
TABLETIOUS Menu Ordering System

- Tablet Ordering System
- QR Ordering System
- Kiosk
- Staff Ordering System

User Guide

2023 Edition

TABLETIOUS / PIKASHOP

USER GUIDE

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System Overview and Key Features

Tabletious is a tablet-based application designed for efficient restaurant operations. Customers can place orders directly from their table using this app, while the kitchen receives these orders in real time. The app also facilitates serving food and processing payments, streamlining the overall dining experience.

This chapter provides an overview of the main workflows and key features of Tabletious. The focus will be on explaining the overall flow of the system rather than detailing specific functions. A comprehensive explanation of each feature will continue in Chapter 2.

Tabletious app starts with a screen **Figure 1**, as shown. This screen is divided into four main functional purposes for user convenience.

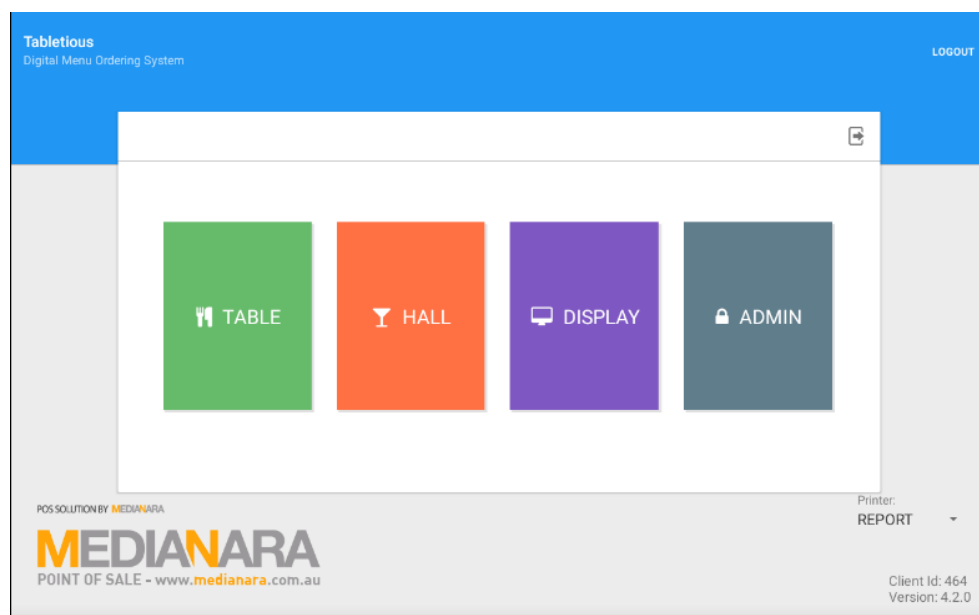


Figure 1 Initial Screen

Tabletious is a single app, but it is designed to be used for distinct purposes, with the initial screen serving as a hub to branch into each function. It is strongly recommended that the tablets used in the restaurant be categorized and utilized as TABLE, HALL, and DISPLAY devices respectively.

NOTE

Categorizing Tablet Usage:

Each table should be assigned one tablet designated as a **TABLE tablet**. Additionally, separate tablets should be allocated for **HALL operations** to manage store operations and for **DISPLAY purposes** in the kitchen. For convenience, these devices will henceforth be referred to as "TABLE tablet," "HALL tablet," and "DISPLAY tablet," respectively.

NOTE

Icons:

To help users understand which function each image in this manual corresponds to, the following icons will be used as references.

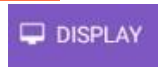


TABLE – For Customer Use



This function is used by customers to place orders at their respective tables. Each table in the restaurant is assigned exactly one tablet configured with the TABLE function. Through this feature, customers can view the restaurant's complete menu, order their desired dishes, and request checkout after finishing their meal.

2. HALL – For Restaurant Counter Use (POS)



This function is used by staff to manage restaurant operations and handle payments. Through this feature, staff can activate the tablet for customers to start ordering once they are seated, respond to customer calls, and perform counter tasks. In other words, it serves as a dashboard to provide an overview of the current activities in the restaurant, assisting with both customer orders and payment processes.

3. DISPLAY – For Kitchen Use



This function is used in the kitchen to display the food orders. Each menu item ordered by customers is sent to a tablet configured with the DISPLAY function. The kitchen staff uses the list shown on this tablet to prepare the dishes accordingly.

The above three functions are used daily for restaurant operations, facilitating smooth management by enabling seamless data flow between them. In addition to these, the **ADMIN section** is used for overall system setup and management.

Assuming that the basic settings for Menu, Category, Table, Display, and Printer have been completed for each store, we will now examine the main workflows.

Assigning Table Numbers to Customer Tablets

Using a tablet configured with the HALL function, click on **HALL** from the screen shown in **Figure 1** to access the screen displayed in **Figure 2**.

The numbered rectangular boxes represent the restaurant's tables. Tables displayed in dark gray indicate that no tablet has yet been linked to those specific tables.

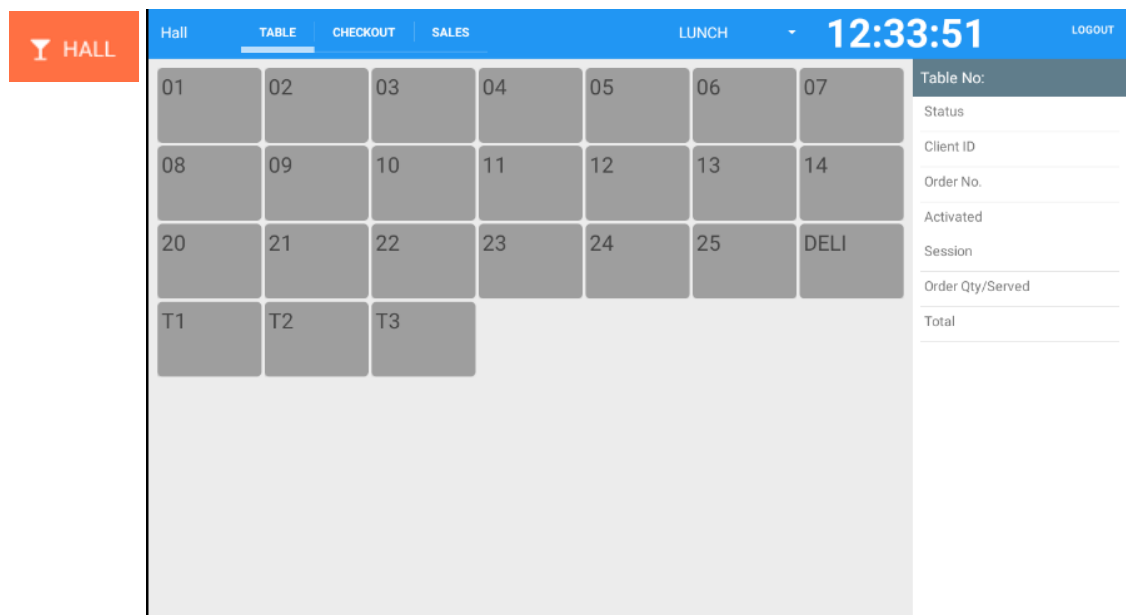


Figure 2 HALL (POS) Screen View

To establish this connection, a tablet designated for customer use is required. On one of these tablets, tap **TABLE** on the screen shown in **Figure 1**, and a popup screen like **Figure 3** will appear.

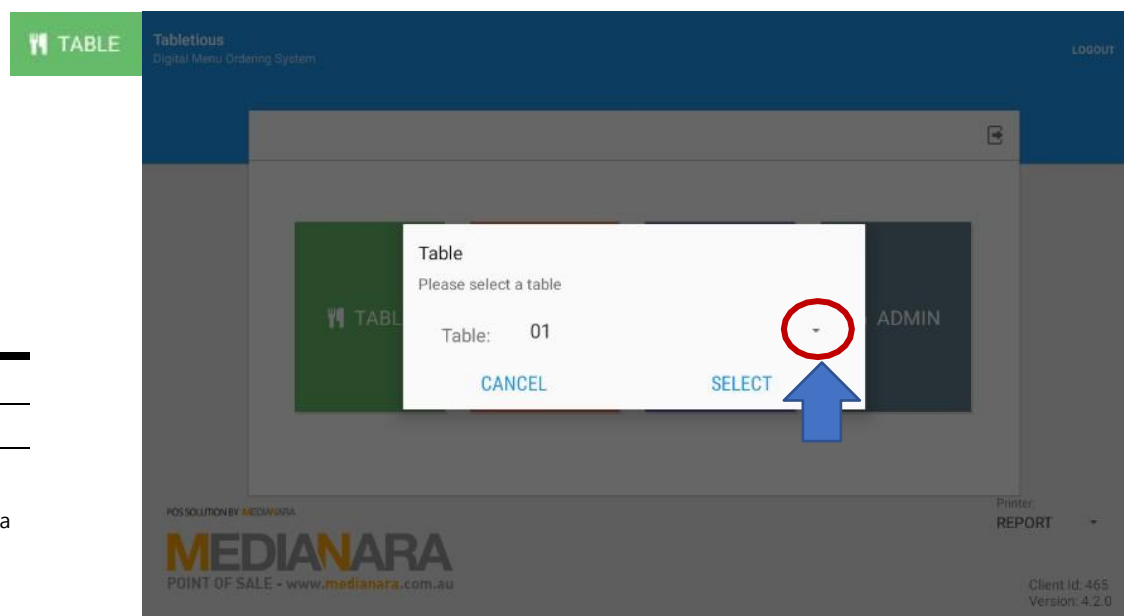


Figure 3 Select a Table Number

In **Figure 3**, click the triangle on the right side of the table number, select the desired table number, and then click **SELECT**. This will transition to a screen-like **Figure 4** (the locked screen). On this screen, check the **Table No** in the bottom-left corner to confirm

it matches the table number you selected earlier. Once verified, the connection is successfully established. In the Tabletious app, this process is referred to as "logging in" to the respective table. The tablet is now designated for use at **Table 01**. In **Figure 3**, click the triangle on the right side of the table number, select the desired table number, and then click **SELECT**. This will transition to a screen-like **Figure 4** (the locked screen). On this screen, check the **Table No** in the bottom-left corner to confirm it matches the table number you selected earlier. Once verified, the connection is successfully established. In the Tabletious app, this process is referred to as "logging in" to the respective table. The tablet is now designated for use at **Table 01**.

NOTE

Locked Status: It is in a locked state where orders cannot be placed. Orders can only be placed after **activation**.



Figure 4 Locked Screen

After completing this process, you can observe that the **01 box** on the tablet using the HALL function (HALL tablet) changes to a light gray color, as shown in **Figure 5**.

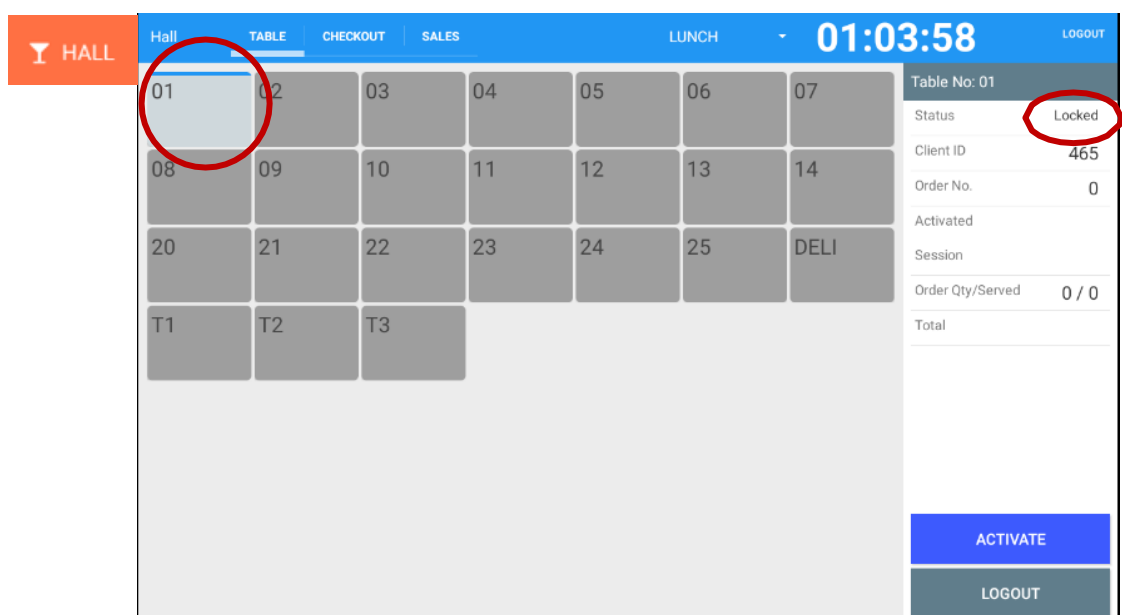


Figure 5 Table 01 is logged in, and its status is Locked.

This login process must be performed on every tablet designated for use at the tables (TABLE tablets). Once the login process has been completed on all TABLE tablets, the background color of all table boxes will change to light gray, as shown in **Figure 6**.

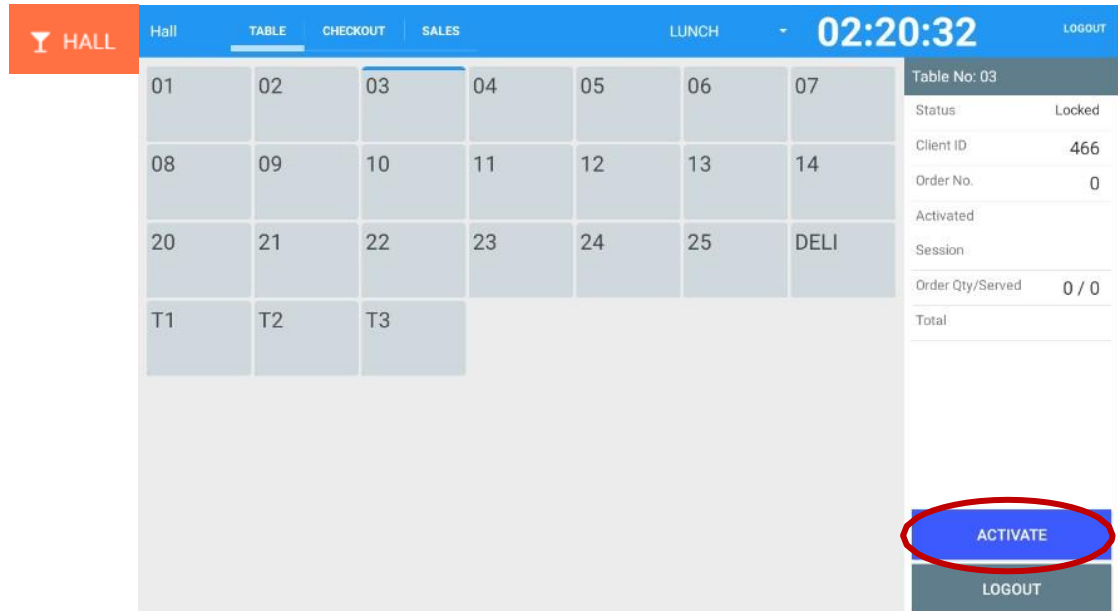


Figure 6 Screen After Logging In All Tables

Activating a Table for Customer Ordering

To enable customers to place orders, the table must be in an **Activated** state. To do this, access the **TABLE** tab on the HALL tablet, select the table number, and tap **ACTIVATE** at the bottom right (refer to **Figure 6**). Then, on the screen shown in **Figure 7**, confirm by tapping **ACTIVATE** again. The table will then change to an Activated state, and the table box's background colour will turn white. For example, **Figure 8** shows the result of activating Table 03.

Additionally, it is possible to configure the system in **Admin** settings to allow customers to directly touch the tablet and place their orders.

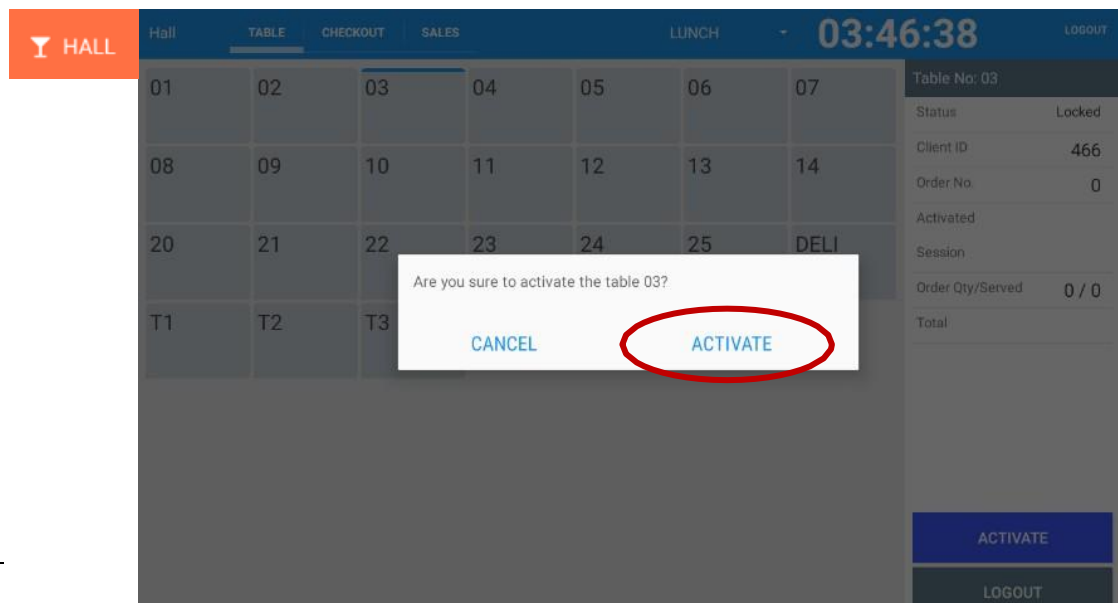


Figure 7 ACTIVATE Confirmation Screen

NOTE

Activated Status:

Orders can only be placed on the TABLE tablet when it is in this state, which is indicated by the table box's background color being white. When customers are seated, the priority should be activating their table to enable the ordering process.

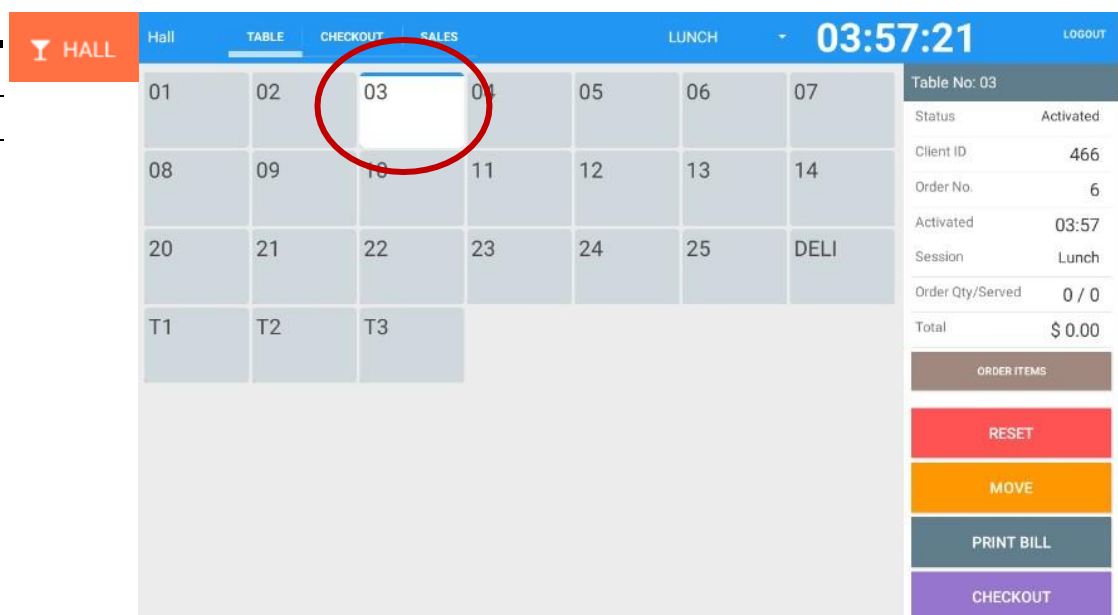


Figure 8 shows that Table 03 has been successfully Activated

At the same time, the tablet for **Table 03** transitions to a screen, as shown in **Figure 9**, where customers can place their orders.

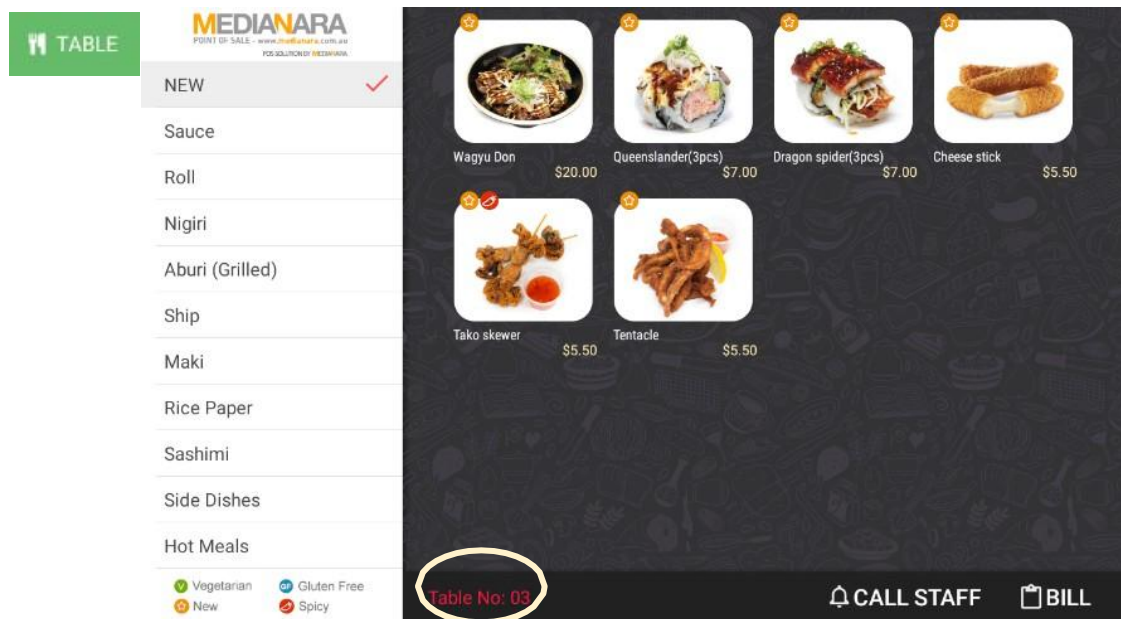


Figure 9 shows the initial screen in the Activated state. From this point onward, customers can begin placing their orders.

Placing Orders at the Table

In the **TABLE** function, the screen is broadly divided into two sections: the left side displays the food **Category**, while the right side shows the individual **Menu** items. (Refer to **Figure 10**)

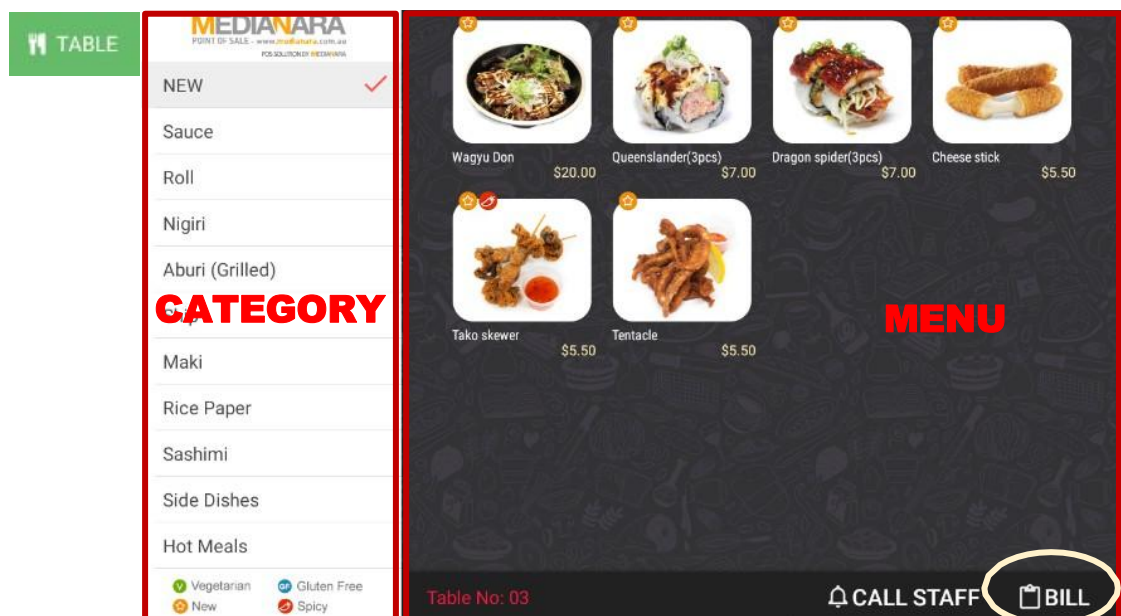


Figure 10: Layout of the TABLE Function

To place an order for a menu item, tap on the picture or text of the desired menu item in the **Menu** section. This will bring up a detailed pop-up screen, as shown in.

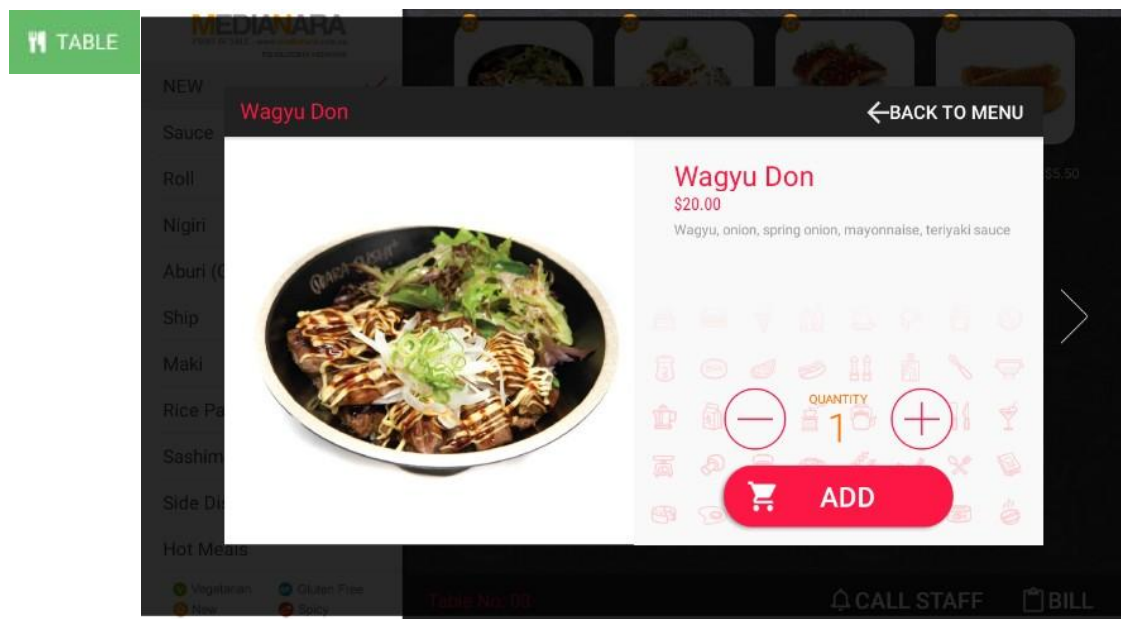


Figure 11: Pop-up Screen Displayed After Tapping a Desired Menu

In **Figure 11**, customers can select the quantity of the desired item and click **ADD**, which adds the item to their order list. **Figure 12** shows the order list, where customers can directly add, delete, or modify menu items. In other words, **Your Order** functions as the shopping cart in online shopping.

NOTE

Your Order List:

The menu items in this list have not yet been ordered, so customers can directly add, delete, or modify them.

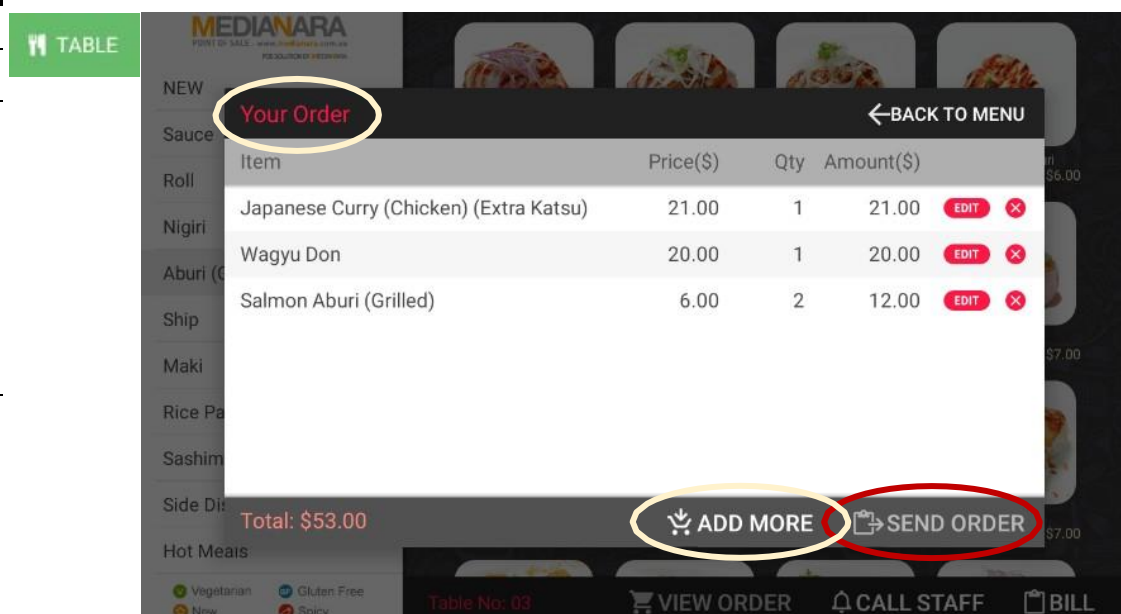


Figure 12 Order List

NOTE

SEND ORDER:

The function to finalize the menu items in the **Order List** is called **SEND ORDER**. Only after clicking **SEND ORDER** will the order be sent to the kitchen.

