

PREMIUM EPOS SOFTWARE

FAST
SECURE
SEAMLESS

FAST FOOD





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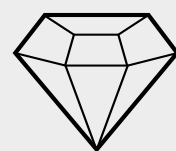
ABOUT US

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.

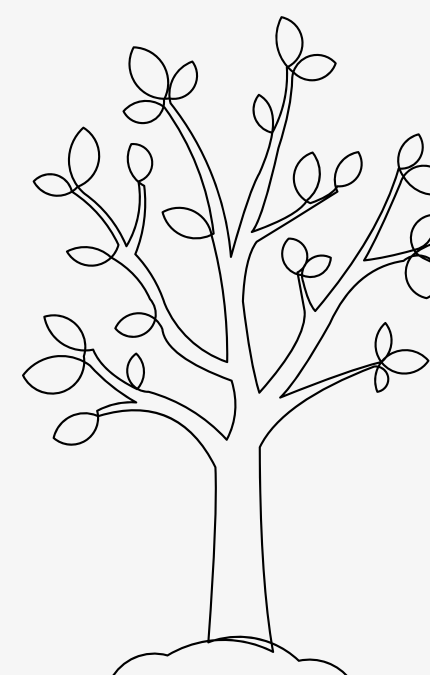


CHARLIE WILLETTTS MANAGING DIRECTOR

We develop powerful POS software that helps you do more for less, with thousands of industry specific features. We not only cater for the regular takeaway requirements such as caller ID or order number printing, but also have an advanced driver management system and integrated postcode lookup.

myEPOS is distributed and supported by a professional network of EPOS Partners all with fully trained engineers that guide you through every step of installation. With over 4000 happy retail customers, myEPOS is the perfect fit for you and your business.

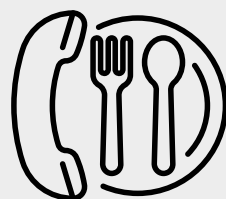
Charlie W



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. Your assigned dealer will be local to you and therefore in the perfect position to relay your requirements back to us so together we can tailor your software.

ONLINE ORDERING



BOOST YOUR ONLINE SALES

The online ordering world has flourished in recent times and seems to be growing at a fast pace, to remain competitive it's important to create a lasting impression online. Build your brand identity and increase revenue using our simple and powerful online ordering platform.

Simple, powerful,
Quick & easy

Your customers value convenience, they want to order and collect at a time that suites them. MyEPOS order is designed with convenience in mind for business owners too. The powerful online system puts you firmly in control with no hidden costs.



ADVANCE ORDERING

Allow your customers to order in advance ready for when you open. You can even limit the number of orders so your not overwhelmed and the customer wont have to wait.



BUILT-IN MARKETING

Built in marketing tools gives you access to your customers like never before. Send promotions on Birthdays or boost sales on your quiet days with specialised promotions.



EASY TO USE

The Interface is optimised for your customers ease. Easily offer upselling and push your less popular offers.

CUSTOMER EXPERIENCE



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...

Working in a takeaway is hard, you're always on your feet, dealing with a huge numbers of orders from numerous sources. We know how busy you are, that's why our solution is built to make everything simple and speedy so you can provide the ultimate customer experience.



CALLER ID

Add caller ID to your system. Enabling your staff to greet regular customers by name, see past orders and upsell potential new items.



POSTCODE LOOKUP

Postcode lookup is a great feature for busy takeaways. Find customers full addresses with just the post code and house number. Remove errors in typing and speed up order taking.



LOYALTY SCHEME

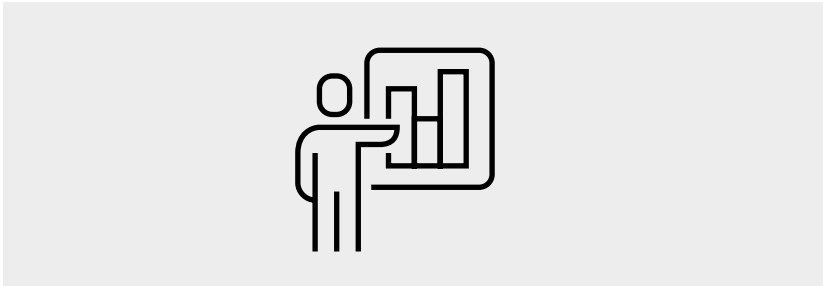
Offer a loyalty scheme to your best customers. Offer a points-based system and keep your customers coming back.



PERSONALISED PROMOTIONS

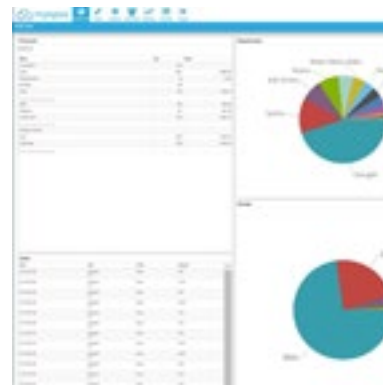
Create personalised promotions and send SMS and emails direct from your till. Apply timed promotions to boost sales on quieter periods.

