



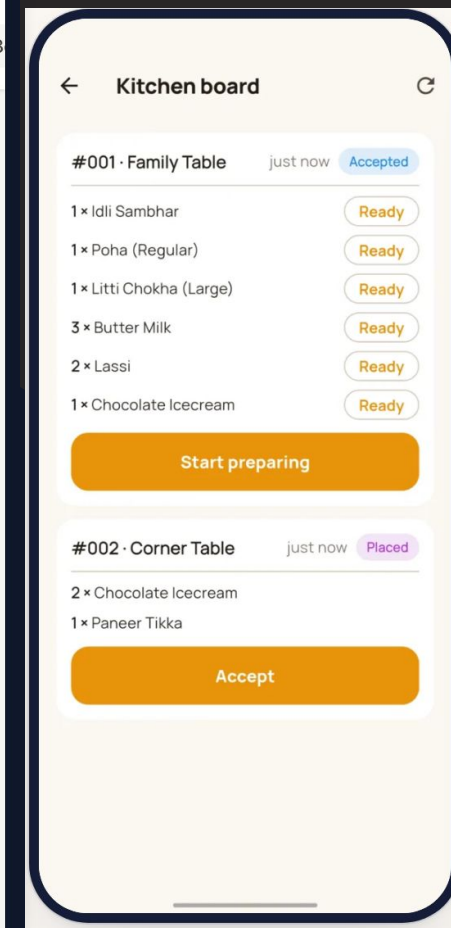
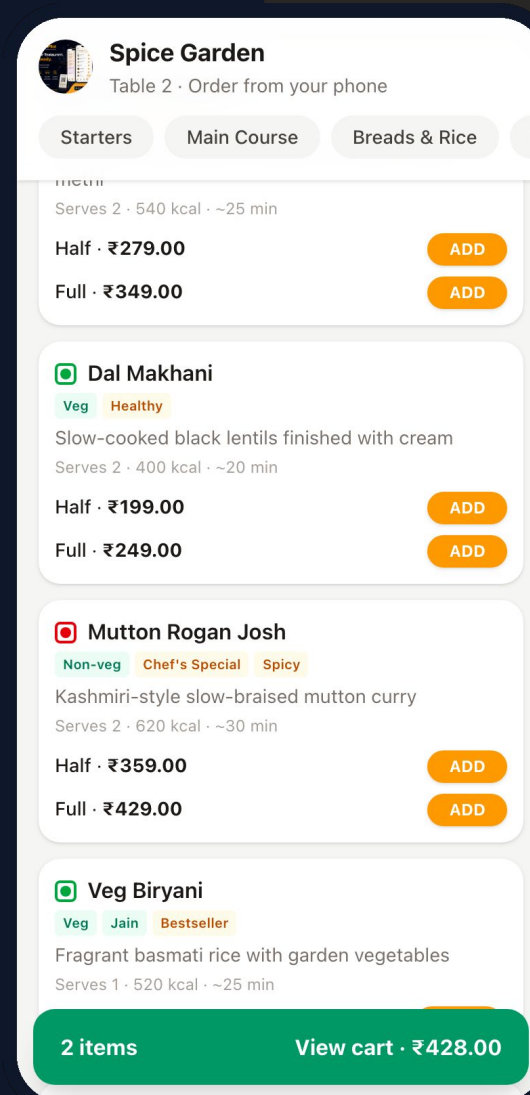
PRODUCT CATALOG

Run your restaurant on autopilot.

QR table ordering, a live kitchen board, smart table management, GST billing and real-time analytics — one platform that keeps guests, kitchen and floor perfectly in sync.

Free during early access

No app install for guests



THE PROBLEM

A busy service still runs on shouting and paper

The same six problems show up in almost every dine-in restaurant — and they all cost money.



Guests wait to be noticed

Ten minutes can pass before anyone takes the order — the visit starts with frustration.



Paper tickets get lost

KOT slips slide behind counters. A lost ticket is a free meal and an angry table.



Orders arrive wrong

Waiter shorthand and a loud pass turn "less spicy, no onion" into the wrong dish.



No idea what sells

Owners learn what sold at midnight, from memory — never during service.



Staff burn out

Runners shouting across the floor, cashiers adding tax by hand, everyone stretched.



