



LIME Point of Sale

Restaurants at Finger Tap

Cloud

Web

Android

API

App Store

Creating a simple but unique customer experience in line with sophistication and variety of their demands is becoming increasingly significant today. More so in hospitality business like Hotels and Restaurants.

Phoebuz provides comprehensive Food & Beverage order processing system, point-of-sale product called **LIME**. This enterprise and consumer faced solutions that can be scaled to meet the needs of every type and size of restaurant, whether you operate a single food and beverage operation or more. Single independent restaurant, small franchise or part of a multi-national chain, Fine Dining, QSR, Café, Bakery's, Bar, Food Outlets - **LIME** operates the way you want to work and is scalable to meet the demands of even the biggest business. It improves the ordering process, removing the inherent common problems.

LIME is powerful, intuitive and easy to use software designed to simplify your food and beverage inventory tasks, create fully costed menu items, sub recipes and inventory items, and use menu analysis as a tool to maximize your bottom line profit.

The **integrated Point-of-Sale (POS), Kitchen System, Back office tools** and other interfaces for the restaurant or hotel operations provide end-to-end communications throughout your operation increase efficiency, speed of service, and ultimately provide a better guest experience.



Items and Stock

Link your inventory and sub recipe item to your menu items, So that the quantity and costing variables adjust to the number of menu items ordered

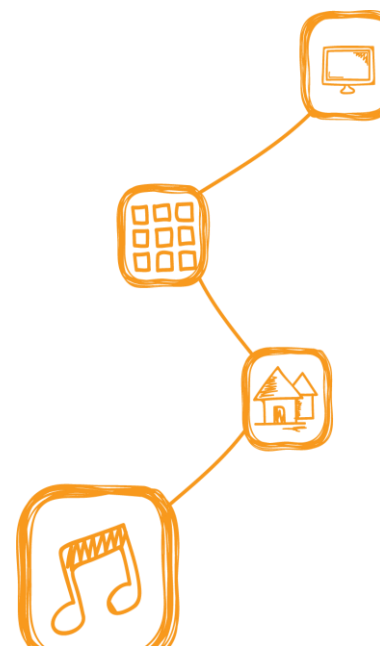
Give your Stewards or customer to add from existing modifier by item wise. This modifier will be printed each item in kitchen KOT, thereby reduces wastage

Allows you to add purchasing unit and up to two different serving recipe unit with simple recipe unit conversion values. This enables the system to report you real-time available quantity and value of stock items like Inventory and Sub Recipes

Web and Android based interfaces that Permits easy inventory counting or inventory check. Managers will be push notified after the stock check completed on their smartphones to authorize

Creates and prints a Shipment List that includes columns of current available and Re-Order Quantity amounts to assist in ordering only what you need!

Creates and prints Summary of Inventory and Sub Recipe stock value. Use this information to make "Journal Entry Adjustments" in your accounting system to produce accurate Financial Statements



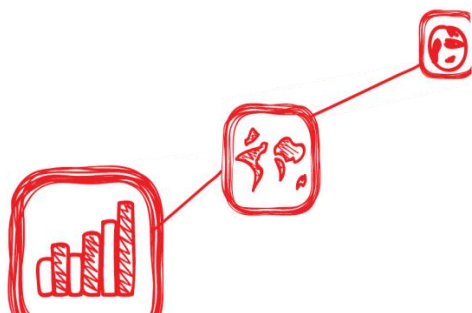
Costing and Analysis

Links your Food and Beverage inventory items, and their current recipe unit costs, into each menu item and sub-recipe items. The use of sub-recipes in menu items greatly reduces the time it takes to cost your menu!

Permits the manual entry of inventory item purchase quantity and costs, that adjusts the menu items current cost & margin

Auto calculates each menu items serving cost, cost of goods sold, and gross margin based on the items selling price

Based on the sales mix - total gross profit & cost of goods sold percentage; each menu item is plotted graphically. This allows you to visually compare each menu items profit from one to other category and optimize menus overall profitability!



Point of Sale

LIME Android Point of Sale App and its counterpart the Android Order Processing App have the same functionality as PC based LIME Point of Sale and there are even benefits.

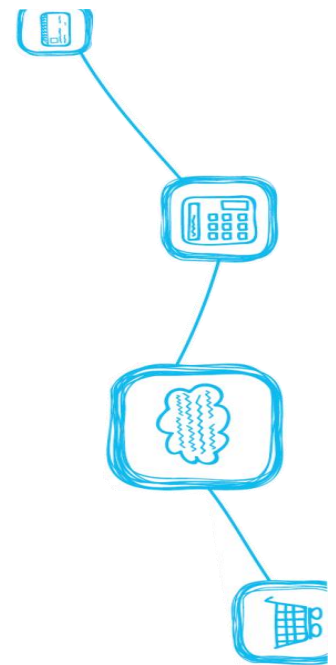
Data access – Access your restaurant and data anywhere, anytime, any device.

Quick Billing – Web based Billing interface enable you to place order very quickly based on item code and/or name. The hot key driven interface helps your staff to place order at lightning speed.

Design – Android based POS Designed to meet key business demands and increase the profitable growth of your business!

Item Status – POS System allow you to enter item status like Cooking, Ready, Served, picked up or Delivered of each KOT that automatically refreshes to your staff devices like Waiters, Chef, Billing Assistants, Managers and Supervisors to take decisive action immediately.

Print or Email Receipts – Give your customer an environmentally friendly option by offering to email them a bill apart from printing a bill.



Administration, Tables, Reports and more



Role based Access – Efficiently manage staff with personalized roles to access different feature of POS. Quickly give a new employee access to features you want.

Service Time – Establish dining, take away or home delivery service time like 5 min, 10 min... and then monitor the orders and waiters passed this time to optimize operation performance in longer run

Tables and Floor – Manage your property floors, tables & table covers, assign stewards or captains with their daily shift in day begin and monitor sales per table and cover

Real time Reports – Get valuable insights into your Sales, Orders, Categories, Employees, Tables, Daily Summary, Voids, Discounts, Stock, Costing, Menu Analysis and many more. You will always have information to make important decisions.

Table Reservation – Birthday dinner, Business lunch, Get-together with old friends, Party... LIME helps guest to find the table for every occasion. For Restaurants it is better customer acquisition, engagement and retention.

Why you need LIME

Increased Sales and Revenue – The Interactive pictures and vivid menu, up-selling features help improve the average bill per customer by 5%. Manpower reduction by 20% and reduce wastage due to manual mistakes.

Increased Customer Satisfaction, engagement, loyalty and footfalls – The unique API features, Social Networking, Loyalty programs and Promotions increase more footfalls

Improved Operational efficiency – By low waiting time, Automated Ordering can increase table turns. Reduce customer wait time by 25%.

Improved Business Intelligence and Decision Support and At last, the **WOW** effect turns your customer happy

LIME helps Business Challenges

- Increase Table turn-over and Revenue
- Optimizing and Streamlining Business
- Man-power and Workflow planning
- Inventory Management
- Adoption of new technology
- Increase Volume of transaction
- Increase Operational efficiency
- Reduce Waste
- Stronger Customer Relationship
- Offer unique Services



LIME aspires to be better than established benchmarks. Our ability to foster rapid time-to-market with new products allows restaurants to transform themselves into nimble competitors with scalable offerings.

For more information, Contact us at info@phoebuz.com

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