

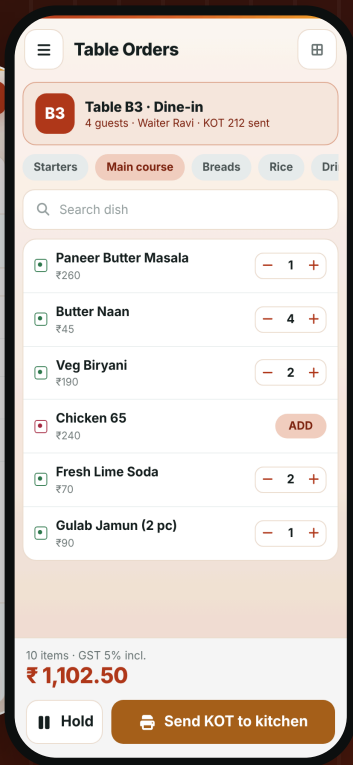
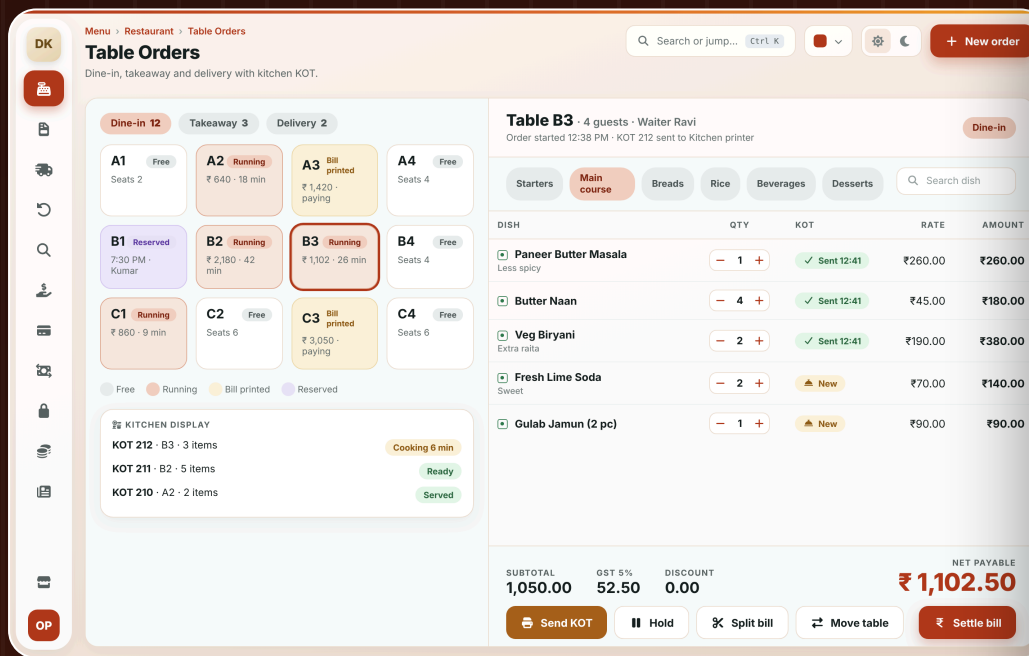


SOFTWARE SOLUTIONS · BUILT TO ORDER

Restaurant KOT Software, **built for your business.**

Dine-in · Takeaway · Delivery · Kitchen

Every business sells differently. We study how yours works, then design and develop the desktop software and mobile app around it.



PREPARED FOR
Your Restaurant KOT

PREPARED BY
Opendott

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THE BUSINESS IN ONE PARAGRAPH

A restaurant bills an experience that is still in progress: a table is occupied, orders keep being added, the kitchen must receive every item as a KOT (Kitchen Order Ticket), and the final bill appears only when guests leave. Waiters, kitchen and cashier work in parallel, so the software must keep all three in sync.

A DAY IN YOUR SHOP · THE WORKFLOW WE BUILD AROUND

- 1 Guests seated; table marked running on the floor view
- 2 Waiter takes the order on a phone or at the counter
- 3 KOT prints in the kitchen or bar the moment it is sent
- 4 More items added; each new item gets its own KOT
- 5 Bill generated: split, merge or move table, then settle
- 6 Day-end sales report and ingredient stock deduction

WHERE GENERIC SOFTWARE FAILS YOU

Orders get lost

Verbal or paper orders between waiter and kitchen cause delays and wrong dishes.

Tables and bills tangle

Split, merge and move-table requests slow down closing a bill.

Raw material leaks

Without recipes, ingredient use and wastage are only guesses.

Our approach: we map this workflow first, then design every screen, rule and report around it — nothing extra, nothing missing.



DK

OP

Menu > Restaurant > Table Orders

Table Orders

Dine-in, takeaway and delivery with kitchen KOT.

