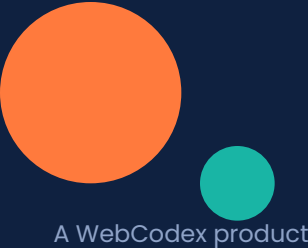
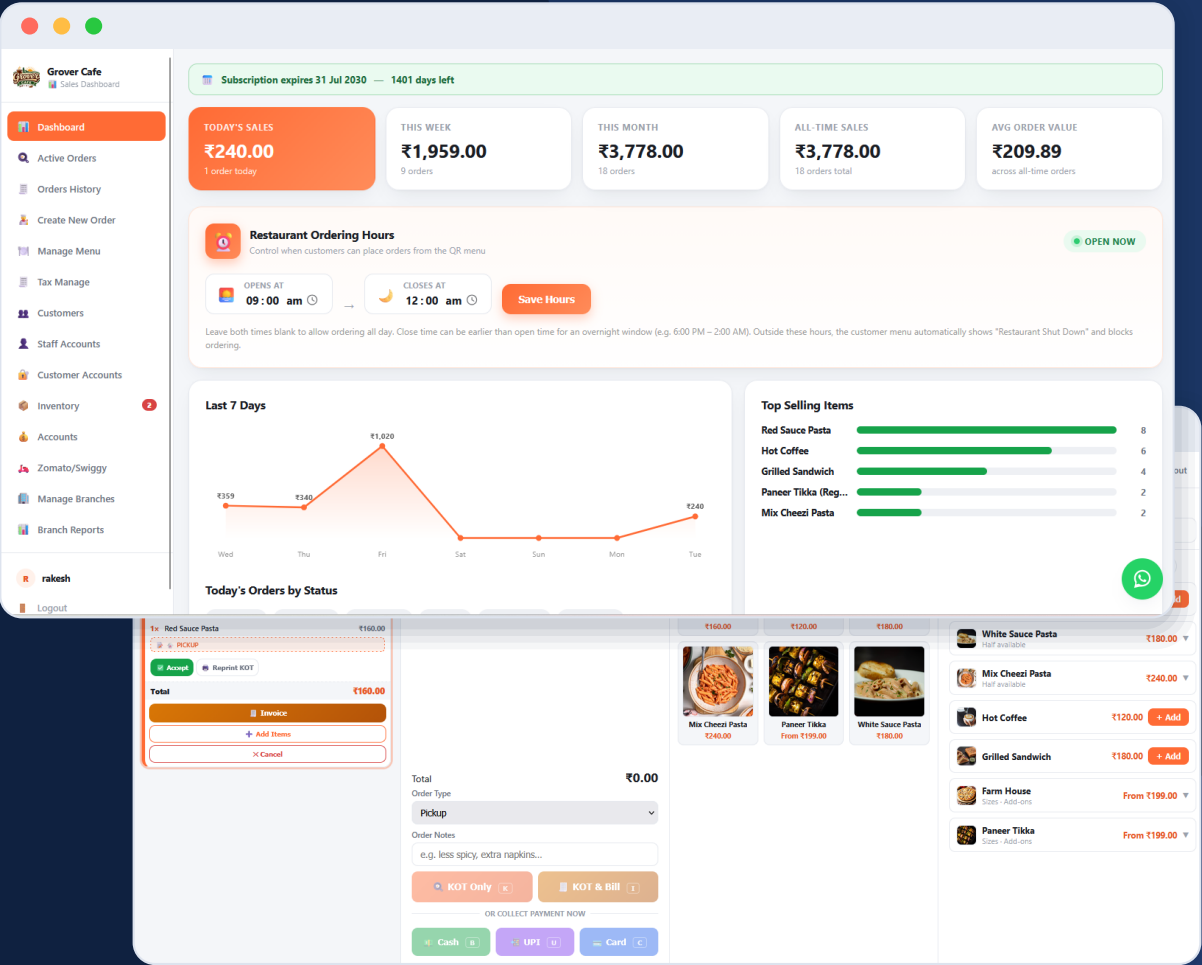




RESTAURANT MANAGEMENT PLATFORM

Run your restaurant smarter

A guided tour of the WebKotx platform, screen by screen: digital menu, orders, kitchen, inventory, accounts and branches.



