EXONITA

RESTAURANT POS · 2026

RESTAURANT BILLING & MANAGEMENT

Every order. Every table. Every rupee.

One system for your counter, captains, kitchen and accounts. Bill faster, waste less, and see how your restaurant is doing from anywhere.

Restaurants | Cafés | Bakeries | Cloud kitchens | Hotels & messes | Caterers



Exonita is a product of **Aathisoft Technologies**

Book a free demo

+91 97872 26918 · exonita.com

01

ONE CONNECTED SYSTEM

From the first order to the day close

Most restaurants juggle a billing machine, a paper KOT pad, a stock notebook and a separate register for staff. Exonita puts all of it on one screen, and every step updates the next.

1 **Order**
At the counter, or by a captain at the table

2 **KOT**
Ticket prints at the right kitchen station

3 **Kitchen**
Dish is made; recipe ingredients are used up

4 **Bill & pay**
GST bill; cash, card, UPI or split

5 **Owner report**
Tills counted, day closed, summary emailed

3
order types on one screen: dine-in, pickup and delivery

5
ways to take payment: cash, card, UPI, wallet and split

3
bill formats: 2"/3" thermal, A4 and A5, with your logo

1
system for the counter, captains, kitchen and owner

MADE FOR

Restaurants
Dine-in with floors and tables

Cafés
Fast counter billing and tokens

Bakeries & sweets
Counter sales and pickup

Cloud kitchens
Delivery with zones and charges

Hotels & messes
Multiple counters and branches

Caterers
Event orders with advances

Why owners choose Exonita

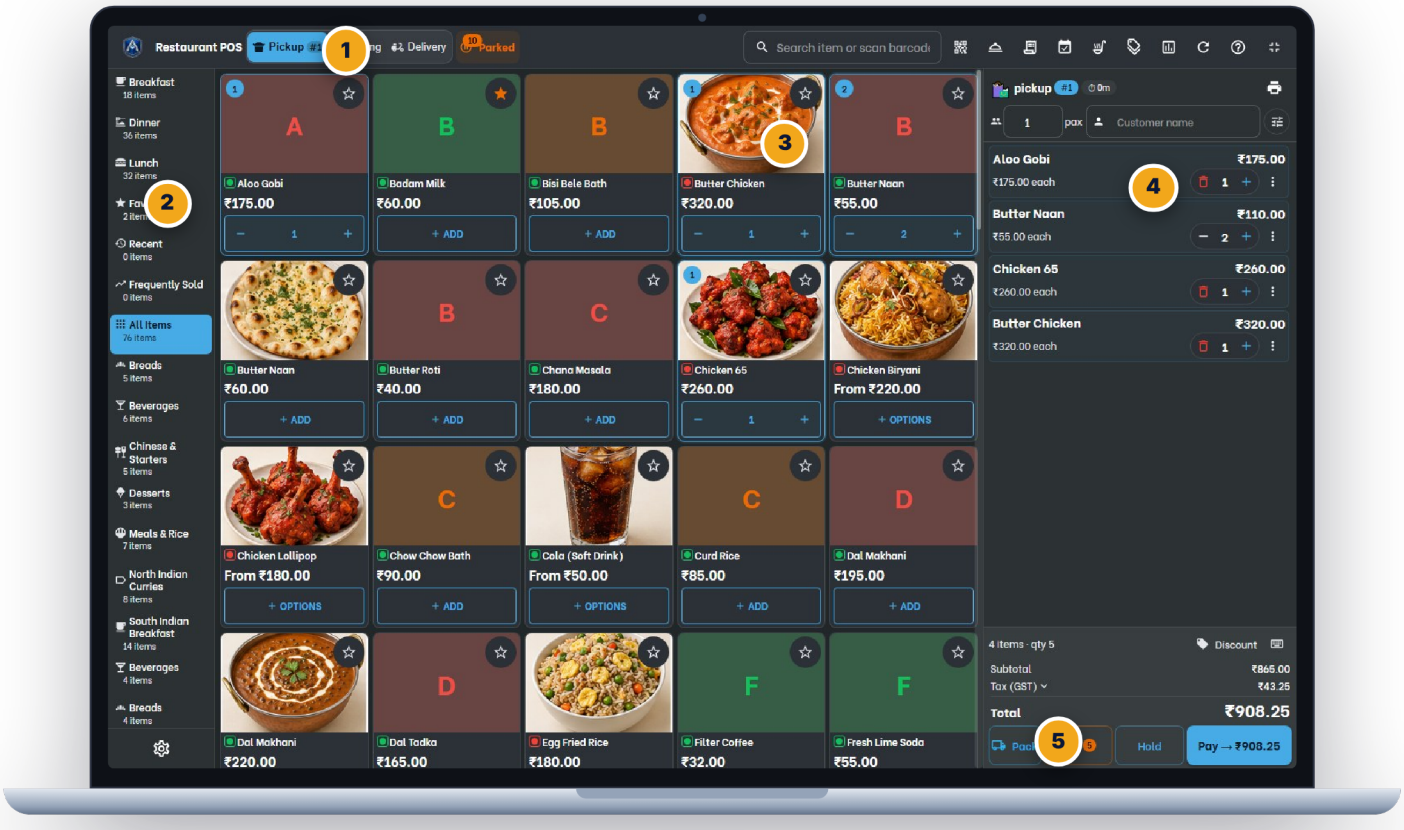
- **Runs in the browser** on a counter PC, laptop or tablet
- **GST-ready bills** and GST return reports
- **Set up and trained** by our own team
- **Captains use any phone**; no special device needed
- **One branch or many**, from the same login
- **Local support** from Tamil Nadu and Bangalore

