



CodeArc RestroSuite

Offline-first restaurant POS & operations suite

PRODUCT FEATURES GUIDE · 2026

LAUNCH-READY PRODUCT BROCHURE

Every feature. One clear guide for **owners & staff**.

Complete walkthrough of RestroSuite client features — POS billing, floor & QR ordering, kitchen display, inventory, CRM, reports, WhatsApp receipts, and Growth Hub — with live product screenshots from a real outlet workspace.

₹0

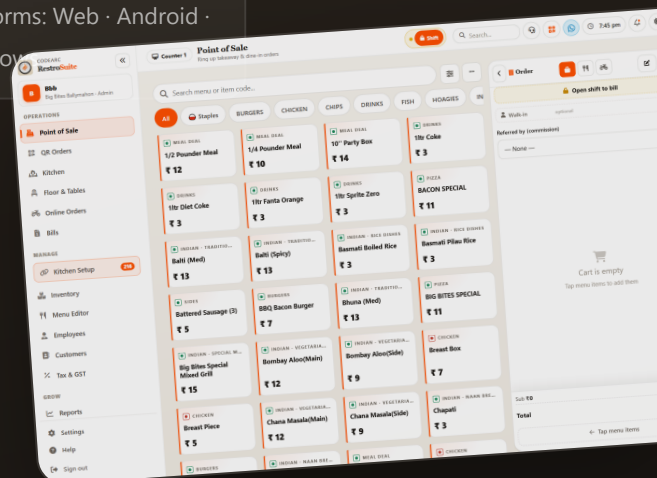
Free during launch

15+

Integrated modules

3

Platforms: Web · Android ·
Windows



Prepared for restaurant demos & onboarding
Client features only · Super-Admin excluded

restrosuite.codearc.co.in
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What's inside this guide

Use this document to present RestroSuite to restaurant owners, train cashiers and captains, or hand over a full feature overview after pilot signup.

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Scope of this PDF

Covers **outlet / client workspace features** only — what owners, managers, cashiers, waiters, and kitchen staff use every day. Platform Super-Admin consoles and internal gateway ops tooling are intentionally omitted.

PRODUCT INTRODUCTION

What is RestroSuite?

RestroSuite is a modern, offline-first restaurant operating system built by CodeArc Tech Labs. It replaces a stack of expensive POS, KDS, QR ordering, inventory, and CRM tools with one fast suite that runs on the web, Android, and Windows — free during launch.

1

Bill anywhere

Takeaway, dine-in, delivery — cash, UPI, card, split, or dues. Works offline.

2

Run the floor

Table map, holds, transfers, QR tents, guest self-order into the kitchen.

3

Cook on KDS

Tickets from POS & QR land on kitchen boards with prep → ready flow.

4

Own the data

CRM, loyalty, dues, GST reports, backups — your outlet, your numbers.

Offline-first

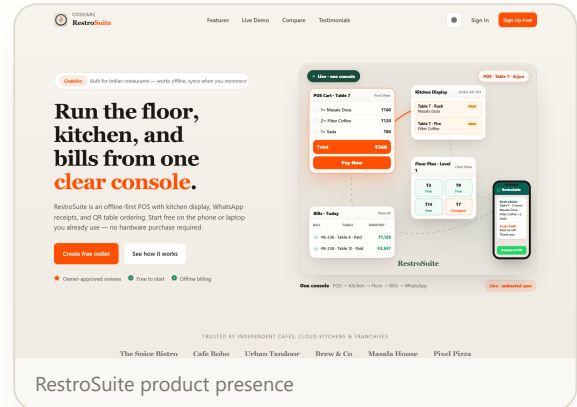
WhatsApp bills

QR ordering

GST ready

Multi-station

Role-based staff



WHY RESTAURANTS SWITCH

Built for real service pressure

The old way

- ₹3,000–₹10,000/month contracts
- Billing dies when Wi-Fi drops
- Days of setup and training
- Paper receipts + manual WhatsApp
- Data locked in a vendor cloud
- QR / KDS / CRM sold as add-ons

The RestroSuite way

- **Free during launch** — no credit card
- **100% offline billing** — sync when back online
- **~5 minute** outlet setup
- **Built-in WhatsApp** PDF / text invoices
- **You own your data** — export anytime
- POS + KDS + QR + CRM **included**

Head-to-head snapshot

Capability	RestroSuite	Typical legacy POS
Monthly cost	₹0 launch free	₹2k–₹10k / month
Offline billing	Full offline + sync	Partial or none
WhatsApp receipts	Built-in	Paid add-on
QR table ordering	Included	Often paid
Kitchen display	Included	Included / add-on
Setup time	Minutes	Days–weeks

PLATFORMS

One product · three ways to run it

Staff can use whatever device they already have. Data stays in the same outlet workspace.

W**Web app**

Open in Chrome / Edge on counter PCs and tablets. Progressive Web App install supported. Always latest version after refresh.