Everything in one place

03 Sales Dashboard

Live sales, trends and top sellers

04 Table & Pickup Orders

Fast order entry with menu photos

05 Live KOT Tracking

Every order tracked to completion

06 Quick Orders Counter

Billing with Cash, UPI and Card

07 Order History

Search, filter and export to CSV

08 Menu Management

Categories, items and pricing

09 Staff Roles & Logins

Manager, Captain, Chef, Operator

10 Inventory & Stock

Raw materials, recipes, purchases

11 Accounts & GST

Income, expenses, P&L and GST

12 Multi-Branch Reports

All outlets in a single view

03 QR Menu Ordering Hours

Open and close ordering on schedule

13 WhatsApp & Cloud Access

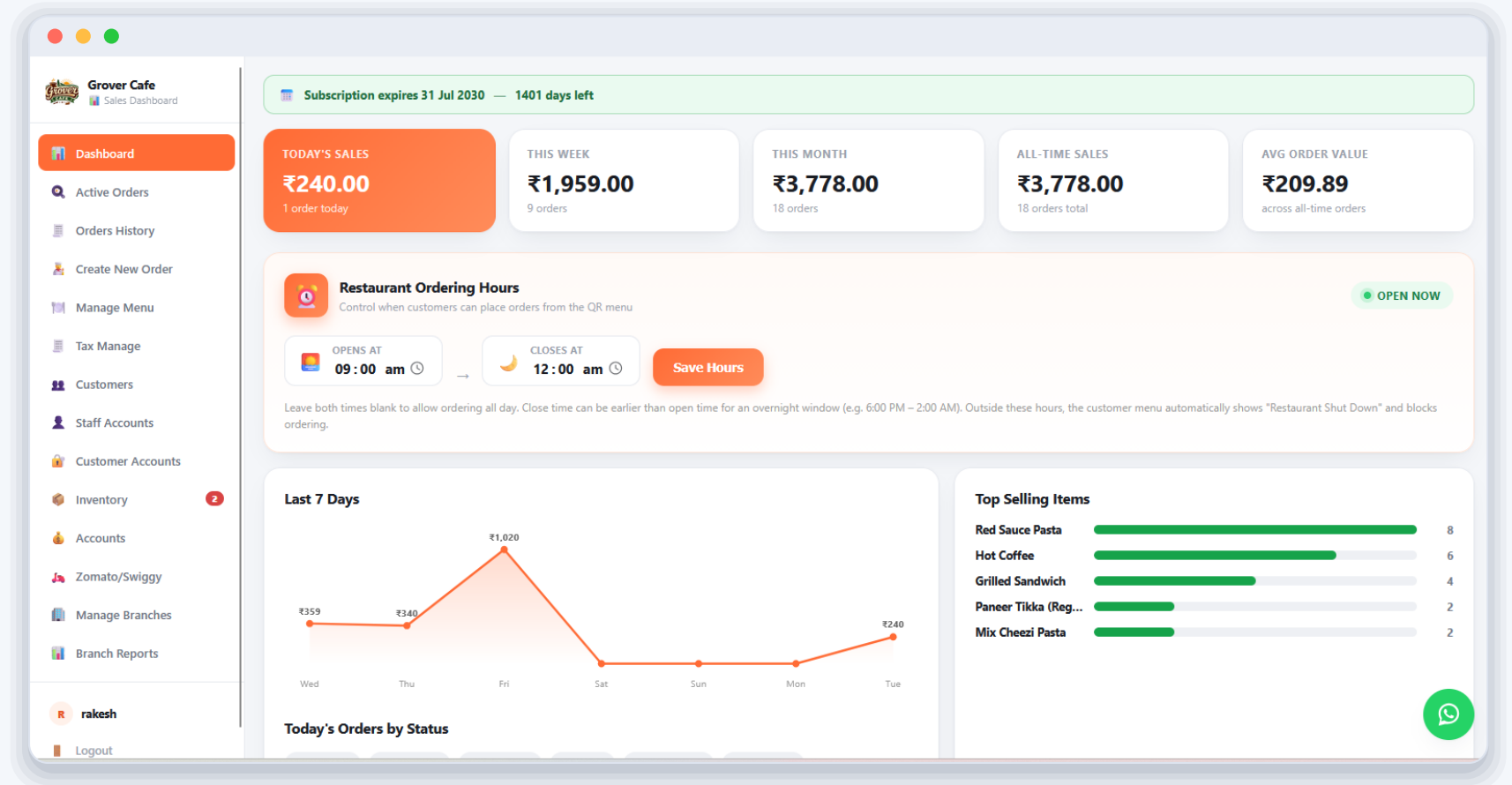
Web based, works in any browser

Also included: Tax Manage | Customers | Customer Accounts | Zomato / Swiggy

Your business at a glance

See how the restaurant is performing the moment you log in, and control when customers can order.

- Today, weekly, monthly and all-time sales
- Average order value and order counts
- Seven-day sales trend and top-selling items
- Set opening and closing hours for QR ordering; the menu closes automatically outside them

