

PREMIUM EPOS SOFTWARE

FAST
SECURE
SEAMLESS

PUBS & BARS





CONTENTS

04.	ABOUT US AND STOCK CONTROL
08.	HAPPY HOUR AND INTEGRATIONS
12.	KEEPING TABS AND REPORTING
16.	YOUR STAFF AND LICENCING LAWS
20.	PETTY CASH HANDLING

ABOUT US

Welcome to myEPOS, our software is deployed across thousands of businesses in the UK & Ireland looking to run their business, their way. We've spent the last decade perfecting our software, delving into every industry to craft a powerful and intuitive design.



EXPERTS IN POINT OF SALE

With over 50 years of combined experience, Charlie Willetts (Managing Director) and his team, have developed myEPOS Touch into an entirely new electronic point-of-sale solution with abilities that aren't on offer in the wider market.



INDIVIDUAL CLIENT APPROACH

We know your business is your life. You live and breathe it. Well, our ethos is the same, regardless of the type of retail business you are, we understand that the bespoke way you operate is key to your ability to stand out and excel.



SUPPORT FOR OUR SERVICE

From the initial discussions through to the installation of your EPOS system and staff training, we aim to provide first-class professional service. Our resellers are dedicated to customer care and fully qualified in their roles within customer support.



We Believe that your experience begins before you even buy & install your till. Our job is to connect the different ways that your users experience your brand, through technology. Standing out in the online world is a must in the 21st century.

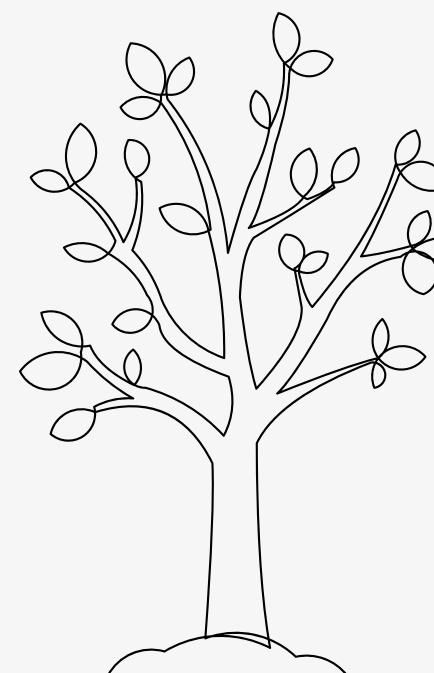


CHARLIE WILLETT'S MANAGING DIRECTOR

We develop powerful POS software that helps you do more for less, with thousands of industry specific features aimed for not just hospitality generally but specifically Pubs and Bars. We not only cater for Floorplans but make these intuitive so you can see what course people are on. We track stock by the Pint, Gallon or the Bottle, you can Measure and have full Purchase management solutions to keep the whole business running from a single solution. Our systems are fast yet accurate with no stone unturned for tracking stocks, running promotions or simply being exceptional.

myEPOS is distributed and supported by a professional network of EPOS Partners all with highly trained engineers that guide you through every step of installation. With over 15,000 happy myEPOS customers, myEPOS is the perfect fit for you and your business.

Charlie W



We grow your business beyond any possible limits

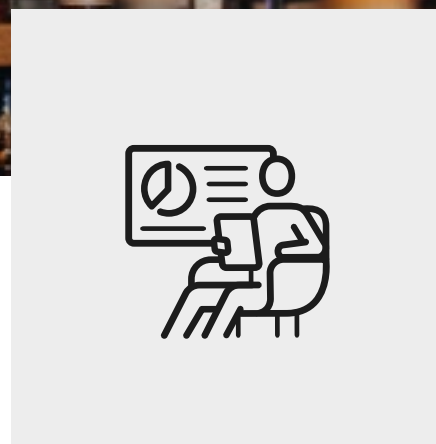
Our mission is to create a personal approach to point of sale, that creates powerful results for business owners. Our wide network of Solution Providers ensures that support is only around the corner and our partners are in constant communication with ourselves to ensure that we as a team can help your business thrive.

STOCK CONTROL

ELIMINATE WASTE WITH SMART STOCK CONTROL

Spend less time managing the numbers and more time managing your bar. It only takes a few minutes to get an overview of your stock room using our back-office suite. Streamline operations across the entire customer journey, and make sure you can always meet demands.

