



Order Tracking Point of Sale for Café Restaurants

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

Value for Your Restaurant

CA EPOS is an affordable, full-featured till solution ideal for all types of restaurant, including take-away & delivery, fast food, self-serve, buffet, coffee shops, and local eateries as well as fine dining and bars.

Easy to Use Point of Sale

When you hire a new employee for your restaurant, you need them using your POS system effectively as quickly as possible. We designed the CA EPOS interface for simple, intuitive actions that any user can master. It works in a more intuitive way than traditional EPOS systems; more like using an phone "app" browsing your menu than the traditional complex interface. It is even multi-lingual.

Expandable and customisable

You can add on items as needed. Start with as little as a screen & printer, allowing customer receipts to be printed; expand with additional order entry points, takeaway labels, electronic menu display systems, till draws, waiter electronic order pads (HandEPOS), customer order kiosks, digital menu boards (CAMEO), even MPOS systems allowing delivery drivers to take Chip & Pin payments at the customer premises, or waiters to print receipts and take payment at the table. The whole system can be adapted to the way you work

Online ordering: Allow web orders direct to your till, saving staff time on the phones.

Delivery management: Integrated delivery maps and postcode lookup streamline your order process saving you time and effort.

Information: All our systems allow lookup of product information, pictures, low stock warnings, allergen information and ingredients allowing accurate response to customer's questions.



Integrated kitchen order tracking

You can print out kitchen orders using the local printer, or expand to manage kitchen orders printing into the kitchen, bar or other zones. Each can be tablet based allowing tracking and communication between the kitchen and waiting staff.

Internet managed

Your menu and system management can all be handled remotely. You have access to your entire history of reports, menu configuration, ingredient management, and menu board displays, all from your home or anywhere else at a time that suits you best.



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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.