Tables turn slowly

Nobody knows which table is free, billed or waiting — so seats sit empty.

THE PLATFORM

One platform, every part of the service

DinePilot connects three sides of your restaurant in real time: guests order from their own phones, your staff run the floor and kitchen from one app, and you watch revenue move as it happens.

- 

Guests
Scan the table QR and order from any phone browser — no app, no login, no account.
- 

Staff
Waiters, kitchen and cashiers get role-specific screens on the iOS / Android staff app.
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Owners
Live dashboard: revenue, top sellers, peak hours and table status — updated every second.

<1s

order placed to kitchen screen

0

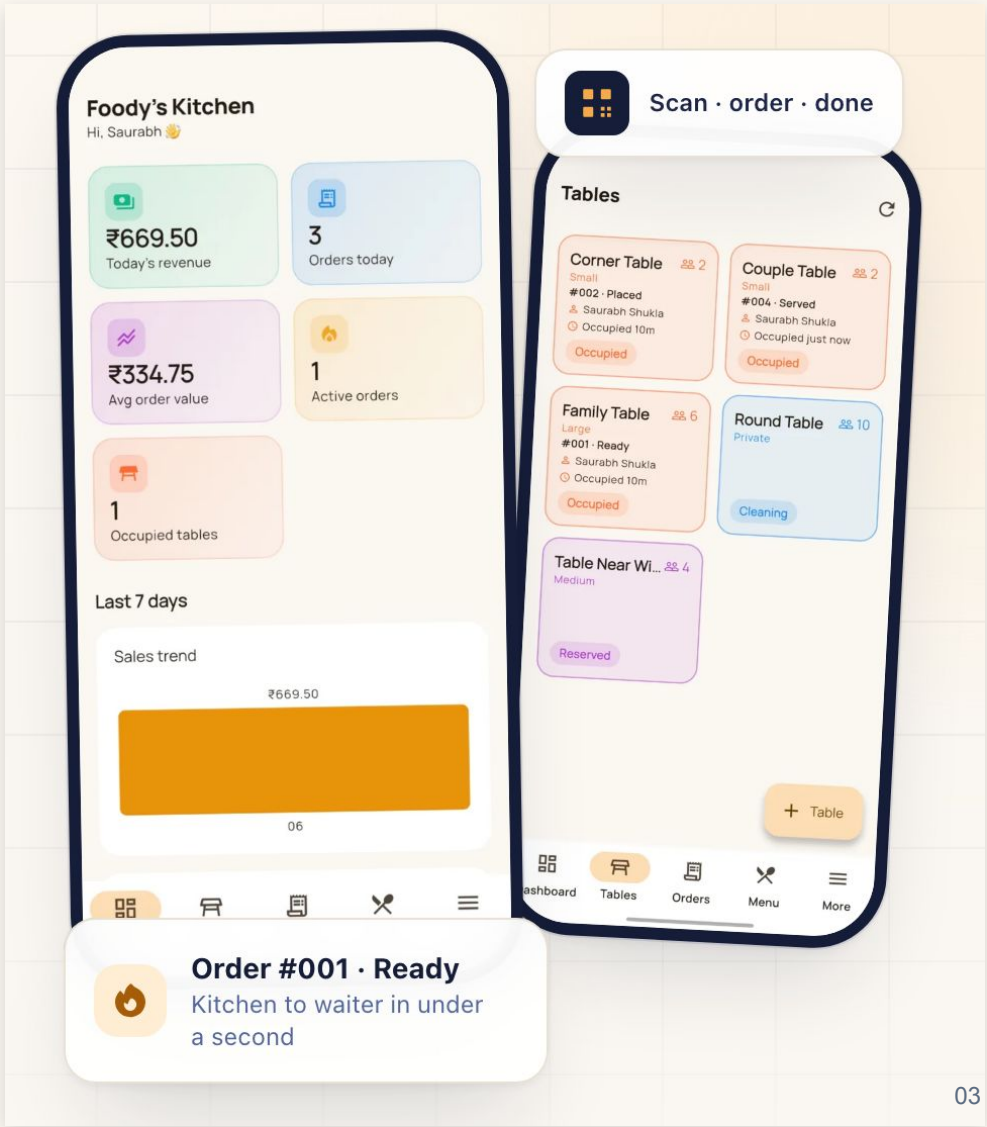
apps your guests need to install

5

staff roles, each with its own home screen

100%

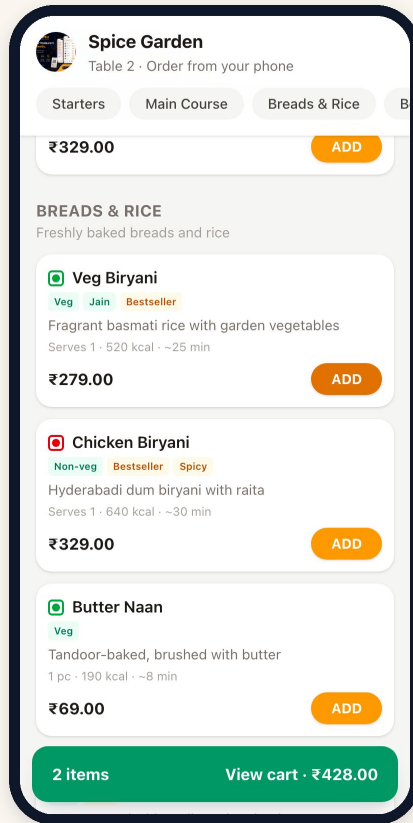
of orders tracked to a final status



THE GUEST EXPERIENCE

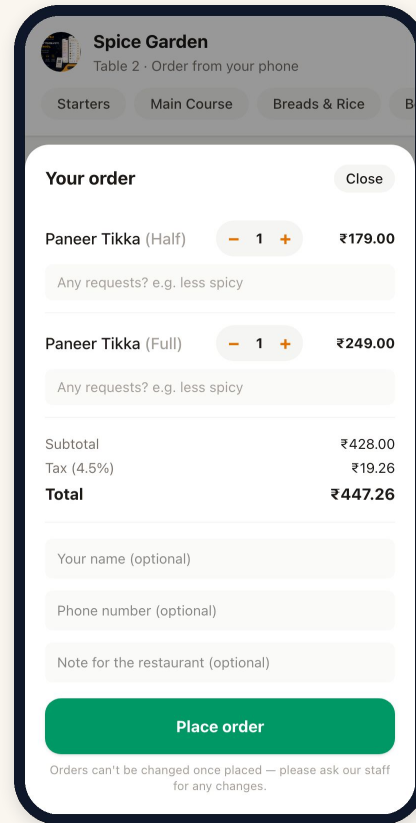
Scan → order → track → pay

Real screenshots of the guest flow — this is exactly what your customers see.



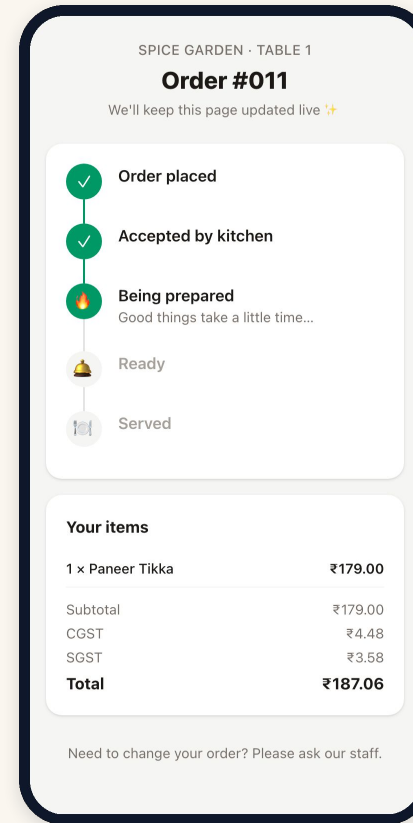
1 · Scan & browse

Photos, veg badges, prep times and live prices — straight from the table QR.