REPORTING



**Spend less time managing the numbers
and more time managing your
takeaway. It only takes a few minutes to
get an overview of your stock room using
our back-office suite.**

Many solutions are unable to accurately cater for waste, or track goods in reliably. with a complete back office to track suppliers and reports, you can organise your stock lines a lot quicker whilst speeding up your product import and maintenance. Track suppliers along with their addresses and even email directly from the Point of Sale. Monitor orders, product sales and purchases using our back office or handheld.



YOUR STOCK AT A GLANCE

YOUR STOCK AT A GLANCE

With extensive reporting see what you are selling and when. This will help you identify items that are not selling and remove them from your menu, reducing waste.



**MAKE YOUR STOCK
WORK FOR YOU**

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WORK FOR YOU**

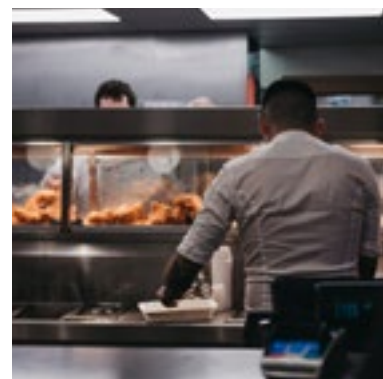
Our hourly sales by item report allows you to see how many fish you sell between 6-7pm meaning you can pre-cook items that you are actually going to sell, based on facts. Reducing customer wait times and speeding up your service.

[illegible]

**VALUE YOUR
BUSINESS EASILY**

**VALUE YOUR
BUSINESS EASILY**

Know the value of all your stock on hand at both cost price and retail value, showing you where you are holding excessive quantities of expensive stock

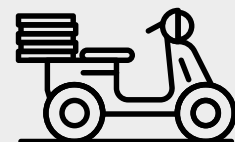


AUTOMATIC RE-ORDERING

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Set up automatic re-orders when your stock hits a certain level with preferred levels and minimum levels applied. Ensure you always meet demands and have the stock your customers buy regularly.

DRIVER MANAGEMENT



QUICKER TRANSACTIONS

Our software is designed for your fast paced environment. Easily manage bulk orders, keep track of drivers, and stay on top of customer requirements.

THE PROBLEMS YOU FACE

Managing drivers can be a headache, noting who has taken what order, what cash they should have, with tips being an added logistical nightmare.

THE SOLUTION WE OFFER

Our integrated driver management will allow you to allocate orders directly to a driver, showing which orders have been paid in advance or which they need to collect the money for.



DRIVER REPORTS

Driver reports make cashing up at the end of a night a breeze. Print each driver a receipt containing all orders they took and the total cost, allowing them to hand over the correct money and keep the change.



SHIFT CONTROL

Have your drivers' clock in and out on the till system. See at a glance how many hours they have worked and allow counter staff to see what drivers are on shift.



DELIVERY DATA

View historical delivery data to see how many drivers you had each day and how many deliveries you actually had, enabling you to decide how many drivers you need per shift saving you excess staff bills.

KITCHEN VIDEO

Keep the kitchen organised with orders in real-time with a digital display system. With Kitchen Video installed, every check goes through, on time and in order using an interactive screen for edits and easy viewing.



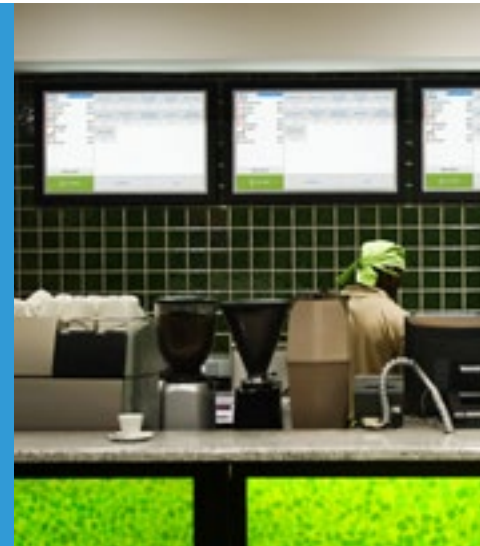
WHY BOTHER WITH KITCHEN VIDEO?

Never loose tickets, they won't fall off the rails get handed around or misplaced. Your tickets will always be legible with no missing options, everything is now readable traceable and in the right order.



WHAT ABOUT KIOSKS?

Let customers place their own orders on kiosks or online ensuring the customer orders what they want in their own time. Kiosks act as an additional member of staff, improving your brand identity and overall turnover.



SUMMARY SCREENS

On your summary screens, you can instantly know what food is being prepared and see full details of all the items the kitchen is due to be cooking.

Get rid of illegible tickets and have all your orders come through to a responsive touch screen. Sort orders by item to see how many scampi you need in total to complete all orders enabling you to batch cook.

COOK TIMERS

All orders are now showing in the correct order along with a timer showing how long a customer has been waiting, enabling your staff to prioritise.

Kitchen video provides two-way communication, using a semi-automatic system, where you can set the variables. This digital, tailored approach has proven to speed up service and improve efficiency.