Easily Stock check specific lines
Display Stock Levels on POS to avoid mistakes



Our system knows how many pints are in a barrel, how many shots of different ingredients are in a cocktail, it will even highlight low stock for automatic reordering when they hit certain levels. Tracking your stock is so much easier with these features enabled, it knows that a bottle of vodka is 28 shots and will deduct 1 shot for every single sold and 2 for every double!



AUTOMATIC RE-ORDERING

Auto ordering for your most popular items means you won't have to borrow kegs from other pubs! Set your carling to auto reorder when you get to 30 pints and remove the headache.



TRACKING STOCK TAKE

Tracking your waste is simple and easy. Our system allows your staff to track what they have had to throw away. This means you can see who and where you are losing the most stock.

EVALUATING STOCK

Our stock valuation tool can show you at a glance how much stock you have in hand and can even show what you sold in the same period last year removing the guessing from stock ordering.



HAPPY HOUR



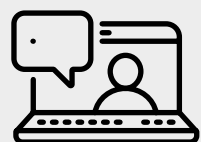
Did you know that Repeat customers are your biggest ROI?

It costs five times as much, on average, to acquire a new customer than to retain an existing one. Existing customers are 50% more likely to try a new product and spend 31% more per purchase than new customers. Although marketing efforts aimed at reaching potential customers are essential for growth, retaining customers is where the long-term value resides. If you don't retain customers, you will just replace customers as they churn.

Incentivising customer loyalty via a programme can help you avoid high churn rates and hold onto high-value customers.

It's also a cost-effective approach to driving sales. Building a relevant, engaging reward programme means you can designate fewer resources to traditional advertising efforts and spend more time building valuable, long-term relationships with existing customers. It can also help you get new customers in the first place...

Complex promotions and rewarding your loyal customers can be hard work but worthwhile. Often bars are put off by doing specials such as happy hour because they are worried it will be abused.



YOU HAVE THE CONTROL

Easily automate a happy hour system that only works at the times and dates you want with real-time reporting on its success



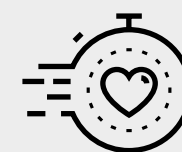
THE POWER OF LOYALTY

Offer a loyalty scheme that allows regular customers to earn points and spend them as they want to encourage return visits



GET PERSONAL

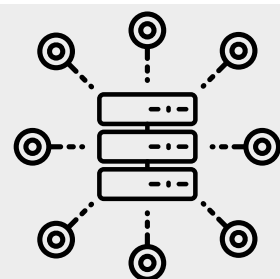
Create your own personalised promotions, send SMS and emails directly from your till for customer birthdays and other special occasions



TIMED PROMOTIONS

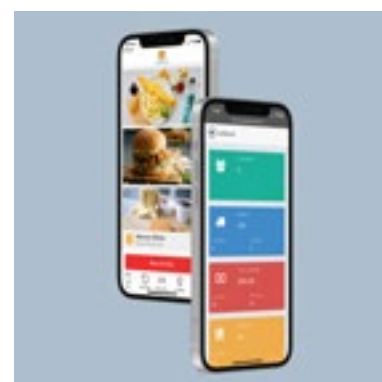
Offer different promotions based on the day or even the customer. Offer your regulars 15% off all the time and your new customers 3 for 2 during specific times. The software has many promotional and management abilities, the rest is up to you.

INTEGRATIONS



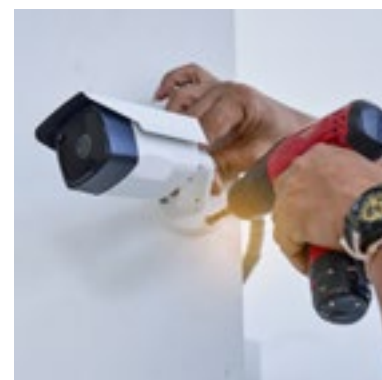
Integration is crucial for connecting key business operations through a single, easy to use software system. Streamline operations, boost efficiency, and offer greater choice online.

Technology for pubs has advanced light-years in recent time, more and more businesses are seeing the advantages of online services in their day to day operations. EPOS technology can help speed up services and help you save money, all while appearing more modern to your customers. With the addition of Mobile ordering, you could give the option to order directly from the customers mobile. You can build upon your brand identity online and delve into upselling tactics with your own website. You could even get a better overview on where your stock is going by integrating your CCTV with your epos system.