02

BUILT FOR RUSH HOUR

Bill a table in seconds

A full-screen counter with food photos, favourites and one-tap add. Switch between pickup, dining and delivery without leaving the screen.



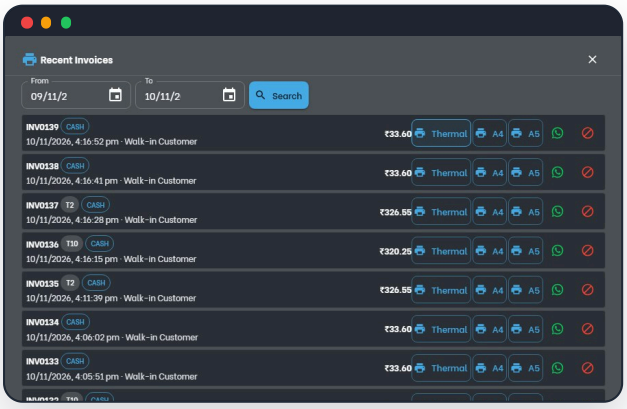
1 Order type
Pickup, dining or delivery in one tap

2 Menu groups
Categories, favourites, frequently sold

3 Dish tiles
Photos, prices, half/full options

4 Running bill
Guests, customer and GST as you go

5 Pack · KOT · Hold · Pay
Every next step is one button



Recent invoices: find any bill and reprint it on thermal, A4 or A5, send it on WhatsApp, or cancel it.

Quick pay
Bill dine-in and takeaway as cash with one click on Pay; the receipt can print on its own.

Pay later for regulars
Bill saved customers on credit, up to the limit you set.

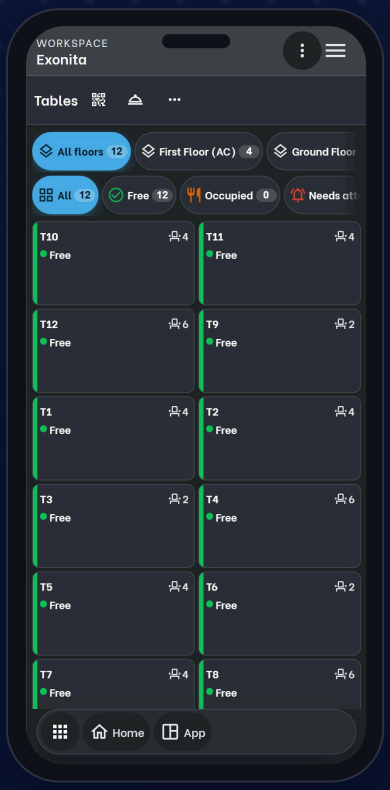
Happy-hour offers
Set an offer once, e.g. % off a category; the counter applies it by itself.