In **Figure 13**, tapping **ADD MORE** near the middle of the bottom area will return the screen to the **Category** and **Menu** view, allowing customers to continue adding items. Alternatively, tapping **SEND ORDER** in the bottom-right corner will finalize and send the items in the current **Your Order** list as an order.

NOTE

DISPLAY Tablet(s):

DISPLAY tablet must be installed separately at each location where food is prepared.

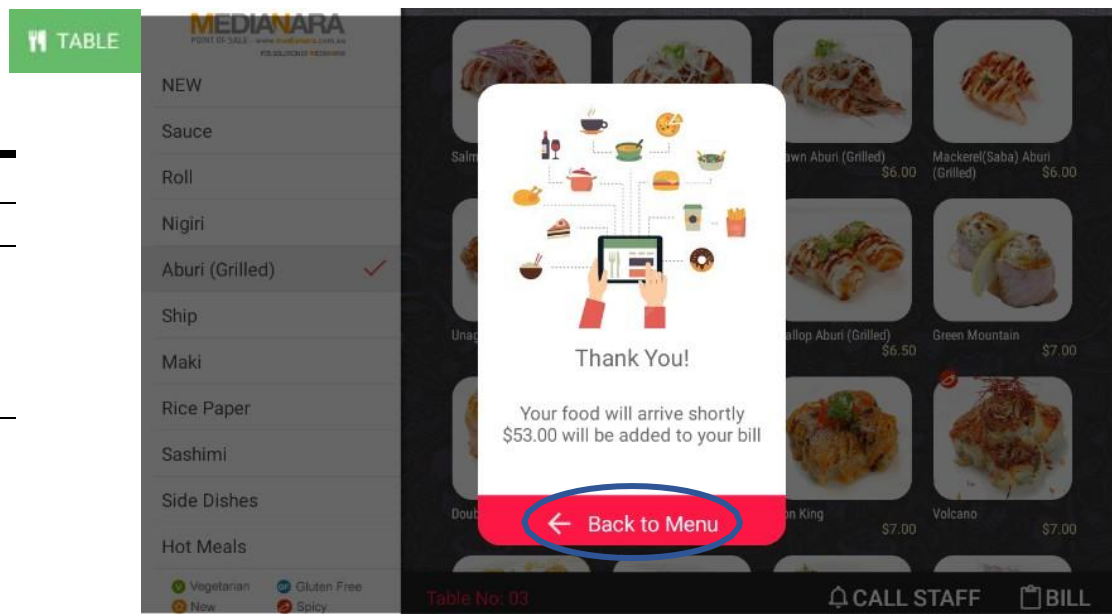


Figure 13: The Guidance Screen After Tapping SEND ORDER

After the confirmation screen, as shown in **Figure 13**, the orders finalized by customers using **SEND ORDER** are sent to the designated **Display** (kitchen) for each menu item. Once an order has been sent to the Display, it can no longer be modified.

By tapping **<-Back to Menu** on the screen in **Figure 13**, customers are returned to the **Category** and **Menu** screen, as shown in **Figure 10**. From this screen, they can tap **BILL** to review all the orders placed so far. (Refer to **Figure 14**).

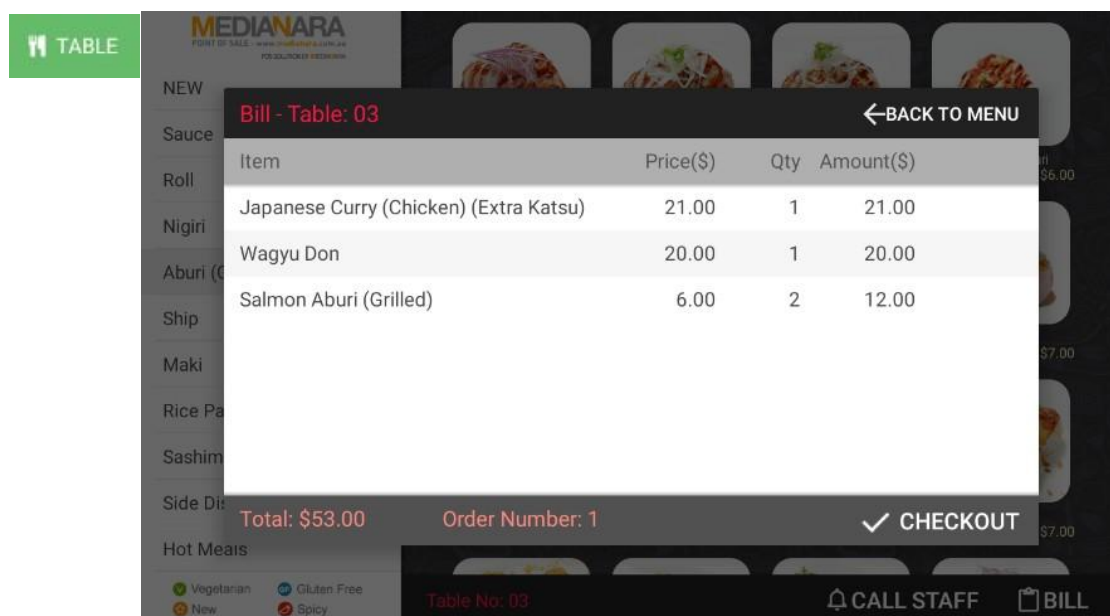


Figure 14 Viewing All Orders Placed at the Table.

Customers can create and place multiple **Order Lists** as many times as they wish. There are no limits to how often they can add or finalize orders.

Receiving Orders and Preparing Food on the DISPLAY Tablet

NOTE

DISPLAY Tablet(s):

DISPLAY tablet must be installed separately at each location where food preparation takes place.

The **DISPLAY** function shows orders sent from the **TABLE** tablet, indicating which food needs to be prepared. When a customer orders a menu item, the order is sent to the location where that specific item is prepared. (The settings for assigning each menu item to the appropriate **DISPLAY** tablet are explained in detail in the section covering **ADMIN** functions.)

While **DISPLAY** tablets are primarily used in the kitchen, they must be installed at every food preparation location. For example, a **DISPLAY** tablet should also be installed at the beverage bar where drinks are prepared.

By tapping **DISPLAY** on the "Initial Screen" (Figure 1), users can navigate to the main **DISPLAY** function screen (Figure 15). In this example, a restaurant is divided into separate preparation areas such as **HALL**, **ROLL**, **ABURI**, and **HOTFOOD**. Users can select the required **DISPLAY** by tapping the corresponding tab for each preparation area

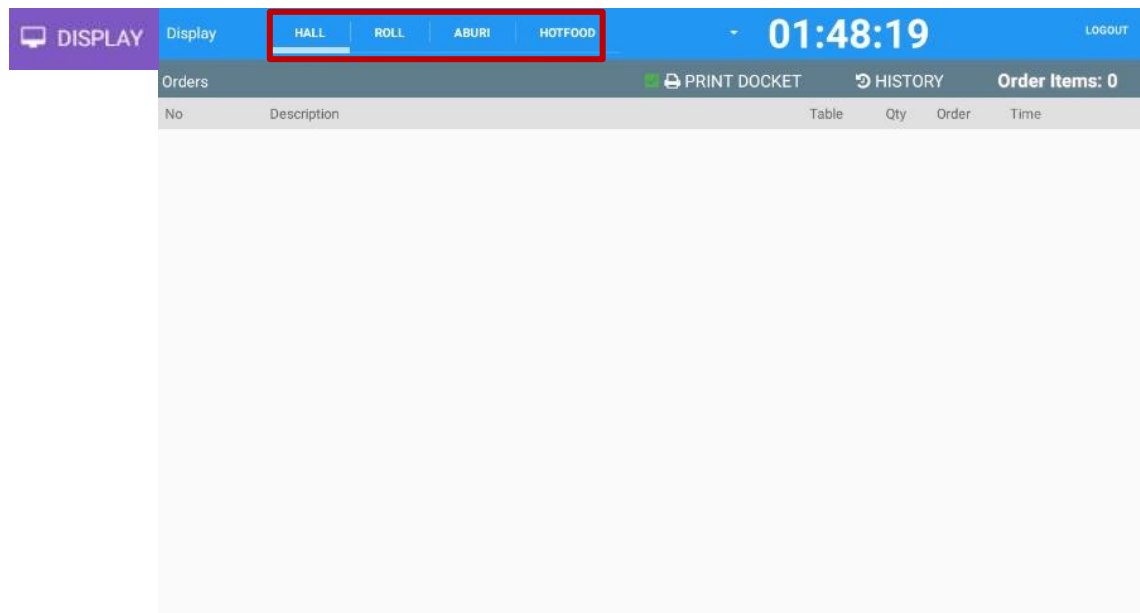


Figure 15: Initial Screen of the DISPLAY Tablet

Tapping **HOTFOOD** on the screen in **Figure 15** navigates to **Figure 16**, where the items that need to be prepared are listed. As orders are placed, they will continuously appear on this screen.

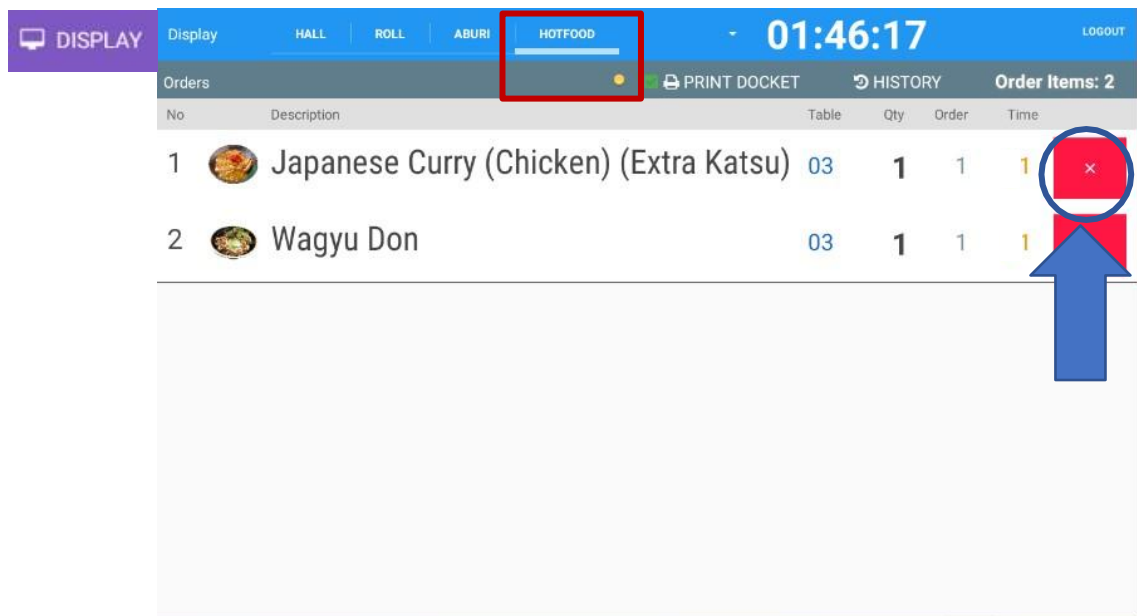


Figure 16: Orders Added to the HOTFOOD Display

Figure 17 illustrates an example where a menu item configured to be sent to the **ABURI Display** is ordered. Additionally, the items displayed on each **DISPLAY** tablet can also be printed using a connected printer.

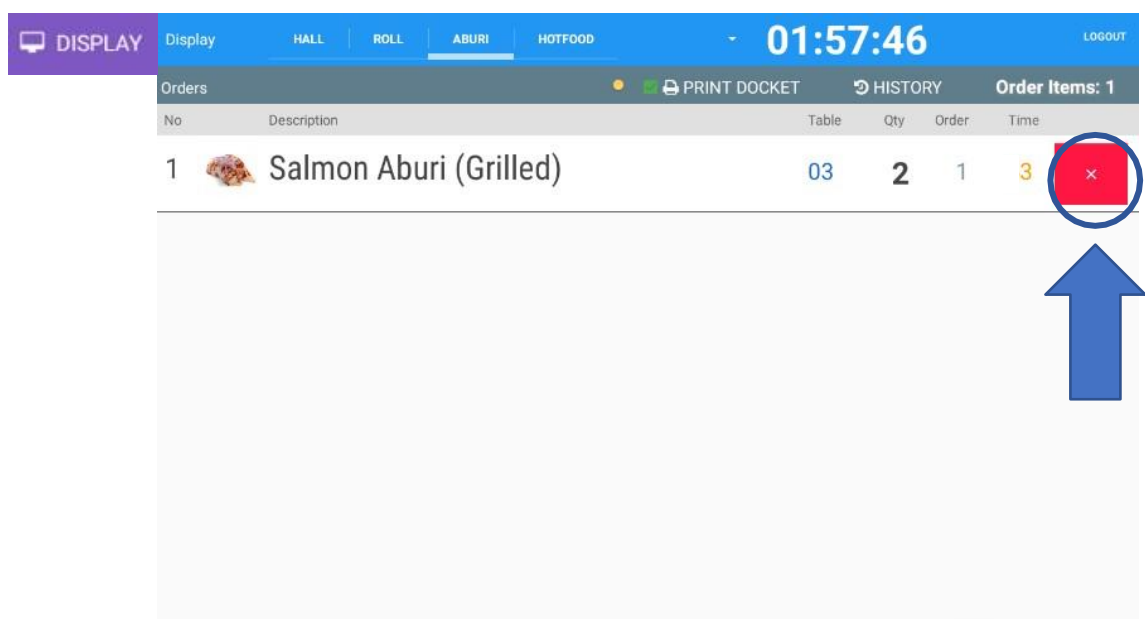


Figure 17: Orders Added to the ABURI Display

A separate tablet must be used for each designated **Display** so that orders can be checked without switching between tabs.

After preparing the food, the prepared item can be removed from the list by tapping the red **x** button located on the far right of the item. (Refer to **Figure 17**).

Tapping the red **x** button brings up a pop-up screen, as shown in **Figure 18**. On this screen (**Figure 18**), tapping **REMOVE ONE** will delete the corresponding item row from the list. (Refer to **Figure 19**)

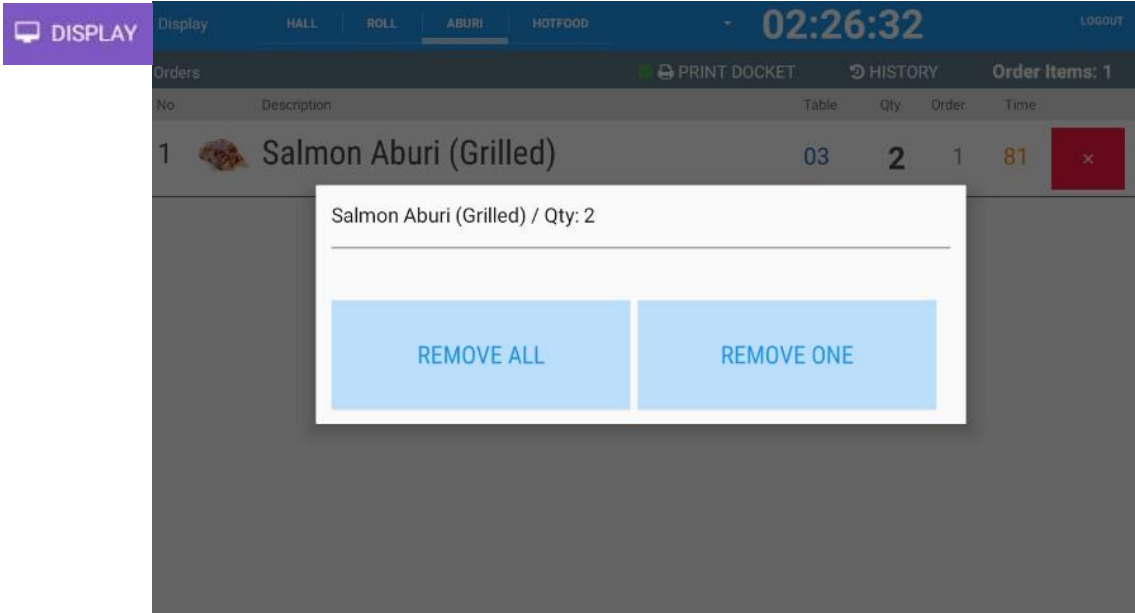


Figure 18: Pop-up for Removing Prepared Items from the Display List

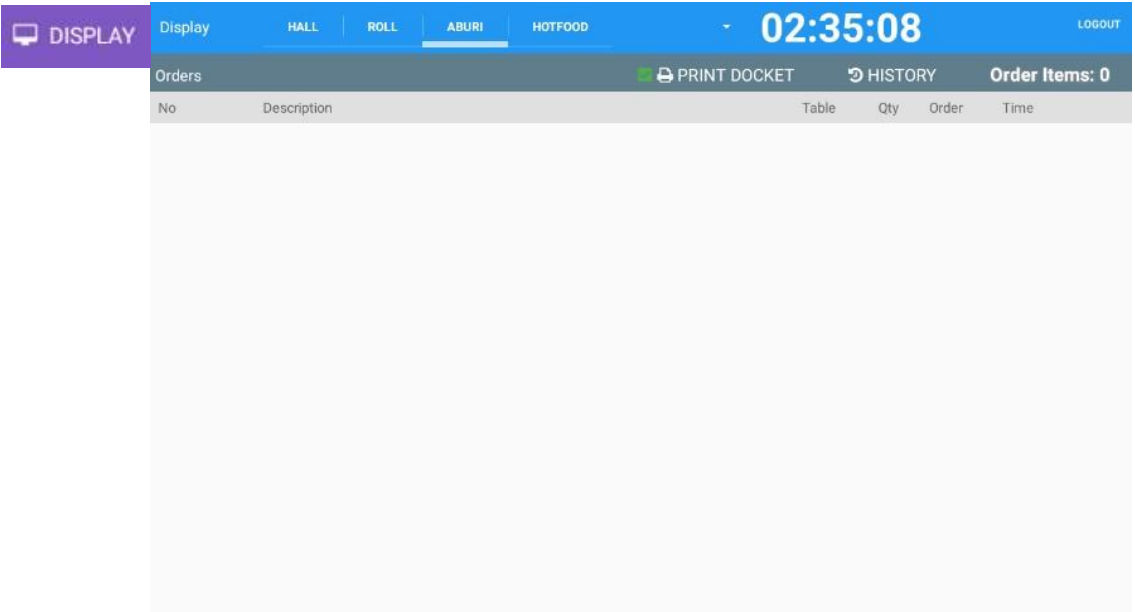


Figure 19

Examining Activities on the HALL Tablet During the Process

While orders are placed via the **TABLE** tablet and food is prepared and served through the **DISPLAY** tablets, the **HALL** tablet handles its unique set of tasks. Let us take a closer look at the activities managed by the **HALL** tablet during this process.

When customers add their desired menu items to the **Order List**, a yellow dot, as shown in **Figure 20**, appears within the table box. This indicates that customers are selecting menu items and adding them to the **Order List**, but they have not yet finalized their order by tapping **SEND ORDER**.

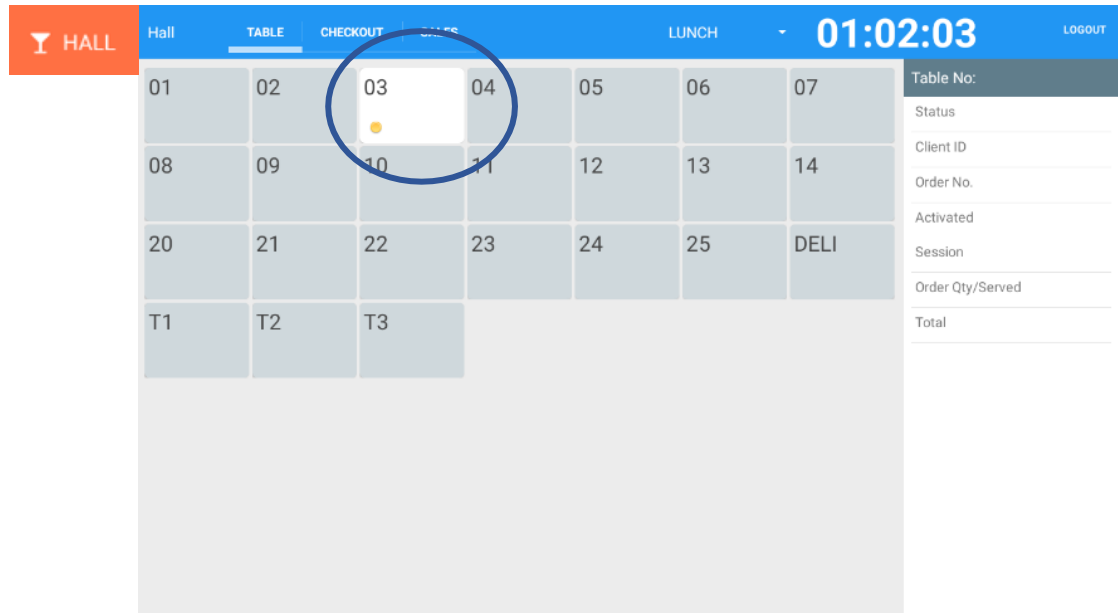


Figure 20: When Customers Are Adding Items to the Order List

By tapping the **TABLE 03** box, more detailed information about the current status of this table can be viewed on the right side of the screen. In **Figure 21**, the information displayed on the right corresponds to the table indicated, which can be identified by the top border of the rectangular table box turning blue.

NOTE

Yellow Dot:

This indicates that the customer is adding menu items to the **Order List**. Items that have not yet been finalized with **SEND ORDER** remain in the list.

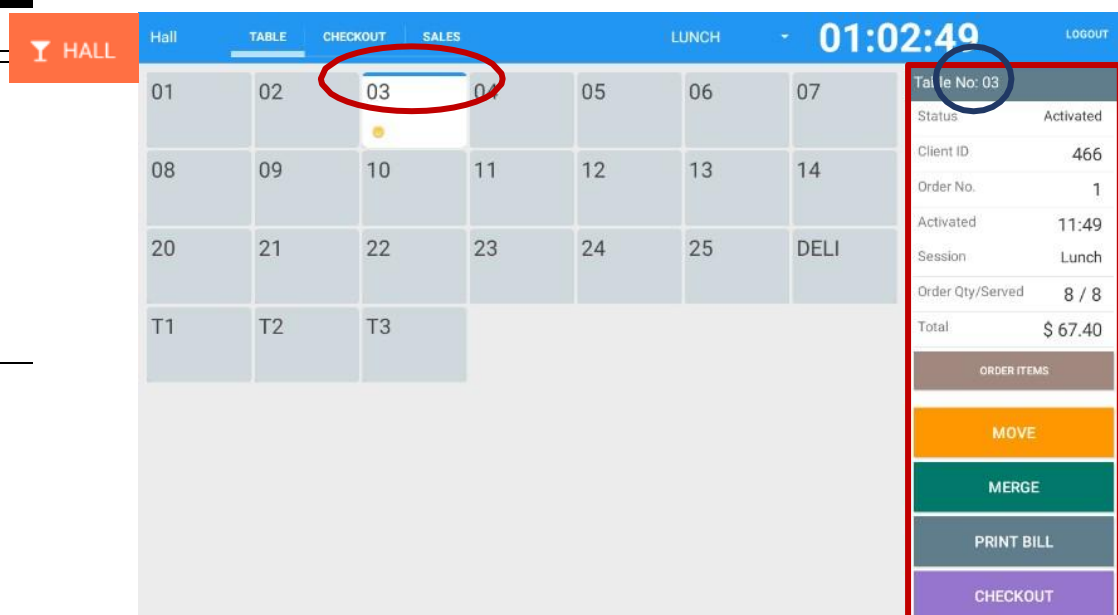


Figure 21: Viewing Detailed Information for Table 03

NOTE

Green Dot:

This indicates that the order has been completed, but the food has not yet been served to the table.

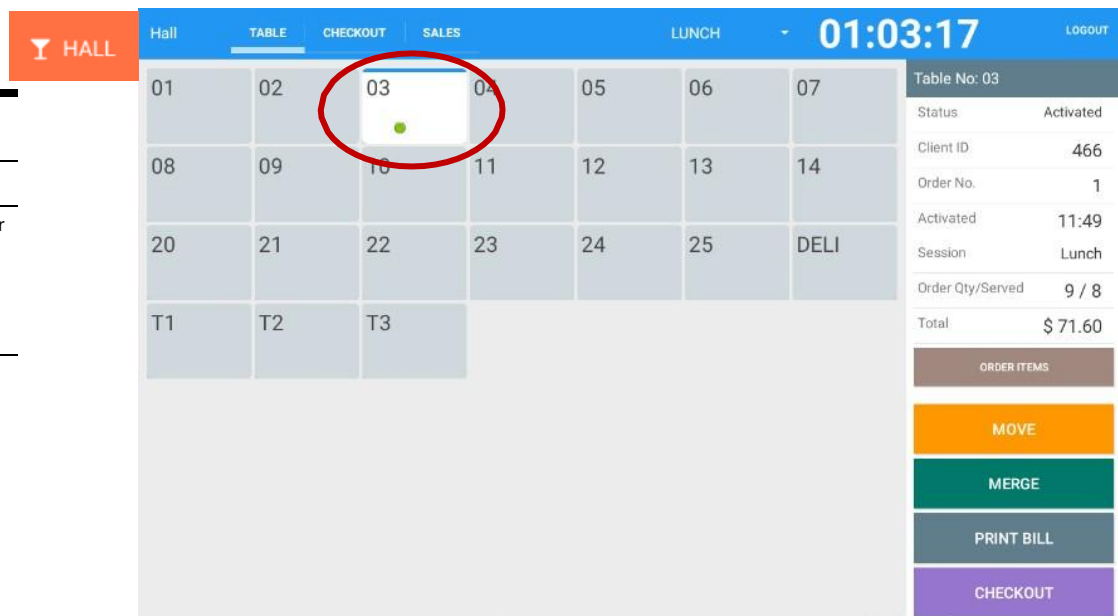


Figure 22: When a Customer Places an Order (Green Dot)

NOTE

Dot Disappears

When all ordered items are cleared from the **Display**, the green dot disappears.

This signifies that all the ordered food has been served to the table, and there are no remaining items pending for this table.

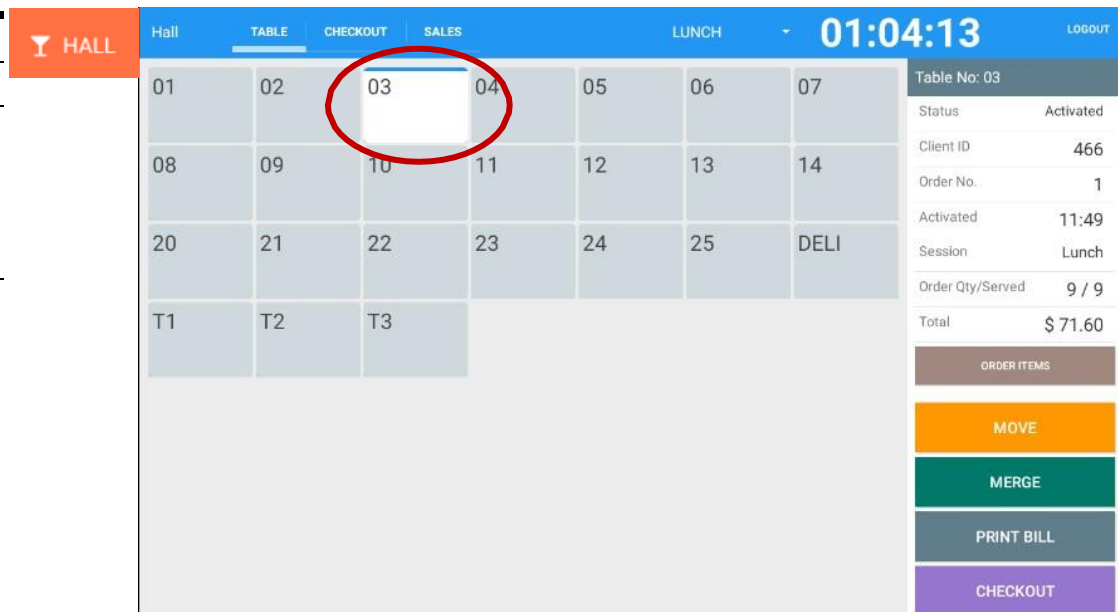


Figure 23: When There Are No Pending Orders for the Customer (Dot Disappears)

Customers can tap **CALL STAFF** to request assistance from a staff member if needed. (Refer to **Figure 24**)

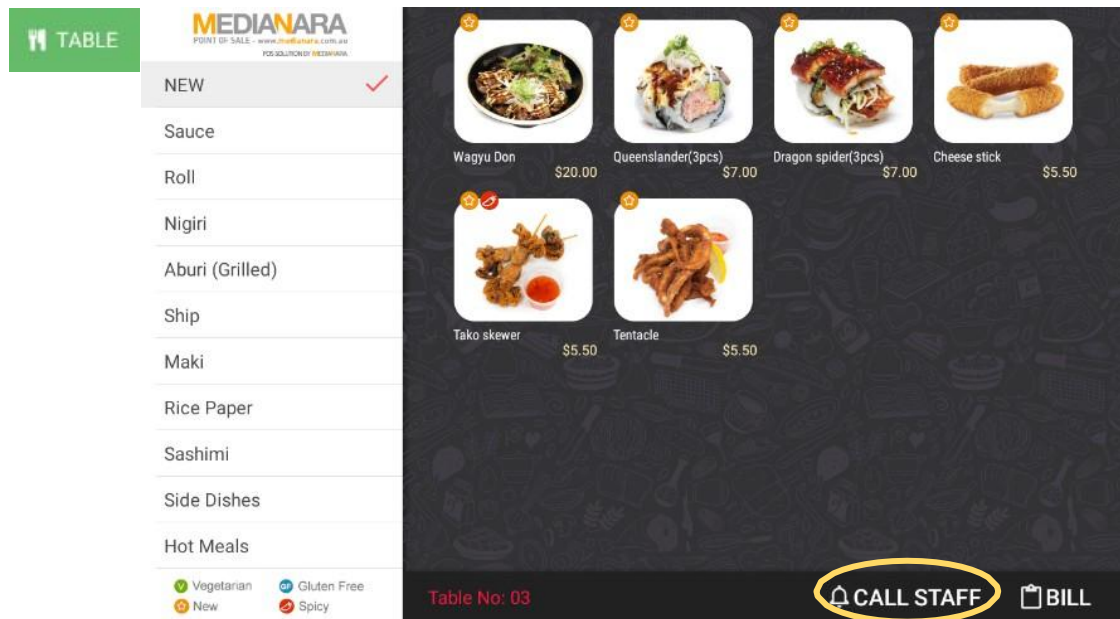


Figure 24

When a customer calls a staff member, the background of the table box on the **HALL** tablet turns green to draw the staff's attention. (Refer to **Figure 25**). The staff member can then tap the corresponding table and select **CLEAR CALL STAFF** on the right. Once this action is completed, the table box background will revert to white, as shown in **Figure 23**.

