- The manual processes resulting in inaccuracy
- Traditional accounting software does not record industry specific inputs
- Unavailability of business insights
- Nonscientific decision making
- Poor employee Management
- Tedious multi-outlet handling
- Uncontrolled wastage and theft
- Under utilized raw materials
- Difficulty in marketing
- Poor customer engagement
- Deprived ROI
- Handling Multiple Aggregators
- Heavy commission for Online Aggregators
- Difficult to handle multiple outlets centrally
- Compromised customer experience
- Shared Server hampering data privacy/data theft
- Difficult to showcase all the offerings/Upsell

Our Curated Solutions

- Point of sale with more than 100 features (POS)
- Tablet ordering and bill generation (POS)
- Capture every the transactions and operations data (POS)
- Designed to manage multi-chain restaurants from a head office (POS)
- Built with focus on maximizing ROI (CLIP)
- Visibility on raw material to finished goods (CLIP)
- Controls on purchases (CLIP)
- Customer pulse tracking (POS)
- Best practices implementation training to manage inventory for profitability (CLIP)
- On-premise software (POS)
- Your sales data, your privacy (POS)
- Multi-Store and Central kitchen production and distribution management (POS)
- Aggregator integration and order automation (Aggregator)
- Integrated self branded e-commerce platform services (TOPS)
- Centralized customer information management for marketing(CRM)
- Promotional activities to increase sales (CRM)
- Centralized business intelligence (BI APP)
- Monitor KPIs of business(BI APP)
- Upsell by offers and showcasing your menu digitally (Digital Menu)

POS



POS Highlights

BILLING

Offline billing, Table sharing, WhatsApp integration, Bill Split by cover/liquor/menu, Negative Stock Billing Control

PROMOTIONS & DISCOUNT

Discount Card creation, Buy & Get Options, Category/Item/Percentage/Amount wise discount

CRM

Guest Information capture, Guest transaction history, Feedback module, Loyalty & marketing

MODE OF USE

Touchpad, Tablet, Keyboard, Mouse, Bar-code Scanner & Dual screen

ONLINE ORDER

Unified multiple aggregator order management, Order management with mobile/tab, Integration & automation

REPORTS

Revenue Vs. Collections, Executive, GST Tax, Menu Item & Waiter/table-wise, Void Order/Bill, Discount, Re-print Report

KITCHEN ORDER

Location wise KOT/Bill print, Table Movement indicator, Move Order/Table/Item, Split/Merge Order, KDS

THEFT CONTROL

Void/Re-print/Complimentary/Non-chargeable/ Delayed print/Discount alerts, Cash Drawer open/close

COURSE & COMBO

Course-wise order relay to kitchen, Combo & Buffet management

MENU MANAGEMENT

Centralized/Remote menu & pricing control, Multi-chain variable pricing, Auto-sync from HO to unit

REVENUE & PETTY CASH MANAGEMENT

Business Intelligence App, Cash expense management

ACCESS & PERMISSIONS

Customizable roles, Multilevel approval

POS Features

▶ Billing management

- Waiter Selection
- Table sharing
- Modifier Quantity In KOT
- Preview Bill before printing
- Barcode Scanner
- Covers capture on every bill
- Auto Settlement on preferred transaction type like Cash/Card
- Move Order / Table / Item
- Void Order / Bill
- Reprint Order / Bill
- Split / Merge Order
- Modify Bill - Apply Discount, Change Covers, Remove Service Charges
- Taxation management
- Void Bill/Credit note
- Auto Settlement Setting for quick service billing
- Offline billing
- Virtual Keyboard Setting

▶ Bill settlement

- Split Bill by Covers
- Split bill by Menu items
- Split bill by Liquor and Food
- Round off bills 50 Paise / Floor / Ceiling / No Round off
- The settlement with multiple payment modes, combination of cash, card, UPI, Voucher, Complimentary, membership card payment modes