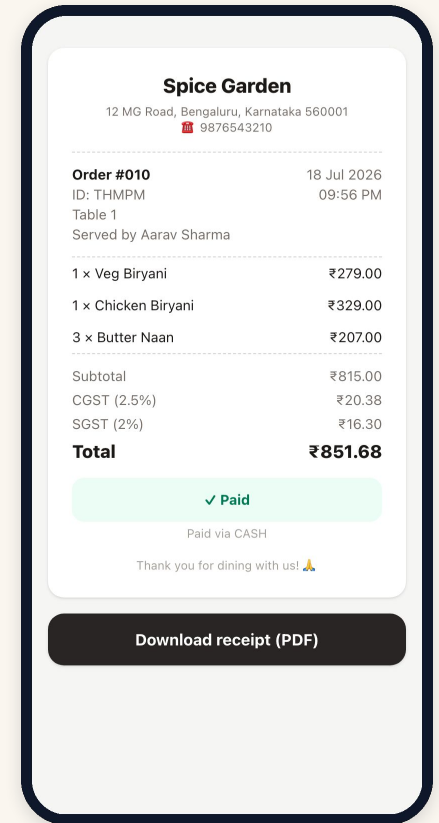
2 · Cart & checkout

Quantities, per-item notes like "less spicy", tax shown before ordering.



3 · Track it live

Placed → accepted → preparing → ready — updates in real time.



4 · Bill & receipt

Itemised GST receipt, downloadable as PDF the moment it is paid.

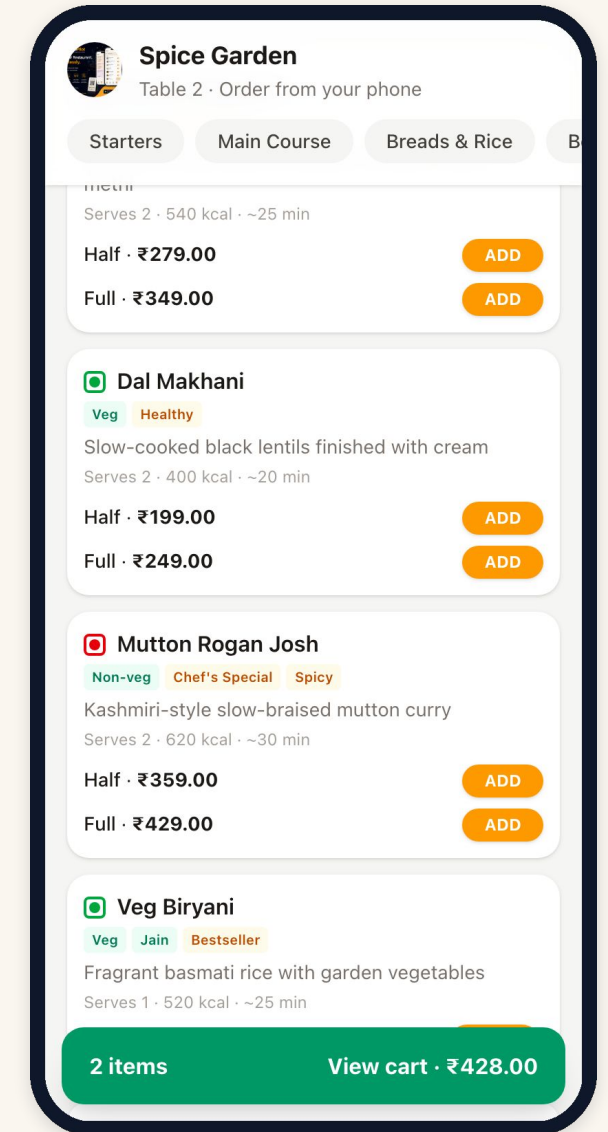
FEATURE 01

QR table ordering

Guests scan the QR on their table and order from their own phone — no app install, no login, no waiting for a server.

Every table gets a unique QR code that opens your digital menu in the guest's browser — photos, descriptions, veg and non-veg badges, dietary tags and live prices, with half / full portion pricing. Guests build a cart, add notes like “less spicy”, and place the order themselves.