Hold & park orders
Keep an order aside for a guest who is still deciding, and pick it up later.

03

AT THE TABLE AND IN THE KITCHEN

Orders go straight to the kitchen



Captain app on any phone
Waiters open a table, add dishes and send the order without walking to the counter.

Tables by floor
Free, occupied and needs-attention tables at a glance. Move guests and ask for the bill.

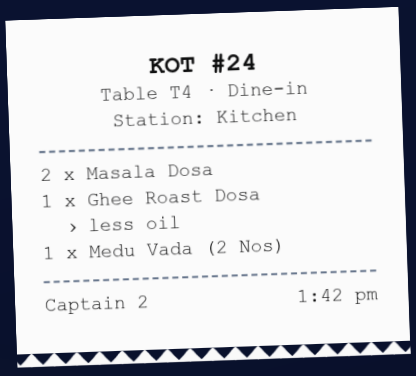
KOT to the right station
Kitchen tickets print at each station automatically, with no print dialog.

Kitchen display
New, Preparing and Ready columns on a kitchen screen instead of paper.

Separate slips per counter
Beverages, chaat or kitchen each get their own slip, with a daily token number.

Table reservations
Book tables ahead and see reserved tables on the floor plan.

WHAT PRINTS WHERE

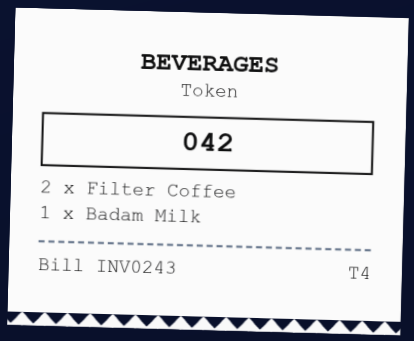


KOT #24
Table T4 · Dine-in
Station: Kitchen

2 x Masala Dosa
1 x Ghee Roast Dosa
› less oil
1 x Medu Vada (2 Nos)

Captain 2 1:42 pm

Kitchen · KOT



BEVERAGES
Token

042

2 x Filter Coffee
1 x Badam Milk

Bill INV0243 T4

Beverage counter · token slip



YOUR RESTAURANT
Your address · GSTIN

Bill INV0243 T4 · Dine-in

Masala Dosa x2	180.00
Ghee Roast Dosa	125.00
Medu Vada	55.00
Filter Coffee x2	64.00
Badam Milk	60.00
Subtotal	484.00
CGST 2.5%	12.10
SGST 2.5%	12.10
Round off	-0.20
TOTAL	**₹508.00**

Paid by UPI · Thank you!

Customer · GST bill

Sample slips. Your logo, layout and which counter gets which dishes are set for each branch.

