



RESTAURANT SOFTWARE PRODUCT BOOKLET

POINT OF SALE FOR RESTAURANTS & OUTLETS

Fast orders. Accurate KOT. Smooth billing. Better control.

Restaurant operations, simplified

PMS King Restaurant POS connects menu masters, table ordering, KOT routing, kitchen display, billing, settlement, reprint, QR ordering and day-end reporting in one responsive system. It supports restaurant, parcel, room service and other hotel outlets with role-based control.

13

POS MASTERS

6

OPERATIONAL SCREENS

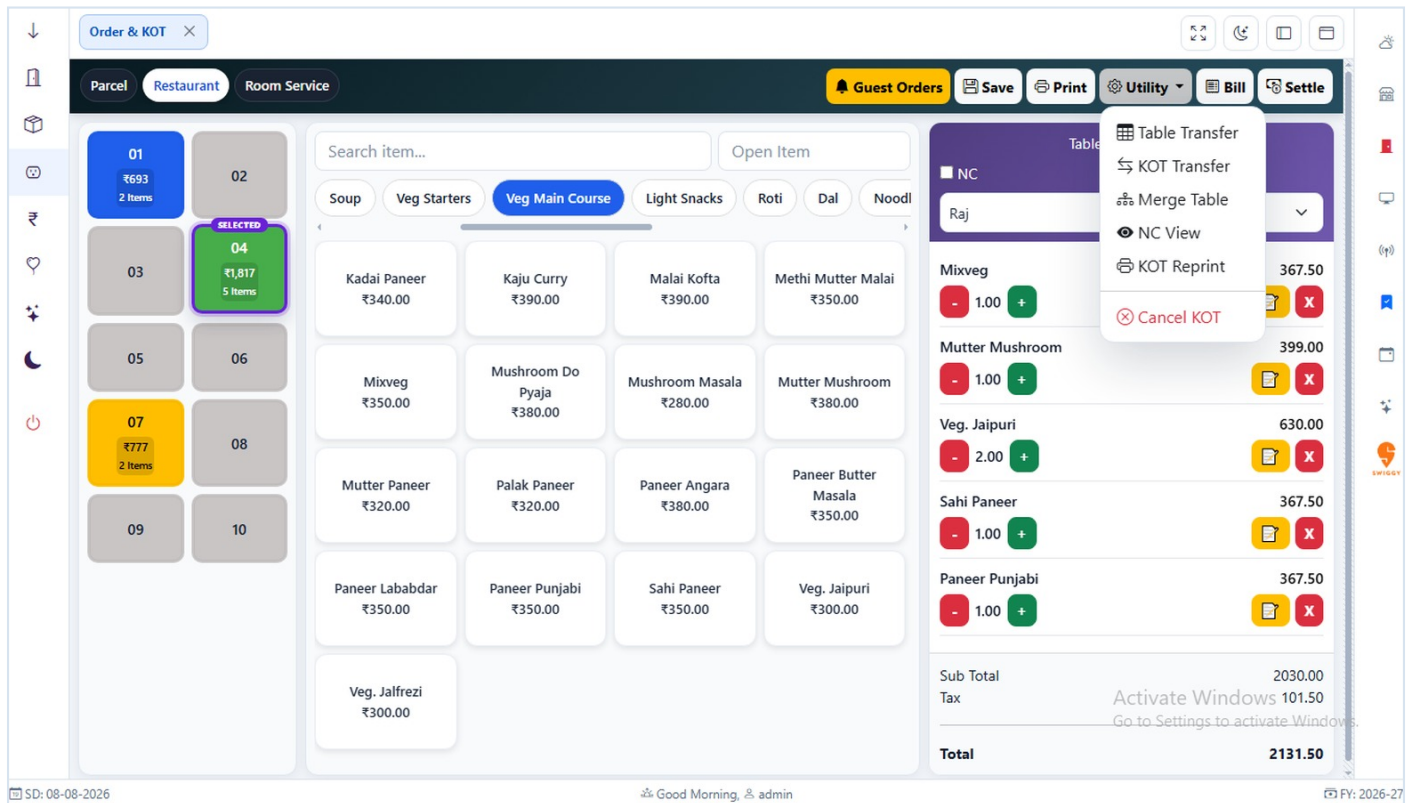
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SMART UTILITIES

Responsive access across desktop, tablet and mobile devices.

Order to settlement, without operational gaps

A touch-friendly workspace built for table service, parcel, room service and other restaurant outlets.



13 MASTERS

- Outlet and tables
- Kitchen and printers
- Menu and pricing
- Waiter, NC, scheme and coupon