NOTE

CLEAR CALL STAFF

After confirming the staff call on the right-hand dashboard, tapping **CLEAR CALL STAFF** first before attending to the table can help prevent another staff member from going to the same table again.

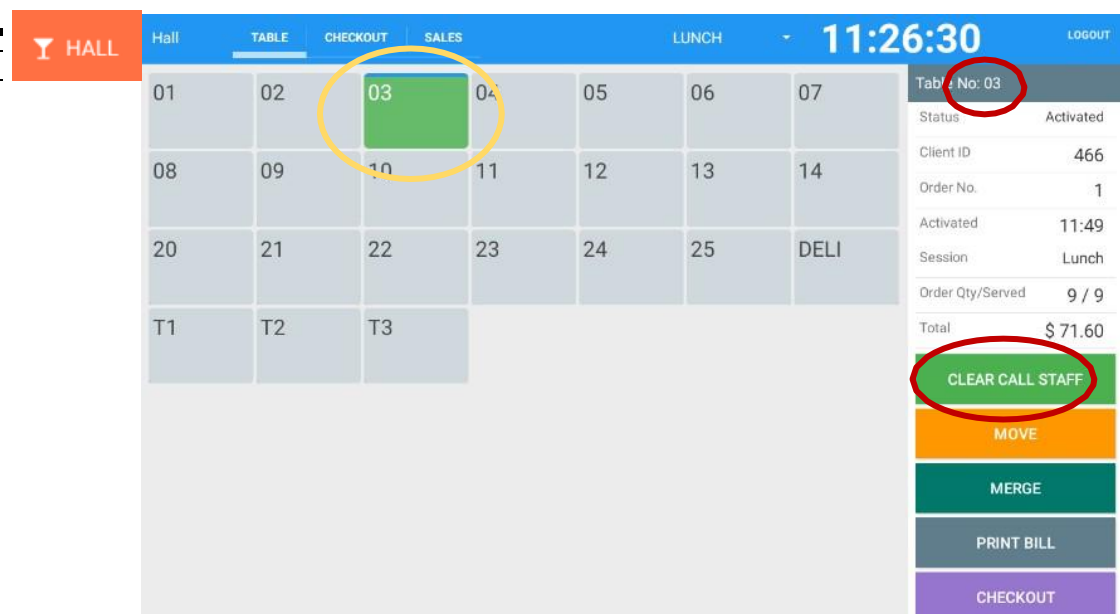


Figure 25: HALL Tablet When a Staff Member is Called via CALL STAFF

CHECKOUT

In the **TABLE** function used by customers, as shown in **Figure 26**, tapping **BILL** in the bottom right corner allows customers to view the prices of all the items they ordered, along with the total amount. (Refer to **Figure 27**)

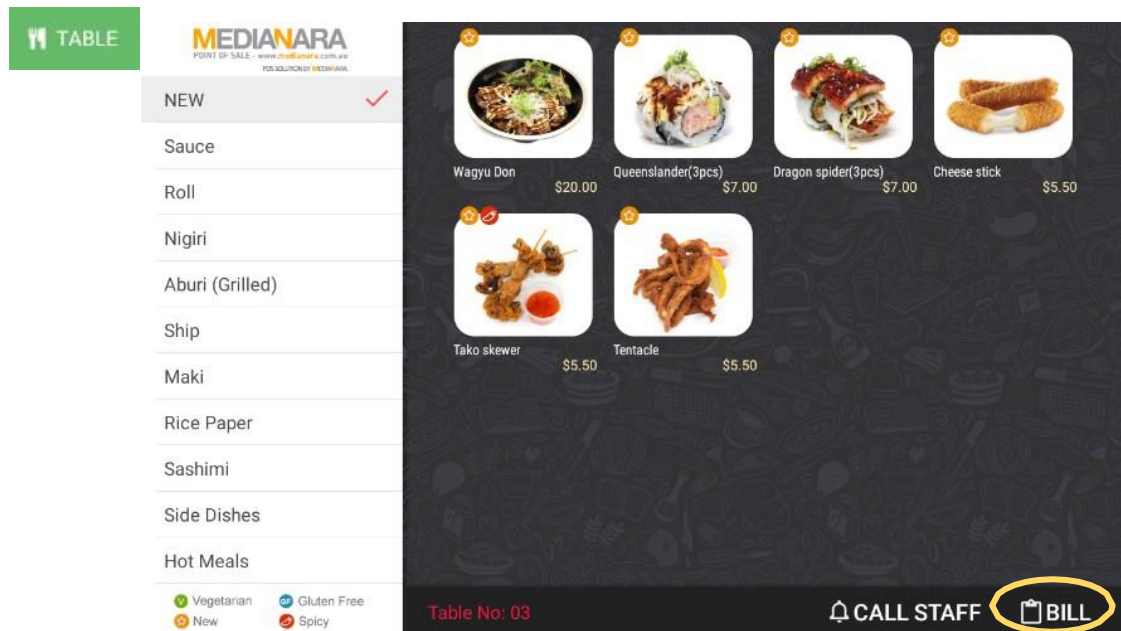


Figure 26

When **CHECKOUT** is tapped in **Figure 27**, a notification, as shown in **Figure 28**, appears. At the same time, on the **HALL** tablet, the background color of the table box changes to purple, as shown in **Figure 29**. This state is referred to as **Checkout Requested**.

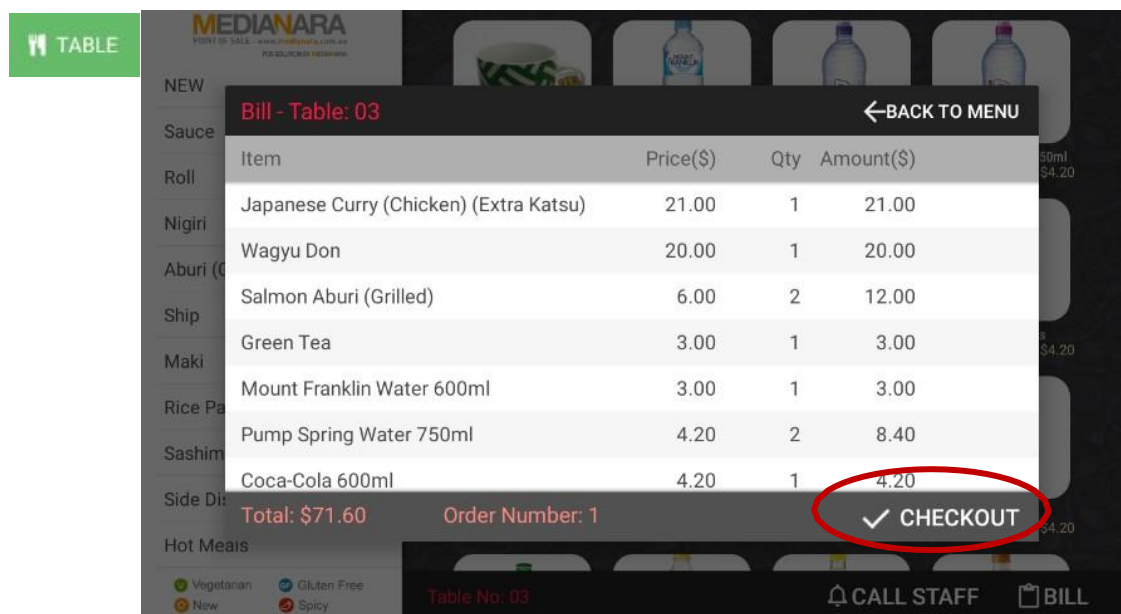


Figure 27

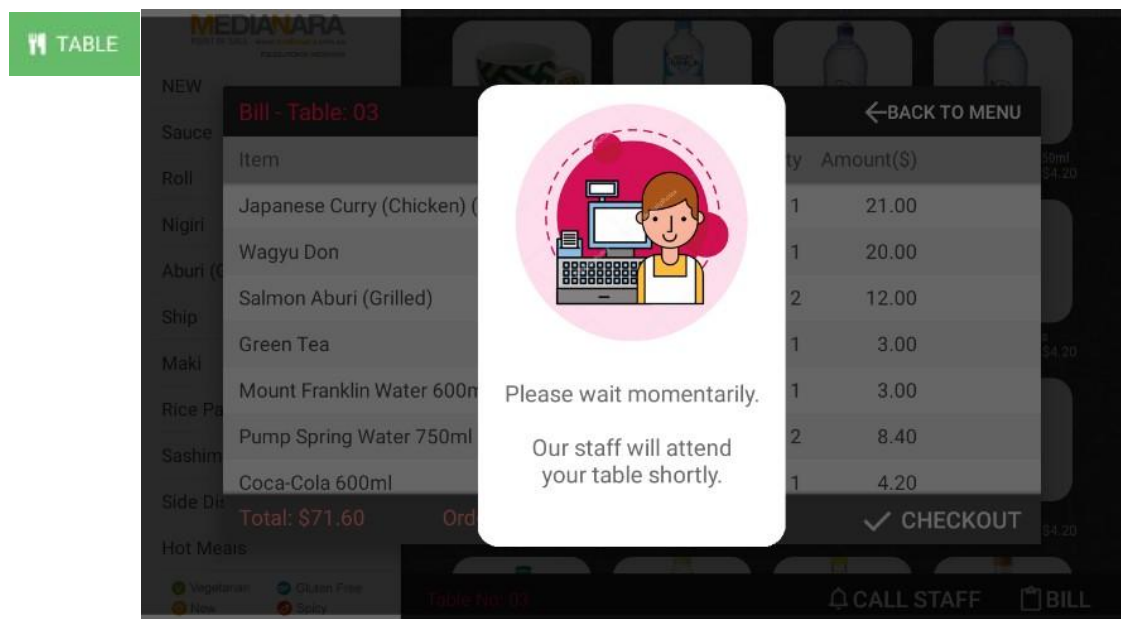


Figure 28: After the Customer Taps CHECKOUT

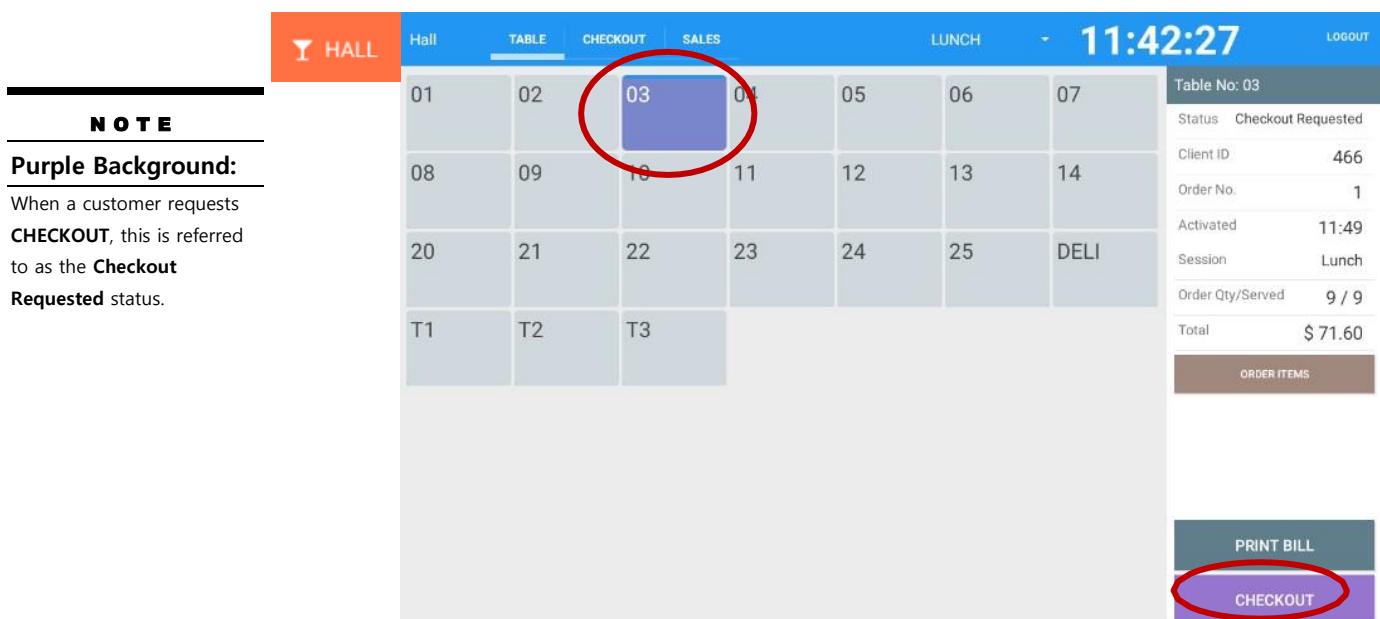


Figure 29: Changes on the HALL Tablet After the Customer Taps CHECKOUT (Checkout Requested State)

In **Figure 29**, tapping **CHECKOUT** in the bottom right corner brings up a confirmation pop-up, as shown in **Figure 30**. Confirming by tapping **CHECKOUT** again will return the **TABLE** tablet to the **Locked** screen, making further orders impossible (refer to **Figure 31**). At the same time, the **HALL** tablet switches to the **CHECKOUT** tab, displaying the complete order list (refer to **Figure 32**.)

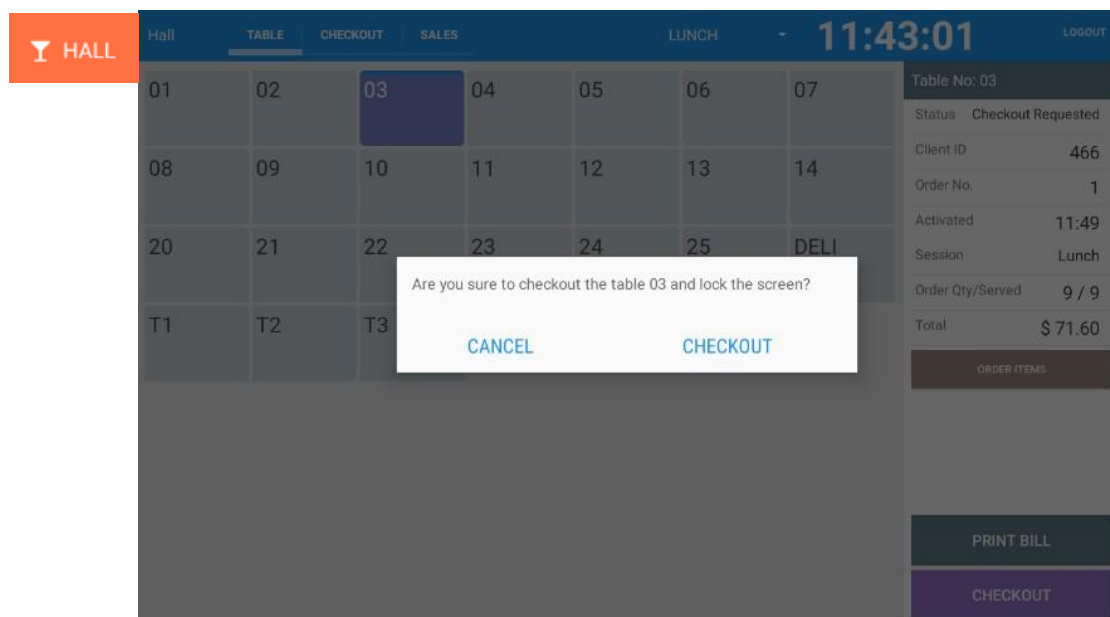


Figure 30



Figure 31: The Customer Tablet Returning to the Locked Screen During Checkout



Figure 32: Order List Displayed in the CHECKOUT Tab

In the **CHECKOUT** tab, as shown in **Figure 32**, a list of table numbers currently awaiting payment appears on the left. (In **Figure 32**, there are pending payment cases for tables **07** and **03**.) By tapping a table number, the order list for that table is displayed in the center. From this screen, staff can verify the table number, review the order list, and proceed with payment by selecting **CHECKOUT**.

Additionally, before proceeding with payment, staff can use the **STAFF ITEMS** option located in the top-right corner to manually register items that need to be added for payment. For instance, this can include food taken directly from the conveyor belt or items sold at the counter, such as candy, gum, or drinks. These items can be added during the checkout process. **Figure 33** provides an example of a staff member adding items to the payment list manually



Figure 33

When **CHECKOUT** is tapped in **Figure 32** or **Figure 33**, the process proceeds to **Figure 34**. From there, the payment method is selected on the left, and the amount paid is entered. After entering the payment, **CHECKOUT** is tapped again to finalize the process (as shown in **Figure 35**). For instance, if **\$100** in cash is received, it is entered as displayed in **Figure 35**).

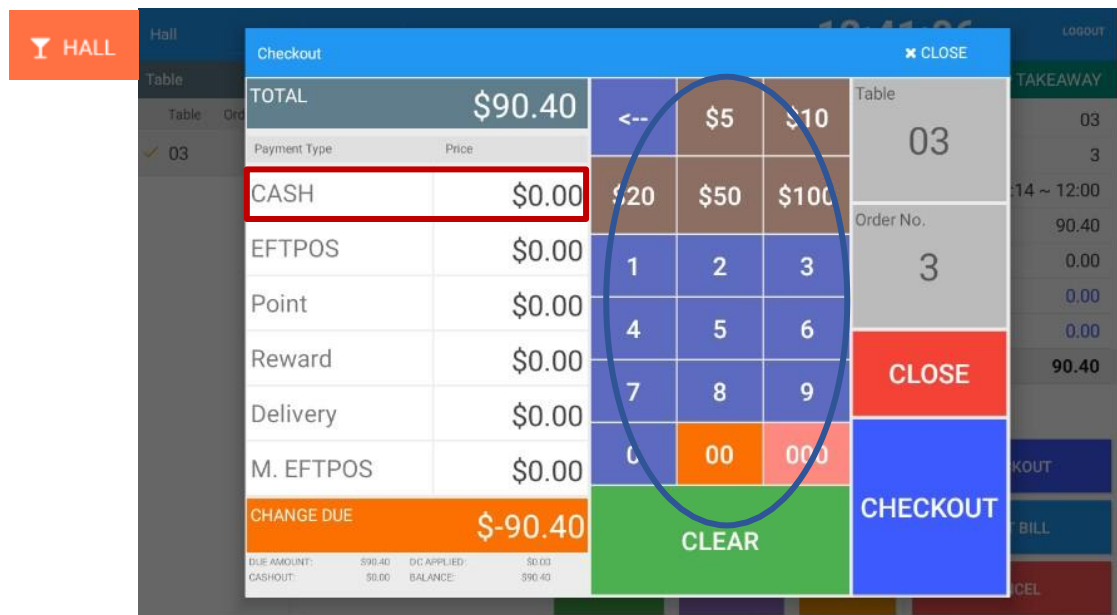


Figure 34: Payment Processing Screen 1

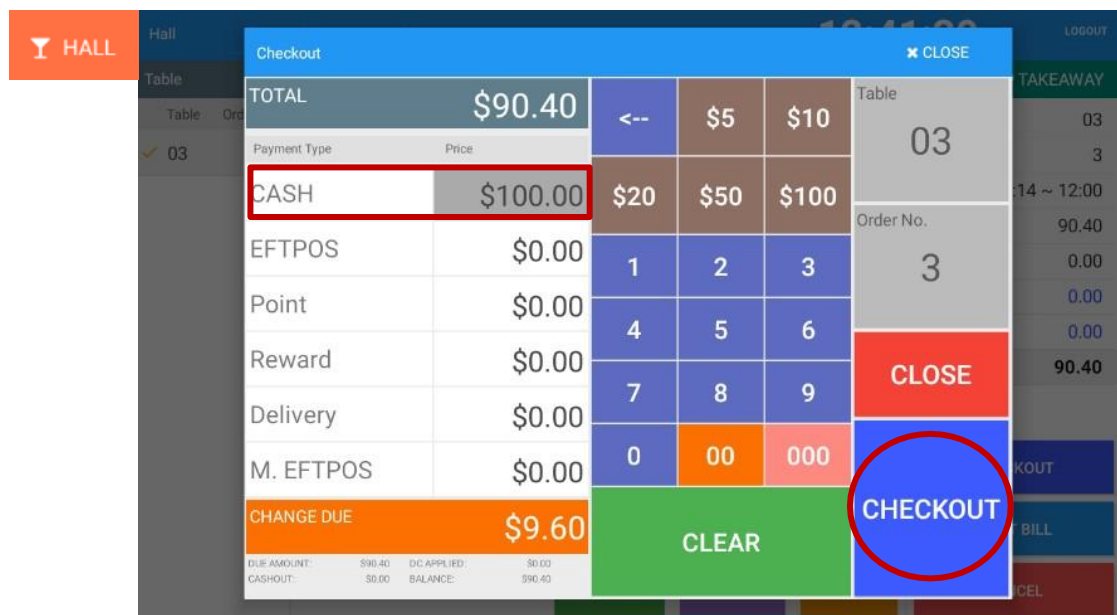


Figure 35: Payment Processing Screen 2

When **CHECKOUT** in the bottom right corner is tapped on the **Figure 35** screen, the process transitions to the screen shown in **Figure 36**. From there, the payment can be completed by either printing a receipt using **PRINT** or closing the process with **CLOSE**.

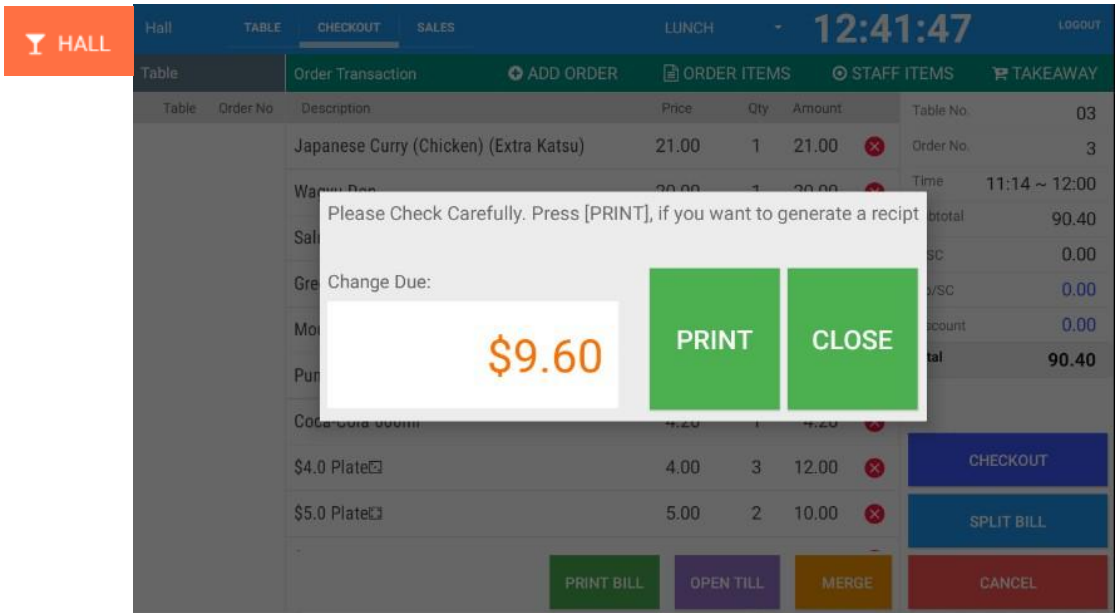


Figure 36: Payment Processing Screen 3

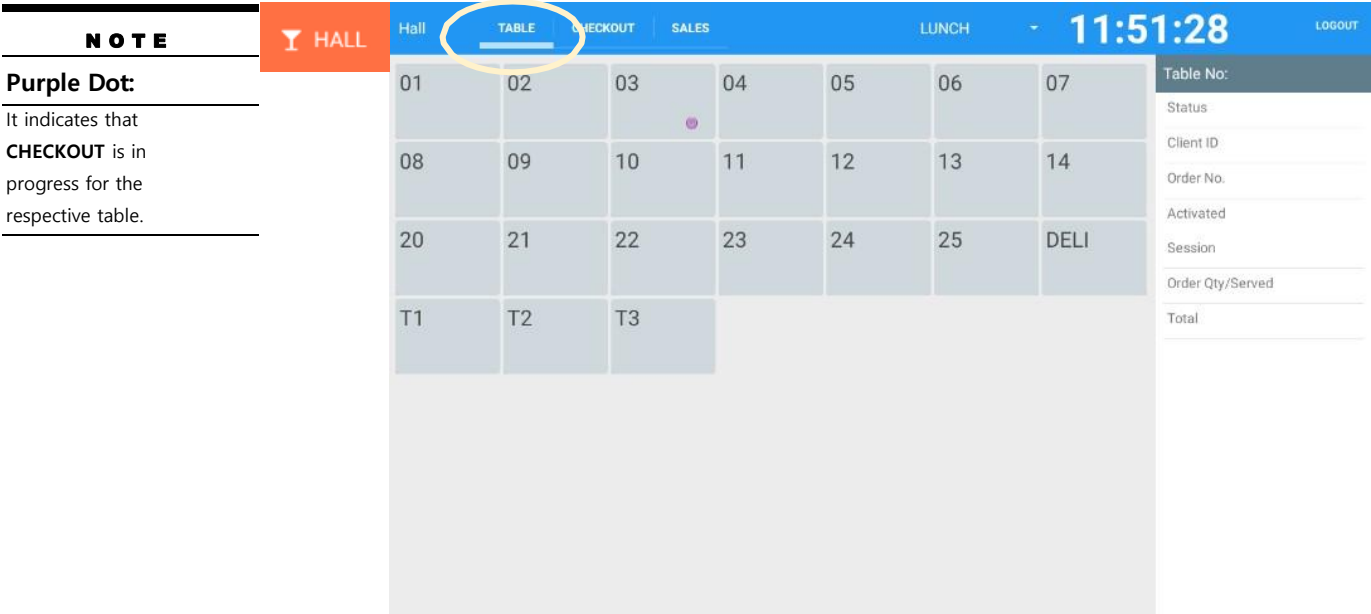


Figure 37: Purple Dot Displayed in the TABLE Tab on the HALL Tablet During Checkout

During the checkout process, the **TABLE** tab on the **HALL** tablet is displayed as shown in **Figure 37**. The background color of the **Table 03** box is light gray, indicating the **Locked** status. At the same time, the purple dot signifies that the checkout has not yet been completed.

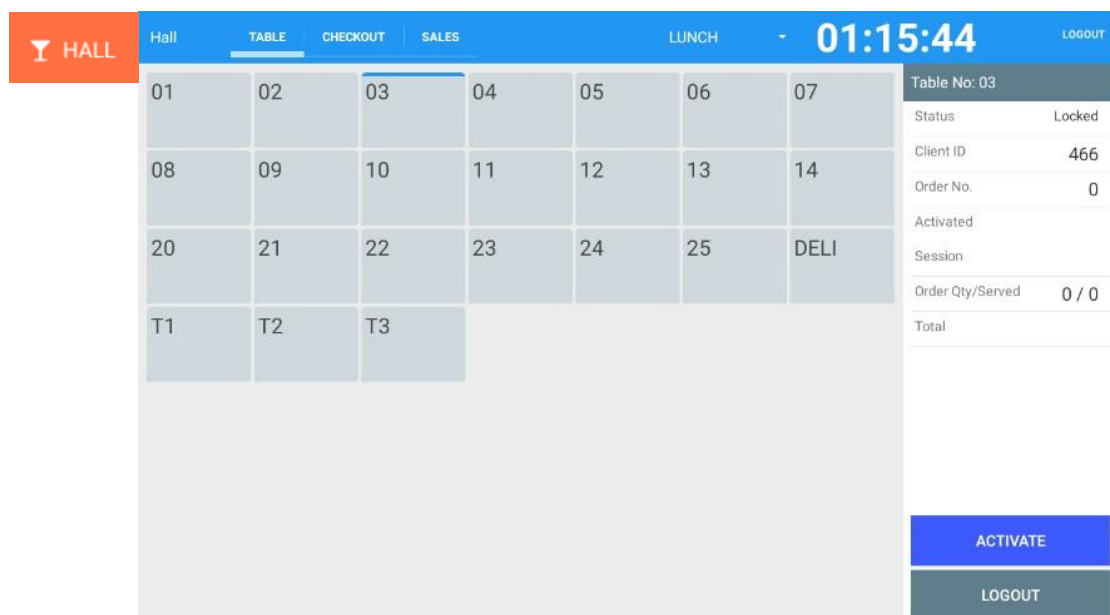


Figure 38

After the checkout is completed, as shown in **Figure 38**, no dots are visible anymore. Similarly, in the **CHECKOUT** tab, as illustrated in **Figure 39**, all orders from **Table 03**.

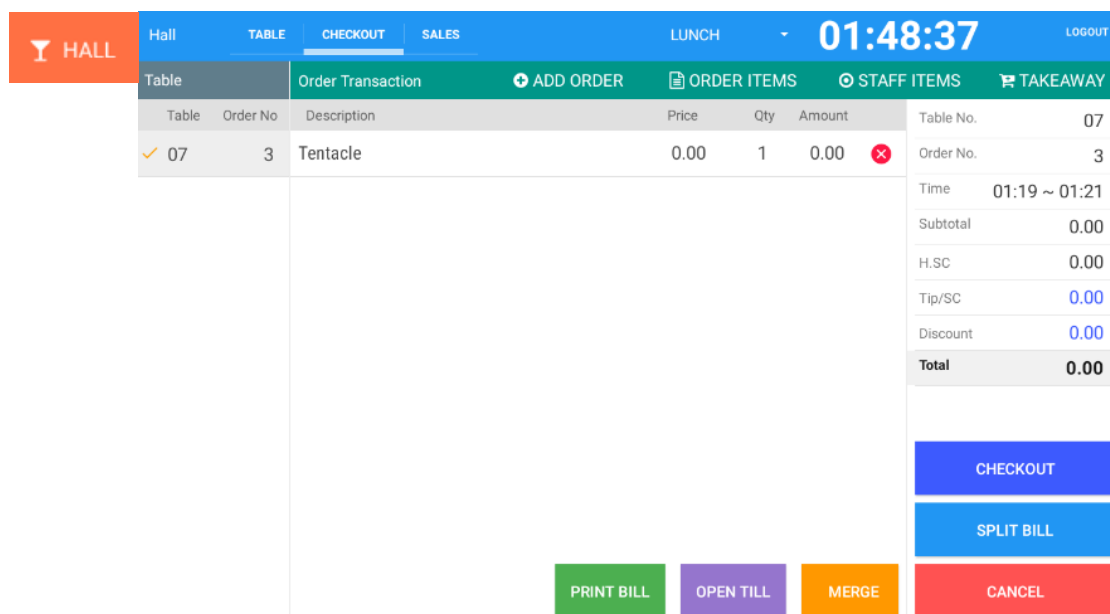


Figure 39

In **Chapter 1**, we explored the main features and overall workflow of Tabletiuous. Starting from the next chapter, we will provide more detailed explanations for each individual feature.