▶ Theft control

- Alerts On Void, Reprint, complimentary, Non-chargeable, Delayed billing and Discount by email and SMS
- Cash Drawer open/close

▶ Online order management

- Unified multiple aggregator order management single screen
- Order management even with mobile internet
- Order management even while not in the outlet
- Order management with Tab/mobile
- Online Order Auto Accept
- Online Order Auto Food Ready
- Notification Ringtone settings for online order alerts
- Audit report for Aggregator sales reconciliation

▶ Customer relationship management

- Guest Information capture Mobile/Email/Birthday/Address
- Guest transaction history
- Guest feedback capture
- Guest feedback history

▶ Combinations sales management

- Course Wise Ordering
- Combo wise ordering
- Batch Creation based on the barcode, price, and date of manufacture

POS Features

▶ Kitchen order ticket

Location wise KOT/Bill print
Table Movement indicator at kitchen
KDS
Paperless order taking

▶ Variable pricing management

Location wise pricing
Spot Pricing Items, (Variable pricing option for items like fish)

▶ Inventory tracking

Consumption Posting (Raw material consumption against items sold)
Negative Stock Billing

▶ Printing

Bill Print Template
Bar code printing (PRN, TSC)
Bar code billing
Lan and Wi-Fi billing and printing
Bill printing in A4/Thermal printer

▶ Business visibility

Day End Reports email
Mark Item available or not available
Online order sales log report download
Live Statistics of sales, cashier wise/item wise/ income expense/
Revenue vs Collection details

▶ Bill counter management

Cash Sheets for petty cash management at the counter
Session end/Day end and Revert session end / Day end, based on the rights
Cashier Wise Logs
Denomination Table
Denominations Entry

▶ Promotions management

Buy and Get - Item Wise
Buy and Get - Category Wise
Item wise Discount
Bill wise Discount
Bill with Free Item
Buy and Get any from Multi Select option
Buy and Get free based on highest or lowest price item
Buy and Get free certain no of items based on the selection

▶ Loyalty points

Display in printed bills
Redeem Loyalty
Loyalty conversion factor selection

▶ Access and rights management

Role management (Managers, Waiters, Captain, Custom roles)
Rights (Access to different operation types and modules)

POS Features

▶ Discount management

- Discount Card creation
- Discount card auto pick while billing
- Item wise discount
- Bill wise discount
- Category wise discount
- Percentage-wise
- Amount wise

▶ Mode of uses

- Keyboard
- Touch
- Mouse/Keyboard
- Dual Screen (customer side display)

▶ Operation types

- Fine-Dine
- Self Service
- Home Delivery
- Advance Order (With Cash Sheet Transaction)
- Table Reservation
- Retail (With Credit Note)
- Online Orders
- Guest feedback

▶ Sales reports

- Revenue Vs. Collections
- Executive Summary
- POS Sales/Day wise Sales Summary
- Day wise/Item Summary

▶ Operations reports

- Cover Analysis
- Waiter/Table wise report
- Cash Sheet report
- Entity Settlement Analysis
- NC Analysis

▶ CRM reports

- Customer-wise, Transaction
- Customer wise Feedback
- All Customer repository reports

▶ Tax reports

- GST Tax Reports
- GST Tax Reports/Bill Reports
- GST Tax Reports wise / Combo wise sales report

▶ Data management

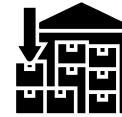
- Data back up on cloud



COSTING



LOGISTICS



INVENTORY



PRODUCTION



T-CLIP Benefits

ROI



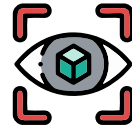
Cost

- Contract purchasing
- Reduce wastage
- Menu engineering



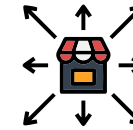
Revenue

- Quality assurance
- Production consistency
- Timely delivery



Visibility

- Stock min-max
- Reporting
- Production
- Distribution
- Wastage & variance tracking



Expansion

- Process automation
- Centralized production management
- Efficient distribution.