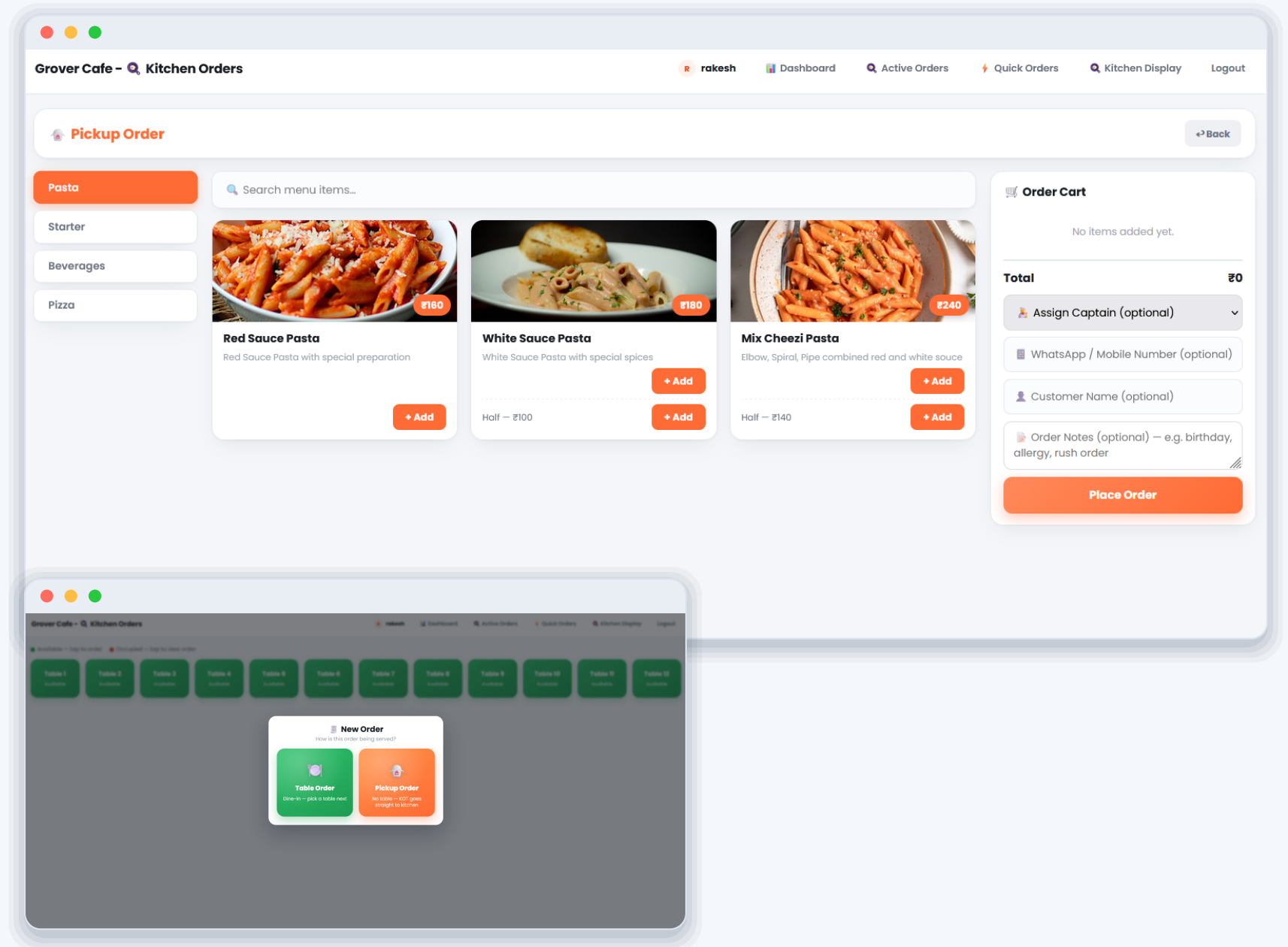


02 CREATE NEW ORDER

Table or pickup, in seconds

Staff choose how the order is served, then build it from a visual menu.

- Table orders with live free / occupied status
- Pickup orders go straight to the kitchen
- Menu photos, categories, search and half portions
- Optional captain, customer name, WhatsApp number and order notes



03 LIVE KOT TRACKING

Every order, fully tracked

Each order becomes a kitchen order ticket (KOT) with a clear status and one-tap actions.

- Status, time, order type and items at a glance
- Reprint the kitchen ticket any time
- Add items, cancel, pay or print the invoice from the same card

Order Placed

Accepted

Preparing

KOT#2026-27-019

Order Placed

29 September 2026, 11:31 am

 Pickup (no table)