TABLE Function

Table function is used by customers to place food orders, and each table in the restaurant must be assigned one tablet for use.

Assigning Table Numbers on Customer Tablets – Login

The process of linking the customer tablet to a table number (referred to as login) is the first task to be completed after installing the Tabletious app on the **TABLE** tablet. On the initial screen, by tapping **TABLE**, the menu shown in **Figure 40** appears, allowing you to select a table. This process is called **login**, and once it is completed, the tablet will only be usable at the assigned table until **LOGOUT** is performed on the **HALL** tablet.

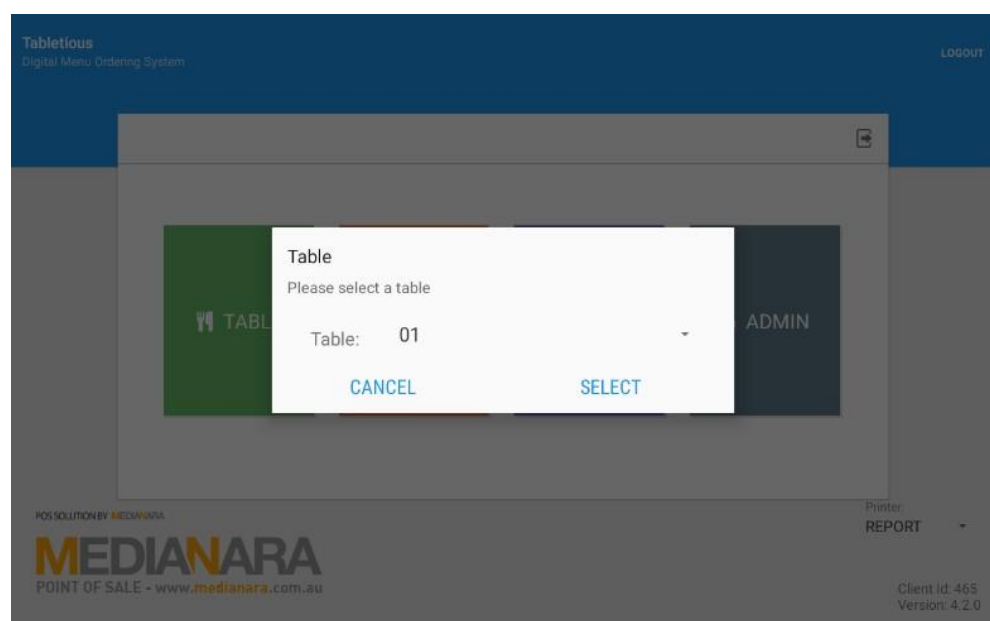


Figure 40: Select Table

The **TABLE** tablet displays a locked screen, as shown in **Figure 41**, until it is activated via the **HALL** tablet. While the design of this screen can be customized for each restaurant, the bottom-left corner always shows the **Table No**, allowing users to identify which table the tablet is logged into.



Figure 41: Locked Screen

Basic Layout of the TABLE Function Screen

As shown in **Figure 42**, the basic screen of the **TABLE** function is divided into two main sections: **Category** on the left and **Menu** on the right. When a **Category** is selected on the left, the corresponding menu items within that category are displayed on the right. The currently selected **Category** is marked with a tick icon on the left.

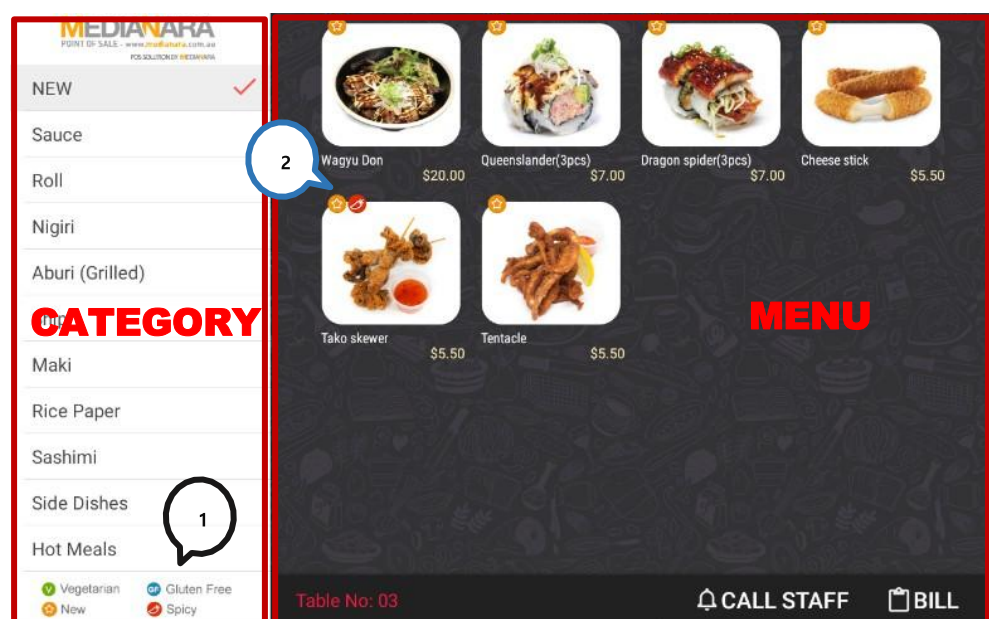


Figure 42: Basic Layout of the TABLE Tablet Screen

- ① Explanation of Icons
- ② Icons designated for each menu are displayed

Adding Items to the Your Order List

By tapping on the photo, name, or price of a menu item, users can navigate to the menu detail screen (as shown in **Figure 43**). From this screen, they can tap **ADD** to include the selected menu item in the **Your Order** list.

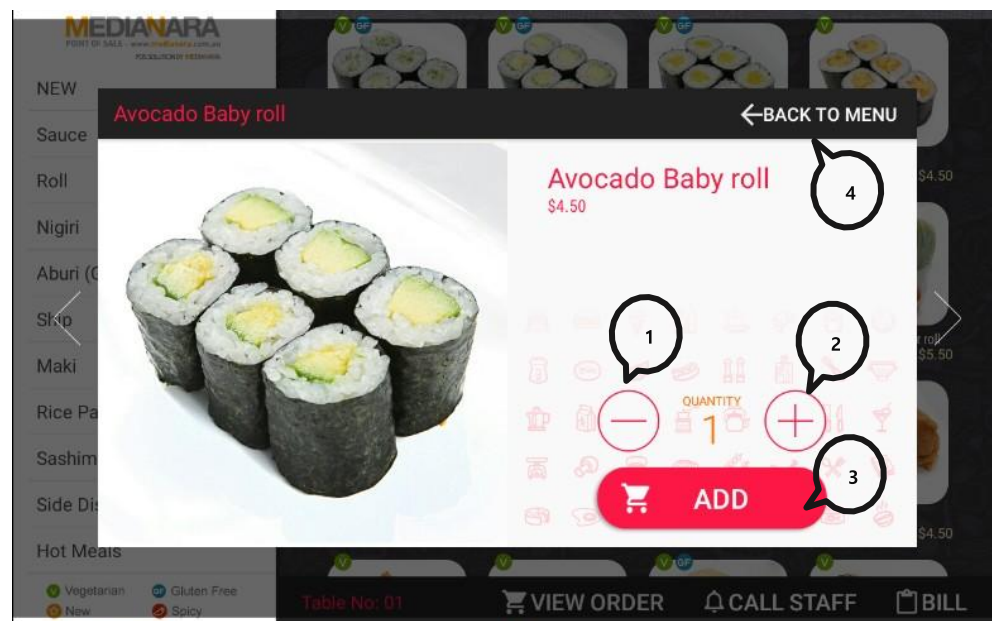


Figure 43

- ① Quantity Decrease Button
- ② Quantity Increase Button
- ③ Button to Add Items to the Your Order List
- ④ Return to the Previous Screen.

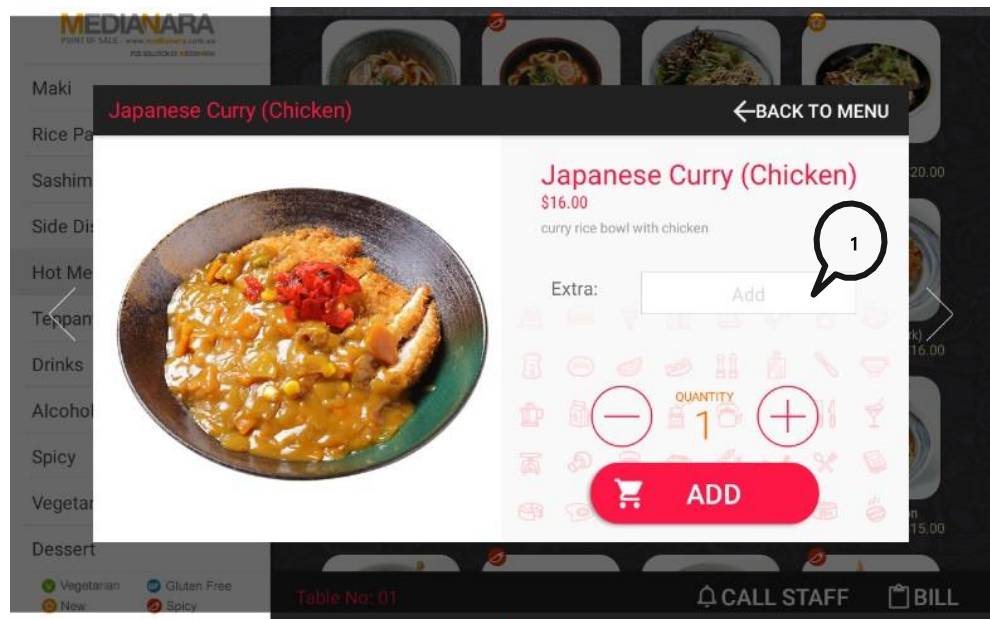


Figure 44: Menu Detail Screen with Options

- ① If a menu item includes options, users can tap **ADD** to proceed to select their desired options.

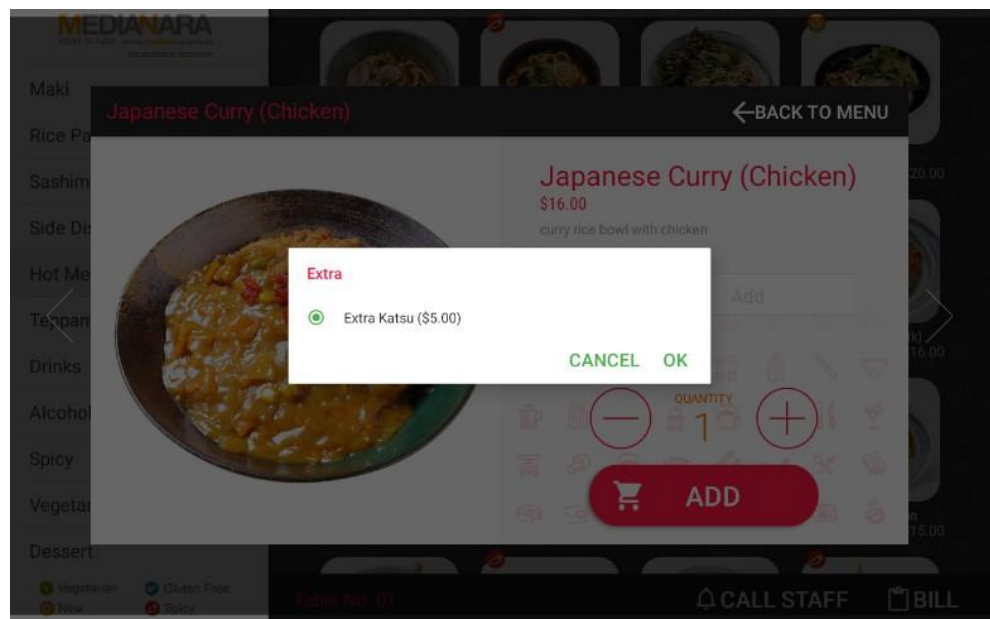


Figure 45: Popup Screen for Option Selection

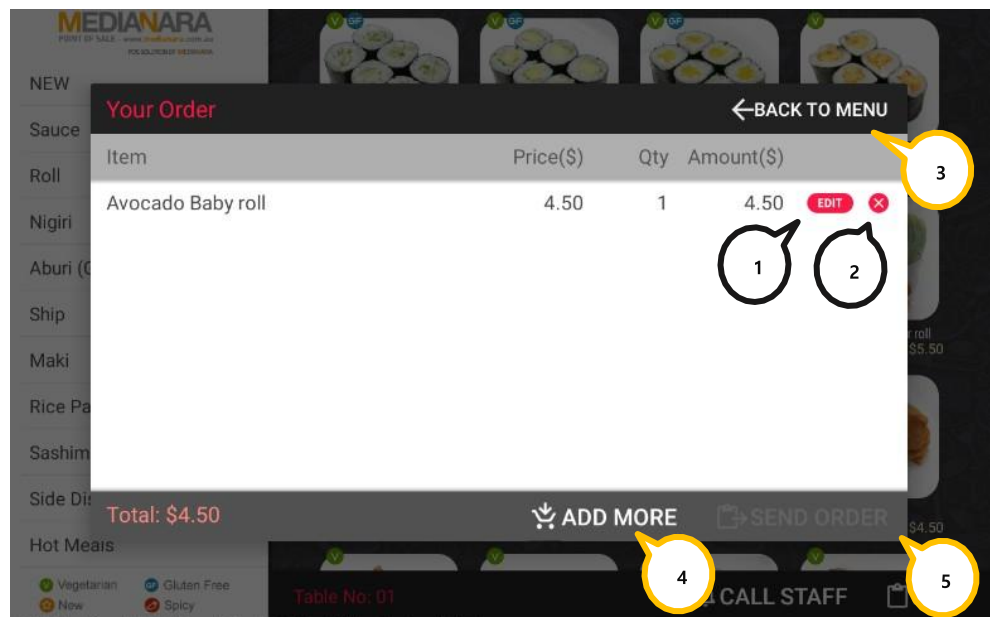


Figure 46: Your Order (Order List)

- ① The quantity of the desired order can be adjusted.
- ② The selected item can be deleted.
- ③ Returns to the screen with **Category** and **Menu**.
- ④ Returns to the screen with **Category** and **Menu**.
- ⑤ Confirms all orders for the menus displayed on this screen.

The **Your Order** list in **Figure 46** functions like a shopping cart. To complete the order, the user must tap **SEND ORDER** to confirm the items. Only after the order is confirmed will it be visible on the **DISPLAY** tablet.

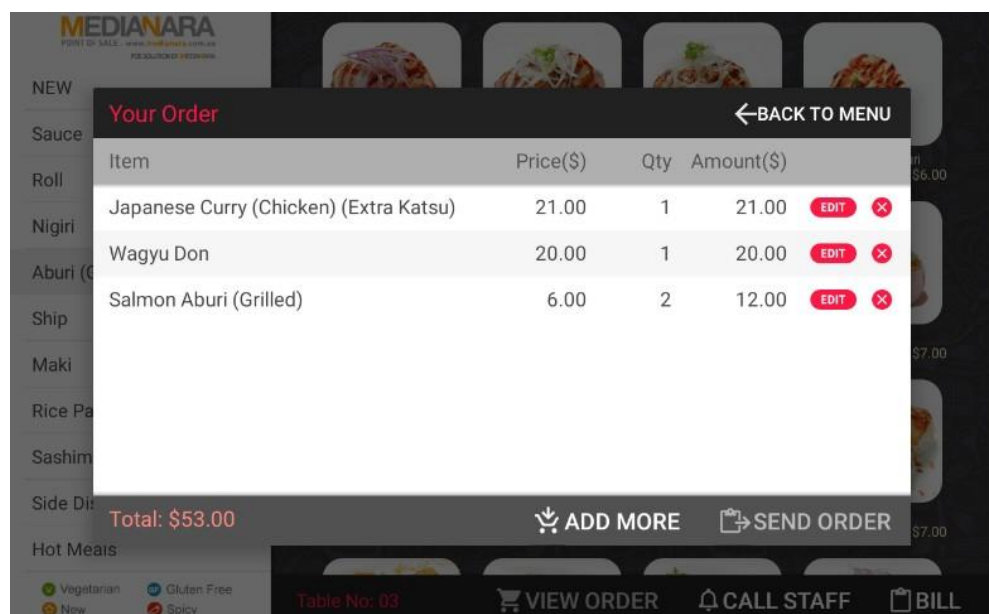


Figure 47

Figure 47 provides an example of when one or more menu items have been added to the **Your Order** list. By tapping **SEND ORDER** to confirm the order, a popup screen, as shown in **Figure 48**, will appear.

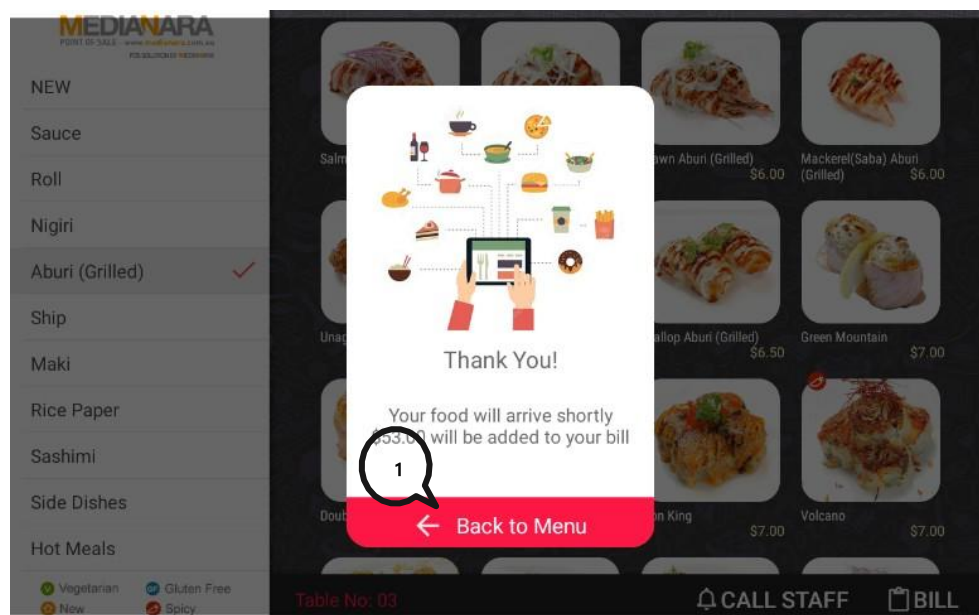


Figure 48

- ① Returns to the screen with **Category** and **Menu**.

Guests can create multiple **Your Order** lists and send them to the kitchen by tapping **SEND ORDER** multiple times.

BILL

By tapping **BILL** at the bottom-right corner of the menu screen, users can view all completed orders at a glance, as shown in **Figure 49**.

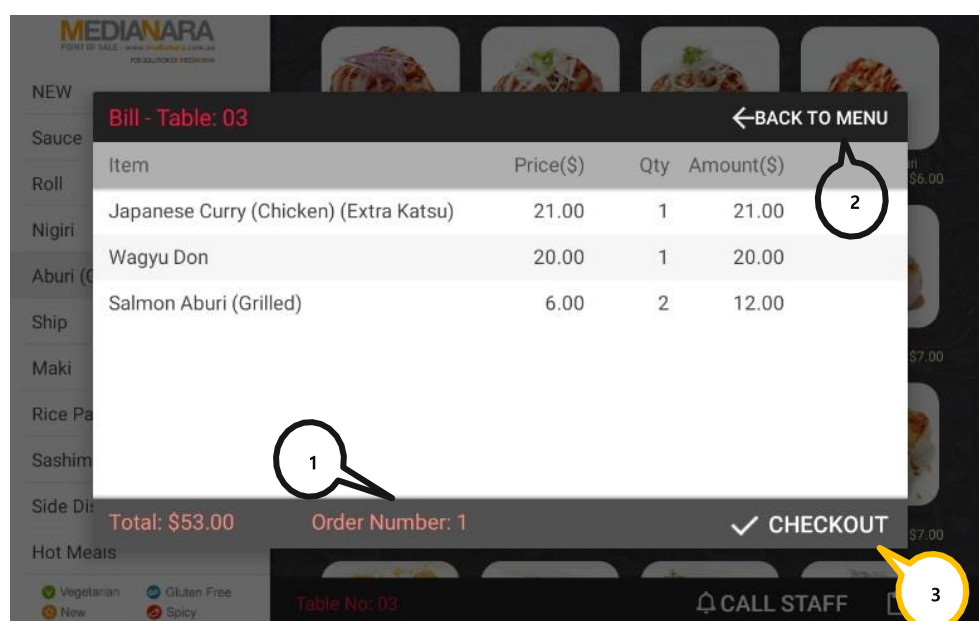


Figure 49

Items that have already been completed and can be viewed in the **BILL** section cannot be modified or deleted by the guest.

- ① The **Order Number** is a unique number assigned each time one or more guests dine at a table. It starts from 1 at the beginning of each day.
- ② Returns to the screen with **Category** and **Menu**.
- ③ Requests a **Checkout** (payment)

CHECKOUT

When a **Checkout** is requested, the table's status changes to **Checkout Requested**, and a screen-like **Figure 50** appears. Following this, the guest completes the payment with the assistance of a staff member.

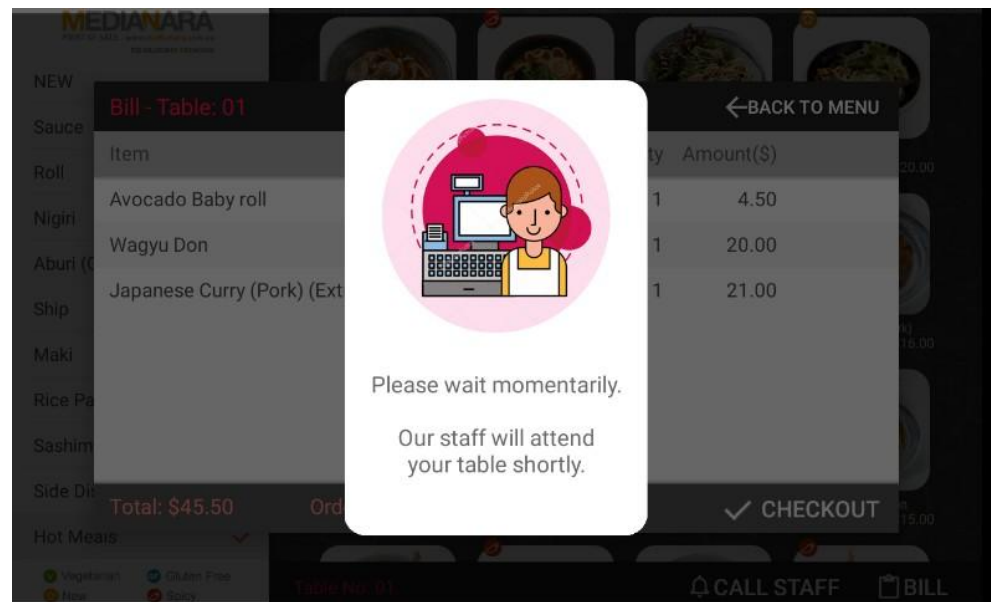


Figure 50

ORDER FROM TAKEAWAY TABLE

A separate tablet can be designated specifically for **Takeaway** orders among the TABLE tablets. The **Takeaway** tablet includes several features that differ slightly from the regular TABLE tablets.

Guests can begin placing orders immediately by tapping the **Locked** screen, without requiring staff to activate the tablet first. **Figure 51** displays the **Locked** screen of the tablet designated for **Takeaway**.



Figure 51

The second difference with the **Takeaway** tablet is that **SEND ORDER** can only be performed once. As shown in **Figure 52**, tapping ① **SEND ORDER AND CHECKOUT** completes both the order and the checkout request simultaneously. The guest then takes the printed **Docket** (Figure 54) to the counter to make the payment

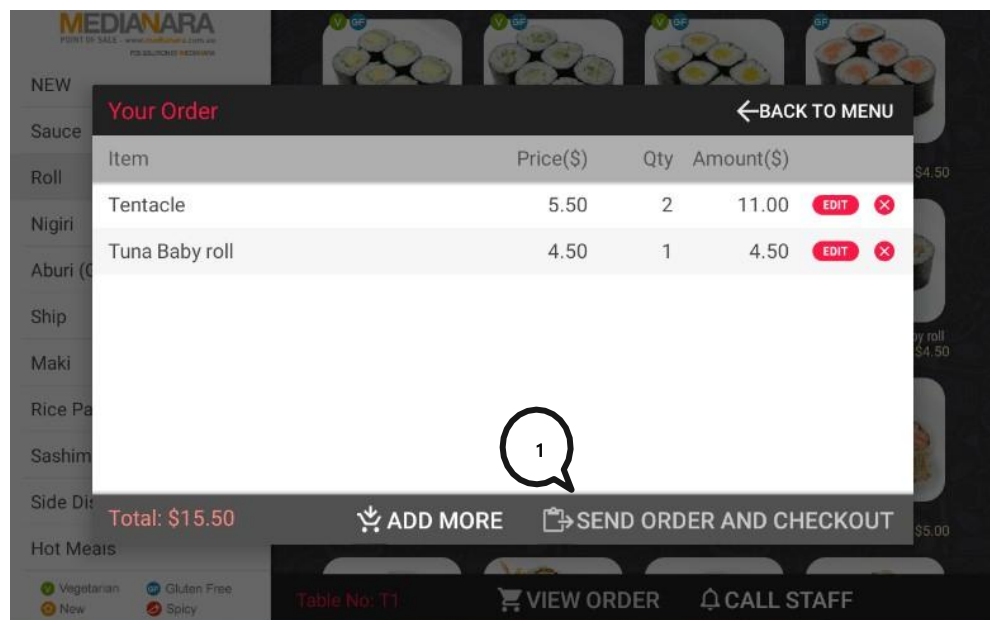


Figure 52: Order List on the Takeaway Tablet

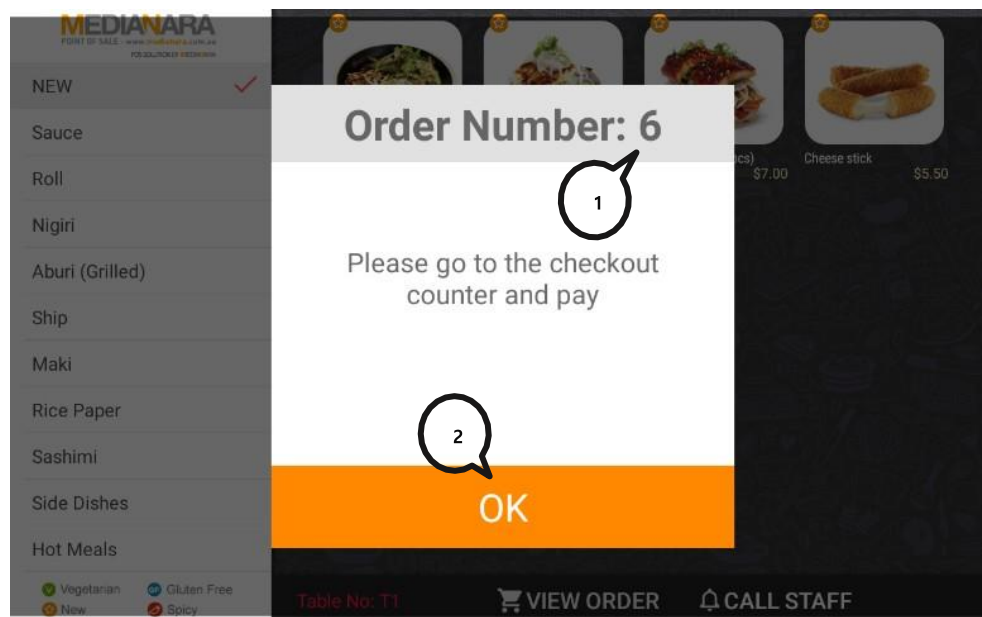


Figure 53: When Checkout Is Requested on the Takeaway Tablet

- ① The **Order Number** is displayed.
- ② Returns to the **Locked** screen, as shown in **Figure 51**.



Figure 54: Takeaway Guest Order Docket

HALL FUNCTION

H **ALL** features are used by staff for managing the restaurant floor and handling payments at the counter. It serves as a dashboard, providing an overview of all activities within the restaurant and assisting with guest orders and payments.

Additional descriptions have been added below each screen, numbered as needed for clarity.

TABLE TAB

When **HALL** is tapped on the initial screen, as shown in **Figure 55**, three tabs: **TABLE**, **CHECKOUT**, and **SALES** are displayed in the top-left corner. This section will focus on explaining the **TABLE** tab (①).