6 OPERATIONS

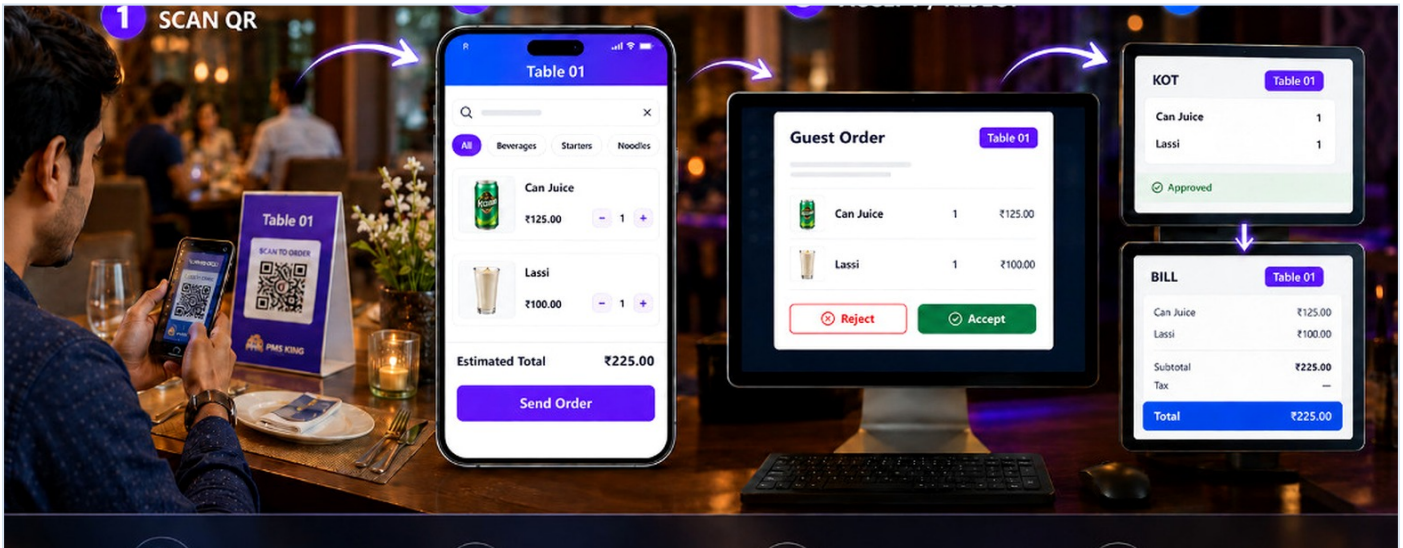
- Dashboard
- Kitchen Display
- Order and KOT
- Bill Reprint
- Sale Bill Entry

6 UTILITIES

- Table / KOT Transfer
- Merge Table
- NC View
- KOT Reprint
- Cancel KOT

Define where and how service happens

These masters establish outlet identity, seating structure, guest QR links and kitchen responsibility.



1 Outlet Master

WHAT IT CONTROLS

Restaurant or service outlet identity and operating context.

WHY IT MATTERS

Keeps billing, KOT and reporting separated outlet-wise.

2 Table Master

WHAT IT CONTROLS

Restaurant table numbers or names linked to the outlet.

WHY IT MATTERS

Provides quick table selection and live table-level order control.

3 Outlet Table QR Master

WHAT IT CONTROLS

Secure QR mapping for each restaurant table.

WHY IT MATTERS

Enables guest self-ordering from the correct table.

4 Kitchen Master

WHAT IT CONTROLS

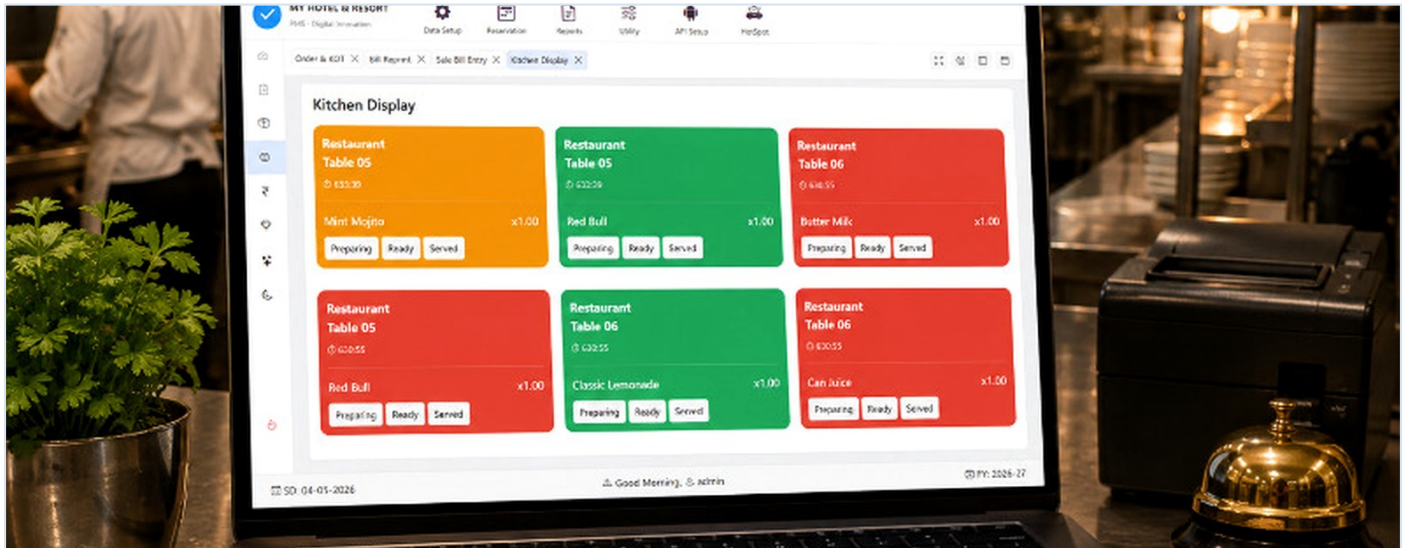
Kitchen preparation points used by the restaurant.

WHY IT MATTERS

Supports organized production and destination-based KOT flow.

Send every order to the right place

Printer, routing, service staff and non-chargeable controls help standardize restaurant execution.



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Printer Master

WHAT IT CONTROLS

Billing and kitchen printer setup for the outlet.

WHY IT MATTERS

Directs documents to the correct printing device.

6

KOT Routing Master

WHAT IT CONTROLS

Mapping between items, kitchens and KOT printers.

WHY IT MATTERS

Reduces manual coordination and preparation errors.

7

NC Type Master

WHAT IT CONTROLS

Approved non-chargeable order types and reasons.

WHY IT MATTERS

Improves control and visibility over NC consumption.

