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S Y S T E M S

CREO POS FOR HOSPITALITY

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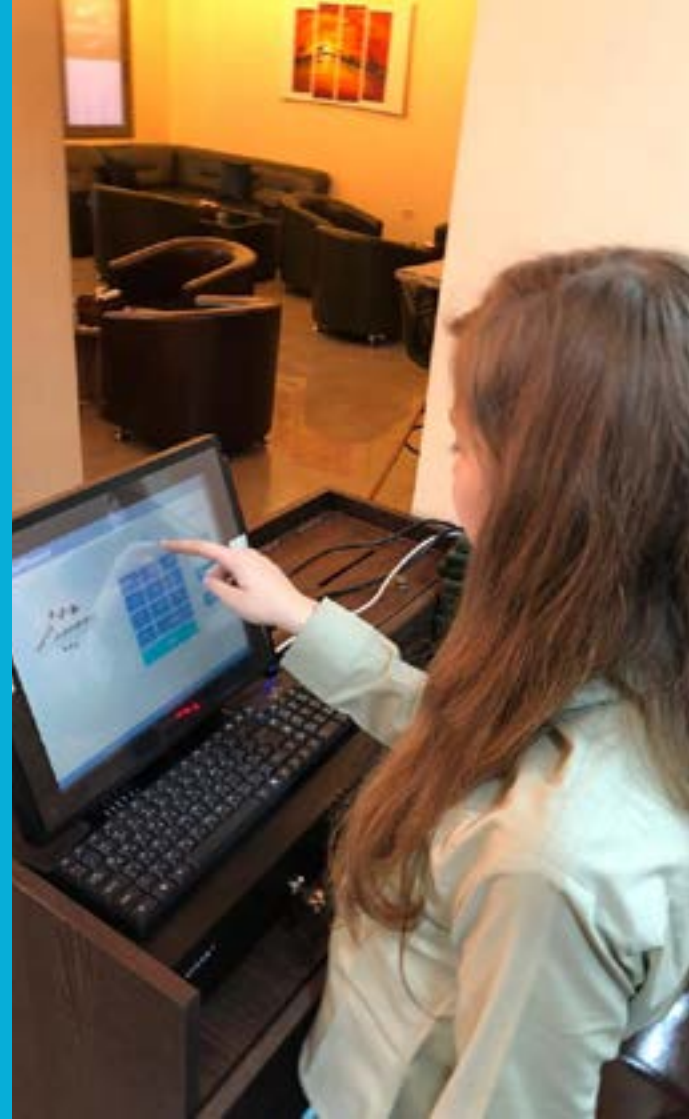
The Ultimate Enterprise Solutions for HOSPITALITY

Our Creopos System can be the right tool to manage your business venture, whether it is a single restaurant or a chain of restaurants with different branches. We will help you through all steps to achieve better control & management over your business using the latest techniques and taking use of our continual software updates to meet the ongoing requirements of our clients Businesses.

Restaurant Operations

It's no secret restaurant owners and managers work long hours. Why not let your point of sale system do some of the work for you and put more hours back into your time?

SINGLE LOCATION

Manage your business from POS operations; including take away, delivery, dine in, sit-ins and online orders; to Stock and recipe management and all accounting operations.

MULTIPLE LOCATIONS

From one location to many, your point of sale system should be able to grow as big as your entrepreneurial spirit. Manage your enterprise with ease using the same POS system across all locations.

TABLE MANAGEMENT
Build a custom floor plan to match the exact layout of your restaurant. Know what tables are about to turn and which ones were just sat.

PAYMENT PROCESSING
As more customers prefer to pay with credit or debit cards, make sure your POS system has integrated credit card processing or it well manages their transactions in a very efficient ways.

EMPLOYEE MANAGEMENT
Create job-based permissions, track hours and shift details accurately. Hold employees accountable while they're on the clock.

Creo for BAKERY

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System Features

➤ Simple and easy to use.

➤ Divided into two sections: POS and Back Office for the ease of use.

➤ Fully network system and unlimited number of users and stations if needed.

➤ Separated permission to each user on the system.

➤ Possibility to export reports to excel sheets, PDF and many formats.

➤ Easy data entry using manual entry, importing using excel.

➤ Easy searching tools.

➤ Possibility of entering various types of currencies.

➤ Available in 10 languages (Arabic, English, French, Spanish, Italian, Russian, Portuguese, Greek, Turkish and Kurdish).

➤ Backup system (Manual & Automatic).

➤ Possibility to transfer data to an online dashboard that can be seen from everywhere including mobile.

➤ Possibility to change all documents according to personalized logo, or desired language or additional requirements according to work obligations & countries.