A**Android POS**

Installable APK for handhelds and counter tablets. Works online against cloud; offline assets bundled for resilience.

D**Windows desktop**

Portable EXE for back-office or primary billing stations. Same UI language as web POS for zero retraining.

Who uses which screens?**Owner / Manager**

Reports, analytics, inventory, employees, Growth Hub, settings, WhatsApp gateway status.

Cashier

POS billing, shifts, bills search, reprints, dues settlement.

Captain / Waiter

Floor & tables, holds, transfers, table QR, seat & order.

Kitchen

Kitchen display tickets — prep, ready, clear. Optional token board for pickup.

Multi-station Z-reports

Role-limited tabs

EN / हिन्दी UI labels

Cloud hydrate + local cache

SERVICE · BILLING

Core

Point of Sale

Fast counter billing for takeaway, dine-in, and delivery. Built for rush hours — big tap targets, sticky cart, multi-tender payments, and receipt actions that match how Indian restaurants actually settle.

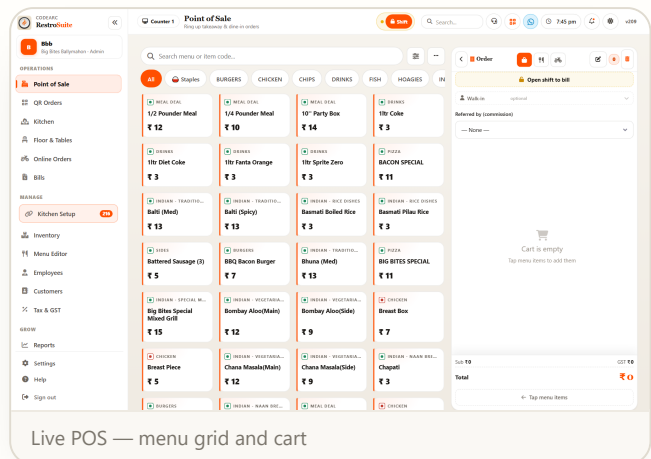
- Order types: Takeaway · Dine-in · Delivery with cart-side switcher
- Menu grid with categories, search, sort, and size slider
- Customer name + phone for CRM, loyalty, and WhatsApp
- Payments: Cash (quick denominations), UPI, Card, Split, Due
- Discounts, loyalty, and live tax/subtotal/grand total
- Print & Pay → receipt preview → thermal print / WhatsApp
- Draft hold & resume; station identity + open/close shift

HOW TO USE IT

1. Open Point of Sale from the sidebar (default landing tab).
2. Optional: open shift with float cash for accurate Z-report later.
3. Tap items → set qty/modifiers → choose payment → Print & Pay.
4. On settle: print thermal bill and/or send WhatsApp if phone is set.

Pro tips

- Attach a customer before Due payment so credit lands on the right profile.
- Use station labels (Counter 1, Counter 2) when multiple devices bill the same day.



Live POS — menu grid and cart

SERVICE · DINING ROOM

Host view

Floor & Tables

A live seating map for captains and hosts. See free, dining, held, billed, and QR-pending tables at a glance — then seat, hold, transfer, print bill, or open QR sessions without leaving the floor.

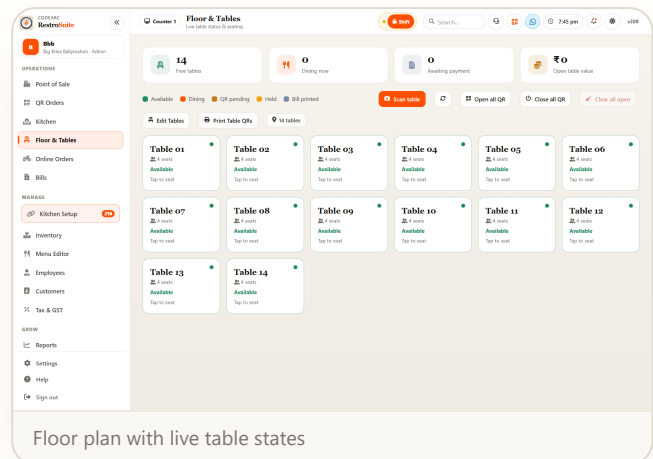
- Color-coded table states: free · seated · dining · held · QR pending · billed
- Seat & order creates a live dine-in ticket immediately
- Hold cart drafts with amount; resume on POS
- Transfer multi-ticket tables between free tables
- Clear / free table (and bulk Clear all open with confirm)
- Print Table QRs — tent cards with size presets & live preview
- Edit layout: add/remove tables and Save Layout to cloud

HOW TO USE IT

1. Open Floor & Tables → pick a free table → Seat & order.
2. Add items on POS, hold if guests pause, resume from the floor card.
3. Use View QR / Print Table QRs for tent cards (Order food + Call waiter).
4. At settle, checkout from the table modal or POS cart linked to that table.