8

Waiter Master

WHAT IT CONTROLS

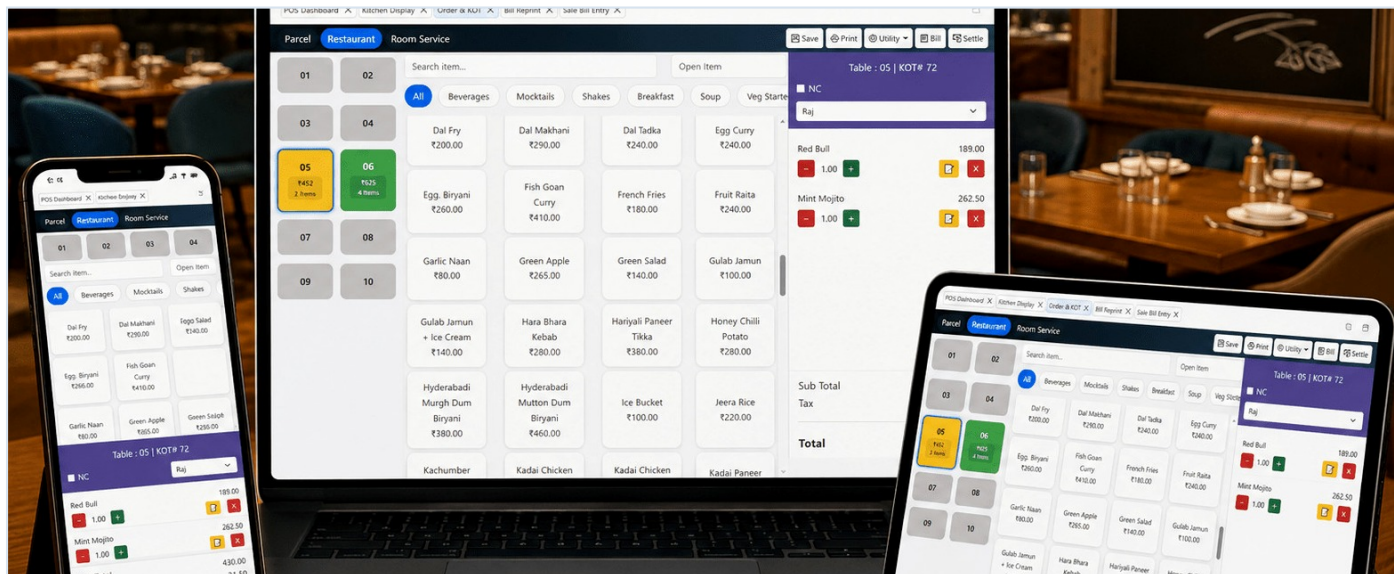
Service staff records used during restaurant orders.

WHY IT MATTERS

Supports waiter-wise identification and operational tracking.

Build a clean, searchable restaurant menu

Organize items in logical groups and categories, then control item records, schemes and coupons.



9

Item Group Master

WHAT IT CONTROLS

Top-level grouping for restaurant menu items.

WHY IT MATTERS

Keeps large menus structured and easy to maintain.

10

Item Category Master

WHAT IT CONTROLS

Menu category classification under item groups.

WHY IT MATTERS

Speeds item search and touch-based selection.

11

Item Master

WHAT IT CONTROLS

Item name, price and operational menu definition.

WHY IT MATTERS

Creates the core sellable menu used in POS and KOT.

12

Scheme Master

WHAT IT CONTROLS

Restaurant promotional scheme configuration.

WHY IT MATTERS

Supports controlled promotional pricing and offers.

13

Coupon Master

WHAT IT CONTROLS

Coupon code setup for POS discount workflows.

WHY IT MATTERS

Enables trackable, rule-based customer discounts.

See sales, bills and best sellers instantly

Responsive dashboard cards and charts provide a quick view of current outlet performance.



LIVE KPI CARDS

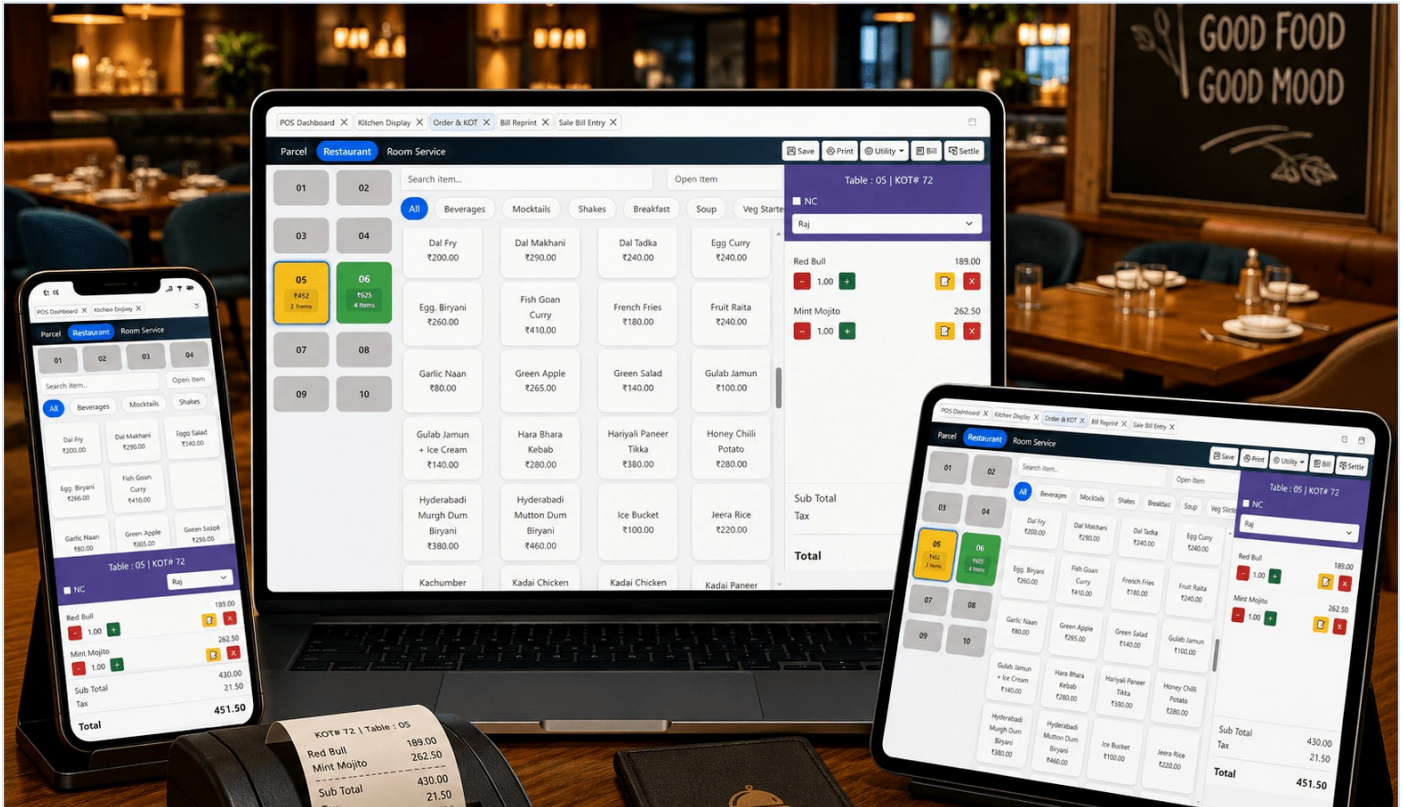
- Total Sale
- Total Bills
- Cancelled Bills
- Average Bill
- Date-wise dashboard loading

