



Foodly POS

Faster ordering at the table. Clearer execution in the kitchen.

Foodly brings counter billing, dine-in tables, KOT/KDS, modifiers, recipes and stock together so service teams and kitchen teams work from the same order truth.

Restaurant POS

KOT & KDS

Table Management

Modifiers

Recipe Stock

Designed for practical business operations

Suitable for food businesses that require quick ordering and coordinated kitchen fulfilment.

Request a focused demo

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Who it is built for

Suitable for food businesses that require quick ordering and coordinated kitchen fulfilment.

Restaurants

Dine-in tables, KOT routing, bills and settlements.

Cafés & QSR

Quick counter orders, modifiers and fast payment.

Cloud Kitchens

Order queues, kitchen execution and dispatch visibility.

Food Courts

Multi-counter operations and centralized reporting.

Core modules

The order travels from selection to kitchen and settlement without re-entry.

POS Billing

Dine-in, takeaway, delivery, split bills, taxes and payment handling.

Table Management

Floor, table status, merge, shift and guest tracking.

KOT & KDS

Kitchen routing, preparation queues, status and priority visibility.

Menu & Modifiers

Categories, variants, add-ons, combos and availability.

Recipe Inventory

Ingredient consumption, purchase and stock alerts.

Sales Analytics

Item mix, category performance, shift sales and settlement reports.

Connected workflow

Order once, communicate instantly and settle accurately.

Foodly reduces handwritten coordination and keeps front-of-house and kitchen status aligned.

Step 1: Select & Order

Choose table, items, variants and modifiers.

Step 2: Route to Kitchen

Generate KOT and show preparation queue.

Step 3: Serve & Update

Track prepared, served, cancelled and pending items.

Step 4: Bill & Review

Settle payment and review sales and stock effects.

A practical restaurant workflow that works under peak-hour pressure.

The interface and process are structured to reduce delays, missed items and settlement confusion.

- Fast touch-friendly item selection
- Clear KOT and kitchen status tracking
- Flexible table and order movement
- Modifiers, combos and availability controls
- Recipe-linked inventory consumption
- Shift, cashier and payment reconciliation

Search and evaluation guide

Restaurant POS software for billing, KOT and kitchen coordination

Foodly POS brings counter billing, table service, KOT, kitchen display, modifiers and inventory into one restaurant workflow. It is designed for restaurants, cafes and food outlets that need faster order handling with clearer kitchen and stock visibility.

Common solution searches: Restaurant POS software India | Restaurant billing software | KOT software | Kitchen display system | Cafe POS software | Restaurant inventory software

Frequently asked questions

Can the system be customized for our workflow?

Yes. The implementation can include company-specific masters, approvals, print formats, reports and integrations after requirement mapping.

Can it be used on mobile devices?

The web interfaces are designed to be responsive. Device suitability depends on the module, scanning method and printer integration required.

Is data migration available?

Migration can be planned from spreadsheets or an existing system after checking data quality, mapping rules and reconciliation requirements.

How is implementation handled?

We begin with discovery and process mapping, configure the system, validate with sample data, train users and then move to controlled go-live.

Next step

Share your current workflow, users, locations, devices, print requirements and reporting priorities. Alltrim Solutions can then demonstrate the relevant product flow and identify configuration, migration and integration requirements.

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