COLLECTION SCREENS

With the addition of a collection screen, orders can be marked as ready directly from the kitchen video. The number will then flash on the customer screen and customers can approach the counter to collect their food. This makes the counter less crowded and cuts back on staff needed to run orders.

PROMOTIONS



Timed

Easily automate promotions based on time and day. Offer 20% off all pizza between 2pm and 4pm Monday to Thursday and the till will do it for you.



Loyalty

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



PROMOTIONS CAN BE COMPLEX

Complex promotions can be hard work for staff. People are often put off promotions as they can be misused by staff or not applied to customer orders, resulting in unhappy customers.

Our software puts you firmly in control with timed and automatic promotions to ensure to make things easier for you and your staff.



Upsell

Upsell to customers based on their order. The till system will tell your staff what additional items customers can add to their order to save money.



Meal Deal

Quickly set up a meal deal promotion with buckets allowing customers to pick a pizza, side and drink for a set price without your staff having to do anything.



THE KEY TO SUCCESS

Getting customers hooked on you is what takeaway businesses depend on. Keep customers coming back for more without spending hours on promotional and marketing efforts.

With a glance, you can view customers' previous orders and provide directed marketing and promotions.



£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.

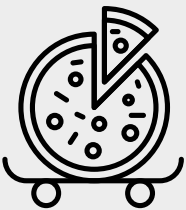


£3200

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

DELIVER A MEMORABLE TAKEAWAY

PIZZA MANAGEMENT



Easily add or remove toppings at the correct price based on the size of the pizza.

Selling pizzas can become complicated, there is often a complex pricing structure and upsell options to consider. With our integrated pizza system each pizza provides a visual aid to your staff showing what toppings are on each pizza.



PIZZA FEATURES THAT YOU KNEAD

Upsell stuffed crust or extras such as garlic mushrooms with our simple menu prompts.

Manage half and half pizzas with ease. It is easy for your staff to communicate requirements for a half and half pizza with the kitchen minimizing errors.



Easy upselling

Half & half

Manage toppings



SERVE WITHOUT THE HASSLE

Our specially built Pizza controls are unique to us and not provided elsewhere. These features will enable your staff to quickly and easily see what toppings are on each pizza.

The pizza control feature makes Half & Halves and Toppings easy to add, replace and remove. Manage your toppings quickly with our easy-to-use interface.

PETTY CASH HANDLING



CASHING UP MADE SIMPLE

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



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. Your Window Cleaner is a perfect example. Keeping track of cash is the first way you can maximise your revenue.



CCTV INTEGRATION

Intergrade your EPOS system with your CCTV and have your sales overlaid on your CCTV system. Providing a searchable image database of all your transactions.



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 thee staff member performing end of day is asked what cash and card payments they have taken without being shown what your business has actually taken.



POPPA BILLS TAKEAWAY



Poppa Bills is a fast-food restaurant specialising in delicious fried chicken. Based in Cork, Ireland, the takeaway is a family business running for last 20 years, we spoke to Mr Christy Nason about his experience with myEPOS software.

"We've known C&L (their local dealer) for a long time. We were in a family franchise and opened a separate shop outside the franchise about 20 years ago. When it came to us leaving the franchise, we called C&L since they had looked after us well at the other shop! Getting Support has been so much easier and, C&L not only help do the changes, but have also spared the time to help me learn how to do changes myself and run my own reports."

"The new system does everything the old system does but better, it has a lot of reports which has been very useful to us. This system is way better than the franchised system since we can make changes ourselves and don't have to phone Dublin to wait for changes. Also, Rory our local dealer is just around the corner and always happy to help."

C&L installed myEPOS with all the features the takeaway was previously using along with additional features such as purchasing, stock control, online ordering, and a clocking in system. Mr Nason was very happy with the enhancements provided.

"With the new tills everything is simple. it's great for checking we have asked all the right questions, we have a lot more reports we can run ourselves and can easily report on best and worst selling lines, we now do all the purchasing off the back of the reports."

With C&L's help, Poppa bills managed to stay open through COVID-19 by helping them install online ordering solutions, delivery is currently around 30% of the business but this is growing every day. The business now has more plans for enhancing their system in the future.

"Rory from C&L came up with a number of good ideas for the business and helped us get two online ordering solutions working, along with adding an advertising screen to the front of the till for our promotions, which has helped us massively"

"We are going to be looking into using a proper loyalty system soon, we already use kitchen Order Printers, and they save a lot of time. In the near future will be looking at also adding Kitchen Videos for our kitchen staff."

"THE SYSTEM HAS PAID FOR ITSELF VERY QUICKLY, IT HAS DEFINITELY REDUCED PAPER WORK AND SAVED US TIME"



SMALL CHANGES, BIG IMPACT

"The system is easy to use, the staff can pick it up quickly and allot easier than our previous system. All the reports are easy to understand, it was easy to apply promotions and display them on our new front screen."

"All the figures are perfect, and we know where we are day to day. Finding customer sales, customer purchases, best/worst sellers is fantastic and something we never used to have much access to. We have control and the backup; with the backup from our dealer at C&L we can call and always get an answer, with the other system we would often have to wait a day or two for things to be looked at."



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