ANALYTICS

- Payment mode analysis
- Top-selling items
- Desktop, tablet and mobile view
- Faster management decisions

Take orders faster and reduce service delay

Select outlet mode, table, menu category and items from one touch-friendly order screen.



ORDER ENTRY

- Restaurant, Parcel and Room Service modes
- Live table tiles with amount and item count
- Fast item search and category filters
- Open item support
- Quantity adjustment

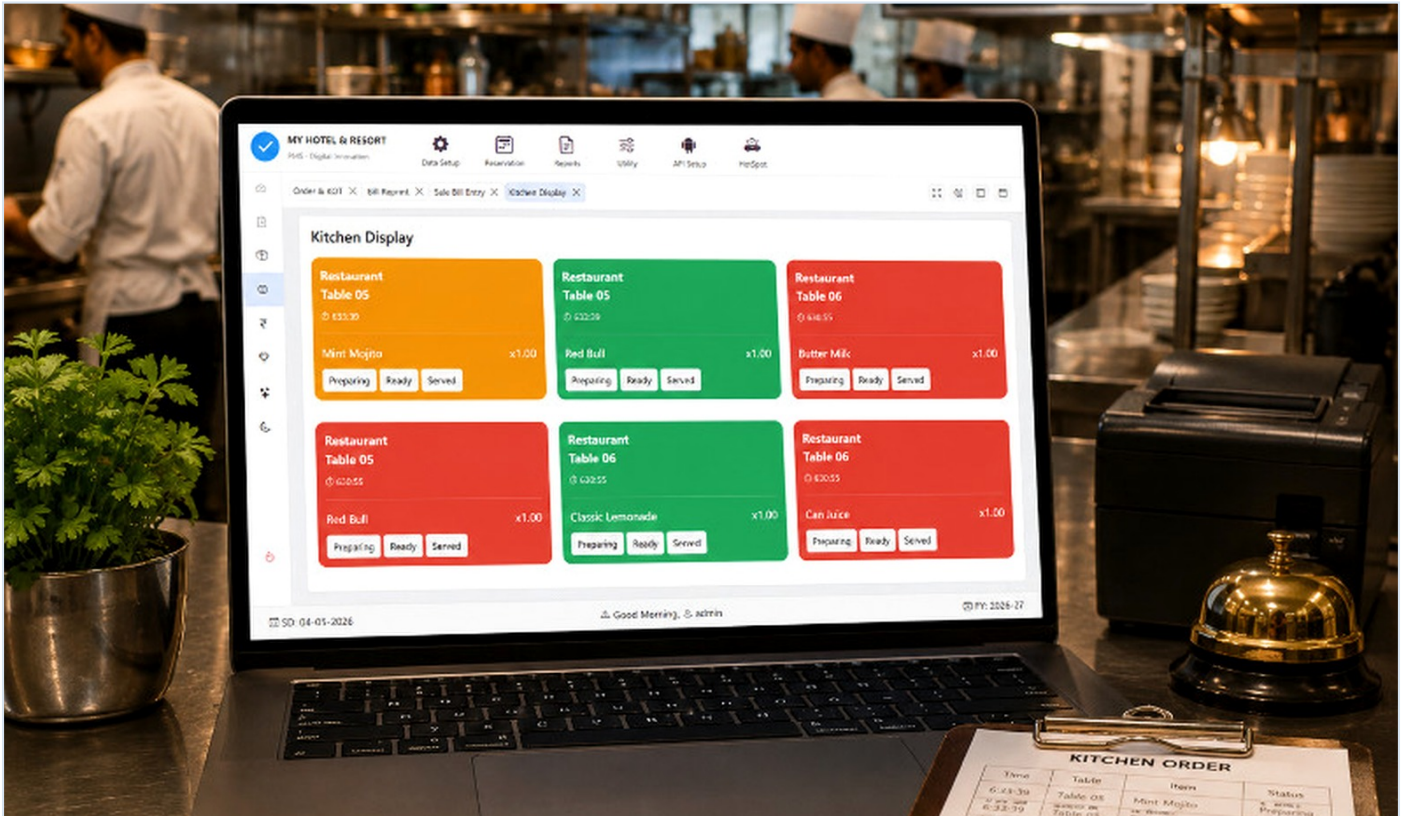
KOT AND BILL FLOW

- Save and print order
- Generate kitchen KOT
- Create bill and settle
- Guest order notification
- Tax and total calculation

Kitchen Display System

Keep the kitchen and service team aligned

Color-coded order cards help kitchen staff move items through preparation, ready and served stages.