MOBILE ORDERING

We know that bars can be really busy places. With the addition of Mobile ordering, your customers can order directly from their phone. Use less staff, speed up service to your VIP tables and increase revenue by offering upselling on your customized mobile website.



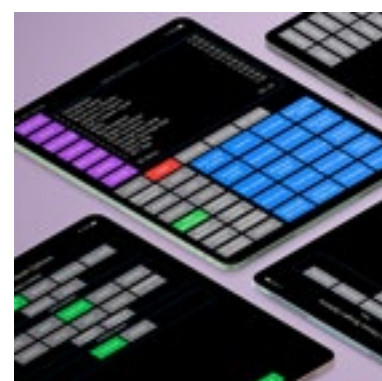
CONNECTING CCTV

Integrating your CCTV allows you to have a searchable video database you where you can playback just 'Carling Sales' for example. All losses are easily traceable and any doubts about what is being handed over the bar easy to review.



ACCOUNTING & PAYMENT

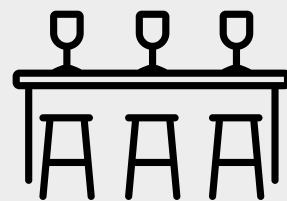
Integrate with third-party accounting packages such as Xero and QuickBooks saving you from additional accountancy fees and allowing you to manage your figures remotely. We also work with various credit card providers such as PaymentSense and Dojo.



SYSTEM ENHANCEMENTS

Not only can you allow customers to place their own orders, but Staff can be equipped with OrderPads to take accurate orders at the table. Gone are the days of poorly worded, half completed scribbles to the Kitchen. Staff are prompted with the options and you know that anything sold is now on the customers bill.

KEEPING TABS



KEEPING TRACK

Say goodbye to managing customer tabs with scraps of paper using digital tabs that maintain an itemised bill, they can be joined or split as customers move between tables.

ACCOUNT TABS

Gone are the pains of keeping tabs on customers that accidentally stray without settling. Even manage staff tabs since we can store tabs against clients and provide credit limits.

TAKE CONTROL

Store Card Details to secure a tab and know exactly who owns any given tab, or when it was last serviced. If you accidentally have a spill, you can even record the waste easily for accurate stock take.



HOLDING TABS

Hold all your customers tabs centrally and ensure customers can be provided an itemised bill. Extend a credit facility to your regular customers setting a spend limit to reduce exposure.



SPLIT & COMBINE

Split and combine bills and tabs without frustration. Stock is deducted at point of sale not at point of payment, meaning your stock will always be correct.



MERGING TABS

Merge Tabs together with ease and even split tables into seats so that tabs can be broken away from the original table easily. Handle those tables that want to split bills or pay dutch quickly and easily.

REPORTING

Efficient reporting gives business owners the tools to cut costs and boost profits, choose an epos system that you can rely on and can makes sense of the numbers. Receive real-time insights straight from your terminal, or use our cloud back office features to manage your business remotely.



WHY BOTHER WITH THE BACK OFFICE?

If you run a busy hospitality environment and don't have digital reporting, now is the time. You can now access a wide range of reports about the performance of your business in real-time.

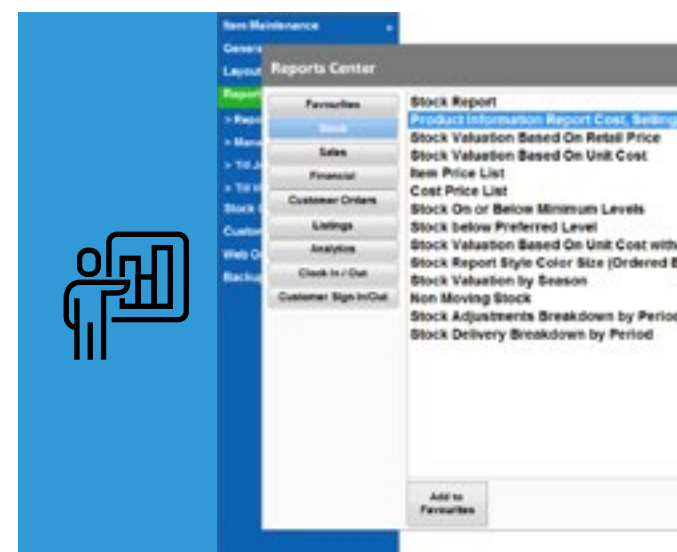
Everything on your Stock (Goods in and out) along Best and Worst Sellers, Busy and Quiet times, effects of promotions and overall performance are all in one easy to use central control centre. Collect all your figures in one place with graphical reports and easy navigation.