04

CONTROL YOUR FOOD COST

Know what every plate really costs

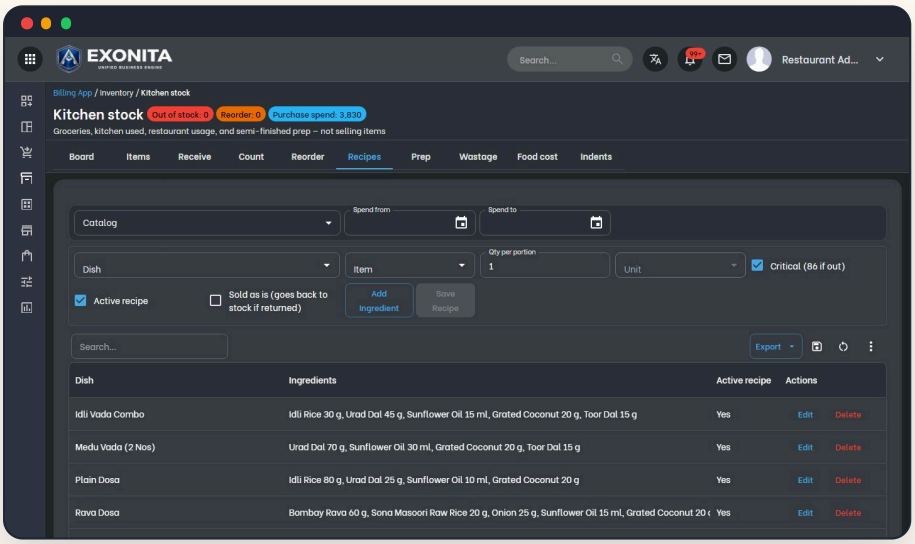
Set a recipe for each dish once. Every bill then uses up its ingredients, so stock, wastage and food cost stay current without a manual register.

1 **Recipe once**
Ingredients and quantity per portion for each dish

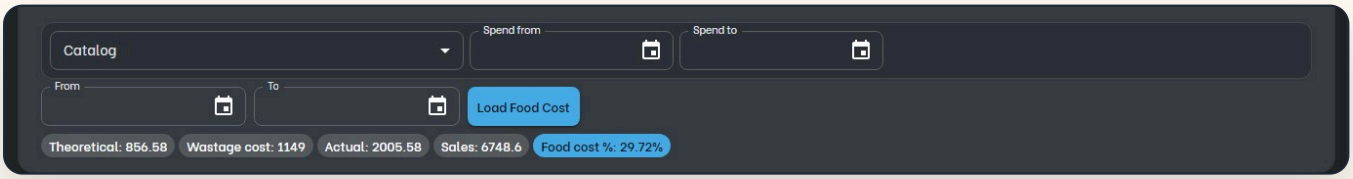
2 **Bill as usual**
Each bill uses up the recipe's ingredients

3 **Receive & count**
Record purchases in and physical counts

4 **See food cost**
Theoretical vs actual cost, wastage and food cost %



Recipes: e.g. Masala Dosa uses 6 ingredients. Mark key ones as critical and the dish shows as out ("86") when they run out.



Actual ingredient cost ÷ sales, for any period you pick.

Example figure from the demo restaurant

Food cost: theoretical cost, wastage cost, actual cost, sales and food cost % side by side.

Receive & count
Purchases in, physical counts and purchase spend.

Reorder & indents
See what is running low and raise indents.