Pro tips

- Print medium or large tents for noisy dining rooms; mini stickers for counters.
- Set guest Wi-Fi and welcome line under Settings before mass-printing QR cards.



Floor plan with live table states

SERVICE · GUEST SELF-ORDER

No app needed

QR Table Ordering

Guests scan a table tent, browse your menu on their phone, and place orders. Tickets appear in QR Orders for staff approval, then flow to Kitchen — no download, no friction.

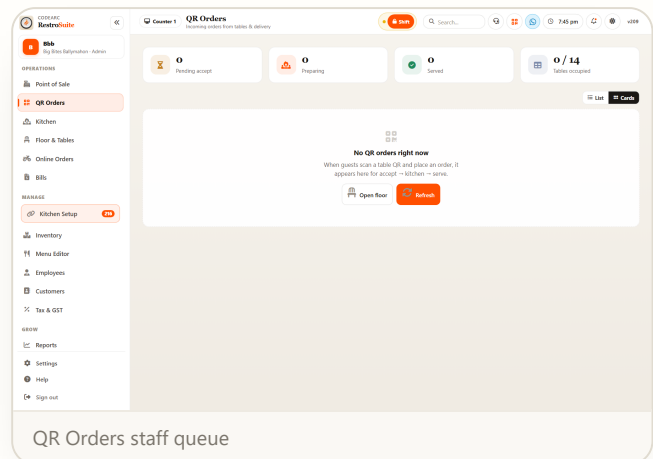
- Per-table QR sessions — open one table or Open all QR in bulk
- Guest portal: browse menu, cart, place order, optional UPI path (INR)
- Staff QR Orders queue: accept / reject with kitchen routing
- Toast / chime when new guest orders arrive
- Dual-purpose cards: Order food · Call waiter
- Print sizes: Mini → Full page + custom mm width/QR size
- Optional Wi-Fi SSID/password and welcome line on printed cards

HOW TO USE IT

1. Print tents from Floor → place on tables.
2. Open QR for the table (or Open all) when service starts.
3. Watch QR Orders; accept tickets so kitchen sees them on KDS.
4. Close QR sessions when tables turn or day ends.

Pro tips

- Train captains to accept QR orders quickly during rush — kitchen lag starts here.
- Guest currency follows outlet profile; UPI forms show for ₹ outlets.



KITCHEN Prep board

Kitchen Display System (KDS)

A dedicated cook-facing board for accepted tickets from POS and QR. Track prep, mark ready for service or collection, and keep the pass clear without paper KOTs.

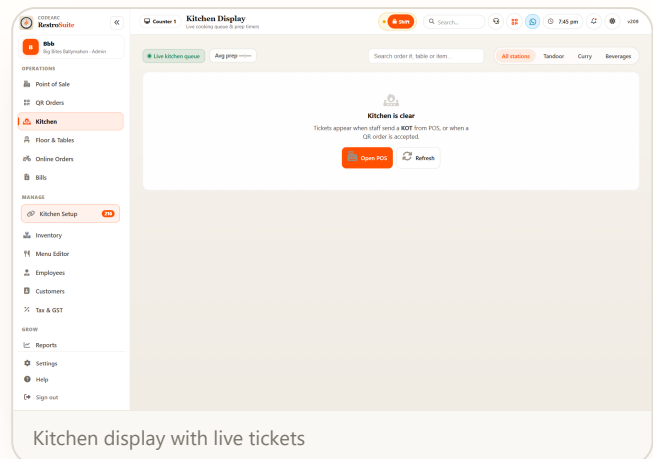
- Tickets from dine-in, takeaway, delivery, and QR in one board
- Item-level prep status → mark ready
- Rush / fire context from service station
- Works as browser tab on a kitchen tablet or secondary display
- Optional standalone kds.html display mode
- Badge counts on sidebar when tickets pile up

HOW TO USE IT

1. Send a test order from POS or accept a QR order.
2. Open Kitchen tab (or kitchen display URL) on the cook screen.
3. Move items Preparing → Ready; clear when plated / handed over.

Pro tips

- Use a dedicated tablet in landscape; keep brightness high under kitchen lights.
- Pair with Token Board if guests collect from a counter window.



SERVICE · CHANNELS

Queue

Online Orders

A single place to review delivery-channel and manual online tickets. Accept or reject without juggling multiple apps on the counter phone.