Controlling Employee Options In Our System To Prevent Manipulation And Theft

➤ Separated permission to each user on the system.
➤ Reviewing voided invoices and showing invoices modifications done by users.
➤ Restrict access to some or all features, unless for usual use.
➤ Managerial level of control.
➤ Supervisor level.
➤ Workers.
➤ Manage your staff, login information, permissions and discount limits.
➤ Control who does what both in the terminal and in the back-office.
➤ Connection to "Creopay Payroll System "for advanced workforce management.

Creo for
FAST FOOD

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System Modules

Creopos package incorporates a complete set of the most commonly used invoicing and stock features, including:

➤ POS Module for Invoicing
➤ Table Seating
➤ Delivery Module
➤ Purchasing
➤ Daily Transaction
➤ Statements of Items, Accounts (Suppliers, Customers, Cash & Expenses)
➤ Inventory
➤ Stock Control
➤ Reports and charts

Inventory Controls

Inventory management for restaurants is absolutely essential. Unlike the retail industry, restaurant inventory doesn't just fall out of fashion, it expires. Keep product waste and food costs to a minimum with tighter inventory controls.

INVENTORY MANAGEMENT

➤ Never miss an item again.
➤ Track menu items and raw goods for each dish.
➤ Know what you have on-hand, when it will expire, and when you need to order more again.

VENDOR MANAGEMENT

➤ Your suppliers no longer has to be a half-baked process.
➤ Keep track of all vendors and purchase orders right from your POS system.

POS INVOICING

➤ Auditing/void transaction.

➤ All POS operations can be audited so you can have an overview of who did what at your terminals.

➤ Auto-lock when POS idle.

➤ Up to 20 menu types with 50 items buttons (unlimited virtual buttons).

➤ Sit in, Take away, Delivery, Dine - in options.

➤ Item modifier menu.

➤ Notes on item for kitchen use only.

➤ Sending orders to more than one location (bars, Cold Kitchen, Hot Kitchen..).

➤ Hold orders, put on fire option.

➤ Hold invoice, load invoice for quick service.

➤ Reprint last order.

➤ Recall orders of the day.

- Adding Services, delivery charges.
- Void with a reason, or with permission only.
- Split invoice option.
- On account sales.
- Open Drawer option.
- Discount on invoice, Discount on item, free on invoice or on item, wastage item, and no delivery and service charge.
- Tender automatic window for calculating change to be paid to customers.
- Adjustable invoice with Logo and social media.
- Three levels Formulas for food recipes.
- User can log in fast by scanning a barcode or swiping a card.
- Add new customers on the POS.

Creo for
RESTAURANTS

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DINE-IN Module

➤ Transfer table (from table to another, from waiter to another).

➤ Different sections.

➤ Combine tables.

➤ Sending order to more than one location (bar, Kitchen).

➤ Hold order, put on fire order.

➤ Assigning waiters to sections, specific tables.

➤ Selecting number of guests.

➤ Order taking by Captains and closing order/tables by Cashiers.

➤ Table reservation ahead of time (arrival date/time, number of customers, number of the table, name/telephone/address of the client, combing reserved tables options) and send sms reminders.

Delivery Module

➤ Fast and reliable delivery service.

➤ Direct search in database for customer by name/phone number/address.

➤ Compatible with Caller-ID.

➤ Fields to fill customer name, number, company, address, building, email.

➤ Assign regions for delivery drivers.

➤ Dispatcher window to show pending orders, on the way orders for each driver and close orders after delivery.

➤ Track missing items and customers note (like allergy, food he likes most...).

➤ Can show last order recall.

➤ Orders are labeled with customer's name and phone number at the call station.

Creo for
COFFEE SHOP

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Menu Design

➤ Different levels of items classification (set, category, unit, brand, origin, suppliers, size, color, and family).

➤ We can change unity code: kg, by piece.

➤ Item costs.

➤ Picture for item.

➤ We can put VAT on item / adding VAT on Total, Adding TVA including the Total.

➤ We can change currency and update the prices according to the new rate.

➤ Categorize client discount percentage.

MODIFIERS
Cut down on food waste and re-fires by using detailed modifiers to input orders just the way the customer wants it — no pickles, no problem.

COURSING
Eliminate the guesswork of firing appetizers and entrees. Use proper coursing to keep your servers and chefs in sync throughout the customers dining experience.

CHECK MANAGEMENT
Manage the daily grind with ease. Take orders, split checks, and transfer tables with just a few taps.

INTEGRATED ONLINE ORDERING
Online ordering is a growing revenue channel for many restaurants. Don't miss the opportunity to capitalize on online sales.

ONLINE ORDERING

Let diners order directly from you and keep %100 of the profits!
Introducing Creo Online Ordering, the system that lets you take orders directly on your own website and streamlines them right into your Creo POS. Make ordering more convenient for you and your guests, while keeping more profit in your pocket.

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Creo for
SALES BOOTH

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More Convenience, More Profit

MAKE ORDERING MORE CONVENIENT
Online orders flow directly from your website to your point of sale in real time. Say goodbye to missed or inaccurate orders.