1 × Red Sauce Pasta

₹160.00

 Reprint KOT

Subtotal

₹160.00

Total

₹160.00

 Pay Now

 Invoice

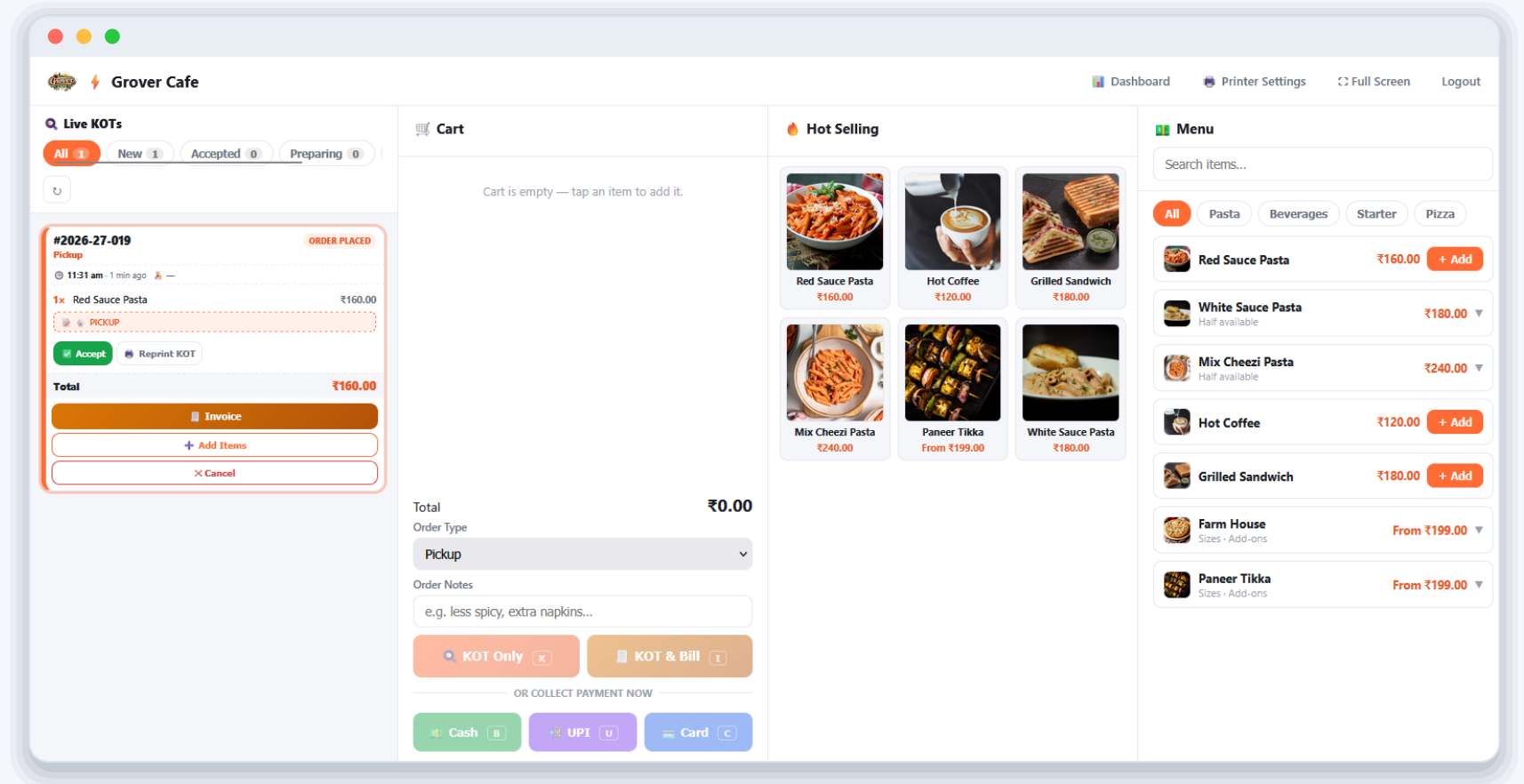
 Add Items

Cancel

A complete billing counter

A single screen for counter and walk-in service, with live kitchen tickets beside the cart.

- Live KOT list filtered by New, Accepted and Preparing
- Hot-selling items as one-tap tiles
- KOT only, or KOT and bill in one step
- Collect payment by Cash, UPI or Card with keyboard shortcuts
- Printer settings and full-screen mode



05 ORDER HISTORY

Every order, on record

A searchable record of all orders with totals, ready to share with your accountant.

- Filter by completed, cancelled or any time period
- Order count, subtotal, tax and grand total summary
- Order type, customer, items, payment mode and prep time
- Reprint tickets or invoices, and export everything to CSV

Grover Cafe - Order History

rakeshPrinter SettingsUpdated 11:32:02 amDashboardActive OrdersQuick OrdersKitchen DisplayLogout