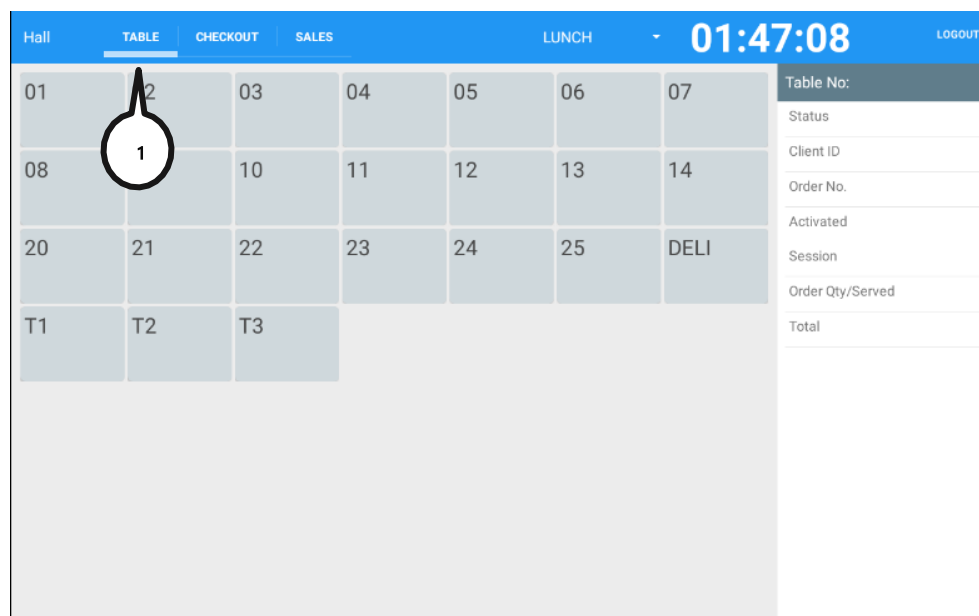


Figure 55 TABLE Tab

Each rectangular box on the left corresponds one-to-one with a table in the restaurant. These boxes function as a dashboard, indicating the current status of each table through the background color and the color of the dot.

When one of these boxes is tapped (selected), the outer border of the box changes to blue at the top (as shown in **Figure 56** (①)), and the detailed information for the selected table appears on the right.

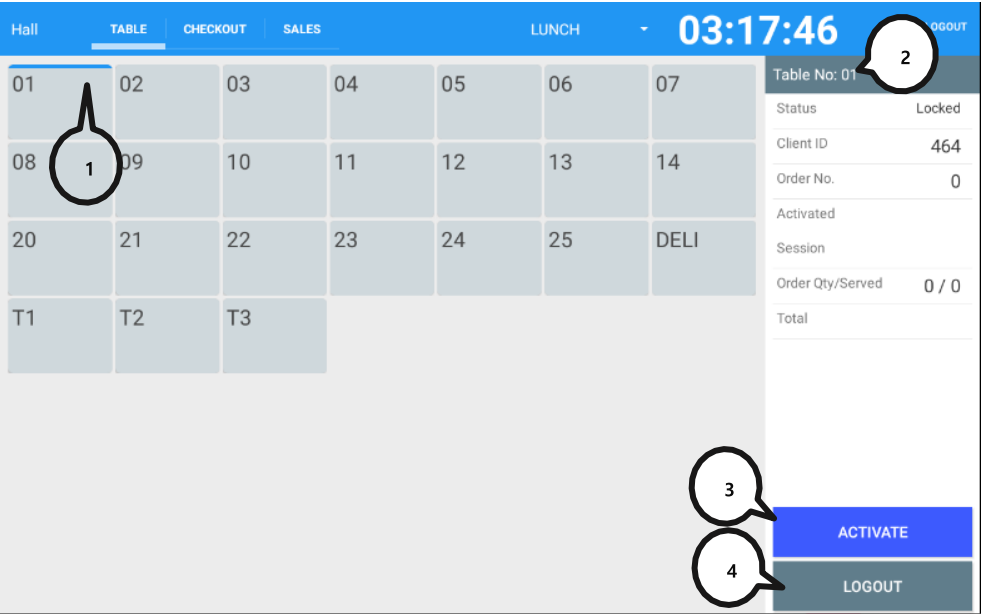


Figure 56

- ① The blue outline at the top indicates that the detailed information for the corresponding table is currently being displayed on the right.
- ② It can be confirmed that the **Table No** matches the number of the box with the blue outline.
- ③ Activates the selected table. (The result of the activation is shown in **Figure 58**)
- ④ Logs out the selected table. In this case, the table's status changes to **Logout**, disconnecting it from the previously logged-in TABLE tablet. The color of the table box changes to dark gray, as shown in **Figure 57**

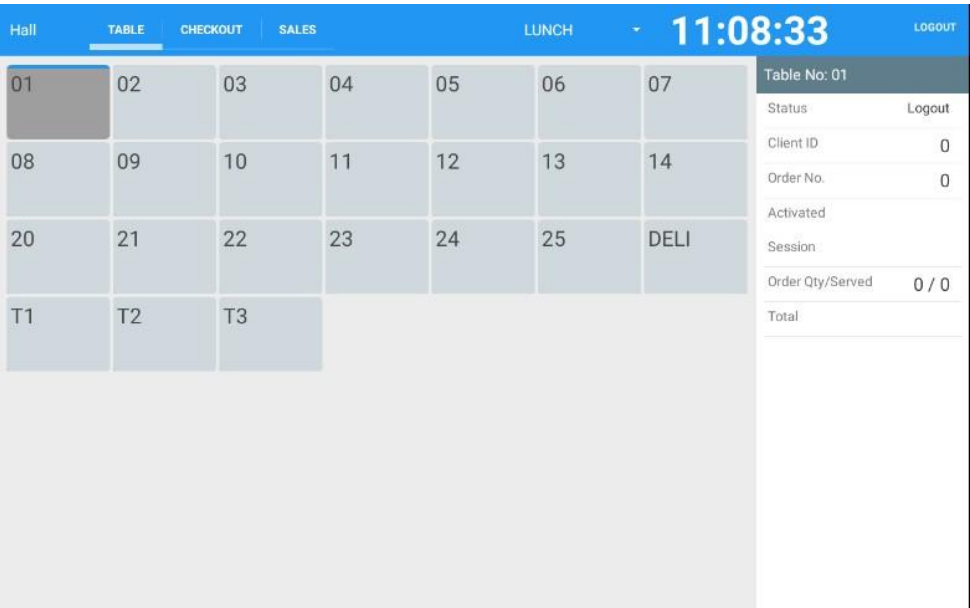


Figure 57: Table 01 Logged Out

Hall

TABLE

CHECKOUT

SALES

LUNCH

11:07:25

LOGOUT

01	02	03	04	05	06	07
08	09	10	11	12	13	14
20	21	22	23	24	25	DELI
T1	T2	T3				

Table No: 01

StatusActivated

Client ID464

Order No.8

Activated03:26

SessionLunch

Order Qty/Served0 / 0

Total\$ 0.00

ORDER ITEMS

RESET

MOVE

PRINT BILL

CHECKOUT

Figure 58: Table 01 Activated.

Hall

TABLE

CHECKOUT

SALES

LUNCH

37:08

LOGOUT

01	02	03	04	05	06	07
08	09	10	11	12	13	14
20	21	22	23	24	25	DELI
T1	T2	T3				

Table No: 01

StatusActivated

Client ID464

Order No.1

Activated11:49

SessionLunch

Order Qty/Served6 / 3

Total\$ 47.50

ORDER ITEMS

MOVE

MERGE

PRINT BILL

CHECKOUT

Figure 59

When an **Activated** table is selected, as shown in **Figures 58** and **59**, the right side displays the corresponding table information along with buttons that can be used while in the **Activated** state.

- ① The detailed information of the selected table is displayed.
 - Status
 - Client ID
 - Order No.
 - Activated : Displays the time when the table was **Activated**.
 - Session : Indicates whether it is a **Lunch Session** or a **Dinner Session**.
 - Order Qty/Served : Total number of ordered items / Number of served items
 - Total : The total price of all ordered items
- ② Displays all the items ordered so far and indicates whether each item has been served or is still being prepared (Figure 60)
- ③ If requested, all information from the selected table (including ordered items and all related details) can be transferred to another table as is (Figure 61)
- ④ If requested, all ordered items from the selected table can be merged with another table (Figure 62)
- ⑤ Prints the receipt.
- ⑥ Sets the table to the **Checkout Requested** status and moves to the **CHECKOUT** tab (Figure 64)

(Figure 64)

NOTE

Edits or deletes ordered items:

If the orders already sent to the kitchen are modified or deleted without verbal confirmation with the kitchen, it may cause confusion in the preparation of food.

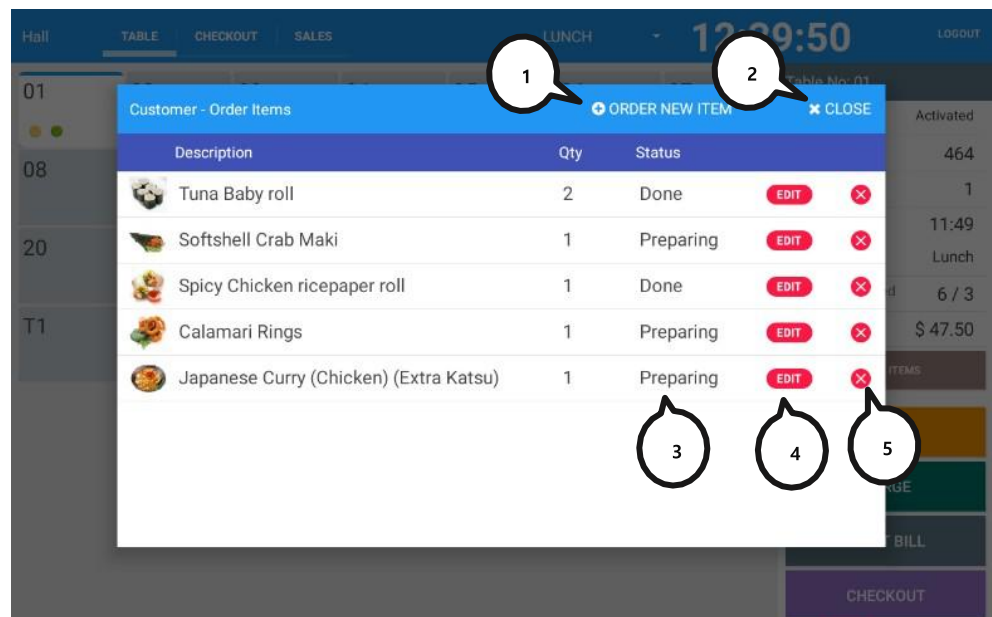


Figure 60: When Order Items is tapped

- ① A screen opens, allowing staff to directly place orders for items on behalf of the guest.
- ② Closes the currently visible popup screen.
- ③ The status of each item can be viewed.
 - Done : If the item has already been provided to the guest
 - Preparing : If the item is still being prepared
- ④ The quantity of the item can be adjusted.
- ⑤ The item can be deleted.

Displays all the items ordered so far and shows whether each item has been served or is still being prepared (Figure 60).

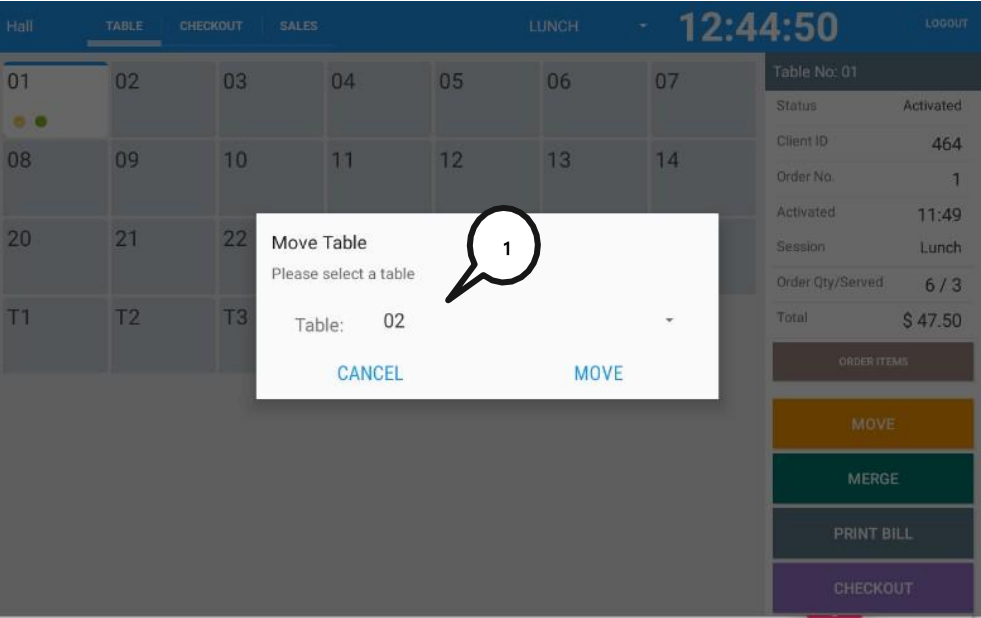


Figure 61: When MOVE is tapped

- ① The tables that can be selected here are those in the **Locked** state (with a **light gray** background).

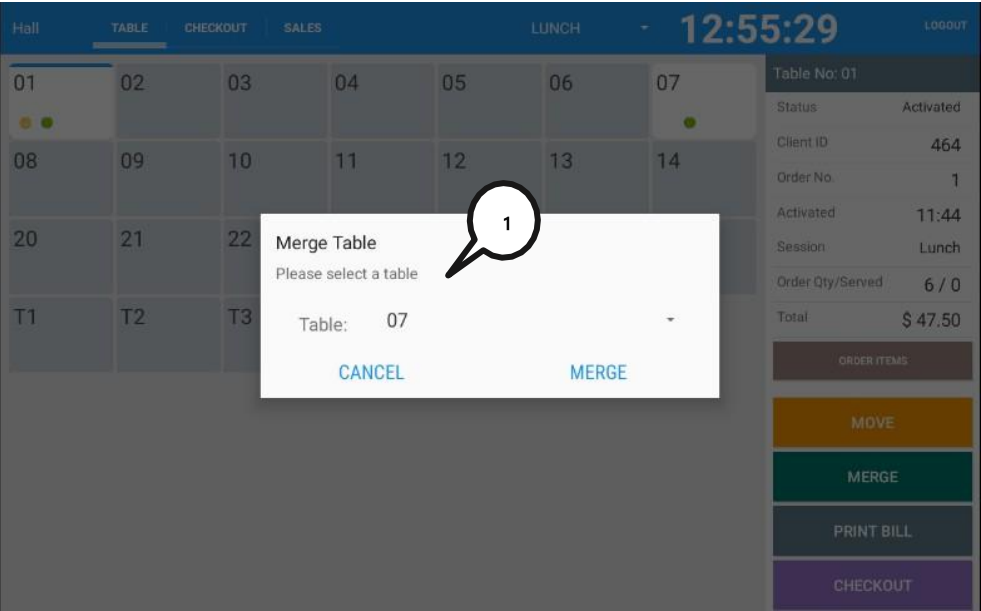


Figure 62: When MERGE is tapped

- ① The tables that can be selected here are those in the **Activated** state (with a **white** background)

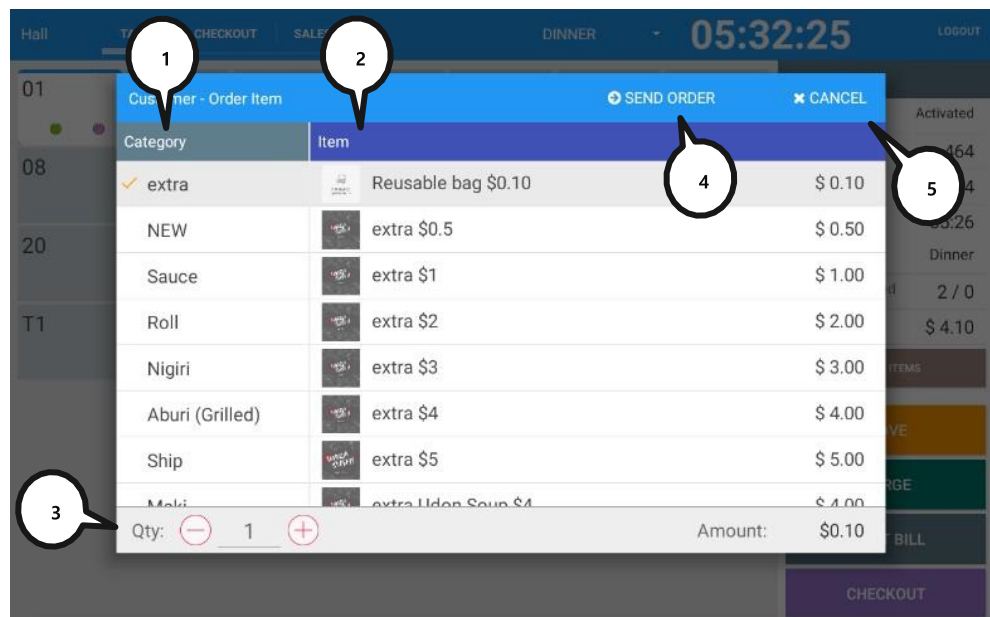


Figure 63 A screen where staff can directly send orders to the kitchen
(TABLE Tab > ORDER ITEMS > ORDER NEW ITEM)

- ① Displays the list of **Categories**.
- ② When a category is selected, the menu items belonging to that category are displayed on the right.
- ③ Adjusts the quantity.
- ④ Confirms the selected item order and adds it to the guest's order list. Items can be added one at a time.
- ⑤ Closes the popup without placing any orders.

CHECKOUT Tab

When the **CHECKOUT** tab is tapped on the HALL tablet, a screen like **Figure 64** appears. The same screen can also be accessed by tapping **CHECKOUT** in the table details. In the **CHECKOUT** tab, you can view the order list of tables in the **Checkout Requested** status and proceed with payment.

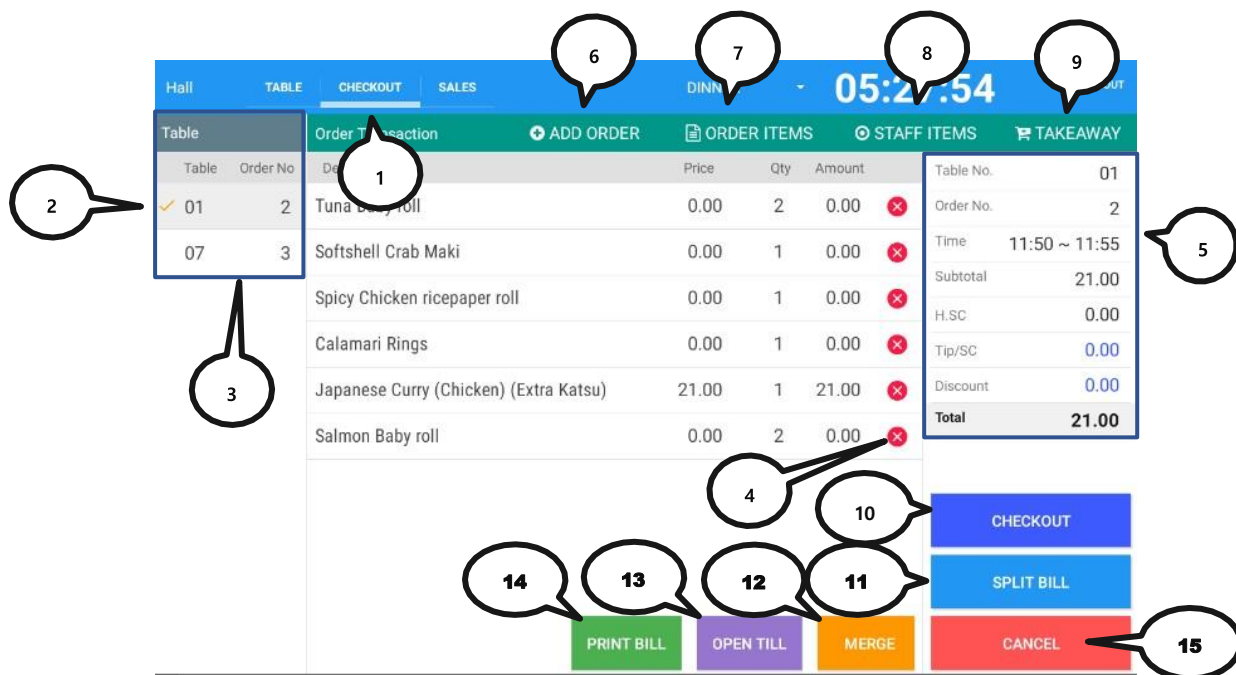


Figure 64 CHECKOUT Tab

- ① Indicates that it is the **CHECKOUT** tab screen.
- ② The selected table is marked with a **tick**.
- ③ The list of tables with payment requests and their order numbers is displayed on the left.
- ④ The corresponding item can be deleted.
- ⑤ The detailed information of the selected table is displayed.
 - **Subtotal**: The total amount of the items ordered. Holiday surcharges, other surcharges, tips, and discounts are not included.
 - **H.SC**: Displays the Holiday Surcharge.
 - **Tip/SC**: You can enter the amount for tips or surcharges. When the amount section is tapped, an input keypad, like in **Figure 65**, pops up
 - **Discount**: You can enter the amount for the discount. When the amount section is tapped, an input keypad, like in **Figure 66**, pops up
 - **Total** : Subtotal + H.SC + TIP/SC - Discount
- ⑥ While proceeding with payment, additional orders can be added and sent to the kitchen. Tapping this option opens a popup similar to **Figure 67**. On the guest's TABLE tablet, this functions like **VIEW ORDER**, where items can be added through **ADD ITEM** (Figure 67①) and sent to the kitchen using **SEND ORDER** (Figure 67②)
- ⑦ Tapping this brings up a popup screen like **Figure 70**, displaying the list and status of all completed order items. Quantities can be adjusted, and items can also be deleted.
- ⑧ Tapping this brings up a popup screen like **Figure 71**. **STAFF ITEMS** is a menu accessible only by staff (Staff Only). Items added through this feature are not sent to the kitchen but are only added to the bill.
- ⑨ Tapping this creates an empty takeaway order. The newly created empty order can be selected on the left (③), and items can be added using ⑥ **ADD ORDER** and then sent to the kitchen.
- ⑩ A screen for processing payment pops up (Figure 73)

- ⑪ Helps to split the bill and process separate payments
- ⑫ You can combine it with other orders. All order details are transferred to the selected order (or table) on the left (③) (Figure 77)
- ⑬ Open Cash Drawer
- ⑭ Prints the bill using the printer.
- ⑮ The selected table order can be canceled (Figure 78)

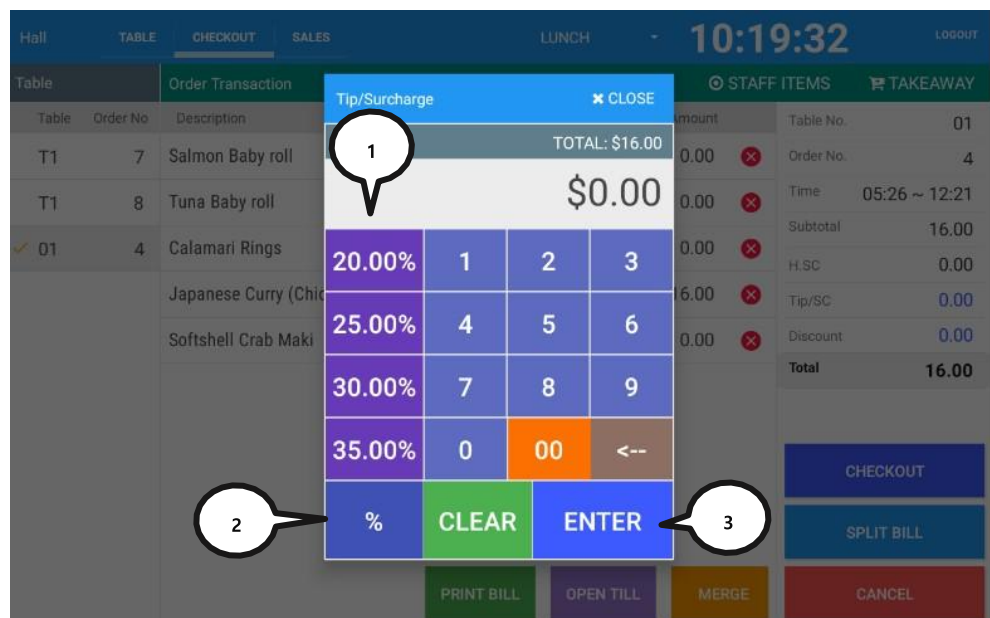


Figure 65 Tip/Surcharge Keypad

- ① Four pre-entered surcharge rates are displayed.
- ② By tapping this, you can enter the desired surcharge rate.
- ③ After completing the input, tapping this will display the entered amount in **Figure 64 ⑤ Tip/Surcharge.**

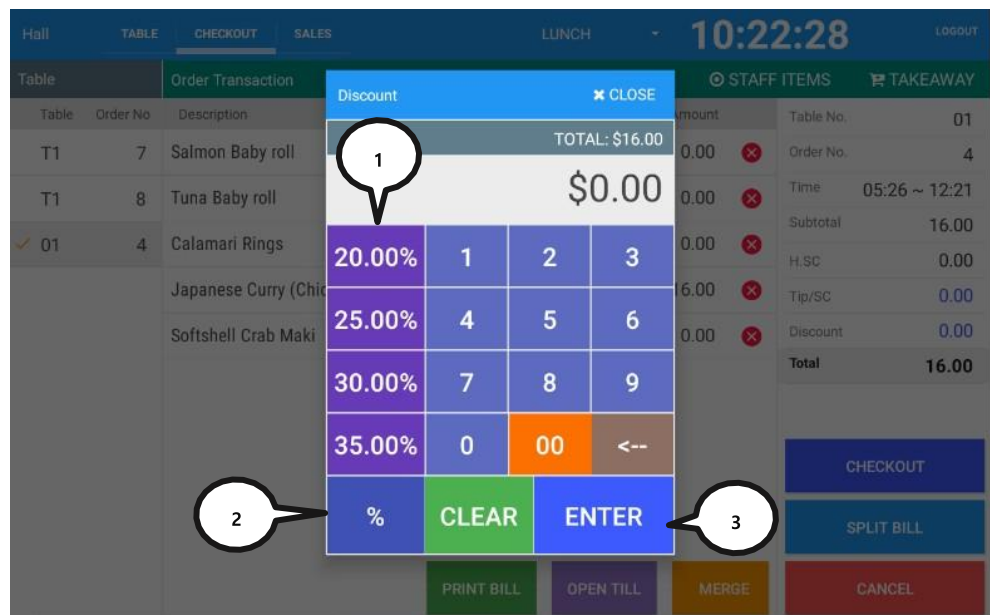


Figure 66 Discount Input Keypad

- ① Four pre-entered surcharge/discount rates are displayed.
- ② By tapping this, you can enter the desired rate or amount.
- ③ After completing the input, tapping this will display the entered amount in

Figure 64 ⑤ Discount.

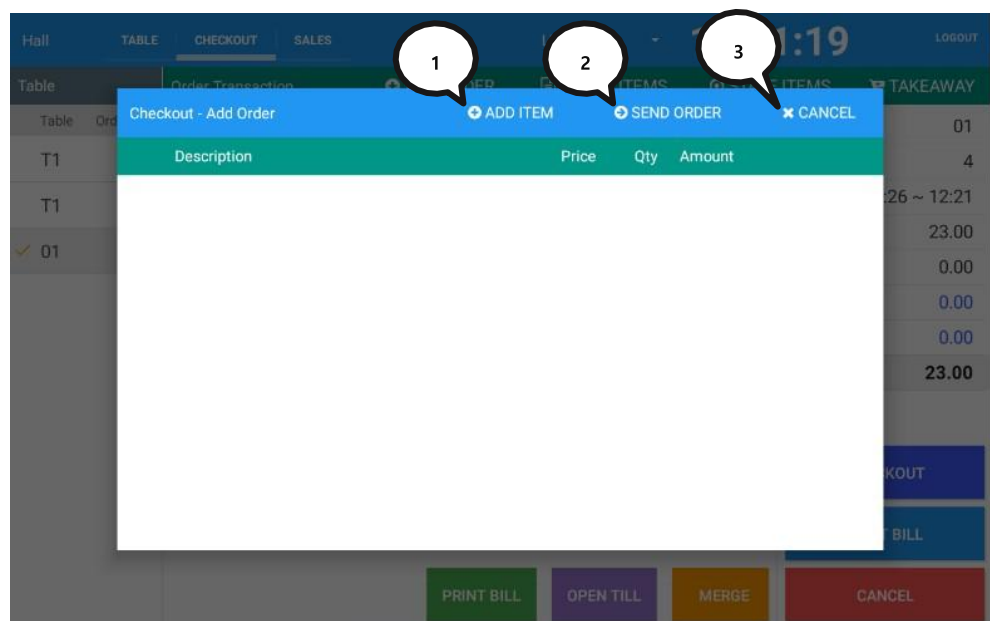


Figure 67: The initial screen when entering ADD ORDER from the CHECKOUT tab

- ① By tapping this, you can add items..
- ② Completes the order for the items listed on the current screen and sends it to the kitchen
- ③ Cancels the operation and returns to the **CHECKOUT** tab screen.

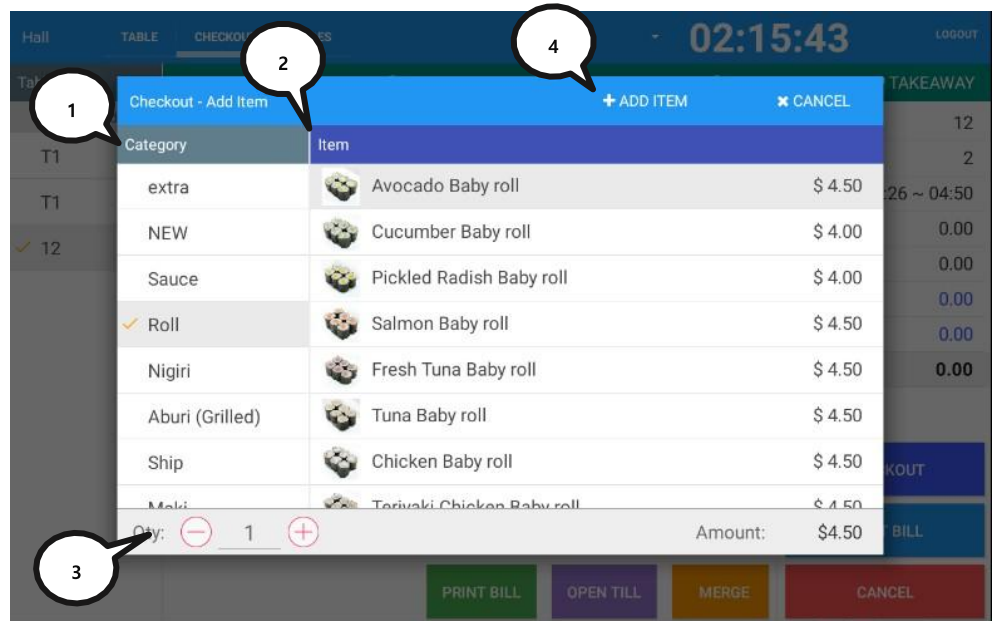


Figure 68: The screen displaying Category and Menu when a staff member adds items

- ① Choose Category
- ② Select Menu Item
- ③ After adjusting the quantity
- ④ Tapping this adds an item to the **Figure 67** screen.