KITCHEN VIEW

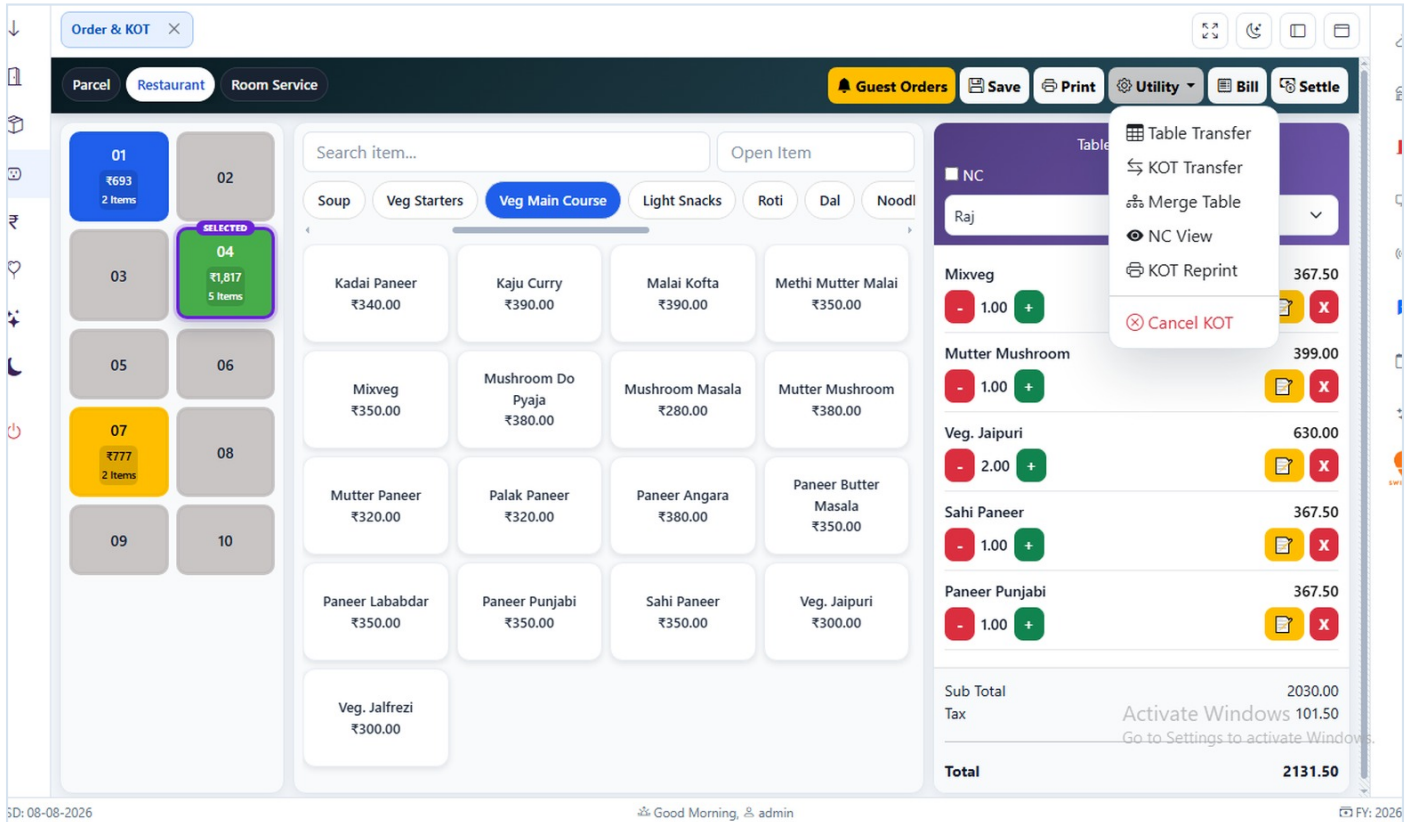
- Table and outlet identification
- Item-wise quantity
- Order time visibility
- Color-coded status cards
- Responsive kitchen screen

STATUS WORKFLOW

- Preparing
- Ready
- Served
- Faster communication
- Improved order turnaround

From open table to settled bill

Review the running order, calculate tax and complete billing with controlled settlement actions.



The screenshot displays the PMS King Restaurant Billing and Settlement interface. The main area shows a grid of items categorized by type (Soup, Veg Starters, Veg Main Course, Light Snacks, Roti, Dal, Noodle). A search bar is at the top. A sidebar on the left shows a list of items with their prices and quantities. A right sidebar shows a list of items with their prices and quantities, and a 'Settle' button. A 'Utility' dropdown menu is open, showing options like 'Table Transfer', 'KOT Transfer', 'Merge Table', 'NC View', 'KOT Reprint', and 'Cancel KOT'.

BILLING ACTIONS

- Save and print
- Generate final bill
- Settle payment
- Discount control
- Tax and total summary
- Guest order handling

OUTLET USE CASES

- Dine-in restaurant
- Parcel / takeaway
- Room service
- Other food and beverage outlets
- Touch-friendly operation

Handle real restaurant situations without delay

Built-in utilities support table changes, order movement, NC review, reprint and controlled cancellation.