CompletedCancelledAllAll time

ORDERS18SUBTOTAL₹3778.00TAX₹0.00GRAND TOTAL₹3778.00

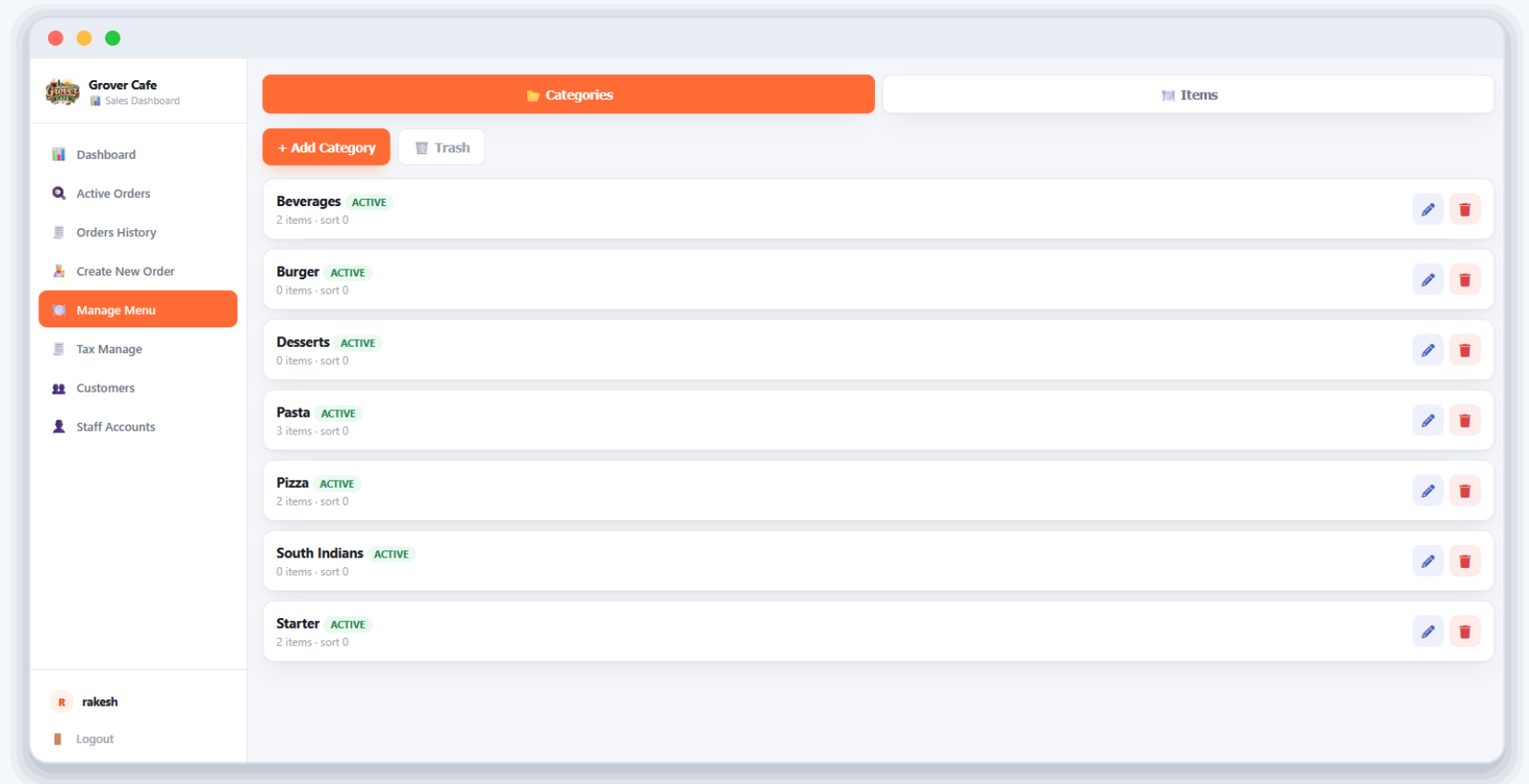
Export CSV

SR.	KOT#	DATE / TIME	MODE	CUSTOMER	ITEMS	SUBTOTAL	TAX	TOTAL	PAYMENT	STATUS	PREP TIME	ACTIONS
1	KOT#2026-27-018	29 September 2026, 11:11 am	Pickup (no table)	Rakesh G	2× Hot Coffee	₹240.00	₹0.00	₹240.00	Cash	completed	—	 
2	KOT#2026-27-017	25 September 2026, 10:55 pm	Pickup (no table)	—	1× Red Sauce Pasta	₹160.00	₹0.00	₹160.00	Cash	completed	—	 
3	KOT#2026-27-016	25 September 2026, 10:55 pm	—	—	1× Hot Coffee	₹120.00	₹0.00	₹120.00	Cash	completed	—	 
4	KOT#2026-27-015	25 September 2026, 10:39 pm	—	—	1× Hot Coffee	₹120.00	₹0.00	₹120.00	Cash	completed	—	 
5	KOT#2026-27-014	25 September 2026, 10:39 pm	Pickup (no table)	—	1× Red Sauce Pasta	₹160.00	₹0.00	₹160.00	Cash	completed	—	 
6	KOT#2026-27-013	25 September 2026, 4:52 pm	Pickup (no table)	—	1× Red Sauce Pasta, 1× Hot Coffee, 1× Grilled Sandwich	₹460.00	₹0.00	₹460.00	Cash	completed	—	 
7	KOT#2026-27-012	24 September 2026, 4:21 pm	Pickup (no table)	—	1× Red Sauce Pasta, 1× Grilled Sandwich	₹340.00	₹0.00	₹340.00	Cash	completed	00:01	 
8	KOT#2026-27-009-R1	23 September 2026, 4:11 pm	Pickup (no table)	—	1× Paneer Tikka (Regular)	₹199.00	₹0.00	₹199.00	Cash	completed	—	 
9	KOT#2026-27-011	23 September 2026, 12:22 pm	Pickup (no table)	—	1× Red Sauce Pasta	₹160.00	₹0.00	₹160.00	Cash	completed	—	 
10	KOT#2026-27-010	21 September 2026, 9:18 pm	Table: 5	Rakesh G	1× Mix Cheezi Pasta	₹240.00	₹0.00	₹240.00	Cash	completed	00:03	 
11	KOT#2026-27-009	21 September 2026, 9:15 pm	Pickup (no table)	Rakesh G	1× White Sauce Pasta	₹180.00	₹0.00	₹180.00	Cash	completed	00:07	 

Your menu, always up to date

Change the menu once and the QR menu, ordering screens and billing all update together.