- ✓ Works in any phone browser — nothing to download
- ✓ Per-item notes, veg / non-veg badges and dietary tags
- ✓ Sold out? One toggle removes it from every phone instantly
- ✓ Search-friendly menu grouped by your categories



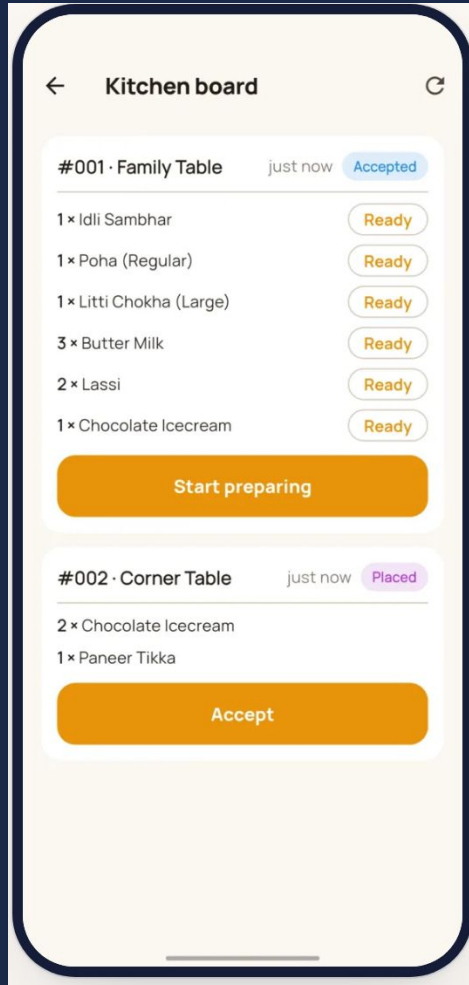
FEATURE 02

Real-time kitchen board

Orders land on the kitchen screen the instant they are placed — in under a second.

Your KOT board, without the paper. It shows only what is active — placed, accepted and preparing — oldest first, with table, quantities and guest notes. Staff accept a ticket, then mark items ready one by one. When the last item is ready, the order flips to ready automatically and the waiter is pinged.

- ✓ New tickets appear in under a second, with sound alerts
- ✓ Mark items ready individually or all at once
- ✓ Auto-notifies the waiter the moment the order is ready
- ✓ Oldest ticket first, so nothing gets buried



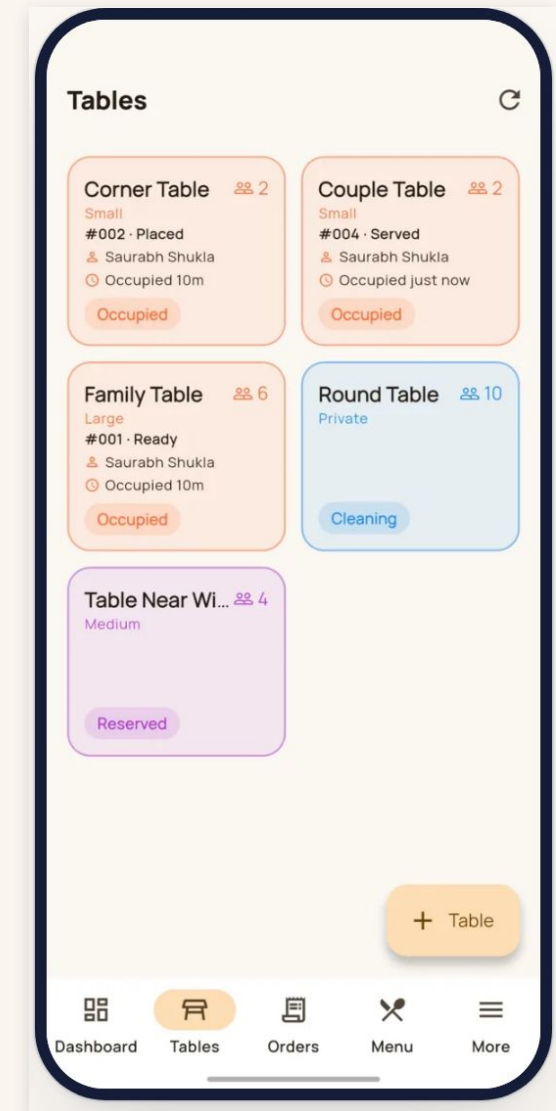
Tables that manage themselves, orders that never get lost