INCREASE TAKEOUT AND DELIVERY REVENUE
Tap into hungry diners near you by offering in-store pick up or drop off through your own delivery fleet.

STREAMLINE ORDERING
Eliminate those extra tablets on the counter and have full control of your online orders, without the involvement of third-party apps.

Features And Benefits

EASILY CONNECT WITH DINERS
Allow customers to place orders directly from their desktop or mobile device and get notified as soon as a new order has been made.

SYNC YOUR MENUS IN REAL-TIME
Seamlessly update your online menu directly from your Creo POS, which means you only have to make changes from one place.

TAILORED TO YOUR NEEDS
Set up your online ordering menu, adjust delivery and wait times, set ordering hours, closed dates, and delivery zones all in one single view.

Customer Loyalty

Customer loyalty doesn't just happen, it's earned. Creating a memorable dining experience and exceptional dishes are only part of the equation. Customers need to feel valued and appreciated to keep coming.

LOYALTY PROGRAM
Reward loyal customers and keep them coming back for more. Create special offers and incentives with a customer loyalty program to drive repeat business.

GIFT CARDS
Accepting gift cards is a no-brainer. On average, consumers spend 20 percent more than the value of the gift card and restaurant gift cards are the most popular type of gift card to give.

SPECIAL EVENTS AND PROMOTIONS
Make your loyal customers feel like royalty. Give them first access to special events and promotions.

Reports And Analytics

A restaurant POS system should have all the analytics you need to make smart, data-driven decisions.

SALES REPORTS
Sales reports are the cornerstone of every business and they provide an over view of all transactions over a period of time.

PRODUCT MIX REPORTS
Restaurants operate on a thin margin. Use product reports to know what menu items are underperforming or no selling.

LABOR REPORTS
Labor reports provide insight into how labor is translating into sales and help keep your labor cost percentage in check.

SHIFT REPORTS
Shift reports make it easy to track important shift details like payouts, pay-ins, tips, and sales activity.

Compatible Devices

- Barcode Reader
- Barcode Printer
- Data Collector
- Price checkers
- Caller ID
- Customers screen
  (TFT or Dual screen)
- Touch Screen
- Thermal printers
- Cash drawers
- Magnetic card reader
- CCTV solutions for cashiers'
  counters

Hardware

Choosing the right point of sale equipment for your venue can seem like a daunting task at first. With so many POS devices to choose from, it's hard to know what's best suited to your venue's needs. That's why at Creo we try to make it as straightforward as possible.

You can select POS equipment from a range of hardware bundles designed to suit venues just like yours, or you can pick out single items you need depending on your venue's requirements.

With years of experience working in the industry, we have sourced what we think is the best hardware equipment for a number of venue types.

We offer the toughest, commercial-grade hardware to keep your venue running.

CREO HARDWARE IS QUALITY HARDWARE

WE OFFER THE BEST PRODUCTS WITH THE BEST PRICES FOR YOUR BUSINESS

ALL IN ONE PC

Creo demands the best from our point of sale all in one pc with a touch screen. It's the ideal solution for counters, bars, service areas and kitchens.

THERMAL PRINTER

Thermal POS printers are used for printing client receipts, coupons, gift certificates, bar orders and many other applications where quick printing is required.

CASH DRAWER

The cash drawer is for quick service environments that require cashiers to keep the money locked up and secure. The cash drawer can be connected directly into our 15" POS for more control like opening and closing time stamps.

Our cash drawers come in standard sizes and can also be made into any custom size you require.

Customer Support

The future is unpredictable, but support from your point of sale provider shouldn't be. Independent business owners need a dependable POS company that's there for them 24/7 — not just 9 to 5.

EMAIL AND CHAT SUPPORT

For merchants who have a simple question or would rather spell out the problem (literally), email and chat support are great platforms to leverage for quick responses.

PHONE SUPPORT

Nothing beats the comfort of knowing help is just a phone call away. Talking through a question is sometimes the quickest, most effective problem-solving method.

POS TRAINING

The best retail POS systems will have an abundance of on-demand resources such as videos, documentation, or webinars that cover everything about you need to know about how to use the POS system.

Installation, Training And Support Package When Implementing Our System

Setup will include: full data entry, linking all the client computers to one database over the main server, assigning user rights and permissions, creating and designing forms for invoices, delivery, receipt/payment vouchers with company logo.

Training will include: hand on all the features of our program with examples and tests before fully integrating to our software, and ensuring that all the functionalities are being well explored and well used in the right way after the migration to our software.

The 1 year support will include: remote support through built in team viewer software or on call support in case of emergencies to repair system errors, misuse leading to system instability, backup retrieval and system updates.

The support will cover Software problems during a whole year starting from the dateof full setup for the Software.

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Thank You!