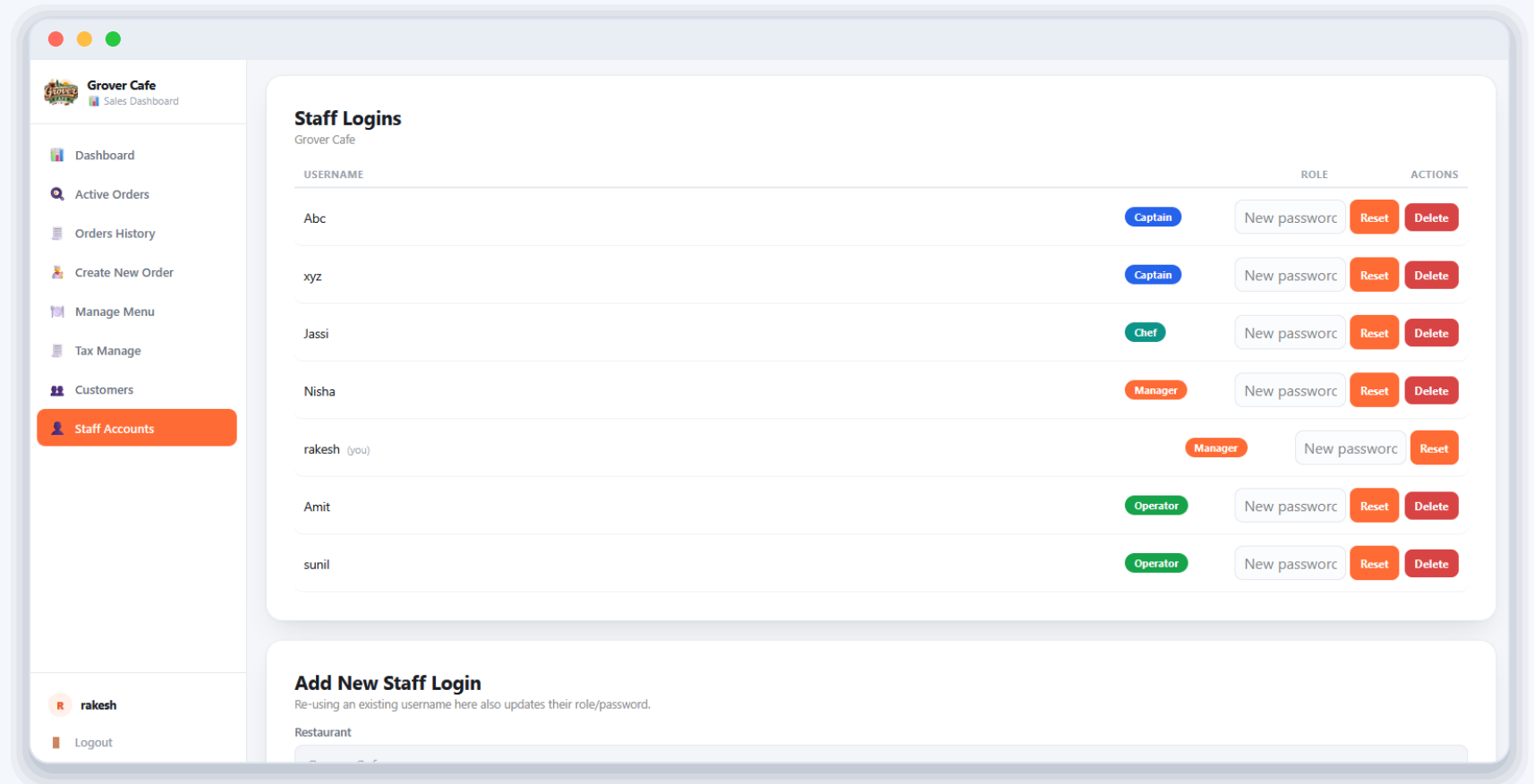
- Organise items into categories with active status
- Add, edit or remove categories in a click
- Trash keeps deleted categories recoverable
- Separate Items tab for pricing, sizes and photos



The right access for every person

Create individual logins for the team so each person sees only what they need.

- Manager, Captain, Chef and Operator roles
- Add staff logins in seconds
- Reset a password or remove access instantly



Know what is in your kitchen

Track ingredients from purchase to plate and get warned before anything runs out.