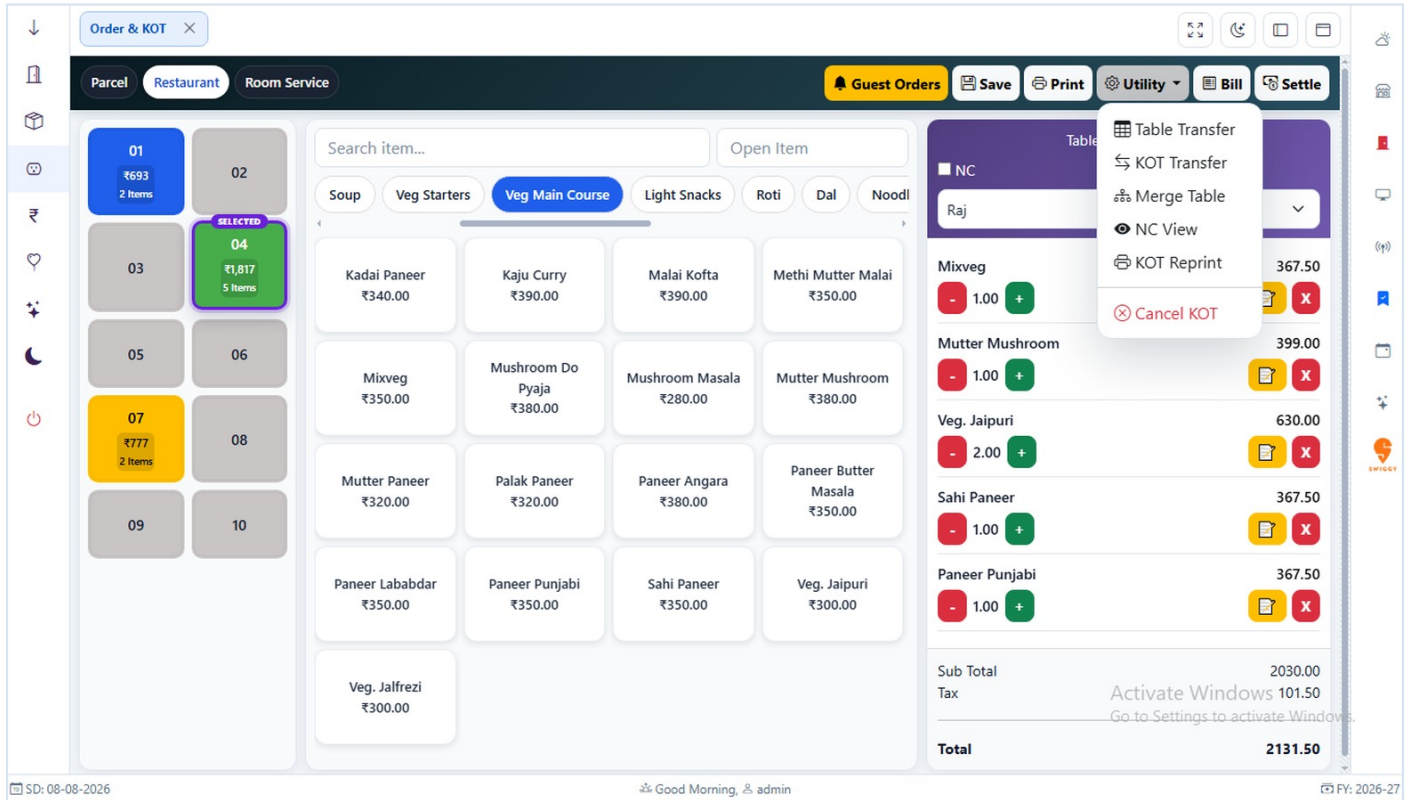


Table Transfer

Move an active order to another table.

KOT Transfer

Transfer order responsibility while retaining flow.

Merge Table

Combine service tables into a unified bill workflow.

NC View

Review non-chargeable orders with better control.