WHY USE THE CLOUD BACK OFFICE?

Collecting all your sales figures and regularly providing X/Z readings to the tax man can be difficult. However, the level of reports available on our cloud office makes tax audits a piece of cake.

Our Cloud Back Office keeps all your data in one place and you can access reports from anywhere. You could even give your log in details to your accountants to save more time.



Price Band	Sales Unit	Qty	Price
Price Band 1	ENCR	1,000	35.00
Price Band 2	Not Set		
Price Band 3	Not Set		
Price Band 4	Not Set		
Price Band 5	Not Set		
Price Band 6	Not Set		
Price Band 7	Not Set		
Price Band 8	Not Set		
Price Band 9	Not Set		
Price Band 10	Not Set		

EASY & AUTOMATED REPORTING

Wake up to an automated reports directly to your inbox every day. See the best sellers vs products that are letting you down along with the takings from the previous evening along with staff hours worked so you know where you are even before you arrive to work.

With accurate reports you can see if you need to stock all the flavoured Gins, or perhaps can regain shelf space for more prominent products.

KNOW IF THEY ARE WORKING

View your waste immediately and see how many beers end up down the drain so you can speak with the staff to understand what is going wrong knowing you have the numbers to back you up

Quickly assess the effectiveness of your Happy Hour and other promotions, are they drawing the crowds in, or are you just giving away food and drink for less unnecessarily? Do the Staff Hours add up, are they working effectively as a team or is there room to reflect?

LET THE SYSTEM DO IT FOR YOU

Running the right promotion to ensure all stock is moving and that you are not holding onto slow moving stock is essential.

myEPOS provides reports to help create promotions that motivate your customers whilst keeping slow moving lines to a minimum.

YOUR STAFF



By the hour

Track your transactions by the hour. See when you are busy Vs quiet and make sure you are staffed adequately.



Clock in/out

Track staff hours with our inbuilt clocking in and out. All the data is in a simple report with all the hours neatly recorded, making payroll easy.



THE FACE OF YOUR BUSINESS

Your staff are the face of your business, they must be able to get a quick overview, quickly top up the bar and make quick transactions, all while serving with a smile. Empower your staff by providing greater control with a simple interface anyone can master.



Payroll

Track your staffs hourly wage and make payroll a dream. Staff can quickly and easily clock in and out including for breaks to ensure you are paying them accurately.



Training

Train staff within as little as 15 minutes on our system and tackle fraud by linking your CCTV to your till.



DIFFERENT LEVELS OF ACCESS

Easily Edit and setup permissions to restrict staff access to certain features, while allowing them to clock in on the tills. This means you can allow your noncash handling staff to clock in but be unable to access the cash in the till, whilst permitting counter staff to easily make sales yet prevent them from seeing your figures.



£66.50

Money saved by reducing 1 member of staff's hours by 1 hour for a week.



£3458

Total amount saved by reducing a single hour from a single member of staff.



£3200

Average cost of 2 EPOS Terminals saving at least 5 hours labour per week.

**TAKE CARE OF YOUR EMPLOYEES, AND THEY
WILL TAKE CARE OF YOUR CUSTOMERS**

LICENCING LAWS



Neat idea: why not be different from competitors and store ID proof of age on your EPOS system?

Working within licencing laws and ensuring your staff are complying with ID and the latest regulations can be complicated. Why leave your biggest asset to chance?



BE COMPLIANT WITHOUT THE HASSLE

Set up automated prompts for an ID check for age restricted items. Ensure your staff are challenging 25 with every purchase and abiding by the law. myEPOS can be set to only allow alcohol sales between certain hours, meaning your bar is only selling alcohol when you are meant to.

With the introduction of Natasha's Law and other rules to do with Allergens it is imperative to prevent mistakes reaching the kitchens. Our solutions help ensure staff are aware what is in certain dishes whilst preventing costly errors.



