



Customer Adaptive Electronic Point of Sale Systems

An affordable, easy to use, feature rich, allergen aware and multi-lingual point of sale and order management solution for restaurants, bars, hotels and cafes.

The CAEPOS product suite is cloud-linked point of sale and kitchen order tracking system specifically designed for restaurants, bars and takeaways. Everything you need to manage your orders across all areas of your business. The software is intuitive and easy to use, while the cloud (internet) link allows management, reporting and updates outside of opening hours from wherever you are.

Grow your business at your own pace, by adding low cost modules as needed. We offer affordable hardware bundles to get you started quickly (for rent or purchase), and all of the peripherals you need including stands, printers, cash drawers.

CA EPOS

Our order management tills – Specifically designed for food and drinks ordering.

All the standard features plus bill and table splitting, menu browsing, allergen and ingredient lookup, remote kitchen order printing, customer history

HandEPOS

Our Mobile EPOS solution – Handheld tablet based order terminal. This makes your order taking process much more efficient avoiding time lost by waiters running between customers, EPOS tills, and the kitchen. Handwriting problems are removed, giving a more accurate service. Specially designed with extra features required for table side ordering



Customer experience; use technology to help your staff do the right thing quickly and know what is going on. Happy customers keep coming back.

Allergen and ingredient handling is built in allowing easy compliance with the current allergen regulations. Allergen lookup for staff at is available at the till, and ingredient labels can be produced for your takeaway food.

Expandable design allows everything you need integrated into one system.

Present your menus as electronic menu boards. Automatically updated based on time of day and stock levels.

Online ordering is integrated. Web orders come direct to your till/kitchen reducing time spent on the telephone. Delivery times are managed on the till, and maps allow suitable route planning.

Special menus and events are easy to manage, along with event advertising on your receipts and screens.



@CustomAdaptive



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Whatever the requirement; Menu displays, Customer information, Ordering terminals, Menu item labeling, Promotions boards, Allergen information, Tablet menus - **Custom Adaptive** are here to help.

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