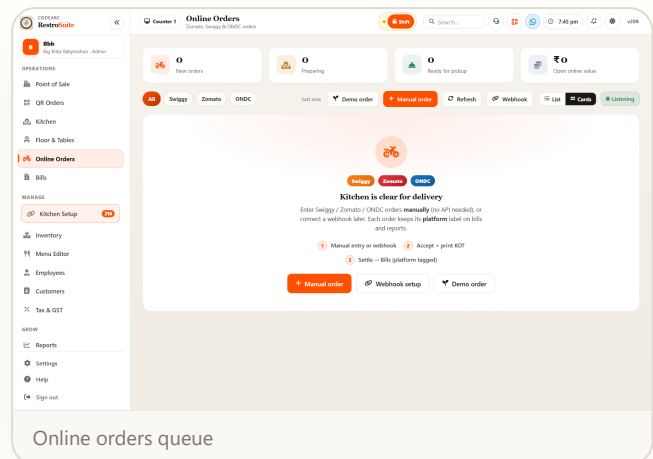
- Unified online / aggregator-style order queue
- Accept or reject with clear staff actions
- Manual online order entry for phone / WhatsApp orders
- Routes accepted tickets into kitchen & billing flow
- Badge count on sidebar for pending channel orders

HOW TO USE IT

1. Open Online Orders when channel tickets or phone orders arrive.
2. Review items & customer → Accept (kitchen) or Reject.
3. For phone orders: create manual online order, then process as usual.

Pro tips

- Assign one person during peak to watch Online Orders + QR Orders together.



BACK OFFICE · SALES LEDGER

Invoices

Bills History

Searchable sales history for every settled bill. Reprint, inspect tax lines, handle refunds with PIN gates, and export for accounts — spanning local cache and cloud search for older days.

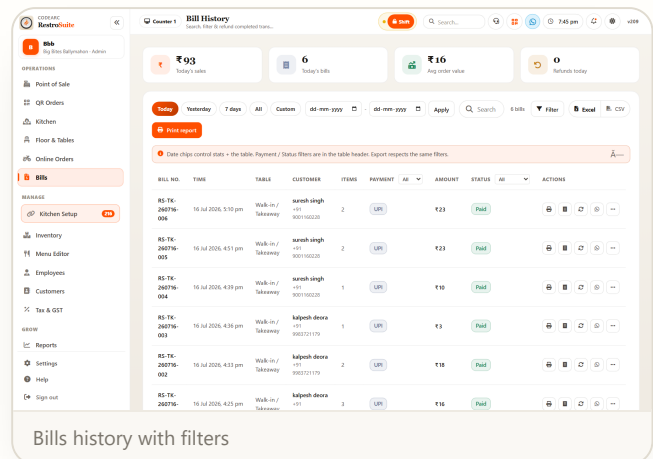
- Search by bill number, phone, or customer
- Day totals and filterable history
- Reprint thermal / PDF-style receipt preview
- Refund / cancel path with optional manager PIN
- Export bills CSV (station, shift, cashier, tenders)
- Bill QR on receipt for guest re-open / proof

HOW TO USE IT

1. Open Bills → search today's ticket or older history.
2. Open a row to inspect items, tax, payment split.
3. Reprint or export CSV for accountant / GST workflow.

Pro tips

- Use Day pack / export from owner tools for end-of-day packs.
- Never refund without PIN policy if multiple cashiers share a counter.



Bills history with filters



GUEST EXPERIENCE · MESSAGING

WhatsApp receipts & PDFs

After Print & Pay, send a branded invoice straight to the guest's WhatsApp — PDF when the gateway is linked, with a reliable text fallback. Top-bar status shows connected / offline at a glance.

- One-tap WhatsApp from bill settled modal
- PDF invoice matches on-screen receipt preview
- Text fallback + WhatsApp Web if gateway busy
- Top-bar icon: green connected · red off · amber scanning
- Send test from outlet WhatsApp settings
- Owner can receive end-of-day WhatsApp report packs
- No per-message third-party bill markup in the free launch model

HOW TO USE IT

1. Link the outlet WhatsApp number via QR in Settings / gateway setup (one-time).
2. On POS, enter guest mobile before settle.
3. After payment, tap WhatsApp on the receipt actions.
4. Confirm green top-bar status before a busy dinner service.

What guests receive

- Outlet name & bill number
- Itemised lines + tax + total
- Payment mode (Cash / UPI / Card...)
- Thank-you line & optional PDF

Staff checklist

- Phone is 10-digit valid for region
- Gateway session not expired
- Reprint still available from Bills if send fails

BACK OFFICE · STOCK

Stock control

Inventory

Track ingredients and supplies with reorder thresholds, batches, expiry awareness, and recipe-linked consumption when bills settle — so food cost stays visible, not guesswork.