- Stock value and low-stock alerts
- Raw materials, recipes, suppliers and purchase orders
- Stock adjustments and wastage, with a full stock ledger
- One-click reorder from the supplier

Grover Cafe
Inventory

Main Dashboard

INVENTORY

- Overview 2
- Raw Materials
- Recipes
- Purchases
- Suppliers
- Adjust / Wastage
- Stock Ledger
- Reports

STOCK VALUE
₹0
Current inventory valuation

LOW STOCK ALERTS
2
Items below minimum threshold

RAW MATERIALS
2
Active ingredients tracked

PURCHASES (THIS MONTH)
₹0
Total received PO value

Low Stock Alerts (2) [View All Materials](#)

MATERIAL	CATEGORY	CURRENT STOCK	MIN STOCK	STATUS	DEFAULT SUPPLIER	
Paneer	Diary	0.00 kg	1.00 kg	Out of Stock	Lekhi Diary	Reorder
Curd	Diary	0.00 kg	2.00 kg	Out of Stock	Lekhi Diary	Reorder

Recent Transactions [Full Report](#)

TIME	MATERIAL	TYPE	QTY CHANGE	STOCK AFTER
No transactions yet				

Top Consumed This Month
No consumption recorded this month.

Quick Actions

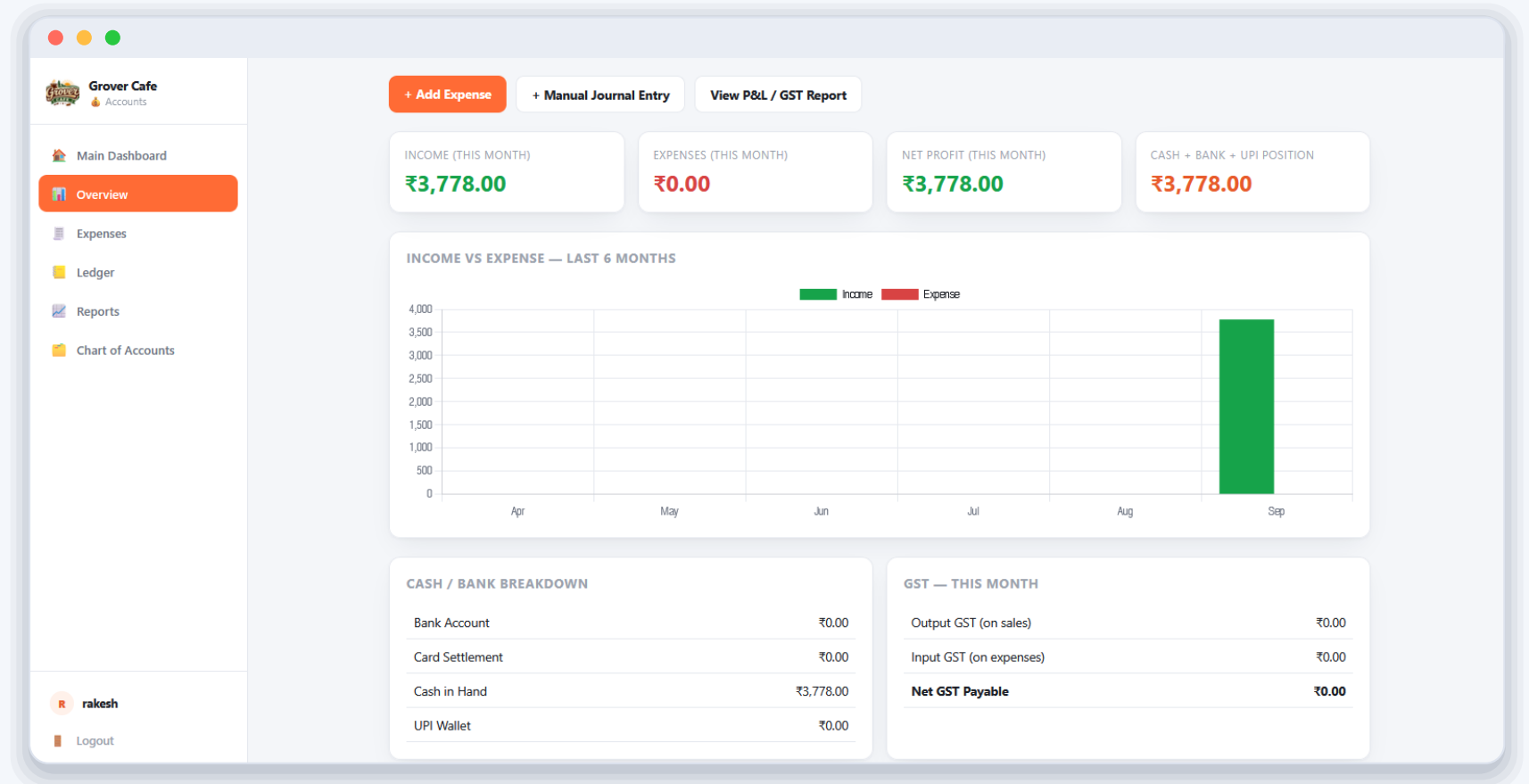
- [+ Add Material](#)
- [New Purchase Order](#)
- [Stock Adjustment](#)
- [+ Add Supplier](#)
- [Reports](#)

rakesh
[Logout](#)

Books that keep themselves

Sales flow straight into your accounts, so profit and tax are always visible.