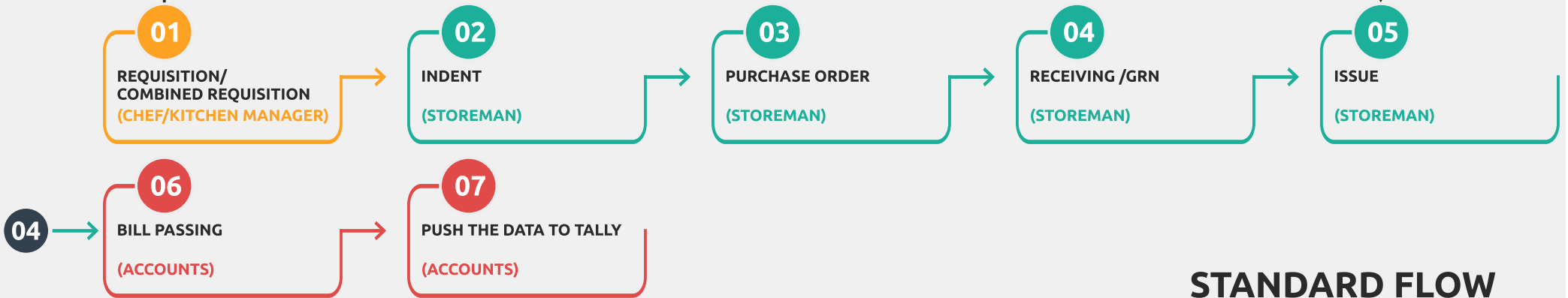


Control

- Wastage
- Purchase
- Stock
- Audit
- Optimized stock
- Production based issuing
- Quality control
- Theft identification