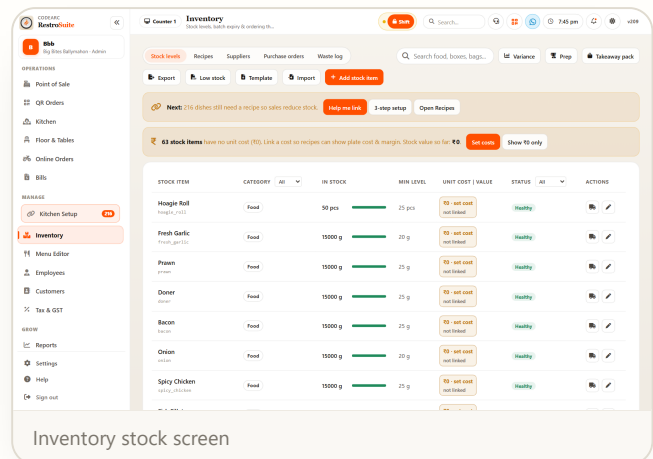
- Stock list with qty, unit, and low-stock thinking
- Batches & expiry helpers for perishables
- Recipe consumption deducts on sale (ledger)
- Import-friendly workflows (Excel / CSV samples)
- Purchase orders path via Growth Hub
- Cross-check with reports for waste conversations

HOW TO USE IT

1. Open Inventory → add core ingredients or import a starter sheet.
2. Set reorder thresholds for items that run out weekly.
3. Link recipes on Menu Editor so POS sales deduct stock.
4. Review low stock before weekend rush; raise POs from Growth Hub.

Pro tips

- Start with 10–15 high-velocity ingredients, not the entire store room.



Inventory stock screen

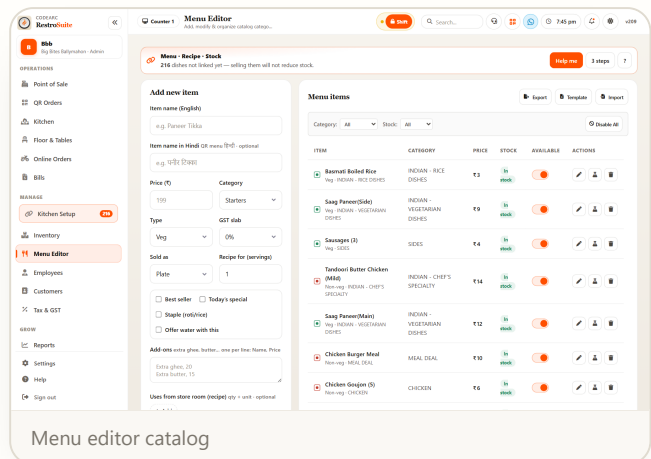
BACK OFFICE · CATALOG

Publish

Menu Editor

Publish categories, items, prices, availability, descriptions, and recipes used by POS and guest QR menus. What you edit here is what cashiers and guests both see.

- Categories & item catalog for POS + QR
- Prices, availability toggles, descriptions
- Recipe links for inventory consumption
- Import / export friendly maintenance
- Immediate reflection on POS after save / sync
- Supports regional currency symbols from outlet profile



Menu editor catalog

HOW TO USE IT

1. Open Menu Editor → create categories (Starters, Mains...).
2. Add items with price; mark sold-out when needed.
3. Attach recipes for key dishes to enable stock deduction.
4. Place a test POS order to verify the item appears correctly.

Pro tips

- Keep names short on POS tiles; put long stories in descriptions for QR guests.

TEAM Roles

Employees & access

Create staff logins with role-appropriate access so cashiers cannot change tax settings and kitchen staff are not buried in owner reports. Attendance and HR helpers sit alongside access control.

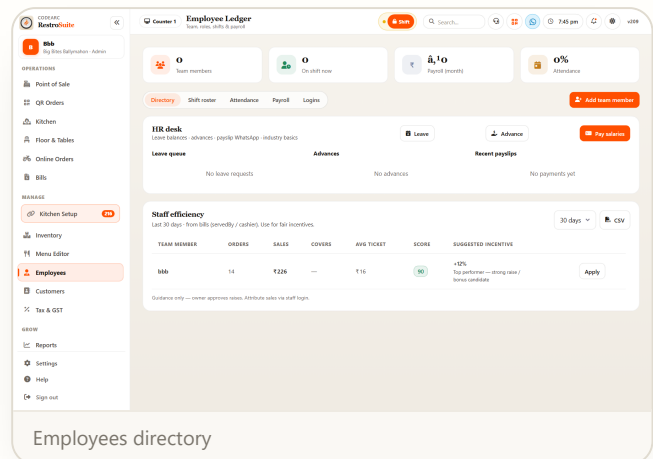
- Staff accounts with usernames & roles
- Tab-level visibility by role (cashier, waiter, kitchen, manager...)
- Attendance / leave / payroll helper surfaces
- Deactivate logins when staff leave
- Works with shift open/close for cashier accountability

HOW TO USE IT

1. Open Employees → add a cashier with limited tabs.
2. Log out and sign in as that user to verify lockdown.
3. Promote managers only when they need inventory / tax / reports.

Pro tips

- Never share the owner password on the floor device — create role users.



BACK OFFICE · RELATIONSHIPS

Loyalty

Customers, CRM & dues

Every bill with a phone number builds a living customer profile — visits, spend, loyalty points, notes, and outstanding credit. Settle dues with a formal receipt the same way you settle a table.