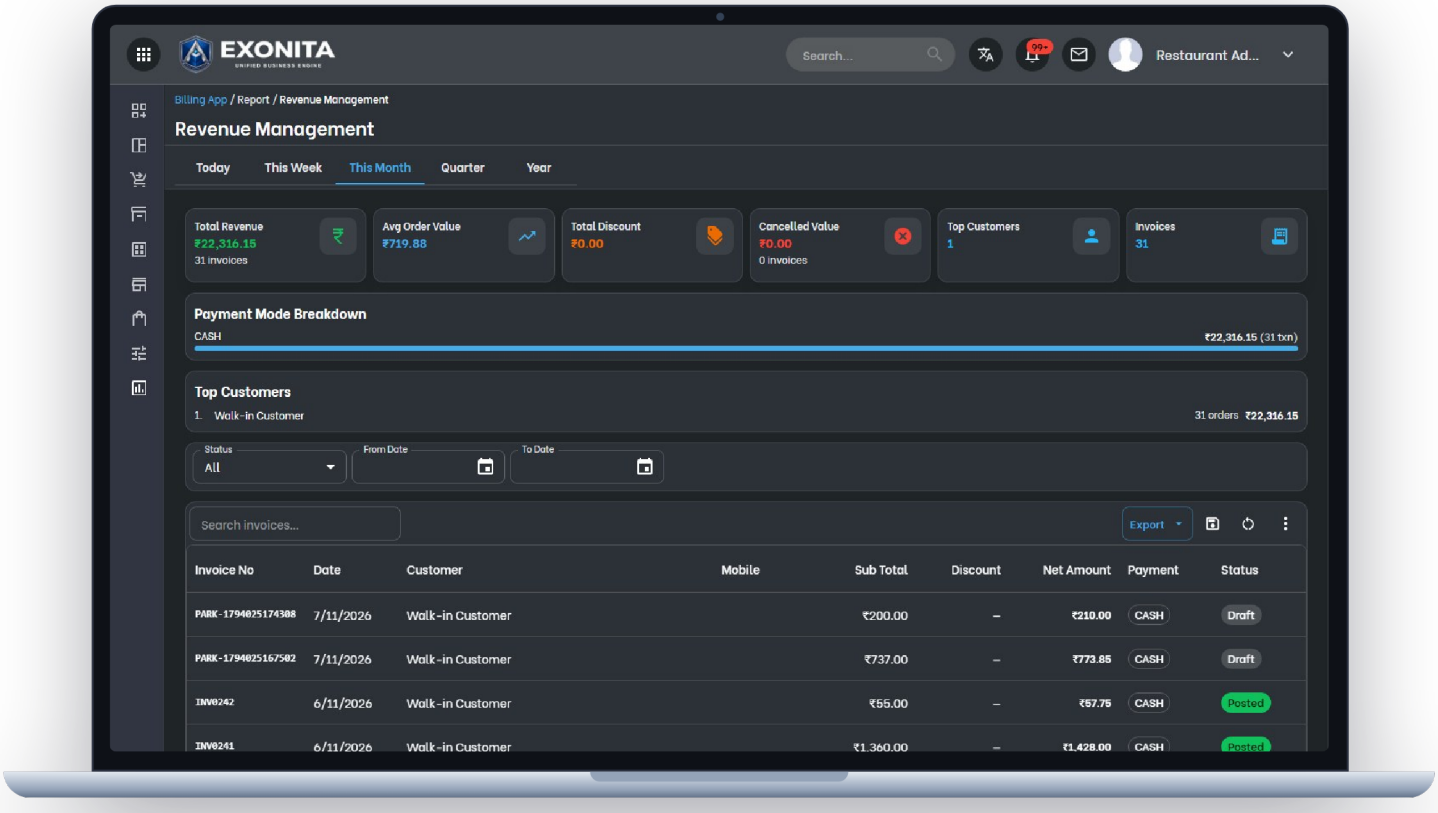
Prep & wastage
Track semi-finished prep and record wastage.

05

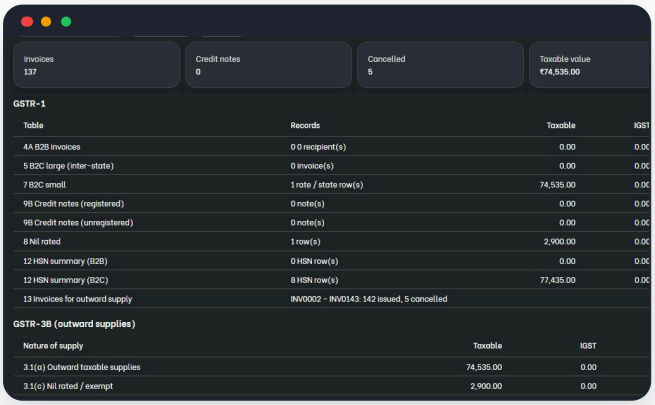
FOR OWNERS AND MANAGERS

Your restaurant, from anywhere

Check today's sales from your phone, compare branches, file GST with less work and close every day with the cash matched.



Revenue management: total revenue, average order value, discounts, cancelled bills, payment modes and top customers.



GST returns: GSTR-1 and GSTR-3B figures from your bills and credit notes, with a GSTR-1 JSON download.

Reports that matter

Sales summary, items, categories, payment modes, hourly, order type, tax and discounts. Export to Excel.