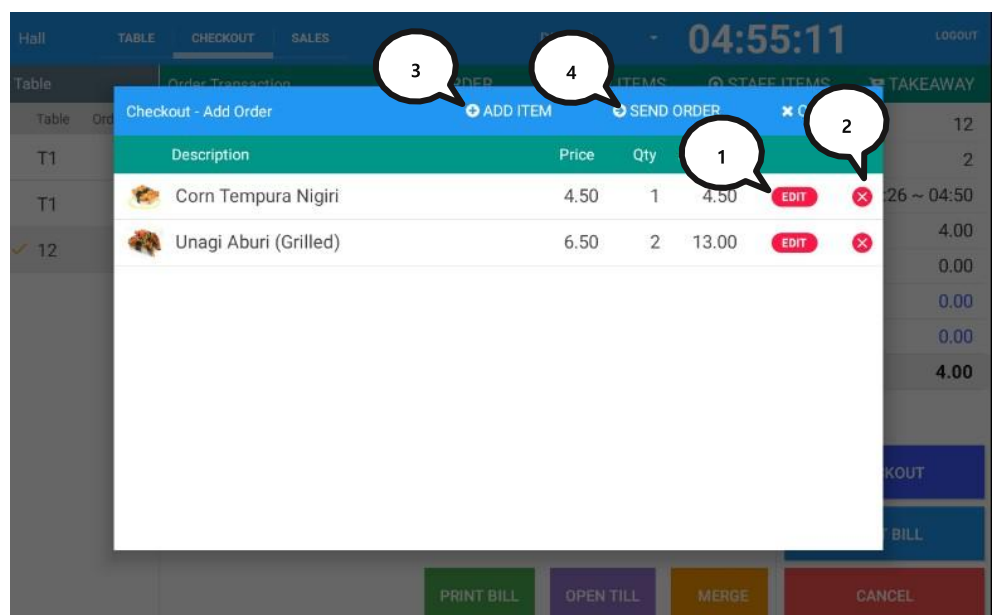


Figure 69: Adding items after entering ADD ORDER from the CHECKOUT

- ① You can adjust the quantity of items.
- ② You can delete items.
- ③ By tapping this, you can add items.
- ④ Completes the order for the items listed on the current screen and sends it to the kitchen

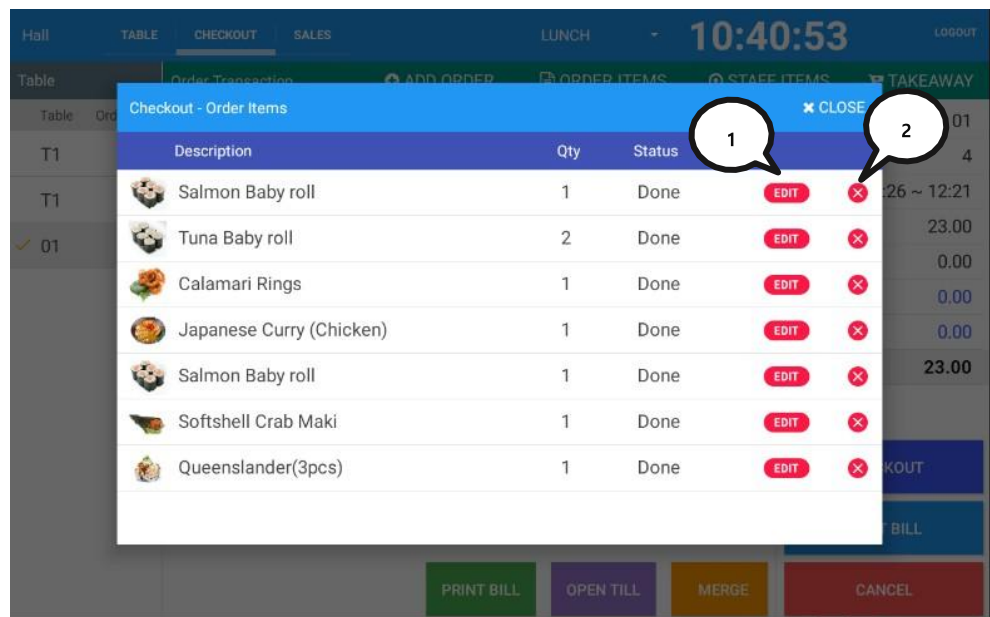


Figure 70: Displays the Order Items in the CHECKOUT tab

- ① You can adjust the quantity of items.
- ② You can delete items.

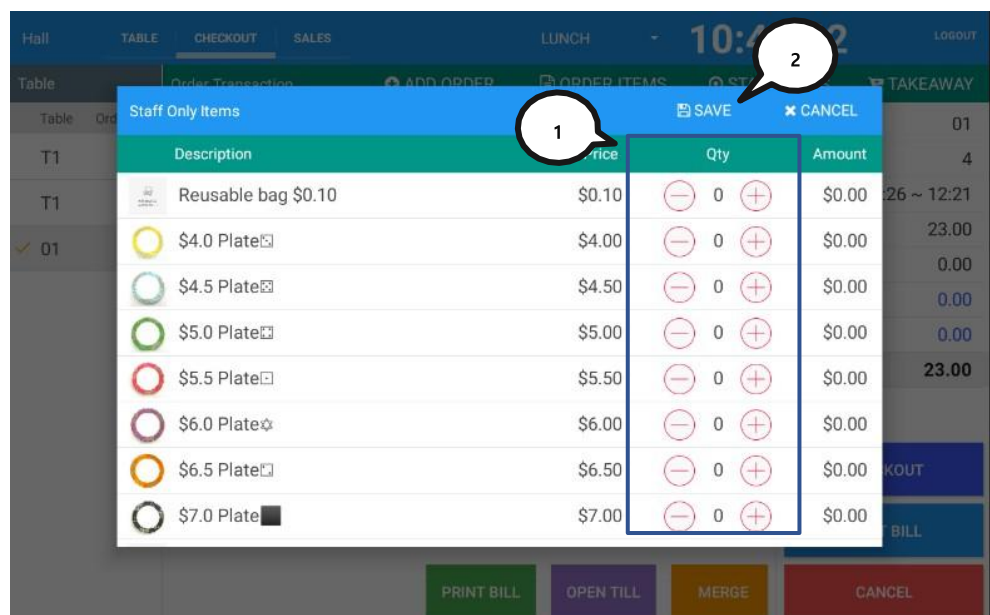


Figure 71: Staff Only Items

- ① You can increase or decrease the quantity using the "+" and "-" buttons.
- ② After entering the quantity for all items that only staff can input, tapping **SAVE** will store the changes.

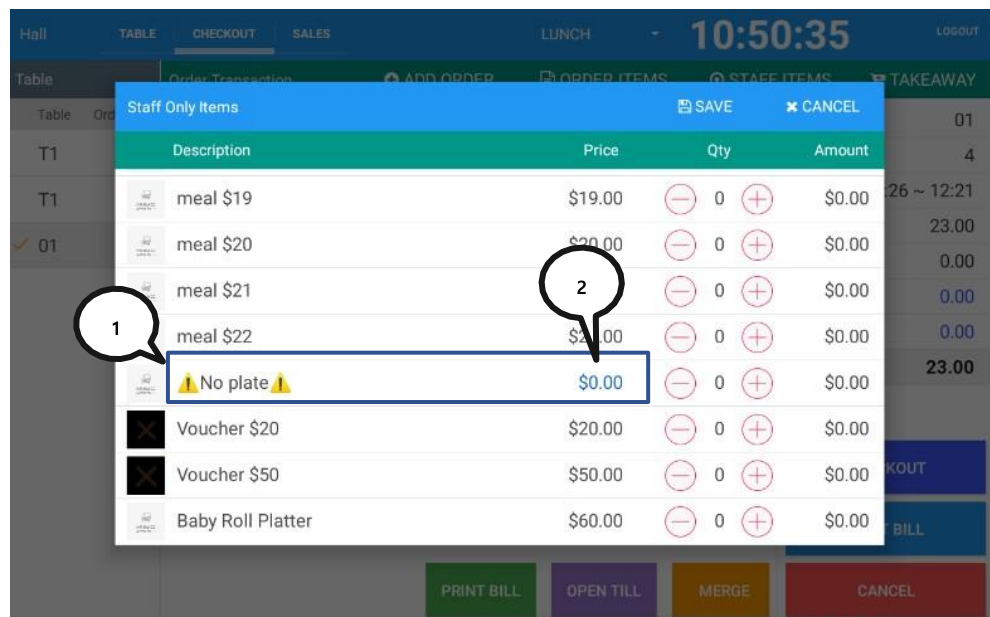


Figure 72: Open Item

- ① For **Staff Only Items**, if the price is marked in blue as **\$0.00**, the staff can directly modify the price and add it.
 - ② By tapping the blue price section, you can modify the price.
- To add this open item to the bill's list, the quantity must be at least 1.

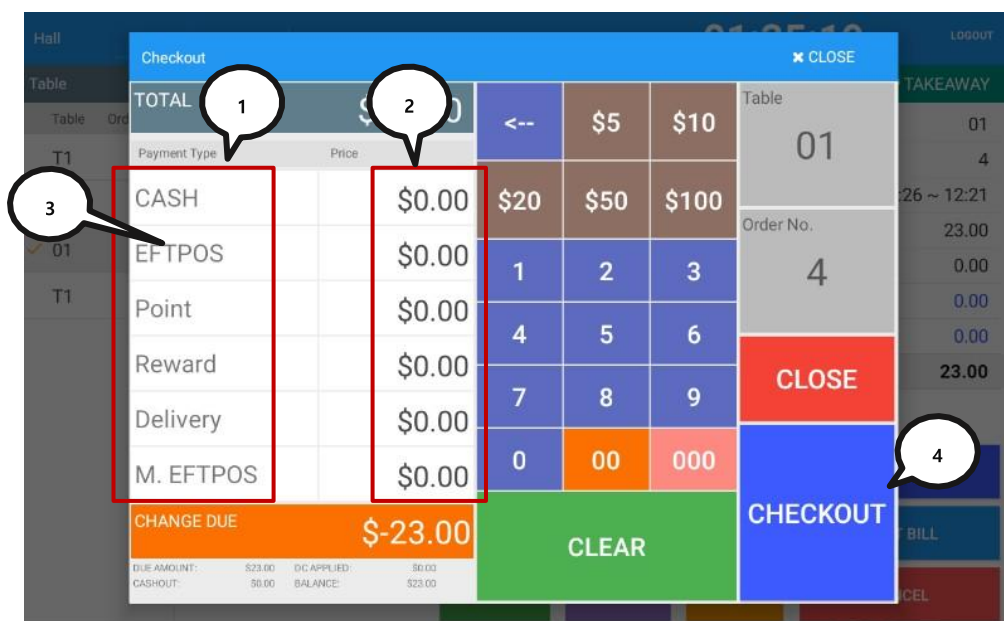


Figure 73: CHECKOUT Keypad

- ① The payment type displays the pre-set options.
- ② Tap the price section that corresponds to the payment type of the paid amount, and use the keypad on the right to enter the amount.
- ③ Tapping the **EFTPOS** label inputs the **TOTAL** amount directly into **EFTPOS**.
- ④ Tapping this will pop up a screen like **Figure 74** and open the cash drawer.

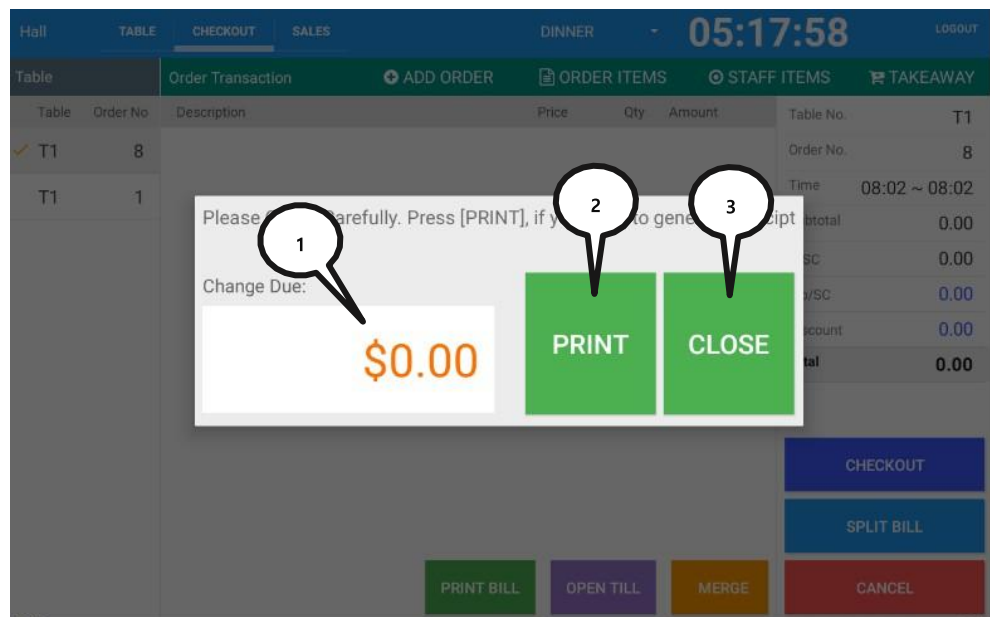


Figure 74: CHECKOUT last pop up

- ① The amount of change is displayed.
- ② Prints the receipt.
- ③ Closes the pop-up screen and completes the checkout process.

SPLIT BILL

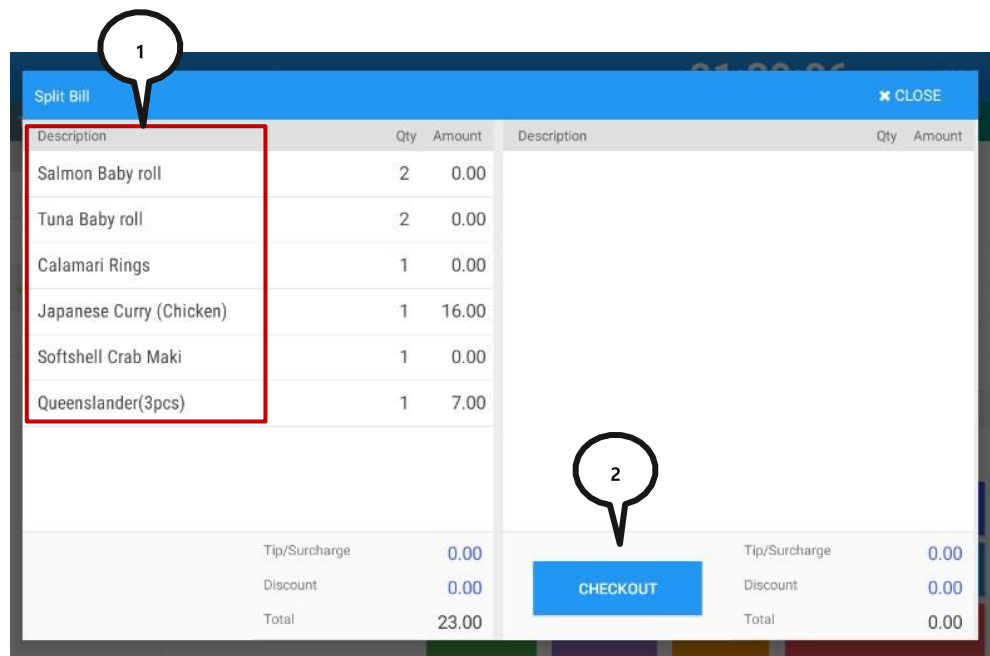


Figure 75: SPLIT BILL

- ① Tapping the item name moves one unit of the selected item's quantity to the right.
- ② If the right list is empty when you tap **CHECKOUT**, all items in the right list will be checked out.

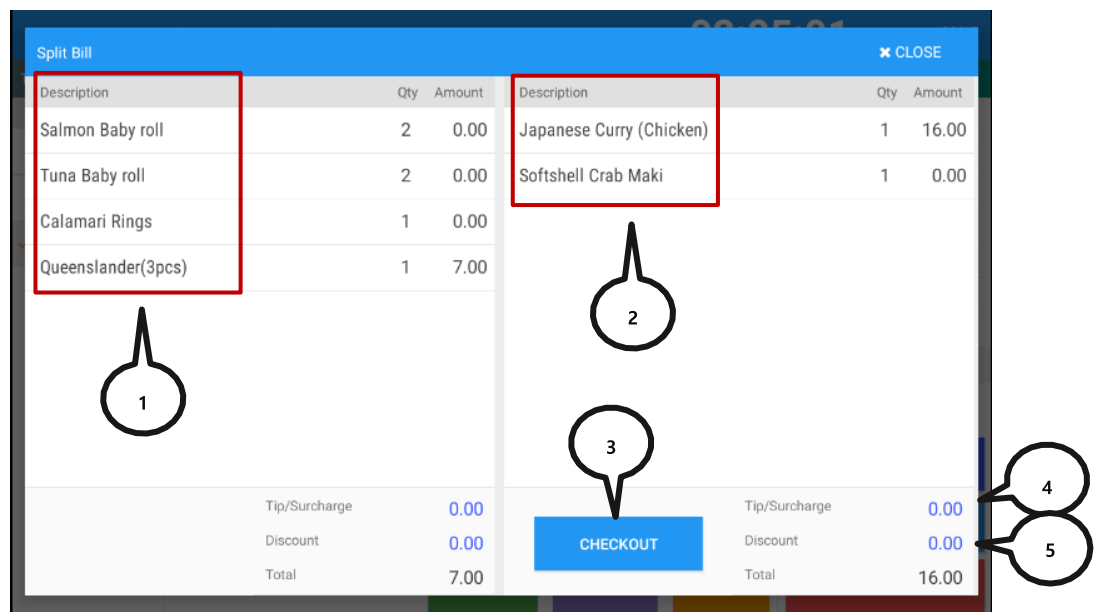


Figure 76: SPLIT BILL

- ① Tapping the item name on the left moves one unit of the selected item's quantity to the right.
- ② Tapping the item name on the right moves one unit of the selected item's quantity to the left.
- ③ Items in the right list are checked out.
- ④ Tapping the amount allows you to enter a **TIP/Surcharge**.
- ⑤ Tapping the amount allows you to enter a **Discount**.

MERGE

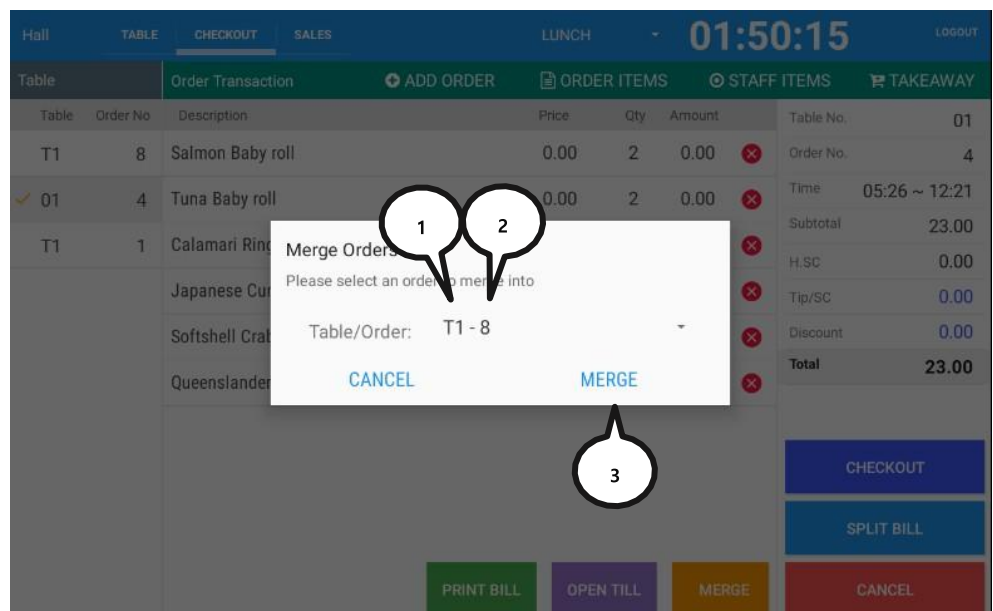


Figure 77: Select Merge Table / Order

- ① Indicates the table number.
- ② Indicates the order number.
- ③ By selecting a table/order and tapping **MERGE**, all order details are combined.

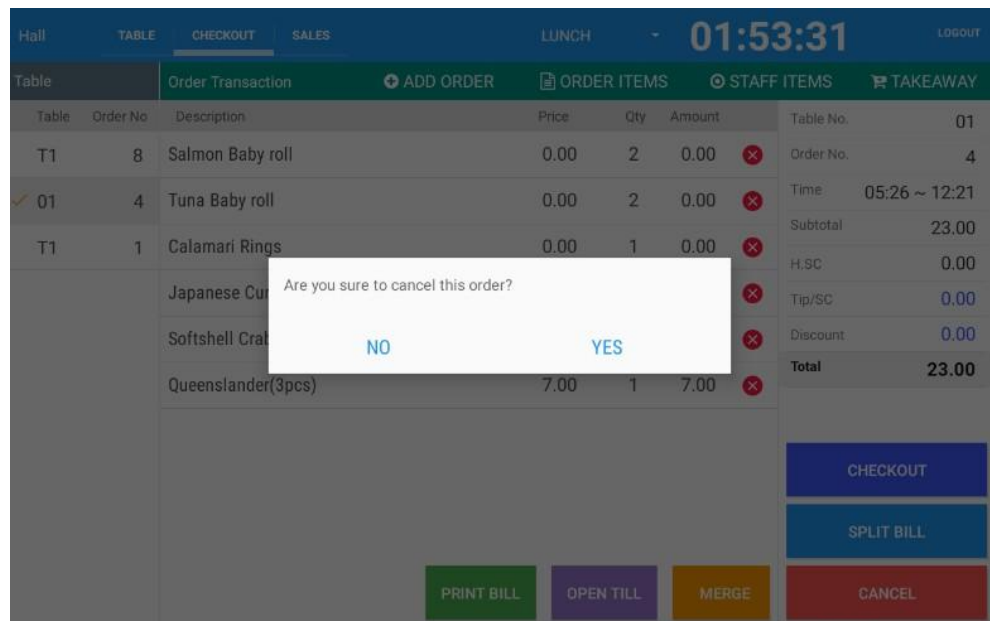


Figure 78: Cancel

If the order was created for the purpose of employee training or is a transaction that cannot be completed normally, selecting "YES" in Figure 78 to cancel the order will make it no longer visible in the list on the left. However, a record of the cancellation will remain. An example of this is shown in Figure 79, section ③.

SALES Tab

In the SALES tab, you can search for all past SALES. Refunds and invoice reissuance can also be handled through this section.

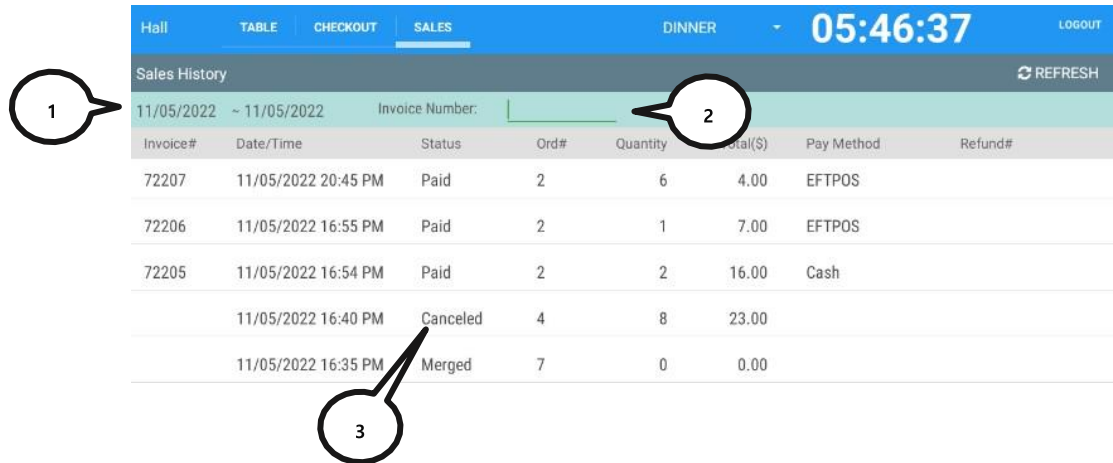


Figure 79

- ① Enter the date for the search.
- ② If you know the invoice number, you can search directly using it.
- ③ Information such as whether the order was completed or canceled will be displayed.

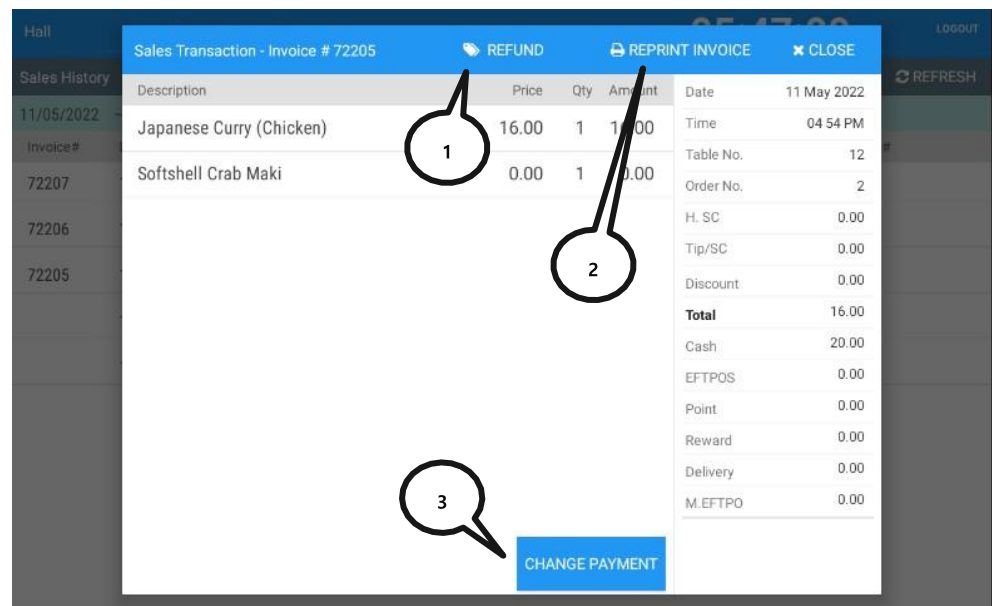


Figure 80: Sales Detail Screen

- ① Tap this option if a refund is required.
- ② You can reissue an invoice.
- ③ The payment method can be modified.

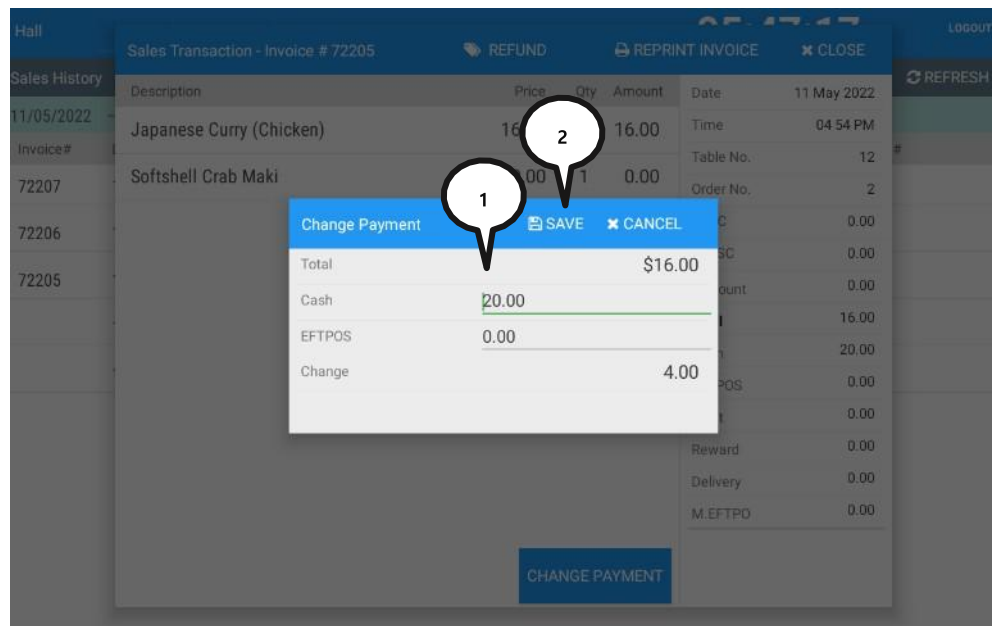


Figure 81: Payment Method Modification Screen

- ① Modify the amount.
- ② Tap "SAVE" to store the changes.

DISPLAY Function

DISPLAY function is used in the kitchen where food is prepared.

Once an order is completed, it is sent to the designated preparation area that has been pre-set. On the DISPLAY tablet, it informs staff of the food that needs to be prepared and assists in ensuring it is served to the table once preparation is complete

A description of each screen has been added below the respective screens using numbered labels.