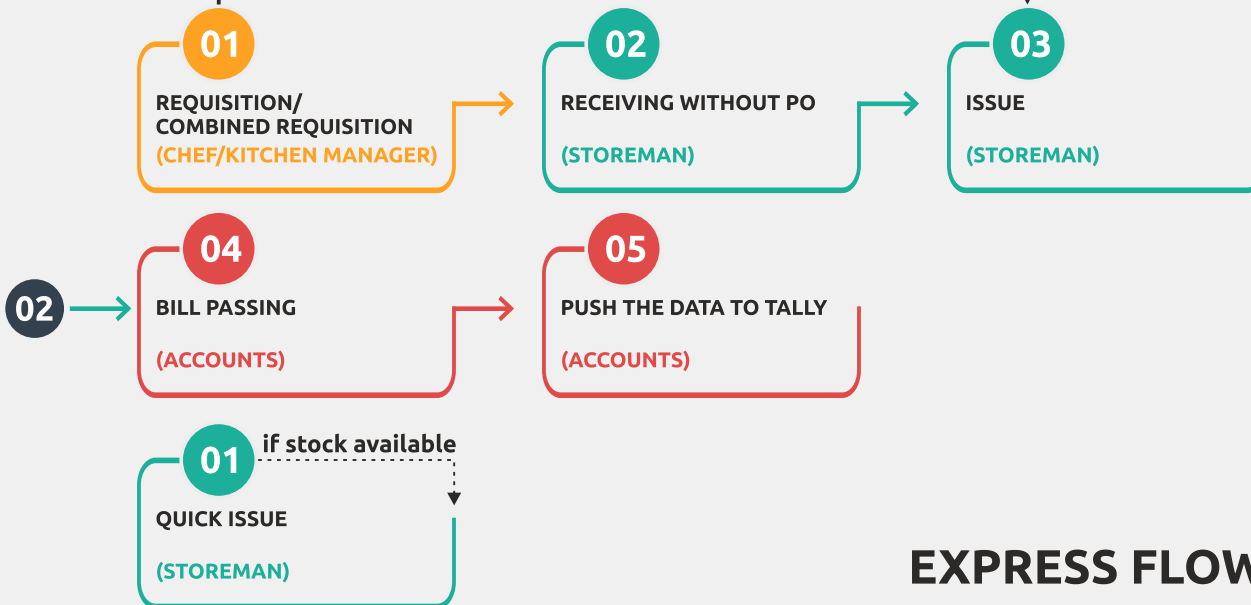
Inventory Flow

if stock available

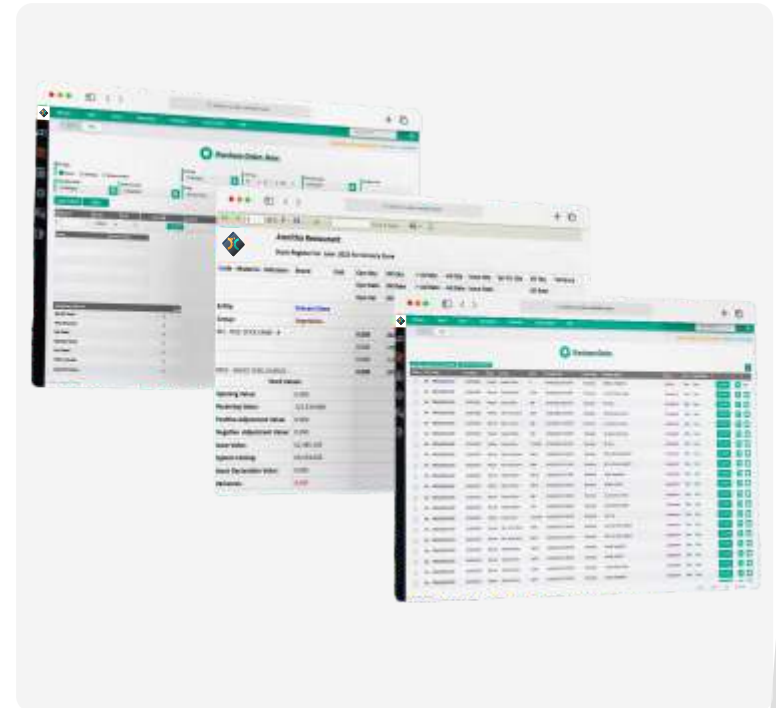


STANDARD FLOW

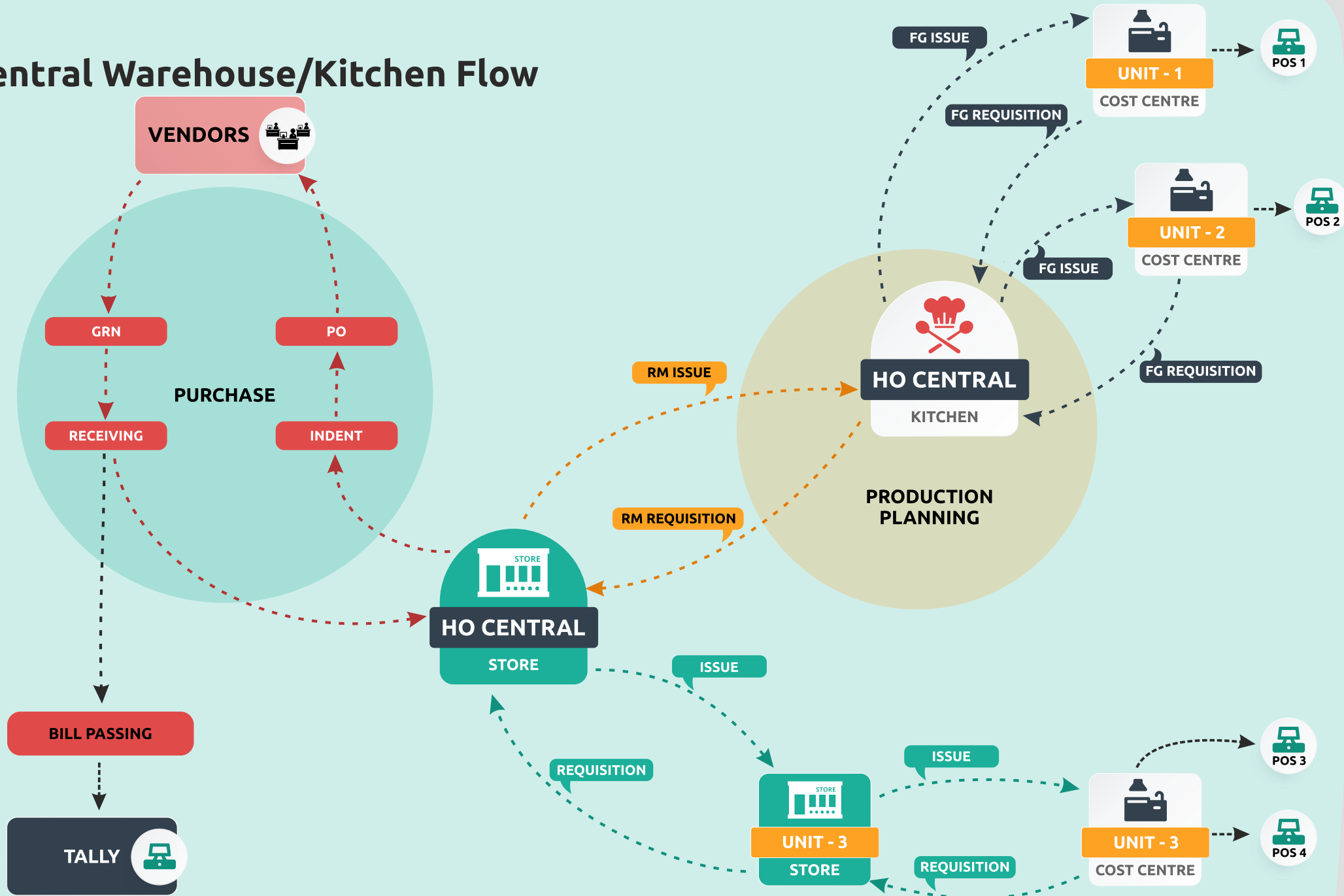
if stock available



EXPRESS FLOW



Central Warehouse/Kitchen Flow



Impacts on ROI by

- Food Cost tracking

- Visibility on variance

- Reduced wastage

- Avoid Stock-outs

- Increase Inventory Turnover

- Quality / Quantity assurance

- Consistency in product

- Boost Sales

- Information Transparency

- Shorter Lead Times

- Controlled purchasing

- Lower production/delivery costs

- Save time in inventory operations by templates

- Assured / Accurate Delivery

- Improve Production efficiency

- Accurate Production Planning

- Reduce capital stuck in overstocked inventory

- Improve accuracy of accounting and profit reporting

- Identify issues before they get out of control

- Efficient re-ordering

- Minimize theft and losses

- Minimize warehouse cost

- Comprehensive tracking of raw material entry to finished goods sale

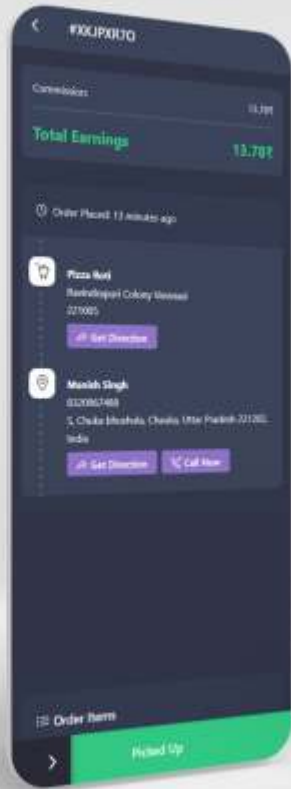
- Expansion simplified by robust multi-chain operating system