- Income, expenses, net profit and cash position
- Six-month income versus expense chart
- Cash, bank, card and UPI breakdown
- GST for the month, plus ledger, journal entries and P&L reports

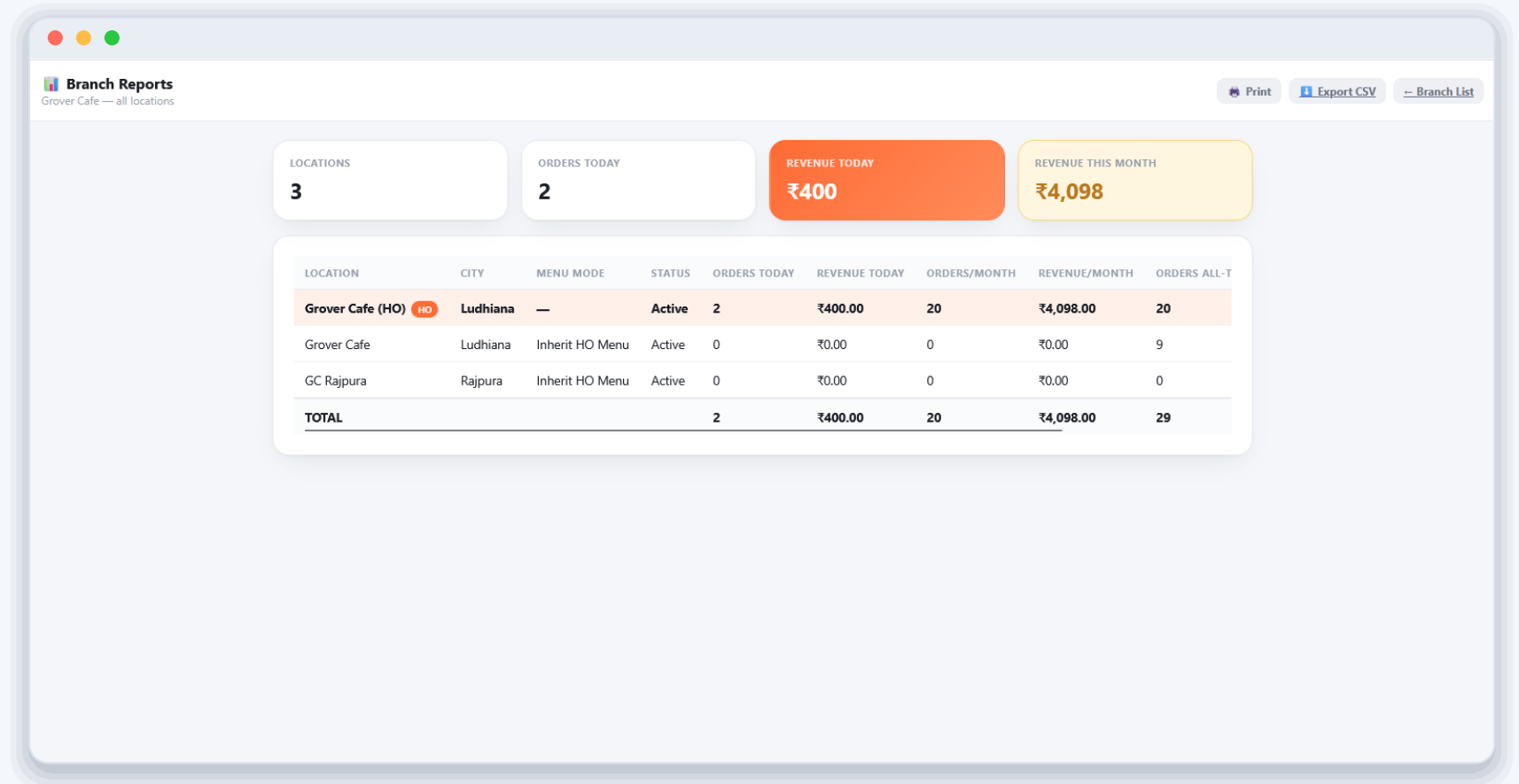


10 MULTI-BRANCH REPORTS

Every outlet in one view

Run multiple locations from a head office and compare them side by side.

- Orders and revenue per branch, today and this month
- Branches can inherit the head-office menu
- Print the report or export it to CSV



BUILT FOR REAL RESTAURANT DAYS

Simple to adopt. Reliable to run.



Web & cloud based

Runs in any browser with secure login. Nothing to install, access it from anywhere.

WhatsApp notifications

Automatic WhatsApp updates keep customers and staff informed.

Kitchen printing

Print and reprint kitchen tickets and invoices from the order screens.

Works offline

Orders are queued safely if the internet drops and sync when it returns.

Multi-branch ready

One head-office menu, many outlets, one combined report.

Mobile-first

Designed for the phones and tablets your staff already use.

Ready to take your restaurant digital?

Menu, orders, kitchen, inventory, accounts and branches, all in WebKotx.