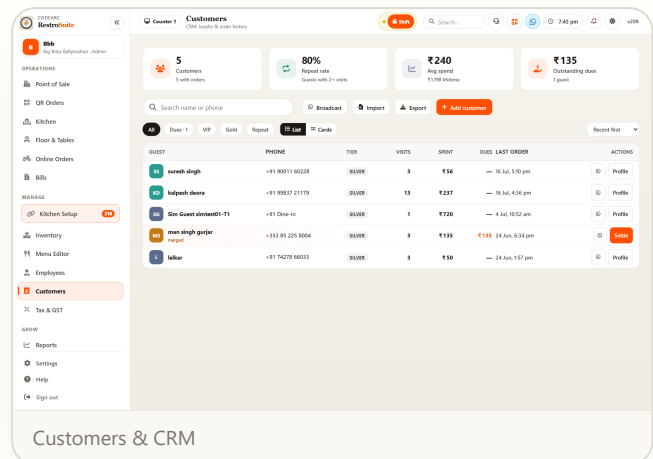
- Auto profiles from POS phone capture
- Visit history, spend, and loyalty points
- Outstanding dues total on CRM dashboard
- Due payment method on POS (credit sales)
- Settle Dues modal — Cash / UPI / Card + receipt / WhatsApp
- Notes for allergies, preferences, VIP flags
- Foundation for offers & WhatsApp campaigns in Growth Hub

HOW TO USE IT

1. On POS, select or register a customer before Due checkout.
2. Open Customers → review outstanding badge on cards.
3. Settle Dues → choose tender → print or WhatsApp settlement slip.

Pro tips

- Credit sales without a customer profile are blocked by design — good.



BACK OFFICE · COMPLIANCE

Accounts

Tax, GST & sales reports

Configure tax rates for your country, print GST-aware bills, and export period reports that accountants can actually use — including GSTR-oriented CSV columns and day packs.

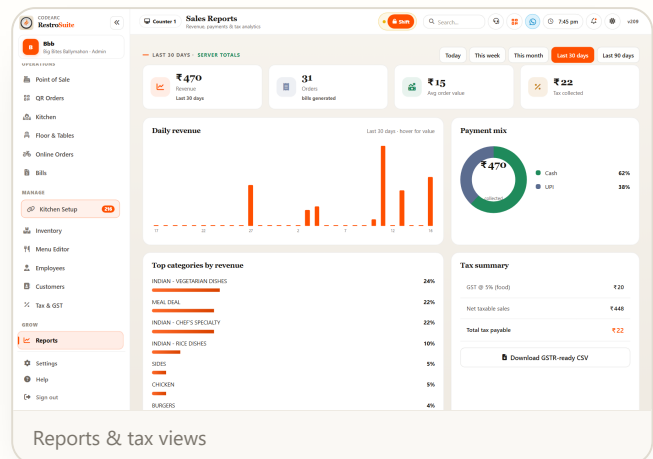
- Tax & GST profile for the outlet
- Invoice lines reflect configured rates
- Reports: revenue, orders, item mix, payment split, tax
- Date range filters (Today → custom)
- GSTR-ready CSV download
- Bills CSV with station, shift, cashier, tenders
- Multi-currency aware formatting from outlet settings

HOW TO USE IT

1. Verify Tax & GST before first live sale.
2. After a service day, open Reports → Today → download CSV.
3. Match totals against Bills and closed Z-report variance.

Pro tips

- Close shift before final export so cash variance is honest.



BACK OFFICE · INSIGHT

Trends

Analytics

Go beyond the daily sales total — see performance patterns that help owners decide menus, staffing, and promotions without exporting to a spreadsheet first.

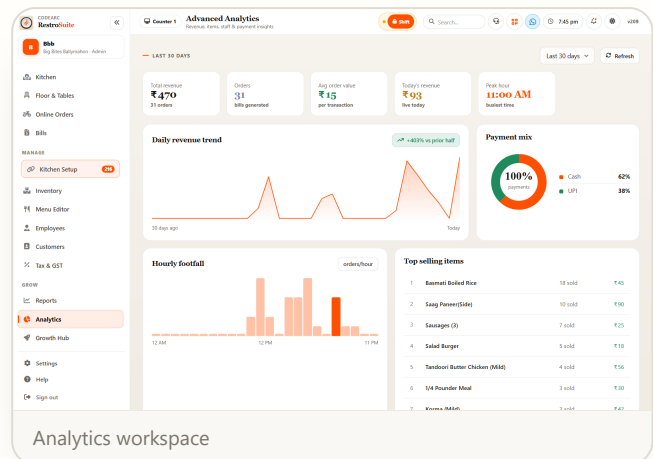
- Advanced analytics workspace beyond basic reports
- Visual performance cues for busy vs quiet periods
- Complements item mix & payment split reports
- Owner-friendly, not analyst-only

HOW TO USE IT

1. Open Analytics after at least a few days of live bills.
2. Compare weekdays vs weekends before changing staffing.
3. Use insights with Offers in Growth Hub for targeted promos.