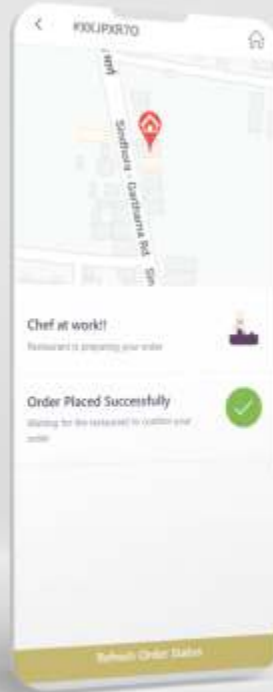
TeCounter Online Platform Solutions



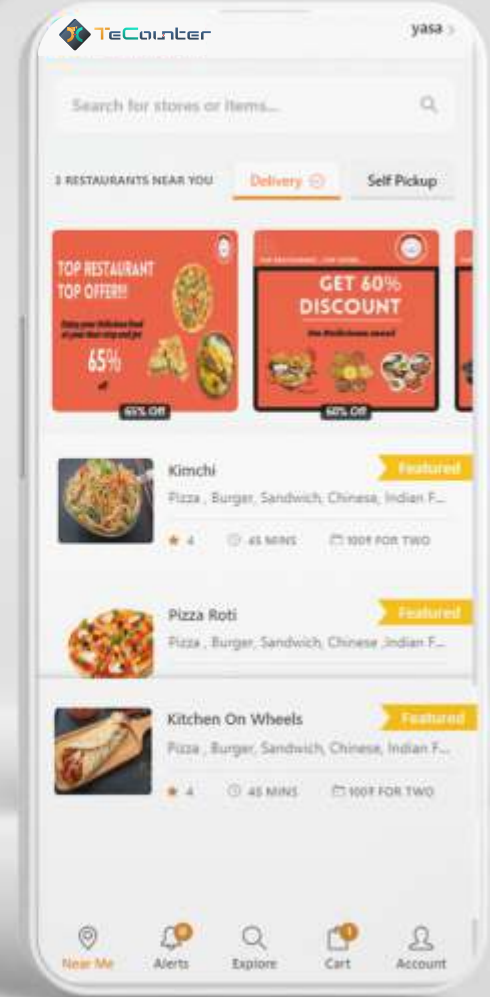
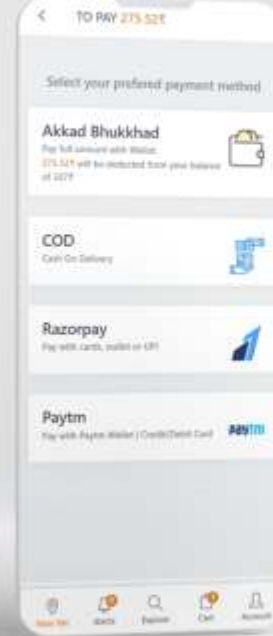
Delivery App