KOT Reprint

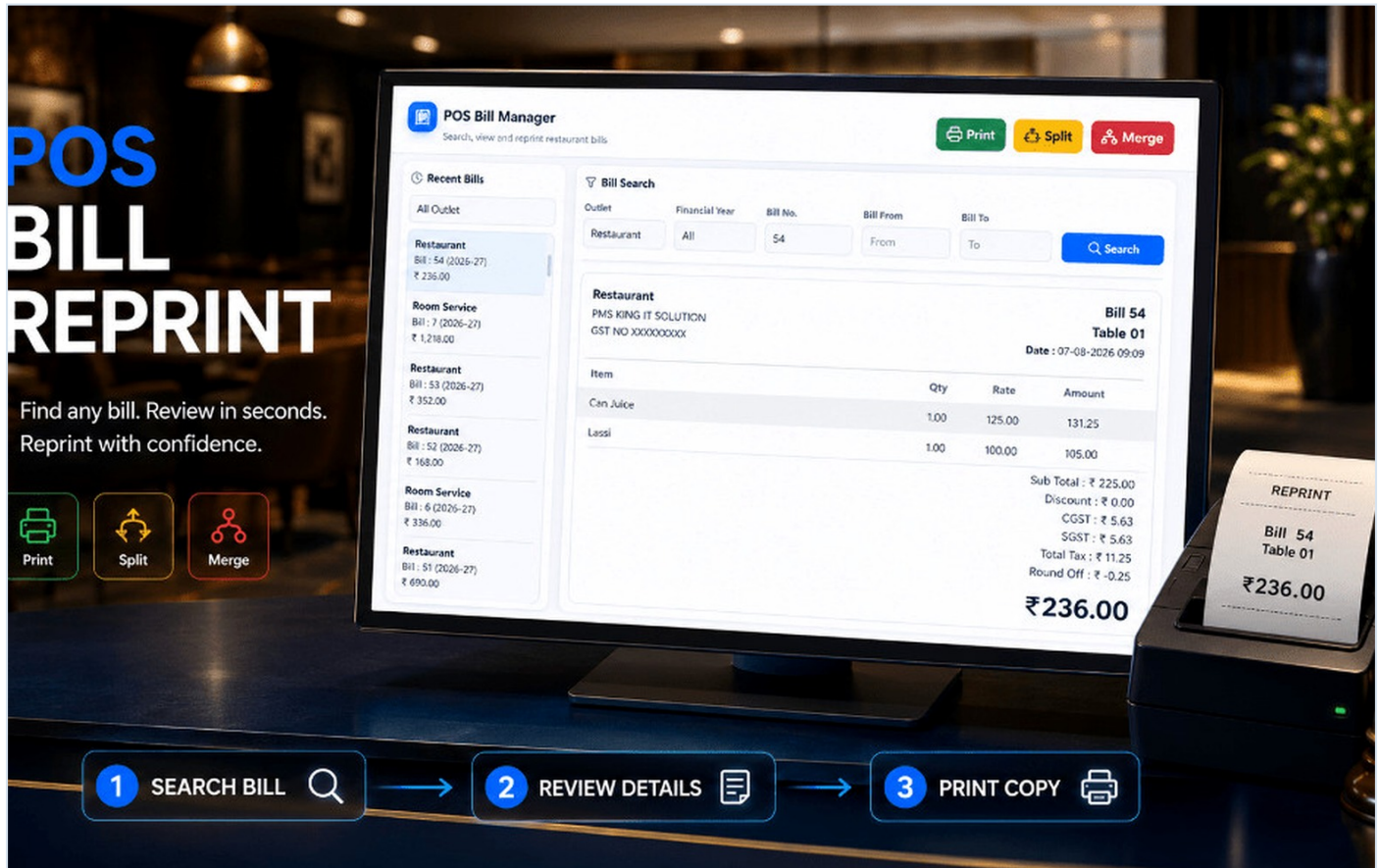
Reprint the required kitchen order when needed.

Cancel KOT

Cancel with controlled action and operational clarity.

Find any bill in seconds

A dedicated bill manager helps operators review past bills and produce a clean copy with confidence.



3-STEP WORKFLOW

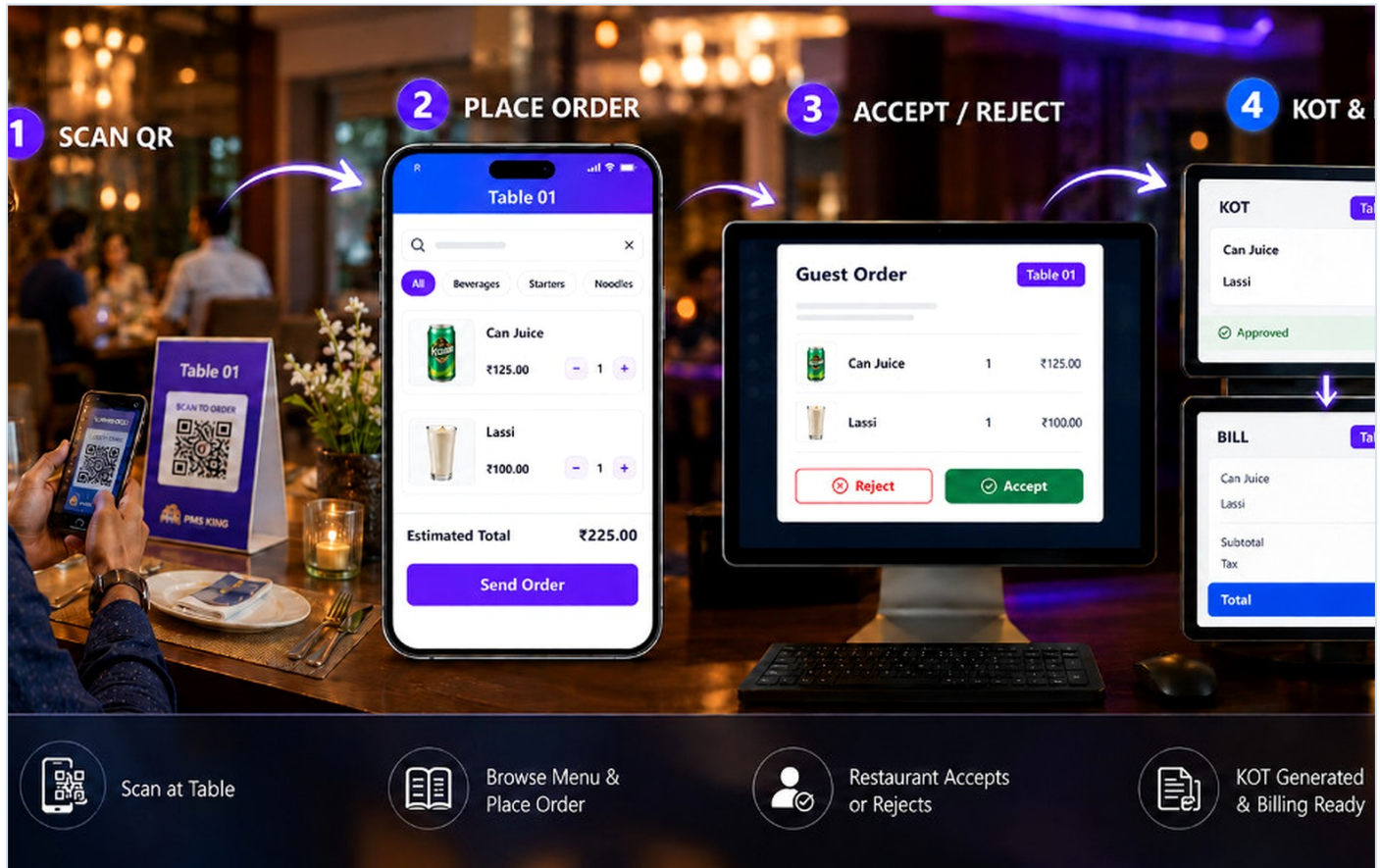
- 1. Search bill
- 2. Review bill details
- 3. Print copy
- Outlet and date-based review