Pro tips

- Analytics quality grows with clean POS discipline (correct order types & payments).

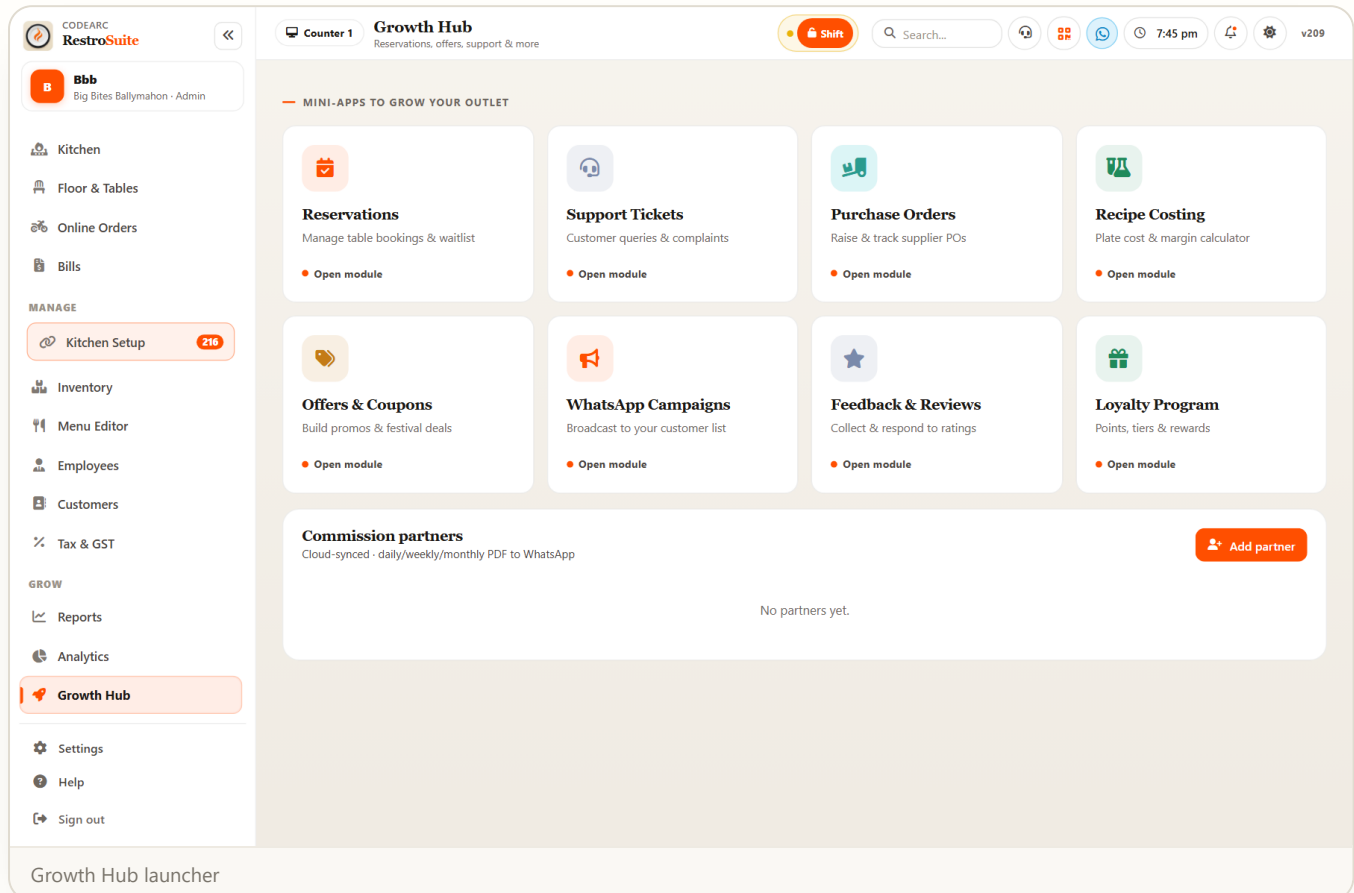


Analytics workspace

TEAM · OPS TOOLKIT

Growth Hub

A launcher for day-to-day growth and operations tools that sit beside core billing — reservations, procurement, promos, feedback, and more.



Reservations

Table bookings & waitlist for dinner service.

Support tickets

Log customer queries & complaints with follow-up.

Purchase orders

Raise & track supplier POs against inventory needs.

Recipe costing

Plate cost & margin calculator before you price a dish.

Offers & coupons

Festival deals and promo codes for POS / CRM.

WhatsApp campaigns

Broadcast to your customer list (responsible use).

Feedback & reviews

Collect ratings; approve what shows publicly.

Loyalty program

Points, tiers, and rewards on top of CRM profiles.