Initial Screen

When you tap DISPLAY on the initial screen, a screen similar to Figure 82 appears. At the top, the pre-set DISPLAYS are shown as tabs. (①)

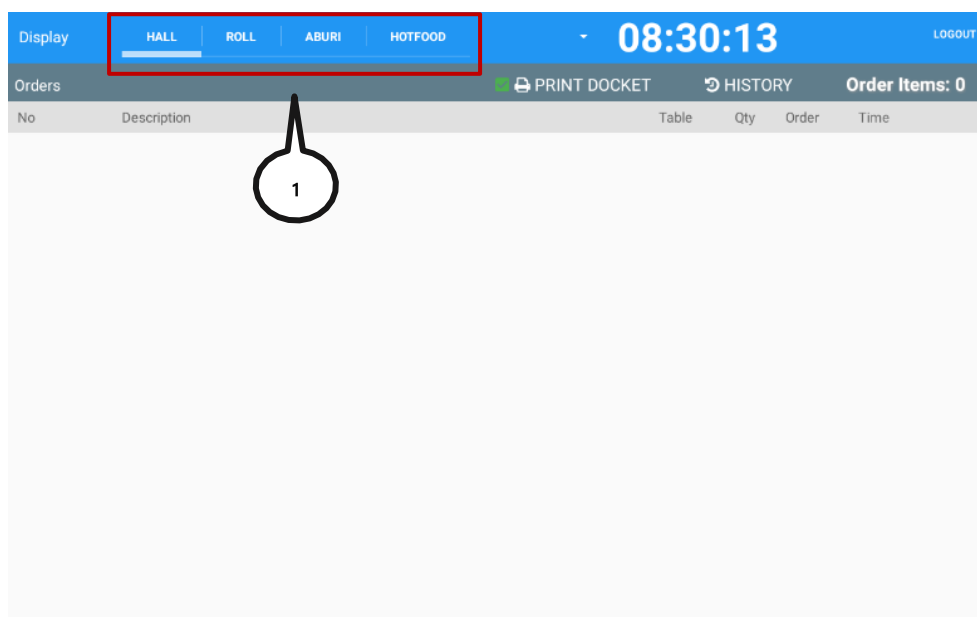


Figure 82: Initial Screen

No	Description	Table	Qty	Order	Time	
1	Tempura Prawn Udon	10	2	4	4	X
2	Japanese Curry (Chicken)	13	1	5	3	X
3	Teriyaki Chicken meal with rice	T1	1	3	3	X
4	Meal Karaage Chicken	10	1	4	0	X
5	Wagyu Don	10	1	4	0	X

Figure 83: Display

- ① Tapping the X button indicates that the order is fully prepared. A screen similar to **Figure 84** will pop up, and tapping "**REMOVE ONE**" will remove it from the list. At the same time, a docket like the one in Figure 85 will be printed.
- ② If orders sent to the same DISPLAY through a single SEND ORDER are grouped, they will appear this way. Let's call this a **group**
- ③ Tapping this will bring up a screen similar to **Figure 86**.
- ④ Tapping this will bring up a screen similar to **Figure 87**.

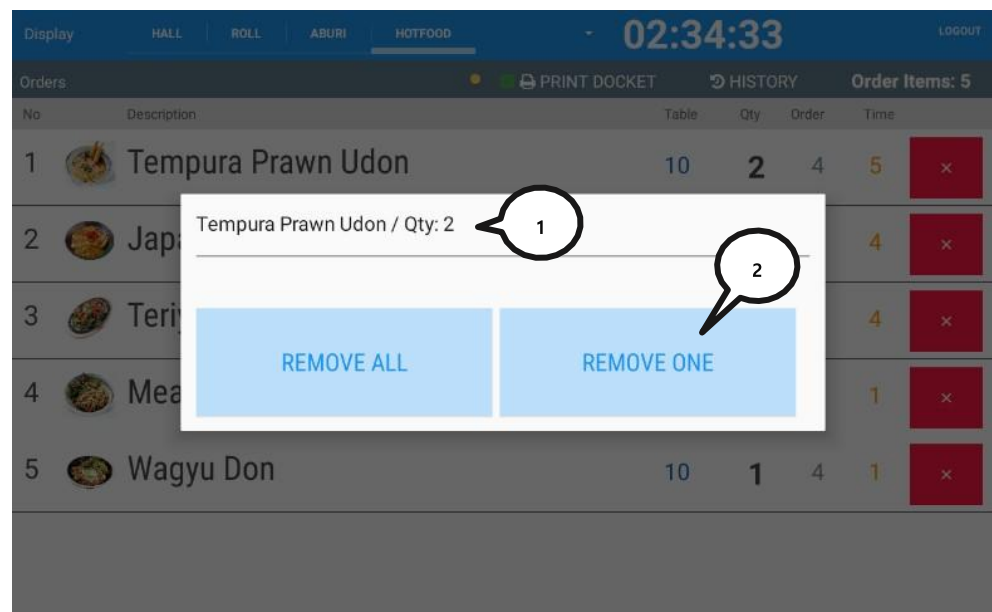


Figure 84

- ① It shows again which item is being deleted.
- ② Tap "**REMOVE ONE**" to delete it. (The result is the same for "**REMOVE ALL**.")



Figure 85: Docket displayed when a single item is prepared and removed from the Display list

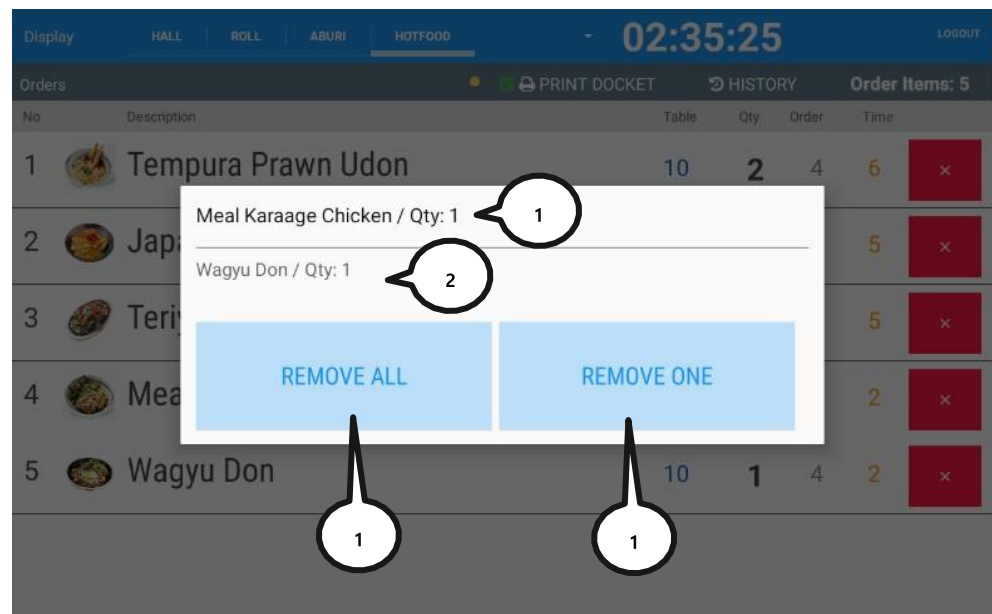


Figure 86

- ① It shows again which item is being deleted.
- ② It displays other items within the same group.
- ③ Tapping "**REMOVE ALL**" deletes all items in the same group from the list. At the same time, a docket similar to **Figure 88** will be printed.
- ④ Tapping "**REMOVE ONE**" deletes only the single item shown in (1). A docket with only one item, like in **Figure 85**, will be printed.

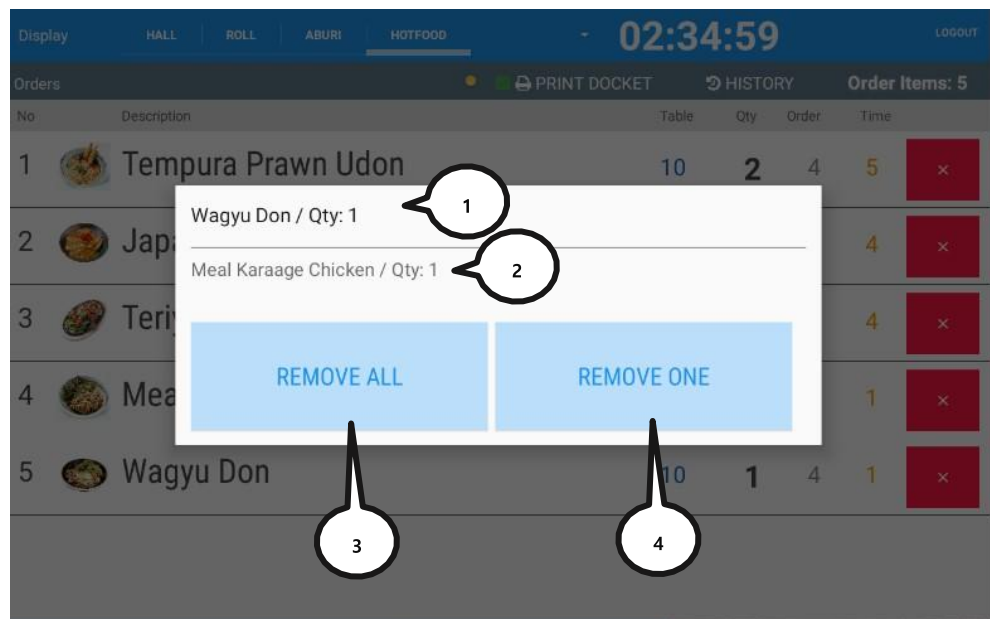


Figure 87

- ① It shows again which item is being deleted.
- ② It displays other items within the same group.
- ③ Tapping "**REMOVE ALL**" deletes all items in the same group from the list. At the same time, a docket similar to **Figure 88** will be printed.
- ④ Tapping "**REMOVE ONE**" deletes only the single item shown in (1). A docket with only one item, like in **Figure 85**, will be printed.



Figure 88: Docket displayed when all items in a group are prepared together and removed from the Display list simultaneously. All items in the group are printed.



Figure 89: Docket displayed when a Takeaway order is prepared, in cases where only a single item is ordered

- ① Displays which item has been prepared.
- ② For Takeaway orders, all items in the order are shown at the bottom. (In this case, only **one** item was ordered.)

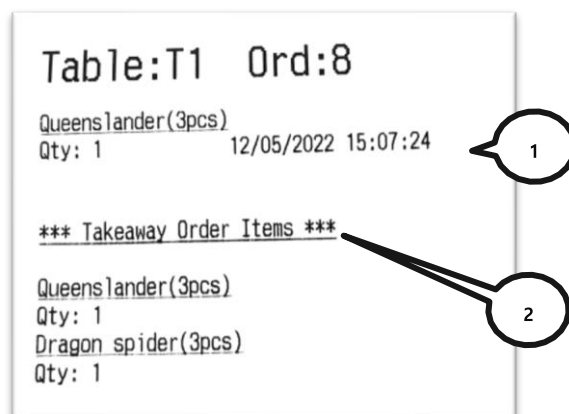


Figure 90: Docket displayed when a Takeaway order is prepared, in cases where two or more items are ordered

- ① Displays which items have been prepared.
- ② For Takeaway orders, all items in the order are shown at the bottom. (In this case, **two** items were ordered.)

Display

HALL

ROLL

ABURI

HOTFOOD

06:09:45

2

LOGOUT

Orders

PRINT DOCKET

HISTORY

Order Items: 6

No	Description	Table	Qty	Order	Time	
1	 Salmon and Ikura Ship	13	3	5	387	
2	 Queenslander(3pcs)	10	1	4	386	
3	 Unagi Don	10	1	4	220	
4	 Salmon Don	13	1	5	219	
5	 Queenslander(3pcs)	T1	1	6	201	
6	 Dragon spider(3pcs)	T1	1	8	181	

Figure 91: When the same menu is ordered simultaneously at multiple tables.

- ① If the same menu item appears multiple times in the list of foods to be prepared, the quantity will be displayed in **red**
- ② Shows a list of recently prepared items. (Figure 92)

Display

06:16:05

Logout

Display Item History

×

CLOSE

Orders

Display Item History

er Items: 6

No	Description	Table	Qty	Order	Ordered	Finished
1	Queenslander(3pcs)	T1	1	8	15:07:24	15:13:20
	Queenslander(3pcs)	09	2	2	11:21:45	11:22:22
	Queenslander(3pcs)	12	1	2	16:52:40	10:41:18
2	Queenslander(3pcs)	09	1	9	20:14:16	10:41:17
	Unagi Aburi (Grilled)	07	1	3	17:26:18	10:41:15
3	Salmon Aburi (Grilled)	03	1	3	12:00:19	10:41:14
	Salmon Aburi (Grilled)	03	1	2	11:11:44	10:41:11
4	Queenslander(3pcs)	01	1	4	12:35:02	12:44:47
	Salmon Aburi (Grilled)	03	2	1	13:03:50	14:34:38
5	Dragon spider(3pcs)	25	2	9	12:03:27	12:04:40
	Salmon Aburi (Grilled)	02	3	173	19:44:58	19:57:59
6	Wagyu Aburi (Grilled)	T3	1	181	19:50:54	19:56:29
	Salmon Aburi (Grilled)	T3	1	181	19:50:54	19:56:29

×

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Figure 92

ADMIN FUNCTION

ADMIN function manages the overall settings and menu management features of the Tabletious system, and it can also generate various reports.

Descriptions for each screen have been added below the respective screens using numbered labels.

CATEGORY Tab

This tab manages Category information.

When you tap the Category tab, a screen similar to Figure 93 appears. On the left, the Category list is displayed in order, showing the Availability status (①) and whether it is Staff Only (②).

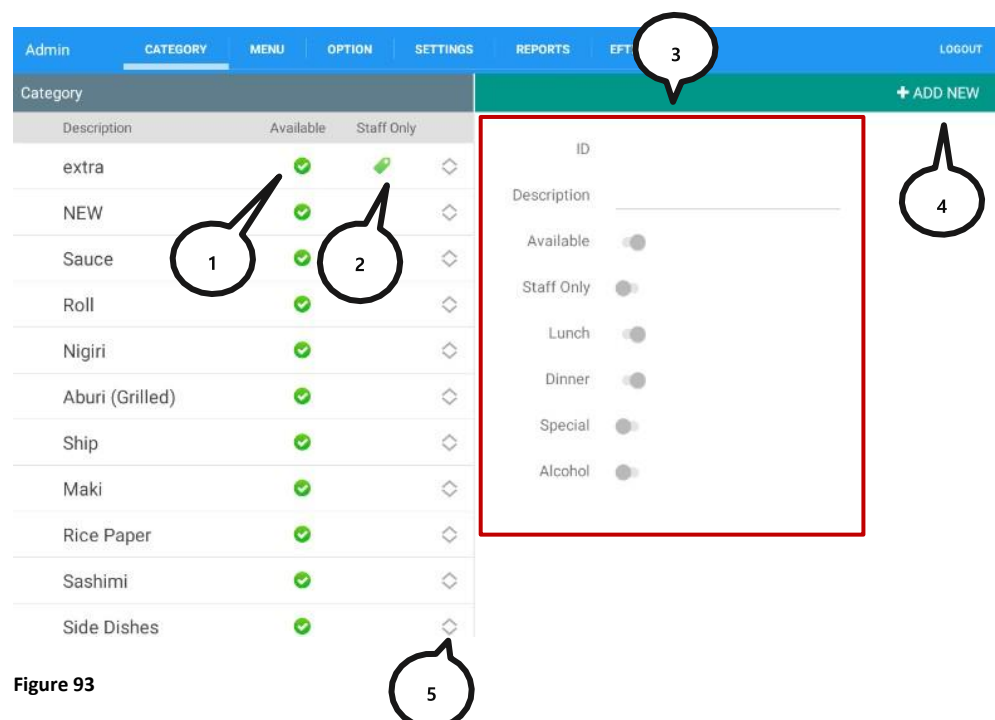


Figure 93

- ③ This section displays detailed information about the selected Category on the left; however, no Category is currently selected.
- ④ Register a new Category. (This is visible when no Category is selected. If a Category is selected, as shown in **Figure 95**, tap **CANCEL** to reveal **ADD NEW**.)
- ⑤ Drag this section up or down to change the displayed order.

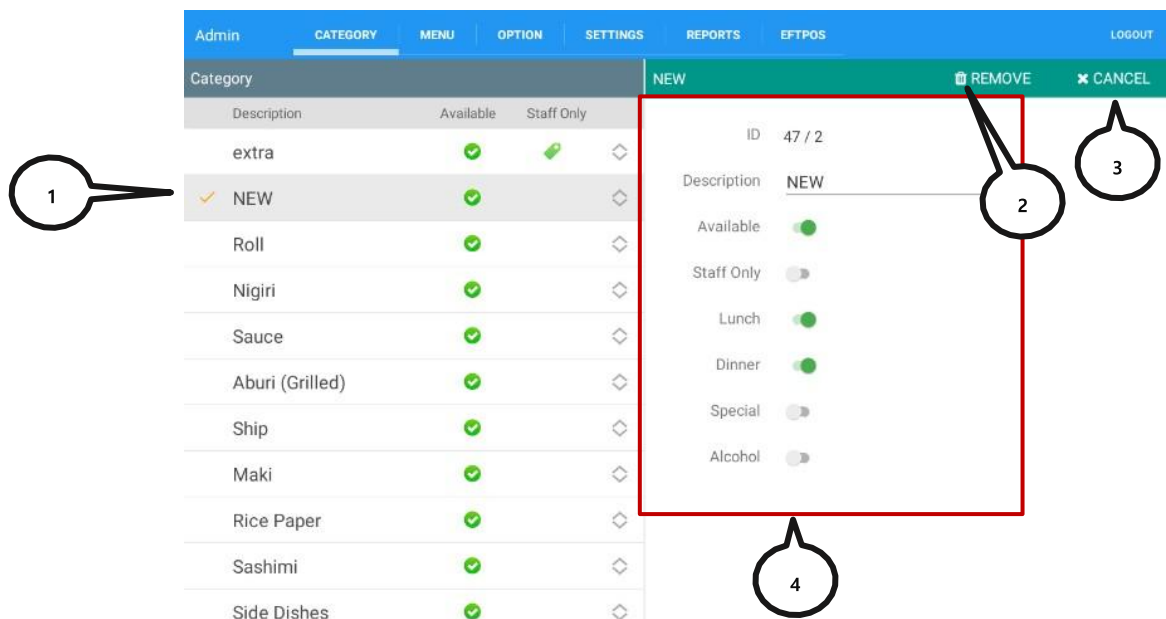


Figure 94: When modifying Category information

- ① Displays the selected Category with a **tick** mark.
- ② Deletes the selected Category. (It is recommended to use this function cautiously.)
- ③ Cancels the modifications.
- ④ Shows detailed information about the selected Category, where edits can be made.

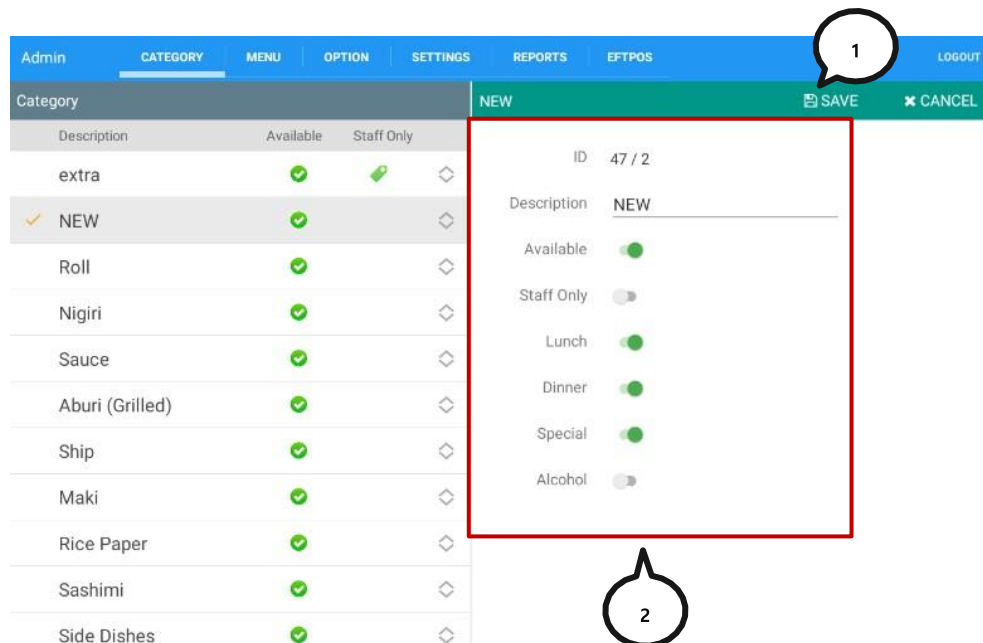


Figure 95

- ① If there are modifications, the SAVE button will appear, and you must tap it to save the changes for them to take effect.
- ② This is the detailed information of the selected Category.
 - Description : Category Name
 - Available
 - o on : Currently active Category
 - o off : Not in use, so it will not appear on the order screen
 - Staff Only :
 - o on : Category visible only on the Hall tablet used by staff
 - o off : Category visible to both customers and staff
 - Lunch : Category is displayed during the lunch session
 - Dinner : Category is displayed during the Dinner session
(The lunch and dinner sessions are configured in the Settings tab, based on the time they are activated.)
 - Special : When modified to on/off, the Special status of all Menus within the Category is changed to on/off
 - Alcohol : Indicates whether this Category contains alcohol. (Displays an alcohol advisory notice before placing the order.)

MENU Tab

This tab manages menu items.

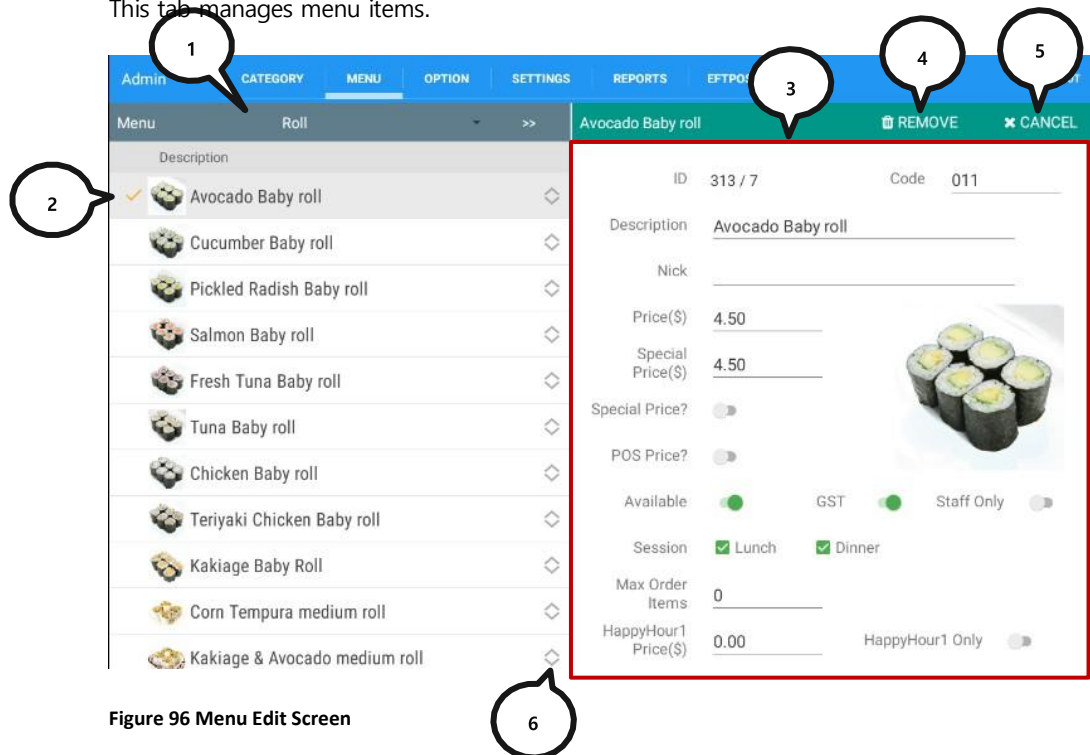


Figure 96 Menu Edit Screen

- ① Select a Category.
- ② Displays the selected menu item with a tick mark.
- ③ Details of the menu item
 - **Description:** Name of the menu item
 - **Nick:** The optional name used when printed on the docket (such as Korean, Chinese)
 - **Special price:** The price applied when the Special is active
 - **Special price?:** Indicates whether the Special price will be displayed
 - **POS Price?**
 - **On:** The Price is applied as is during Checkout.
 - **Off:** The Price is applied as \$0.00 during Checkout.
 - **Available**
 - **On:** Appears in the menu list.
 - **Off:** Does not appear in the menu list.
 - **GST:** Indicates whether GST is applied
 - **Staff Only:** Indicates whether it is a Staff Only item
 - **Session**

Lunch: If ticked, it will appear during the Lunch session; if not ticked, it will not appear during the Lunch session.

Dinner: If ticked, it will appear during the Dinner session; if not ticked, it will not appear during the Dinner session.

(Note: Unlike the Category settings for Lunch/Dinner, in the menu, these settings apply even in the middle of the Lunch or Dinner session.)

POS Price?

When a customer places an order and the price is applied immediately, POS Price is ON. In cases where sushi is placed on a train and the number of plates needs to be counted later, POS Price is OFF, and the staff must apply the price manually afterward.

- **Max Order Items:** The maximum number of items that can be ordered per table. If set to 0, there is no limit.
 - **HappyHour1 Price:** The price applied during Happy Hour 1
 - **HappyHour2 Price:** The price applied during Happy Hour 2
 - **HappyHour1 Only:** When set to "on," the menu is visible only during Happy Hour 1.
 - **HappyHour2 Only:** When set to "on," the menu is visible only during Happy Hour 2.
 - **Delivery1 Price / Delivery2 Price:** Used to set different prices for Delivery tables.
 - **Vegetarian/Gluten Free/Spicy/New:** Determines which icons appear next to the menu photo on the Table tablet.
 - **Category/Category2/Category3/Category4/Category5:** Assigns the menu item to up to five Categories.
 - **Display:** Specifies which display the order will be sent to when this menu item is ordered.
 - **Option1/Option2:** Allows the entry of up to two Option features (further explained in the Option tab)
 - **Note:** Description content displayed on the detailed menu screen of the Table tablet.
- ④ Deletes the selected menu.
- ⑤ Cancels the modifications.
- ⑥ Drag this section up or down to change the displayed order

Figure 97 Edit Menu Item

- ① If there are modifications, the **SAVE** button will appear. You must tap this button for the changes to take effect

OPTION Tab

This tab is used to manage Options. You can configure different types of Options in this tab and apply them to menu items.

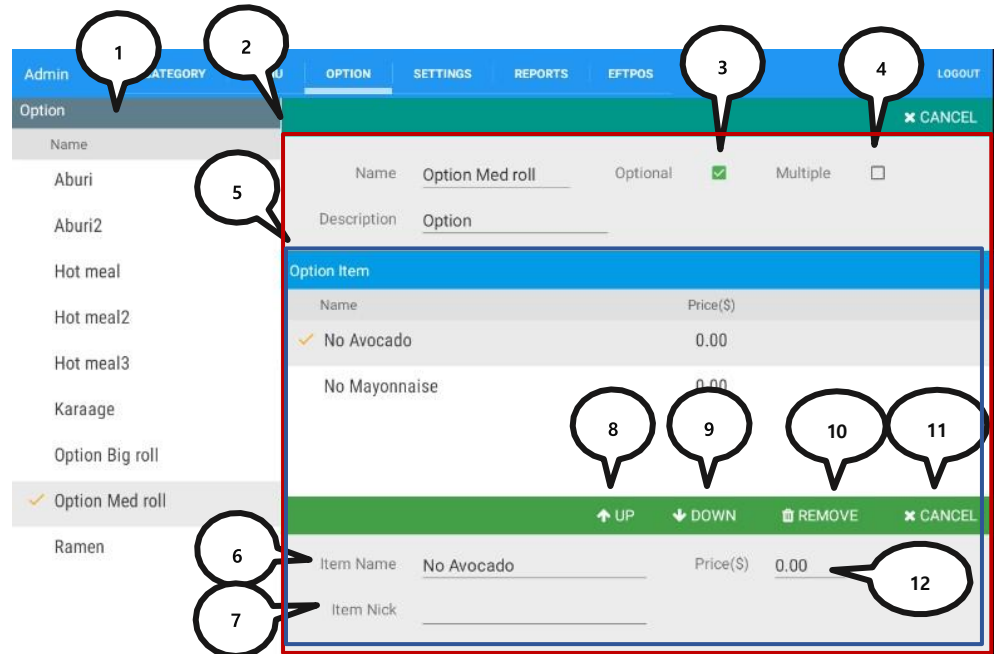


Figure 98

- ① The Option list appears on the left.
- ② The detailed information of the selected Option appears on the left (inside the **red box**)
- ③ **Optional:**
 - **On:** This Option is not mandatory when placing an order.
 - **Off:** This Option must be selected when placing an order.
- ④ **Multiple:**
 - **On:** Allows selecting more than one Option item when placing an order.
 - **Off:** Only one Option item can be selected.
- ⑤ Inside the blue box, you can view and edit Option items. In this case, there are two Option items. Below, each Option item can be view/edit/delete one by one.
- ⑥ The name of the Option item
- ⑦ The **Nick Name** is used when printed Korean/Chinese/Japanese etc.
- ⑧ Moves the position of the Option item one place up.
- ⑨ Moves the position of the Option item one place down.
- ⑩ Deletes the Option item.
- ⑪ Cancels the modifications to the Option item. When **CANCEL** is tapped, no Option item is selected, as shown in **Figure 99**, and the **ADD NEW** button becomes visible.
- ⑫ The price of the Option item can be both negative and positive.

Admin	CATEGORY	MENU	OPTION	SETTINGS	REPORTS	EFTPOS	LOGOUT
Option			✕ CANCEL				
Name							
Aburi			Name	Option Med roll	Optional	☒	Multiple ☐
Aburi2			Description	Option			
Hot meal			Option Item				
Hot meal2			Name	Price(\$)			
Hot meal3			No Avocado	0.00			
Karaage			No Mayonnaise	0.00			
Option Big roll							
✓ Option Med roll			+ ADD NEW				
Ramen			Item Name	Price(\$)			
			Item Nick				

Figure 99 Add New Option

- ① You can add a new Option item.

Admin	CATEGORY	MENU	OPTION	SETTINGS	REPORTS	EFTPOS	LOGOUT
Option			✕ CANCEL				
Name							
Aburi			Name	Option Med roll	Optional	☒	Multiple ☐
Aburi2			Description	Option			
Hot meal			Option Item				
Hot meal2			Name	Price(\$)			
Hot meal3			✓ No Avocado	0.00			
Karaage			No Mayonnaise	0.00			
Option Big roll							
✓ Option Med roll			SAVE ✕ CANCEL				
Ramen			Item Name	No Avocado	Price(\$)	0.00	
			Item Nick				

Figure 100 Option item Edit

- ① If an Option item is being edited, the **SAVE** button will appear.

