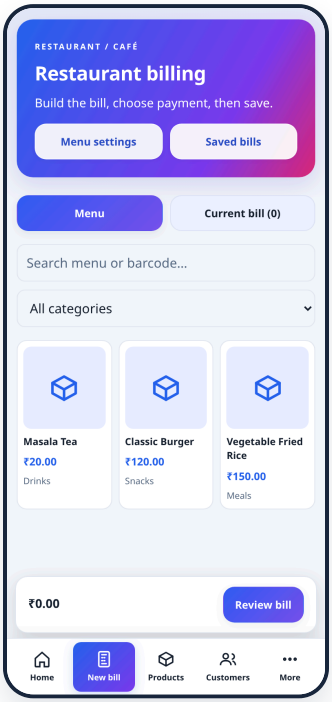
BUSINESS 06 · GET READY

Restaurant / Café

A clear bill for every order.

Best for: Restaurants, cafés, snack counters and takeaway businesses needing billing.



Actual app interface in an isolated browser preview. Fictional sample records; native activation and hardware are not demonstrated.

1. **Choose the preset**
   Settings → Features → Business type → Restaurant / Café.
2. **Build your menu**
   Add names, photos, category, selling price, tax, size variants and paid extras.
3. **Set billing preferences**
   Review FSSAI / food licence details and default packing, delivery and charge-tax settings.

Your main tools
New bill · Menu · Saved bills · Bills & refunds · Restaurant reports

BUSINESS 06 · DAILY WORKFLOW

Follow these steps.

1. **Open New bill**
   Use the Menu tab on a phone. Search by name / barcode or filter by category.
2. **Choose items**
   Select a size, extras, quantity and item note if available. Unavailable items cannot be added.
3. **Review Current bill**
   Choose Dine-in, Takeaway or Delivery. Add a customer if the bill will have an unpaid balance.
4. **Check all charges**
   Review menu discount, packing, delivery, tax and the final total.
5. **Record actual payment**
   Use one or more payment rows. A walk-in bill needs full payment; a selected customer can retain a balance.
6. **Save and print**
   Save once, then open the saved bill for receipt, PDF / print, balance collection or a linked refund.

> **A takeaway bill**
> 2 teas × ₹20 + 1 burger × ₹120 = ₹160. Add ₹10 packing: total ₹170. Receive ₹100 Cash + ₹70 UPI. Expected due: ₹0. Sample uses 0% tax.

BUSINESS 06 · STAY IN CONTROL

Useful tools. Clear checks.

Menu availability

Mark sold-out items unavailable. Update availability before taking further bills.

Refunds

Open the original bill and use its linked credit / refund. Enter a reason and money actually refunded; food is not restocked.

Restaurant reports

Choose From and To dates, then Apply dates. Review item quantities, net sales, mode receipts, refunds and expenses.

Menu cost estimate

Set a realistic per-portion cost. Reported profit uses captured menu cost and tagged expenses; include add-on costs in your estimate.

Before you finish

- ✓ The correct size and paid extras appear on the bill.
- ✓ Packing / delivery charges and tax match the agreement.
- ✓ The saved bill total and payment split agree.

This preset covers billing. It does not send kitchen / waiter orders, maintain ingredient stock or provide kitchen-ready alerts.