Restaurant App

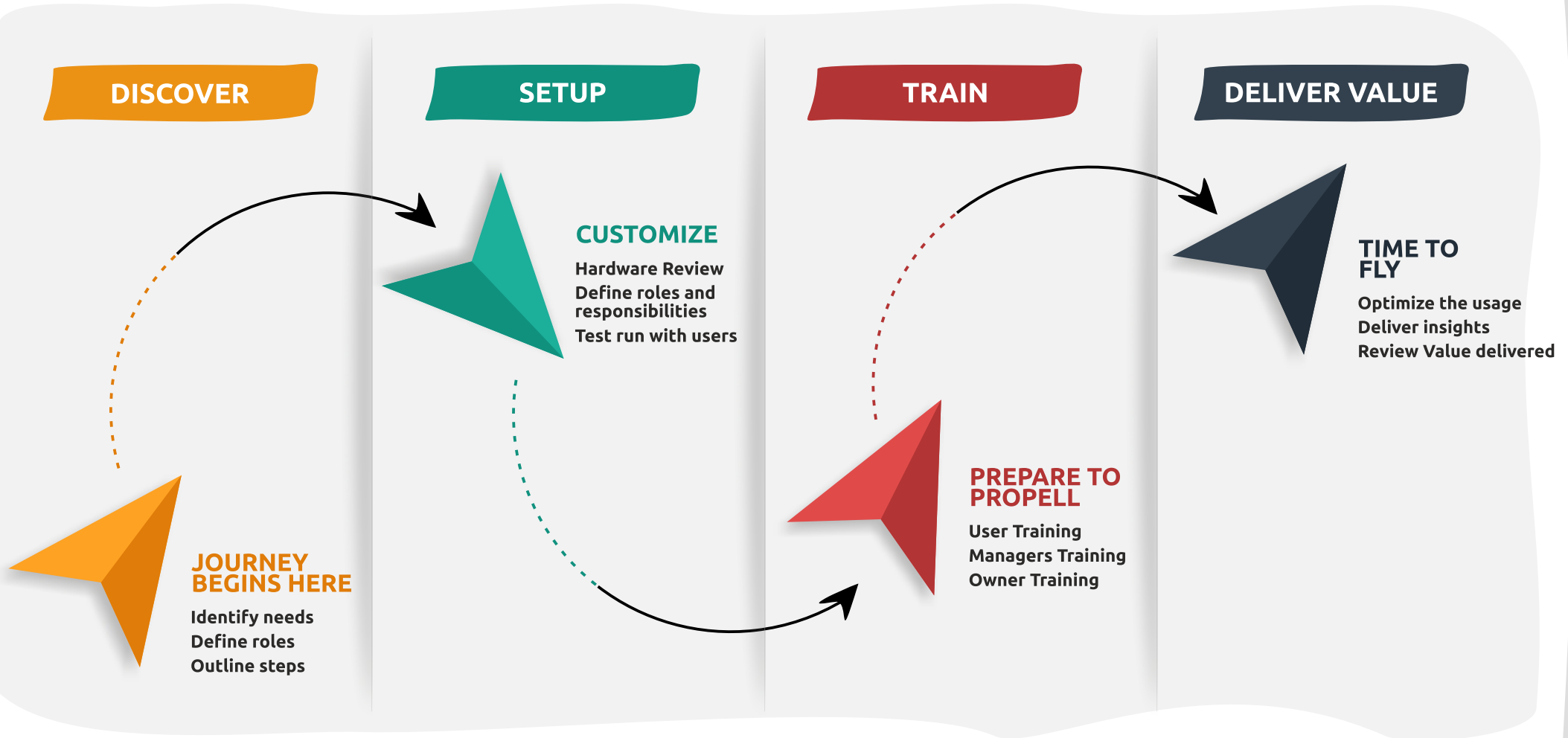


Admin App



Customer App

Customer Journey Map



OPPORTUNITIES

- Maximize ROI •
- Better customer experience •
- Free your time to enjoy life •

OWNERSHIP + METRICS

- Accountable staff •
- Scientific menu engineering •
- Reduce theft/waste •

Support



Services We Provide

- ✔ 24/7 customer support
- ✔ Basic customization
- ✔ Monthly health check
- ✔ On premise training/online



Renewal Model

- Recurring/paid annually
- SaaS



Mode of Software Operation

- ✔ On premise
- ✔ Cloud based
- ✔ Cloud & on-premise combination
- ✔ Auto sync

Clients



HM GROUP





StackEx

Across the Globe

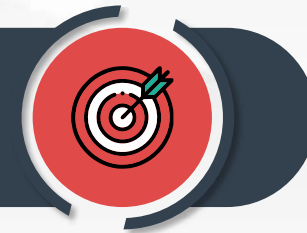
VISION



We want to be the number one restaurant management software service company in India and the middle east to go for when it comes to managing the multi-chain restaurants.

MISSION

To make restaurants profitable by giving stakeholders the visibility and controls over the restaurant operations.



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