Till & Z-report

Each cashier opens and closes a till with a cash count; pay-outs are recorded.

Day close with checks

The day closes only when every till and table is settled, and the summary is emailed to you.

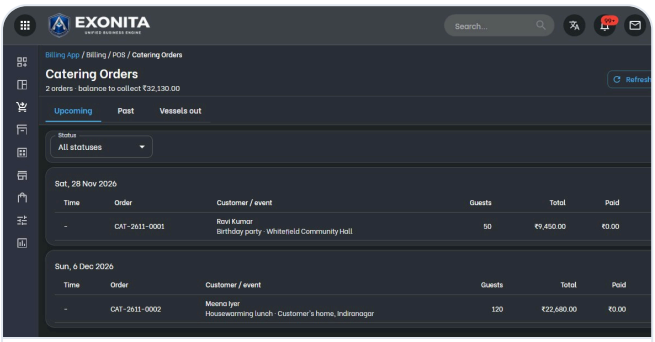
Every branch

Filter the dashboard and every report by branch.

06

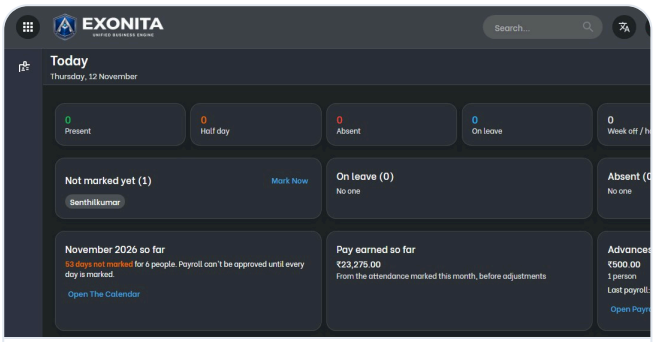
RUN THE BUSINESS, NOT JUST THE COUNTER

Catering, staff and peace of mind



Catering & party orders

Book events with guests and a per-plate menu, take an advance, and see the balance to collect and vessels sent out.



Staff & payroll

Attendance, rosters and leave; payroll worked out from attendance; salary advances recovered through payroll.

Delivery zones

Areas or pincodes with their own delivery charge and minimum order.

WhatsApp campaigns

Send offers to your customers and see what was sent and delivered.

Expenses

Counter pay-outs and staff expenses, checked and approved by the owner.

Secure by design

- **Roles**: cashier, captain and manager see only what they need
- **Confirm with a code** for cancellations and other sensitive actions
- **Sign out other sessions** from your account at any time
- **Two-step sign-in** with codes and trusted devices
- **Manager approval** for bill cancellations, if you want it
- **Cloud data** with nightly backups; nothing to lose on a PC crash

Complete counter setup from one supplier

We supply, install and configure the hardware, so your first bill prints on day one.

Counter PC & monitor · Thermal bill printer · KOT printer · Cash drawer · Barcode scanner · Paper rolls

WE SET IT UP WITH YOU

Live in days, not weeks

Our team loads your menu, tables, printers and staff, then trains your cashiers and captains on site or by video call.

1 **Free demo**
See Exonita running with a restaurant menu.

2 **Menu & setup**
Dishes, prices, GST, tables and kitchen stations.

3 **Hardware & training**
Counter installed; cashiers and captains trained.

4 **Go live**
First bill printed, with support from day one.

What's included

- ✓ Software licence with regular updates
- ✓ Menu import from Excel, GST and printer setup
- ✓ Training for counter staff, captains and managers
- ✓ Phone and WhatsApp support
- ✓ Step-by-step user manual at docs.exonita.com

Pricing

Every restaurant is different. Tell us how many counters, captains and branches you need, and we will send a written quotation for software and hardware.

Call or WhatsApp +91 97872 26918

Book a free demo today

Scan to message us on WhatsApp, or visit exonita.com.

WhatsApp

exonita.com

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Screens are from our demo restaurant. © 2026 Aathisoft Technologies