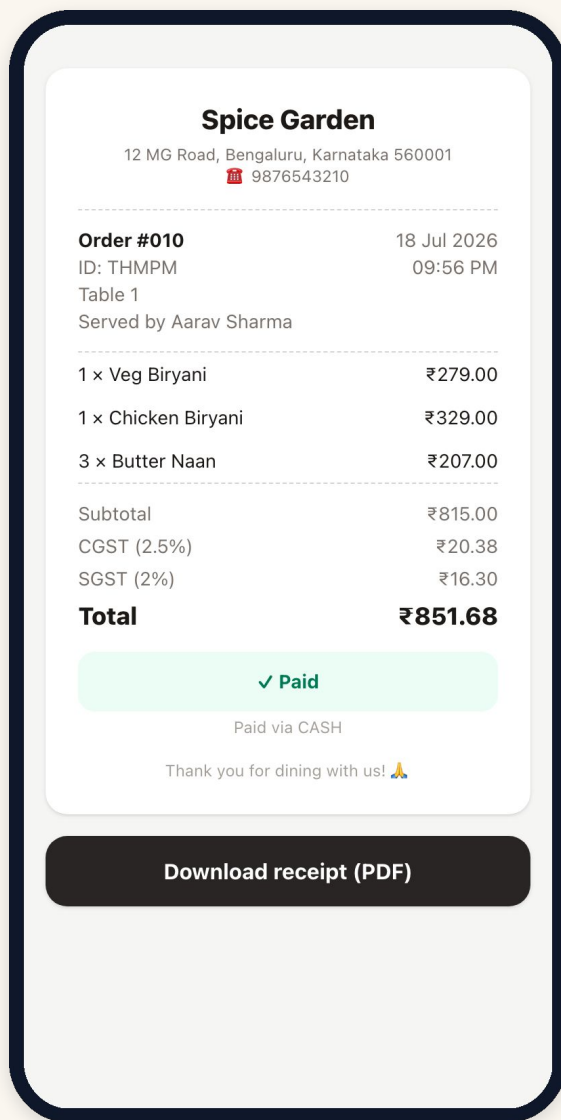
Live table management

- ✓ Colour-coded floor map — available, reserved, occupied, cleaning
- ✓ An order marks the table occupied; payment releases it automatically
- ✓ Capacity, current order and time-occupied on every card
- ✓ Printable QR sheet for all tables in one click

Orders that never get lost

- ✓ Every order — QR or waiter-taken — in one filterable list
- ✓ Daily sequential order numbers; cancel with a reason before serving
- ✓ Prices snapshot at order time, so menu edits never rewrite old bills





FEATURE 05

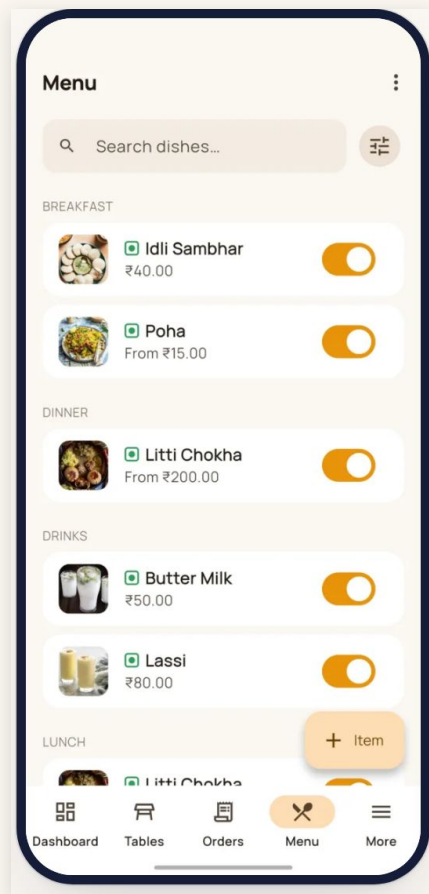
GST billing & receipts

Itemised bills with CGST / SGST, payment in a tap, and a receipt guests can keep forever.

The cashier sees every served, unpaid order grouped by table. Generate an itemised bill with subtotal, CGST / SGST and total, record the payment as cash, card or UPI with an optional reference — and the table releases itself for the next guest.