HOW TO PROVE YOUR ABIDING BY THE LAW

Link your Sales Journals to the CCTV system to build a searchable database of all the products sold. If there is a query on any order, the footage can be searched for any keywords such as 'Carling' and checked to see that it was passed over the counter along with the right payment.

Our Allergen warnings are presented on sales of any items so you can be sure the customer is made aware of allergies and these can also be printed on any receipts.

CCTV Integration

Live data Journal

Searchable video Database



PETTY CASH HANDLING



CASHING UP MADE SIMPLE

With PDQ Integration all card sales are accurately recorded automatically, so balancing cash is quick, simple and accurate. Cash is Cash, Card is Card.



CASH TRACKING

Quickly and easily track cash that is removed from the draw to pay for window cleaning etc. Easily track cash that has been removed and ensure your draw always balances.



You probably have some bills that you need to pay in cash, a Window Cleaner is a perfect example. Keeping track of cash is the first way you can maximise your revenue.



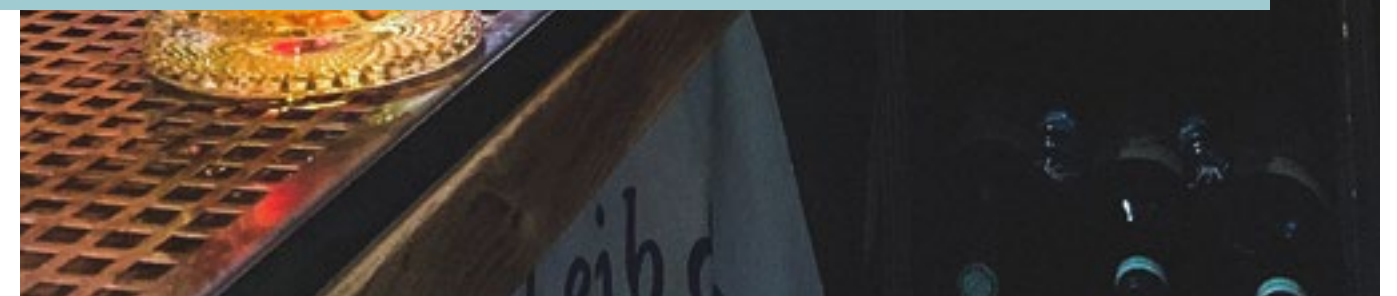
MONEY HANDLING

Our shift control features are easy to implement. Enable your staff to cash up their own draw at the end of the shift without impacting your overall end of day.



END OF DAY

With blind cashing up your staff aren't told what should be in the draw meaning there is less chance of them stealing from you. Using blind cashing up the staff member performing end of day is asked what cash is in the drawer without being shown what should actually be there.



THE KINGS ARMS



The Kings Arms is an award-winning Country pub situated in a small village of around 650 people. They run amazing concerts in their fields and are usually very busy in the summer months.

"During Covid, the Eat Out to Help out system helped, and I know that many other pubs suffered trying to handle the deal, but with myEPOS it was easy to provide the discounts and provide the returns for the government."

Richard Baulu, the Chef and Manager, has been running the pub for around 19 years now. They have had several tills prior to finding WACR who have replaced all the tills, the last fitted in November 2021.

The system is mainly used for managing Table Service Inside and Outside and has been invaluable for balancing up the books particularly when really busy.

"We are very satisfied with everything WACR have provided thus far. They are looking to install Kitchen Printers for us to save even more time during service"

"We have Used WACR for the last 15 years, they have been good and always available when needed. Support is provided offsite, and the till work is done out of the pub hours remotely, but they turn up when we need them to."

"GOOD REPORTS ARE AVAILABLE AND ITS EASY USING THE TABLE PLANS TO SEE IF PEOPLE HAVE PAID AND WHEN TABLES ARE BECOMING AVAILABLE."



IT DOES WHAT WE NEED IT TO

"The system produces easy to read accurate Z reads, managed to handle VAT changes really easily and there were a few changes over the Covid times which were simple to implement. Our stock taker uses myepos when they come in to balance the figures and it definitely reduces the time they spend on site. Overall, it works very well for us, it splits bills does everything we need, and the staff find it simple to use"



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