BILL CONTROL

- Recent bill list
- Restaurant bill identification
- Print action
- Split and merge visibility
- Reprint with confidence

Let guests order directly from the table

Each table QR can open the digital menu and send a guest order to the restaurant team for approval.



1. SCAN QR

Guest scans the QR assigned to the restaurant table.

2. PLACE ORDER

Guest browses the menu, selects items and sends the order.

3. ACCEPT / REJECT

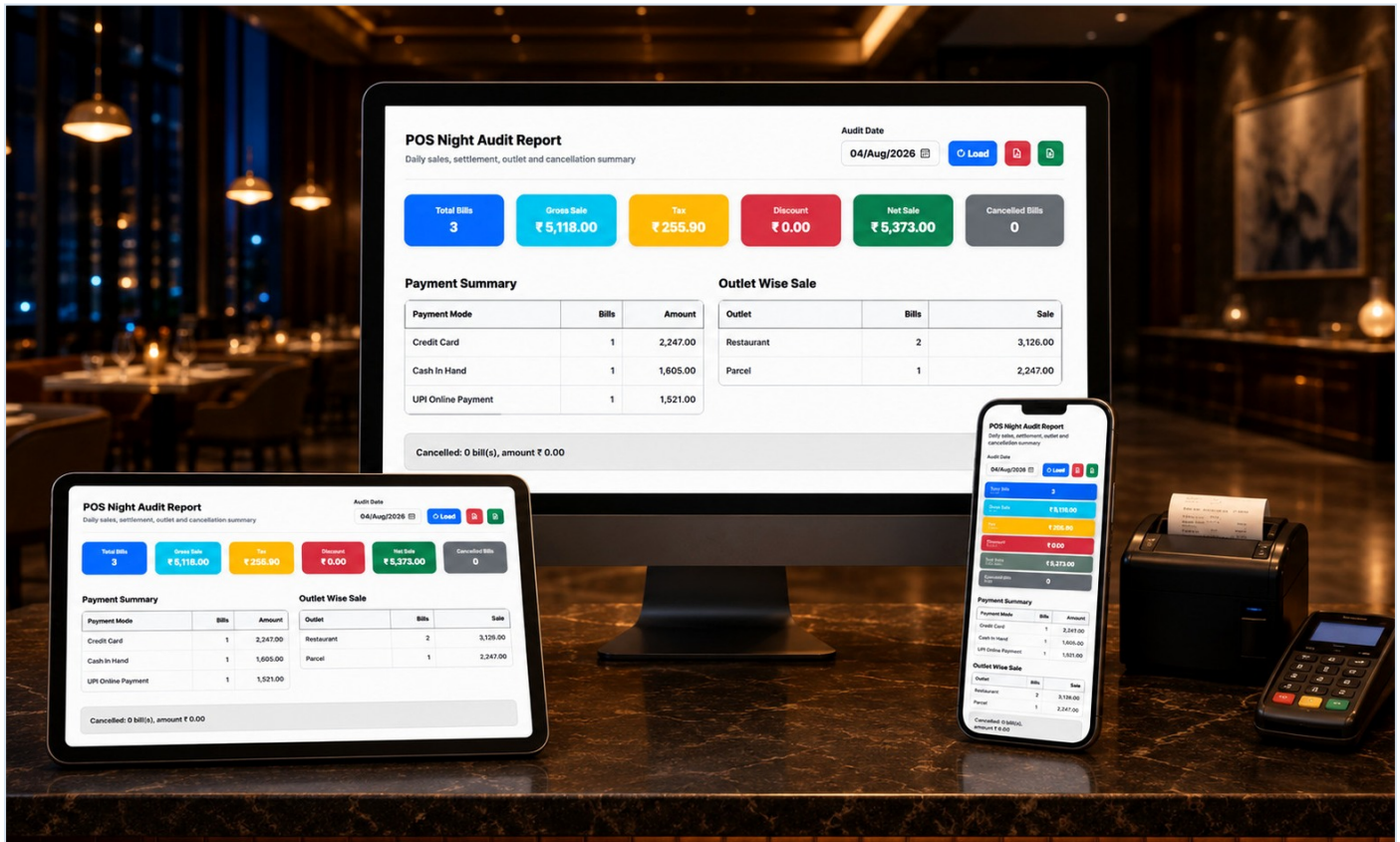
Restaurant reviews the guest order before processing.

4. KOT & BILL

Approved items move to KOT generation and billing.

Close the outlet with complete visibility

Review the daily sales, settlement, cancellation, tax and payment position before closing the business date.



SUMMARY CARDS

- Total bills and gross sale
- Tax and discount
- Net sale
- Cancelled bills
- Audit date selection

RECONCILIATION

- Payment mode summary
- Outlet-wise sale
- Cash, card and online payment review
- PDF / Excel outputs
- Day-end decision support



UPGRADE YOUR RESTAURANT OPERATIONS

BOOK YOUR FREE POS DEMO

See the complete restaurant workflow with your team.

PMS KING IT SOLUTION

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