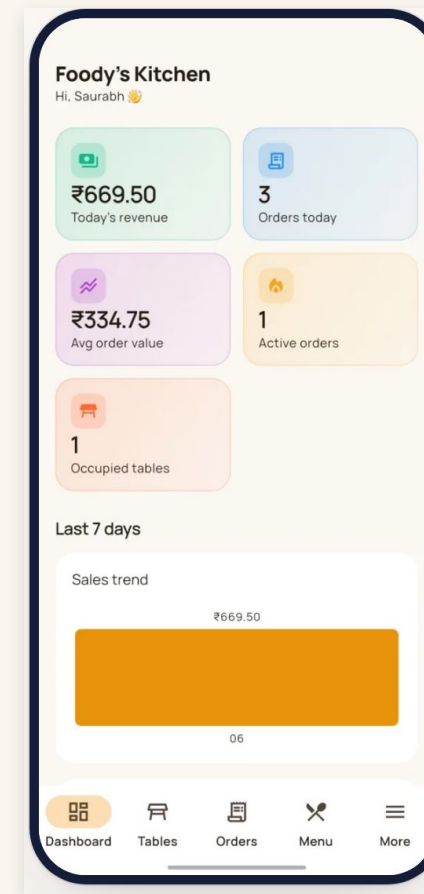
- ✓ Cash, card and UPI with reference notes
- ✓ Itemised bills with CGST / SGST breakdown
- ✓ Shareable, printable receipts with PDF download
- ✓ Recording payment completes the order and frees the table

Your menu and your numbers, always live



Menu management

- ✓ Categories, photos, prices and prep times
- ✓ Half / full portion pricing per dish
- ✓ Veg, vegan, Jain and allergy tags
- ✓ Out-of-stock toggle updates every phone instantly



Sales analytics

- ✓ Revenue, order count and average order value
- ✓ Sales trend over any date range
- ✓ Top sellers by quantity and revenue
- ✓ Peak hours and payment-method breakdown

MADE FOR YOUR WHOLE TEAM

Everyone sees only their job

Sign in, land on the screen built for you. Nothing else in the way.



Owner

Everything a manager can do, plus staff accounts, restaurant settings, tax and branding.



Manager

Full operations — menu, tables, orders and analytics — without user management.



Waiter

Live table grid, order-taking for guests, and a ping the moment food is ready to serve.



Kitchen

One live ticket board. Accept, prepare, mark ready — nothing else in the way.



Cashier

Unpaid orders by table, itemised GST bills, and payment by cash, card or UPI.



Guest

No account, no app. Scan the table QR, browse, order and track it live.

THE 7PM RUSH

Same room. Different night.

Nothing changes except what your staff are working with.

WITHOUT DINEPILOT

- ✗ Ten minutes just to be noticed
- ✗ Orders shouted across a loud pass
- ✗ Paper tickets slide behind the counter
- ✗ Walk the floor to find a free table
- ✗ Bills and tax added up by hand
- ✗ You learn what sold at midnight

WITH DINEPILOT

- ✓ Guests order the second they sit
- ✓ On the kitchen screen in under a second
- ✓ Every order has a live status
- ✓ The floor map colours itself
- ✓ Itemised bill with GST, one tap
- ✓ Revenue and top sellers, live

PRICING

Free while we are in early access

Every feature, on every table, with no card on file. The plans below are indicative of future pricing — nothing is charged today.

Starter

For a single small kitchen finding its feet.

₹0 /month

Coming soon · not charged today

- ✓ QR ordering on up to 10 tables
- ✓ Menu and category management
- ✓ Live kitchen board
- ✓ Cash, card and UPI billing
- ✓ Today's sales summary

Growth

For a busy restaurant running a full floor.

MOST POPULAR

₹999 /month

Coming soon · not charged today

- ✓ Unlimited tables and QR codes
- ✓ Unlimited staff accounts and roles
- ✓ Full analytics — trends, top items, peak hours
- ✓ Printable QR sheets and receipts
- ✓ Priority email support

Scale

For groups planning multiple outlets.

₹2,499 /month

Coming soon · not charged today

- ✓ Everything in Growth
- ✓ Multi-outlet support
- ✓ Custom tax and branding
- ✓ Dedicated account manager
- ✓ Onboarding and staff training

Prices shown are indicative and not final. Every early-access restaurant will be contacted before billing begins — no surprise charges.



Run your next service on autopilot

No hardware to buy, no installer to book, no technical skills required.

1 Set up in minutes

Create your restaurant, set tax and currency, add staff accounts for every role.

2 Add menu, print QRs

Build categories and dishes with photos and prices, then print a QR for every table.

3 Take your first order

Guests scan and order — the kitchen sees it instantly and your dashboard comes alive.

Get started free — no card required