CONFIGURATION Taxes & pricing

Settings — outlet, tax & printing

Open Settings from the sidebar gear. Configure how your restaurant looks, how GST is calculated, what prints on bills, and guest QR tent details — all in one place.

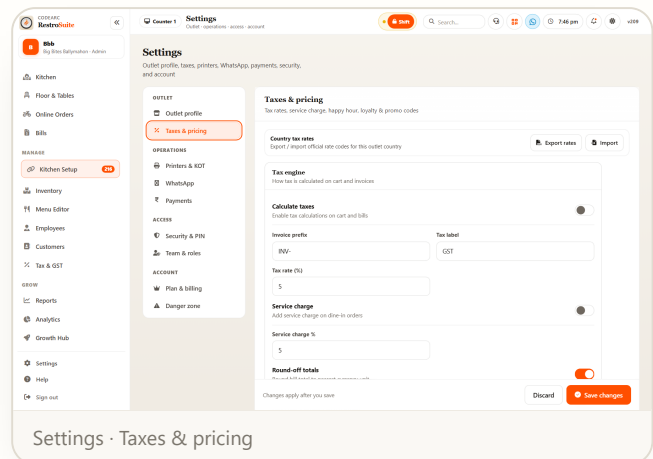
- **Calculate taxes** toggle — master on/off for cart, bills, and print
- **Tax label** (GST / VAT) and default **Tax rate %** for the outlet
- **Inclusive pricing** — menu prices include tax, or tax added on top
- Service charge on dine-in + optional round-off
- Show HSN codes on GST-style invoices when enabled
- Outlet profile: name, address, GSTIN, country, currency
- Guest QR: Wi-Fi name/password and welcome line for table tents
- Printers & KOT, WhatsApp gateway, payments, security PIN

HOW TO USE IT

1. Sidebar → Settings (gear) → Taxes & pricing.
2. Turn Calculate taxes ON for registered restaurants; set default rate (often 5%).
3. Set different GST slabs per dish in Menu Editor (5% / 12% / 18% / 28%).
4. Profile + Guest QR fields → print table tents; test one Print & Pay bill.

Pro tips

- Item GST slab overrides the outlet default on that line.
- Support: support@codearc.co.in



CONFIGURATION · CONTINUED

Settings deep dive + offline shifts

Settings is also where you connect WhatsApp, printers, and security. Day-to-day cash discipline still runs on stations and Z-reports.

Settings map

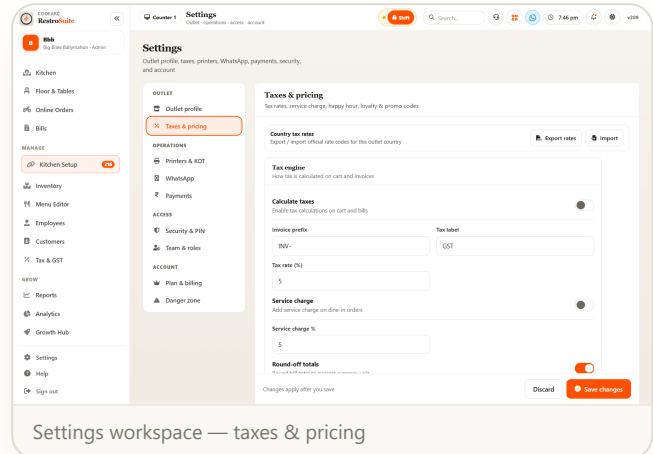
- **Outlet profile** — brand, address, phone, country, currency, GSTIN
- **Taxes & pricing** — calculate on/off, rates, inclusive, SC, HSN
- **Printers & KOT** — thermal / auto-print preferences
- **WhatsApp** — link number, bill PDF preferences
- **Security & PIN** — manager PIN for refunds / voids
- **Team & plan** — access hints and workspace plan

Offline + shifts

- Bill offline; cloud hydrates when back online
- Open / close shift with cash float and variance
- Station labels for multi-counter Z-reports

DAILY CASH RHYTHM

1. Open shift with float
2. Bill all day on POS
3. Close shift → count cash → Print / CSV Z-report



ONBOARDING

Getting started in one service day

01**Register outlet**

Create workspace, country & currency, owner login.

02**Publish menu**

Categories, prices, a few recipes. Keep it lean.

03**Add staff**

Cashier + captain roles. Test one limited login.

04**Live dry run**

One QR order, one POS bill, one Z-close.

Launch checklist**✓ Outlet profile**

Name, address, GST, UPI, currency

✓ Menu live on POS

Test item appears with correct tax

✓ Inventory starter

Top ingredients + thresholds

✓ Staff roles

No shared owner password on floor

✓ Table QR print

One table end-to-end guest order

✓ Printer + WhatsApp

One real bill to paper and phone

₹0 per month during launch

Run your restaurant from the devices you already own

Every client feature in this guide is available in the free launch period. No credit card. No annual lock-in. Upgrade only after value is proven.

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