Admin	CATEGORY	MENU	OPTION	SETTINGS	REPORTS	EFTPOS	LOGOUT
Option			✕ CANCEL				
Name							
Aburi			Name <u>Karaage</u> Optional ☒ Multiple ☒				
Aburi2			Description <u>Option</u> Min <u>0</u> Max <u>2</u>				
Hot meal			Option Item				
Hot meal2			Name Price(\$)				
Hot meal3			✓ No Mayo 0.00				
✓ Karaage			No Sauce 0.00				
Option Big roll							
Option Med roll							
Ramen							
			↑ UP ↓ DOWN 🗑 REMOVE ✕ CANCEL				
Item Name			<u>No Mayo</u> Price(\$) <u>0.00</u>				
Item Nick							

Figure 101: When Multiple is turned on

- ① If **Multiple** is ticked, allowing the selection of more than one Option item, you must enter the minimum and maximum number of Option items that can be selected.

SETTING Tab

This tab, consisting of a single screen, is used to manage settings that apply to the entire system. As it handles critical configurations for system operation, caution is required when setting or making changes. (The extended Settings omitted from this manual are applied in the latest version)

The screenshot shows the 'Settings' screen of a system. At the top, there is a blue navigation bar with tabs: Admin, CATEGORY, MENU, OPTION, SETTINGS (selected), REPORTS, and EFTPOS. A 'LOGOUT' button is in the top right corner. Below the navigation bar, there is a 'Settings' header with a 'SAVE' button. The main content area contains various settings: 'Report Printer' (REPORT, TAKEAWAY), 'Admin Password' (password field), 'Percentage' (20.00, 25.00, 30.00, 35.00), 'Holiday Surcharge' (0.00), 'Manager Password' (password field), 'Session' (LUNCH), 'Lunch Session' (09:00), 'Dinner Session' (17:00), 'Use Checkout(Payment)' (checked), 'Table Activation' (unchecked), 'Large Docket' (unchecked), and 'Skin Displaying Order' (unchecked). Three callouts are present: Callout 1 points to the 'SAVE' button. Callout 2 points to the 'APPLY SPECIAL PRICE' checkbox. Callout 3 points to the 'CANCEL SPECIAL PRICE' checkbox.

Figure 102: Settings Screen

- ① All changes must be saved by tapping the **SAVE** button to apply them to the system.
 - ② Changes the **Special price?** setting of all menu items to **on**.
 - ③ Changes the **Special price?** setting of all menu items to **off**.
- **Admin Password:** The password used to access Admin functions
 - **Percentage:** Up to four preset percentages can be registered for use with surcharges or discounts during payment.
 - **Holiday Surcharge:** If this value is set to anything other than 0.00, the H.Surcharge is automatically calculated at checkout. To stop the automatic application of the H.Surcharge, set the value back to 0.00.
 - **Manager Password:** Different from the Admin password. When logged in using the Manager password, only the CATEGORY, MENU, and OPTION tabs can be accessed.
 - **Required to cancel:** If checked, sensitive cancellation actions (e.g., order cancellations or opening the till box) require the Manager Password for confirmation.
 - **Auto changing:** Automatically switches between Lunch/Dinner Sessions according to the set times.

- **Lunch Session:** Sets the start time for the Lunch Session
 - **Dinner Session:** Sets the start time for the Dinner Session
 - **Table Activation:** If checked, locked screens on regular tables can be activated by customers touching the screen.
 - **Large Docket:** If checked, dockets are printed in a larger font size.
- Skip Displaying order:** Skips the display on the tablet screen and immediately sets the food preparation status to "done," printing the order directly.
- **Alcohol Age Verification:** If checked, when a category with alcohol is selected on the TABLE tablet, a warning pops up asking whether the customer is at least 18 years old.
 - **Happy Hour 1/Happy Hour 2:**
 - o Names for Happy Hours can be set.
 - o Start and end times for Happy Hours can be configured
 - o If checked, a "Happy Hour" message is displayed on the TABLE tablet during the set time, and Happy Hour prices are applied automatically.
 - o Up to two Happy Hours can be configured.
- Checkout Message:** Allows changing the default message displayed when customers touch **CHECKOUT**.

REPORTS Tab

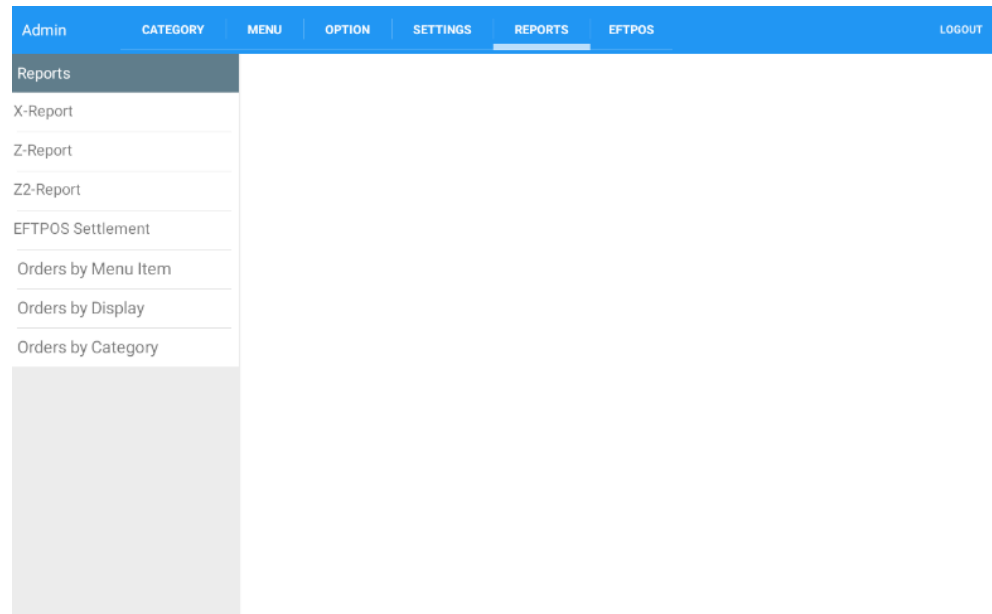


Figure103

① X-Report

- Generates a Sales report from the time the last Z-report was created until the current moment. The X-report is generated without closing the period, so the Sales included in this report will also be included in subsequent Z-reports or X-reports.

② Z-Report

- Generates a Z-report from the time the last Z-report was created until the current moment. As the Z-report closes the period upon creation, the Sales included in this report will not be included in any subsequent Z-reports or X-reports. **This is the most important report for closing each day.**

③ Z2-Report

- Generates a Sales report for the specified period by entering the start and end dates.

A collection of Tabletious guides

Tabletious, let's look at some of the distinctive features of how to use the Tabletious system.

POS Price (How to Utilize POS Price)

In cases where menu items ordered through the Tabletious Menu Ordering system are mixed with items not ordered through the system, or if the same item can be ordered in both ways, the **POS price** field for each menu item can be used to manage payment.

A sushi restaurant where customers can directly take food from a conveyor belt is a good example. Customers can order using the tablet system or pick items directly from the conveyor belt. On the TABLE tablet, which is visible to customers, the BILL will show only the items ordered through the system, excluding items taken directly. However, during payment, all items served as sushi plates (whether taken directly from the conveyor belt or ordered through the system) must be recounted and added. To prevent duplicate charges, the **POS price** is set to **off**. (Refer to Figure 104.)

When the **POS price** is set to **off** in the Admin settings for menu item information, the TABLE tablet displays the price in the BILL as shown in Figure 105. However, during Checkout on the HALL tablet, the price is displayed as **0.00**, as shown in Figure 106 ①.

At Checkout, the staff uses the **STAFF ITEM** feature (Figure 106 ②) to input the number of sushi plates counted from the customer's table. This ensures that the items taken directly from the conveyor belt and those ordered through the system are combined into a single payment amount.

Figure 107 shows the screen where staff enter the sushi plate details. The quantity is entered, and tapping ① **SAVE** saves it to the order list. The **STAFF ITEMS** display Staff Only menu items, and items added through the **STAFF ITEM** feature (Figure 106 ②) are not sent to the kitchen for preparation.

Admin
CATEGORY
MENU
OPTION
SETTINGS
REPORTS
EFTPOS
LOGOUT

Menu
Aburi (Grilled)
>>
Double Aburi (Grilled)
REMOVE
CANCEL

Description
Scallop Aburi (Grilled)
Corn aburi
Green Mountain
Double Aburi (Grilled)
Snowy Mountain
Lion King
Volcano
Cheese Prawn
Double Prawn
Dragon roll
Salmon, Avocado & Onion

ID 375 / 9
Code 073
Description Double Aburi (Grilled)
Nick
Price(\$ 7.00
Special Price(\$ 6.50
Special Price?
POS Price?
Available
GST
Staff Only
Session Lunch Dinner
Max Order Items 0
HappyHour1 Price(\$ 0.00
HappyHour1 Only

Figure 104

MEDIANARA
POINT OF SALE

NEW
Sauce
Roll
Nigiri
Aburi (
Ship
Maki
Rice Pa
Sashim
Side Dis
Hot Meats

Bill - Table: 03
BACK TO MENU

Item	Price(\$)	Qty	Amount(\$)
Japanese Curry (Chicken) (Extra Katsu)	21.00	1	21.00
Wagyu Don	20.00	1	20.00
Salmon Aburi (Grilled)	6.00	2	12.00

Total: \$53.00
Order Number: 1
CHECKOUT

Vegetarian
Gluten Free
New
Spicy
Table No: 03
CALL STAFF
BILL

Figure 105

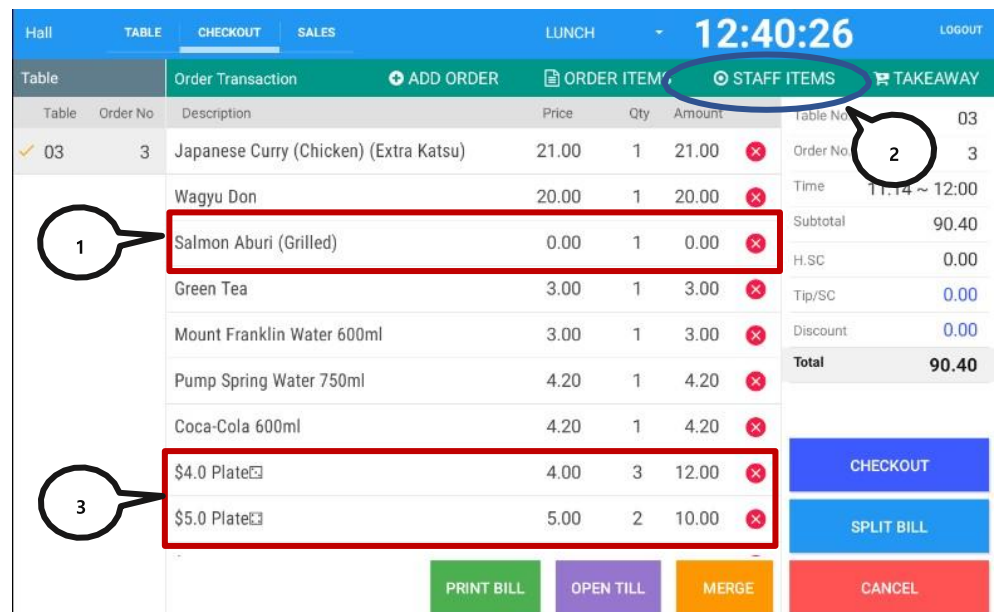


Figure 106

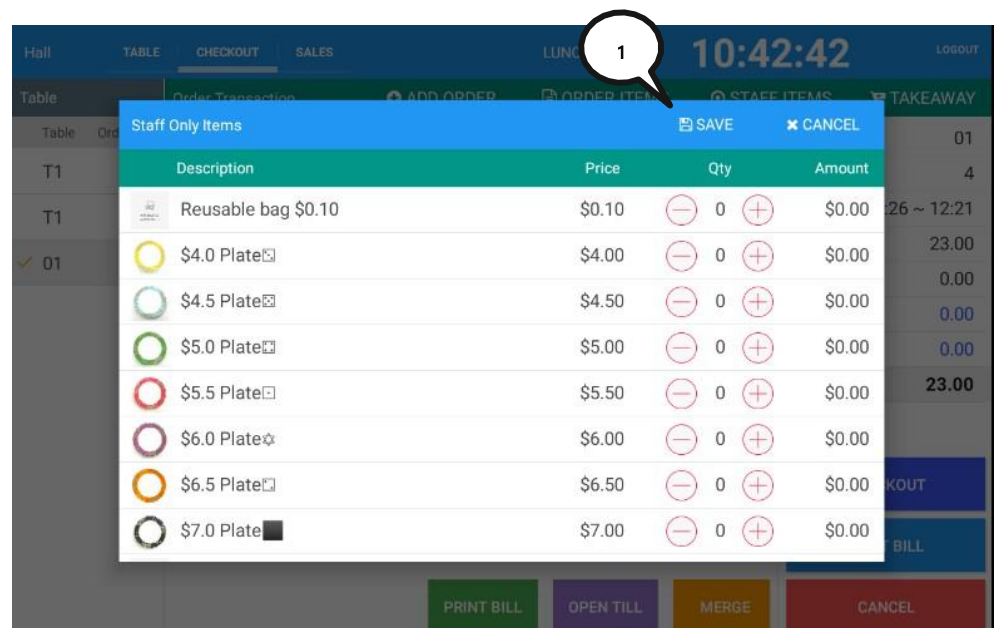


Figure 107

QUICK SERVE vs TAKEAWAY (CHECKOUT Tab)

The main differences between QUICK SERVE and TAKEAWAY are as follows:

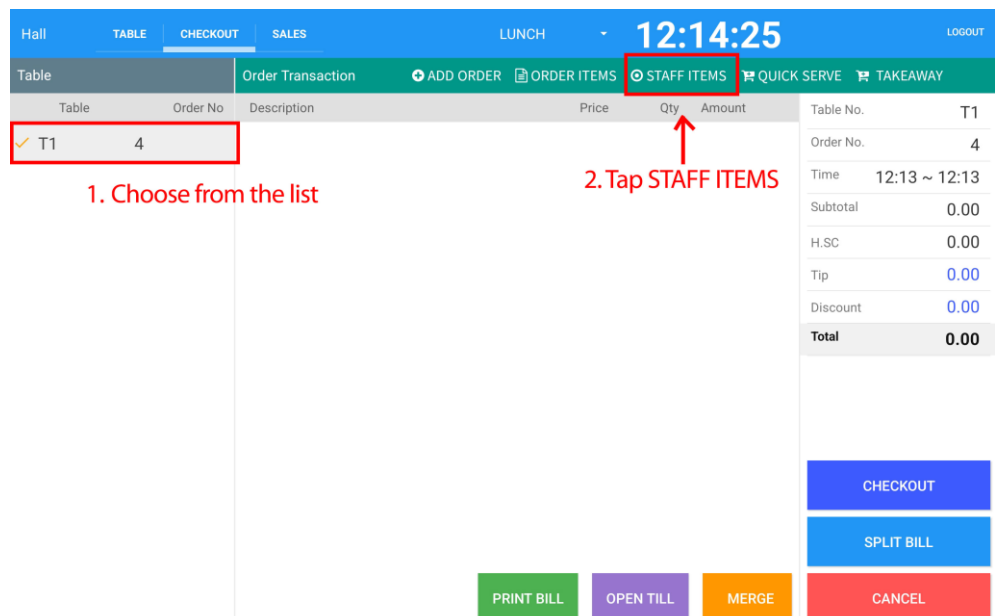
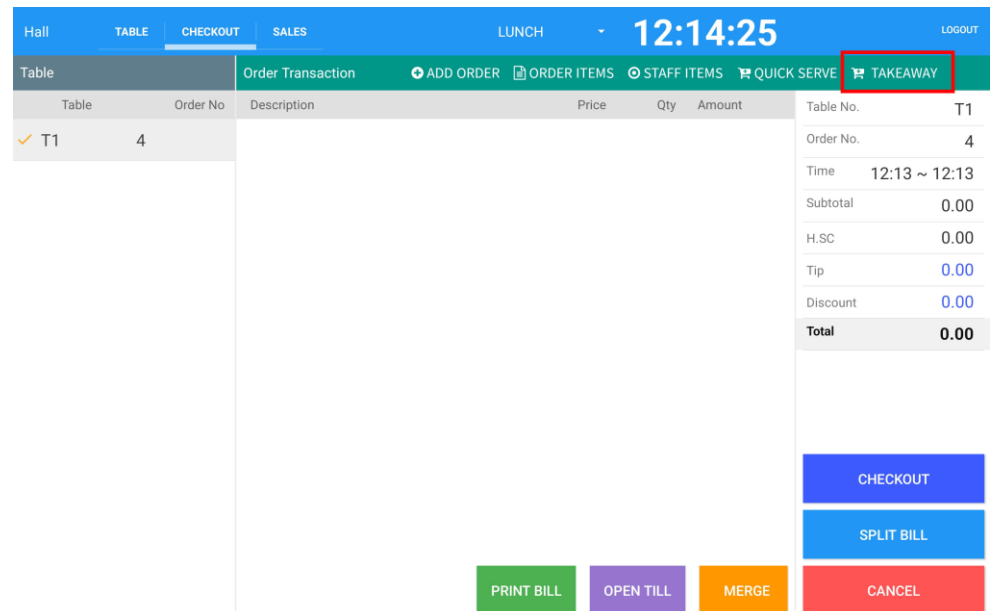
QUICK SERVE: Used when customers prefer a direct path from ordering to payment or when standard POS functions are preferred

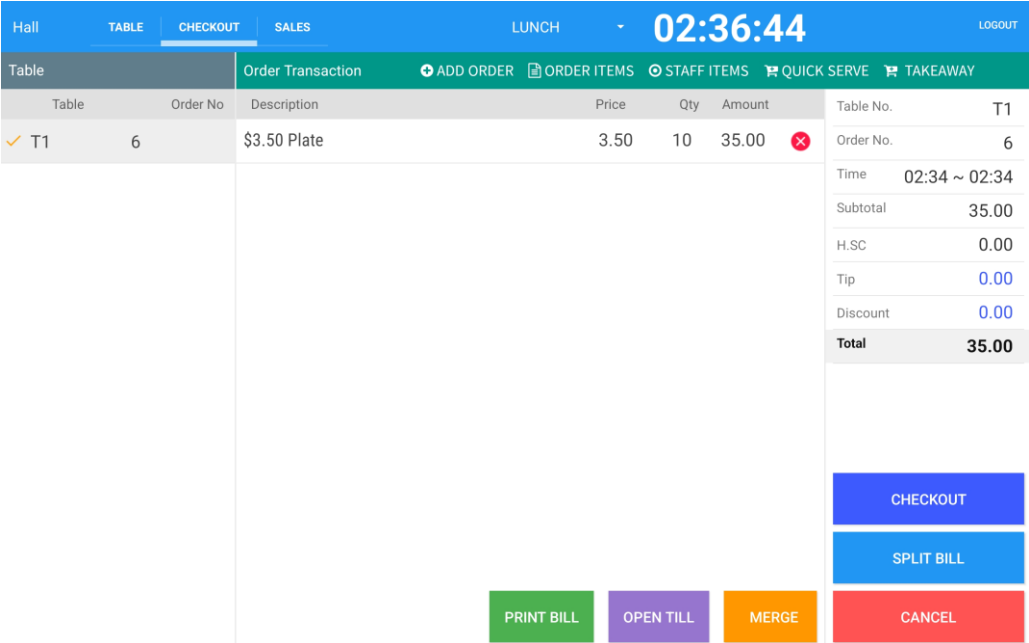
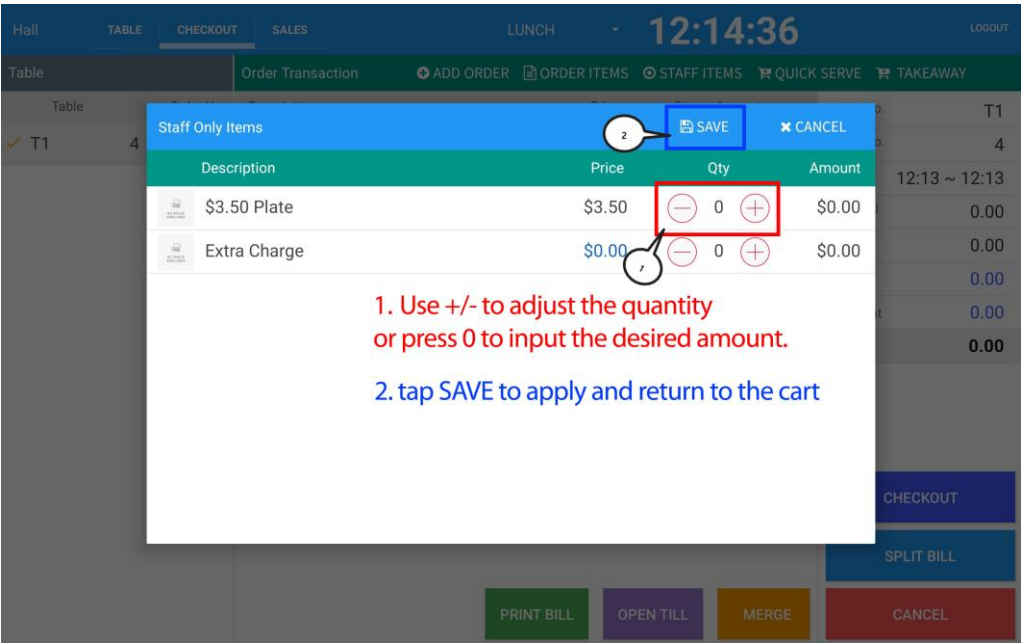
The screenshot shows the POS CHECKOUT screen. At the top, there are tabs for Hall, TABLE, CHECKOUT, and SALES. The current time is 02:02:03. Below the tabs, there is a section for Table and Order Transaction. The QUICK SERVE tab is highlighted with a red box. To the right of the QUICK SERVE tab is the TAKEAWAY tab. Below the tabs, there is a table with columns: Table, Order No, Description, Price, Qty, Amount. To the right of the table, there is a sidebar with fields for Table No., Order No., Time, Subtotal, H.SC, Tip, Discount, and Total. At the bottom right, there is a button labeled OPEN TILL.



The screenshot shows the POS CHECKOUT screen. At the top, there are tabs for POS Checkout, [Table T1], and [Order No 5]. The current time is 02:02:03. Below the tabs, there is a section for Staff Only. To the left of the menu, there is a button labeled SEND ORDER. The menu items are listed in a grid: NIGIRI 2P, SMALL SIZE 8P, CARPACCIO 2P, SHIP 2P, ABURI 2P, MEDIUM SIZE 4P, MEDIUM SIZE 8P, BENTO (LUNCH), BENTO (DINNER), A LA CARTE, GYOZA, NOODLE & TEMPURA. To the right of the menu, there is a grid of food items with images: VEGETABLE TEMPURA, EGG, SQUID, INARI, SALMON, TUNA, CRUMBED PRAWN, CHICKEN AVOCADO, ROAST CHICKEN AVOCADO, CRAB MEAT, PRAWN (L), TEMPURA PRAWN (L), KINGFISH, and SCALLOP. At the bottom left, there is a section for Total: 0.00 with buttons for CHECKOUT and CANCEL. At the bottom right, there is a button labeled CLOSE.

TAKEAWAY: Ideal for selling pre-prepared and displayed menu items through STAFF ITEMS. (It is ideal for stores that primarily sell pre-prepared food displayed in cabinets.





Open Item (How to Add Extra Amount)

You can use the Staff Order feature to add additional charges, or the costs of items not listed on the menu at the time of checkout.

Admin CATEGORY MENU OPTION POPUP SETTINGS REPORTS EFTPOS LOGOUT

Menu Staff Only >> \$3.50 Plate REMOVE CANCEL

Description \$3.50 Plate

ID 143 / 1 Code

Description \$3.50 Plate

Nick

Price(\$) 3.50

Special Price(\$) 3.00

Special Price?

POS Price?

Available Sold Out Staff Only

Service Dine In Takeaway

Session Lunch Dinner

Max Order Items 0

HappyHour1 Price(\$) 0.00 HappyHour1 Only

HappyHour2

1. Select Desired Category
- For Open Item, select Staff Only

2. Tap CANCEL to ADD New Menu

**ADD
Open Item**

**Select Staff Only
Category &
Price set 0**

Admin CATEGORY MENU OPTION POPUP SETTINGS REPORTS EFTPOS LOGOUT

Menu Staff Only >> \$3.50 Plate ADD NEW

Description \$3.50 Plate

ID Code

Description

Nick

Price(\$)

Special Price(\$)

Special Price?

POS Price?

Available Sold Out Staff Only

Service Dine In Takeaway

Session Lunch Dinner

Max Order Items 0

HappyHour1 Price(\$) 0 HappyHour1 Only

HappyHour2

1

Admin CATEGORY MENU OPTION POPUP SETTINGS REPORTS EFTPOS LOGOUT

Menu Staff Only >> Extra Charge REMOVE SAVE CANCEL

Description \$3.50 Plate

Description Extra Charge

ID 144 / 2 Code

Description Extra Charge

Nick

Price(\$) 0.00

Special Price(\$) 0.00

Special Price?

POS Price?

Available Sold Out Staff Only

Service Dine In Takeaway

Session Lunch Dinner

Max Order Items 0

HappyHour1 Price(\$) 0.00 HappyHour1 Only

HappyHour2

1. Type desired name

2. Put 0 for Price & Special Price for Open Item

3. Enable Staff Only

4. SAVE



Using Open Item

1. Choose from the list

2. Tap STAFF ITEMS

Table	Order No	Description	Price	Qty	Amount
✓ T1	4				

Table No.	T1
Order No.	4
Time	12:13 ~ 12:13
Subtotal	0.00
H.S.C	0.00
Tip	0.00
Discount	0.00
Total	0.00

PRINT BILL OPEN TILL MERGE CHECKOUT SPLIT BILL CANCEL



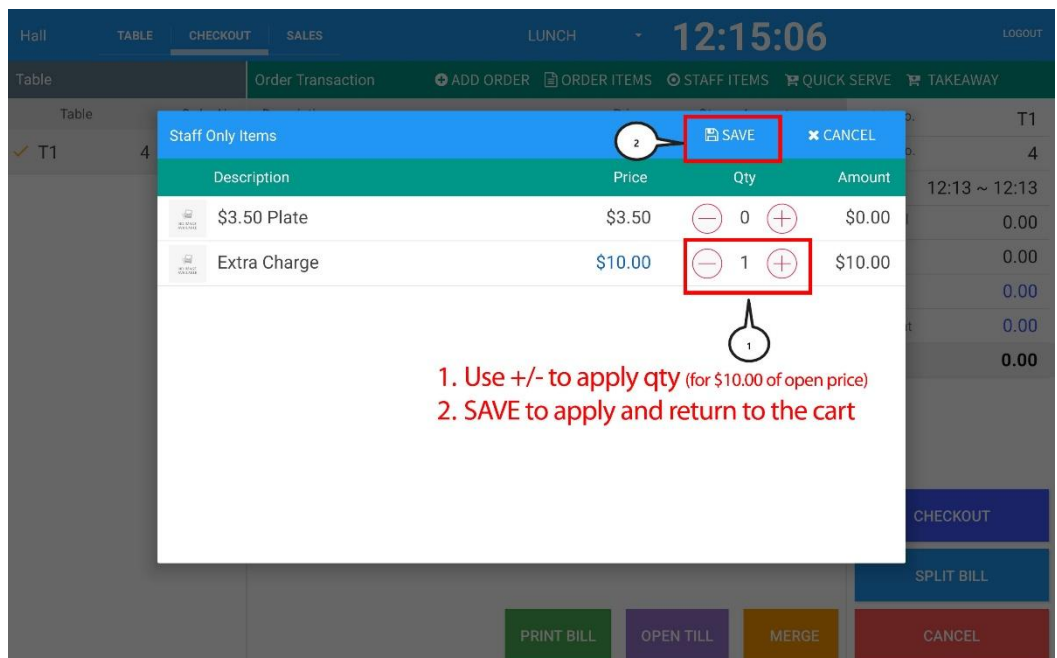
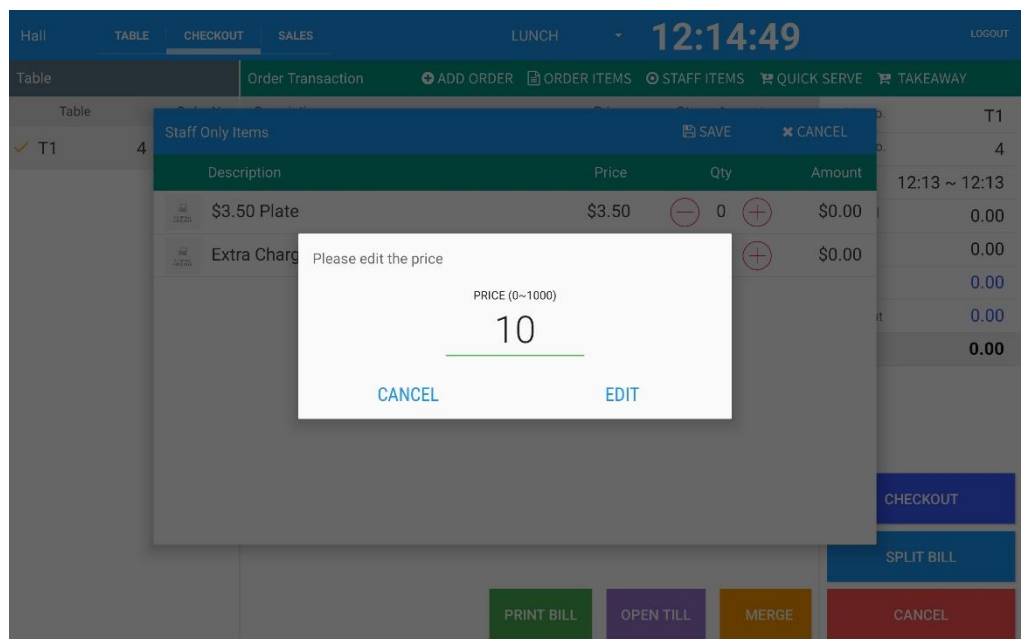
1. Tab \$0.00 area

Description	Price	Qty	Amount
\$3.50 Plate	\$3.50	0	\$0.00
Extra Charge	\$0.00	0	\$0.00

SAVE CANCEL

PRINT BILL OPEN TILL MERGE CHECKOUT SPLIT BILL CANCEL





More...