Dine-in 12

Takeaway 3

Delivery 2

A1

Free

Seats 2

A2

Running

₹ 640 · 18 min

A3

Bill printed

₹ 1,420 · paying

A4

Free

Seats 4

B1

Reserved

7:30 PM · Kumar

B2

Running

₹ 2,180 · 42 min

B3

Running

₹ 1,102 · 26 min

B4

Free

Seats 4

C1

Running

₹ 860 · 9 min

C2

Free

Seats 6

C3

Bill printed

₹ 3,050 · paying

C4

Free

Seats 6

Free

Running

Bill printed

Reserved

KITCHEN DISPLAY

KOT 212 · B3 · 3 items

Cooking 6 min

KOT 211 · B2 · 5 items

Ready

KOT 210 · A2 · 2 items

Served

Table B3 · 4 guests · Waiter Ravi

Order started 12:38 PM · KOT 212 sent to Kitchen printer

Dine-in

Starters

Main course

Breads

Rice

Beverages

Desserts

Search dish

DISH	QTY	KOT	RATE	AMOUNT
Paneer Butter Masala Less spicy	- 1 +	✓ Sent 12:41	₹260.00	₹260.00
Butter Naan	- 4 +	✓ Sent 12:41	₹45.00	₹180.00
Veg Biryani Extra raita	- 2 +	✓ Sent 12:41	₹190.00	₹380.00
Fresh Lime Soda Sweet	- 2 +	🔥 New	₹70.00	₹140.00
Gulab Jamun (2 pc)	- 1 +	🔥 New	₹90.00	₹90.00

SUBTOTAL

GST 5%

DISCOUNT

NET PAYABLE

1,050.00

52.50

0.00

₹ 1,102.50

Send KOT

Hold

Split bill

Move table

Settle bill

WHAT YOU SEE ON THIS SCREEN



Table management

Live floor view: free, running, bill printed



KOT to kitchen / bar

Separate printers for kitchen and bar



Waiter ordering

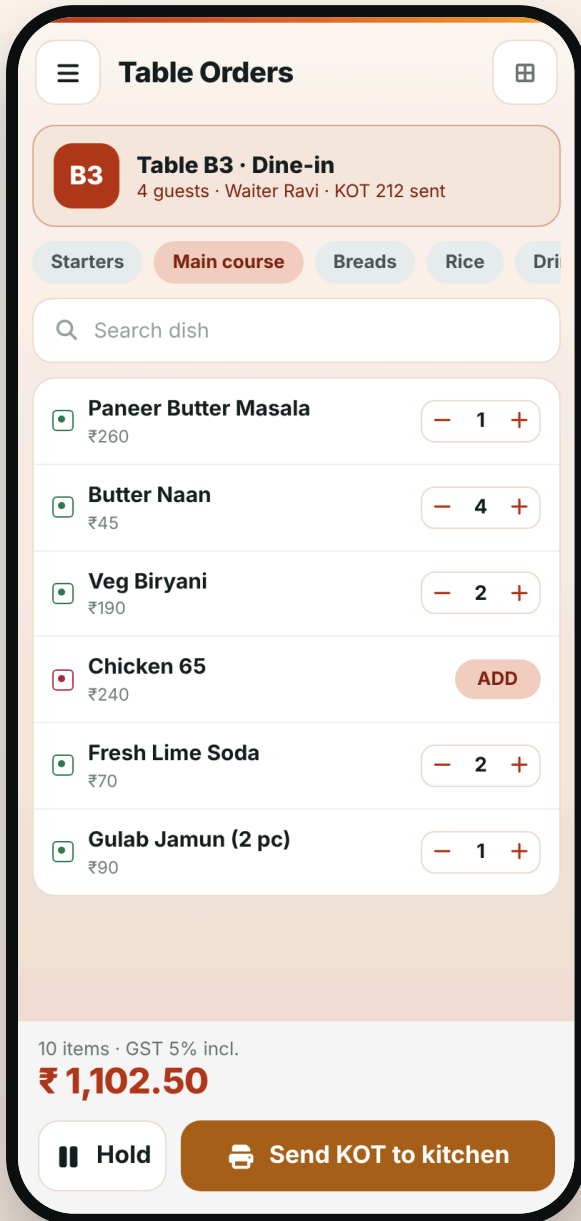
Take orders on a phone, no running to the counter



Split & merge bills

Split by guest or merge tables at the end

Designed for this business: Tables, KOT and kitchen sync. Your staff learn it in a day because every screen follows the way you already work.



THE MOBILE APP WE BUILD FOR YOU

Designed for restaurant kot owners and staff

Waiters place orders from the phone straight to the kitchen; the owner sees table status, running bills and the day's collection from anywhere.

- ✓ Bills, stock and reports stay in sync with the desktop
- ✓ Role-based access: owner sees everything, staff see only what they need
- ✓ Delivered to you by Opendott, configured for your shop

MORE FEATURES WE BUILD FOR YOU



Takeaway & delivery

Orders without tables, with delivery tracking



Recipe & ingredients

Raw-material stock reduces with every dish



GST & service charge

5% GST and service charge handled correctly



Day-end reports

Item-wise, waiter-wise and hour-wise sales

Reports you get, and how we build it for you.

REPORTS BUILT FOR RESTAURANT KOT

Item-wise and waiter-wise sales

Hour-wise rush analysis

KOT and cancelled-item log

Ingredient consumption

Day-end cash and GST summary

Takeaway and delivery report

HOW WE WORK

1  **Study**
We map how your shop actually runs.

2  **Design**
Screens and reports shared for your approval.

3  **Build**
Our team builds desktop and mobile software.

4  **Go live**
Installation, migration, printer set-up and training.

5  **Support**
Updates and new features as you grow.

Let's design your restaurant kot software

Share your shop details — we will prepare a free requirement study and demo.

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