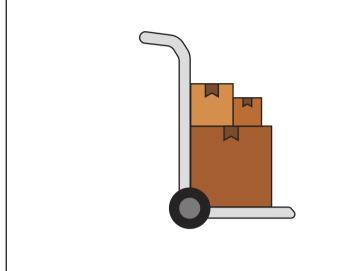
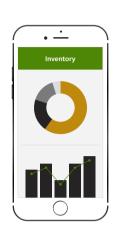
HOW TECHNOLOGY HELPS RESTAURANTS SAVE MONEY

Reducing costs and boosting profits are essential for restaurant owners. Embracing technology can help streamline operations, reduce unnecessary costs, and improve customer experience.



AIDS IN OPERATIONAL MANAGEMENT



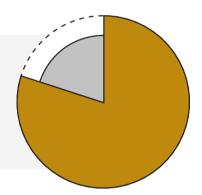


40% of restaurant owners face difficulties with inventory management Inventory software can track food waste issues and help save up to 5% in food costs

SAVES ON LABOR COSTS

Scheduling software

cuts manual scheduling time by 80%



Labor scheduling software

can reduce labor costs up to 3%

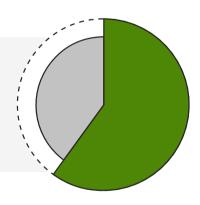
HELPS BOOST TAKEAWAY ORDER PROFITS



Restaurants owning online ordering platforms in-house don't lose 30% of sales to third-party companies

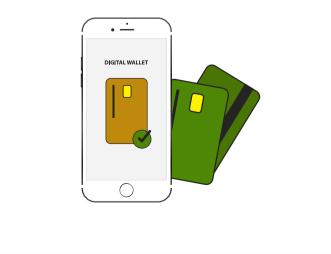
60% of restaurant owners

have seen a jump in sales by offering delivery



IMPROVES CUSTOMER EXPERIENCE





51% of millennial diners appreciate self-ordering kiosks **49% of restaurant customers** prefer to pay with a credit card or mobile wallet app

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