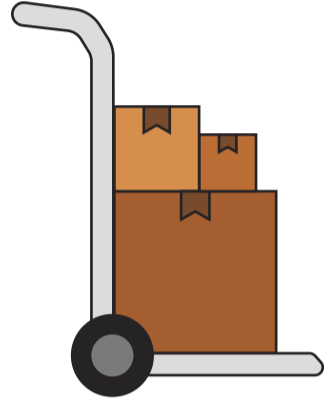


HOW TECHNOLOGY HELPS RESTAURANTS SAVE MONEY

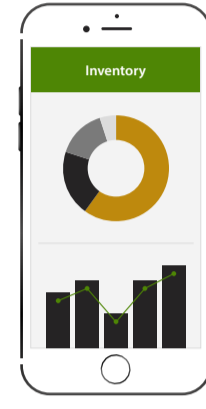
Reducing costs and boosting profits are essential for restaurant owners. Embracing technology can help streamline operations, reduce unnecessary costs, and improve customer experience.



AIDS IN OPERATIONAL MANAGEMENT



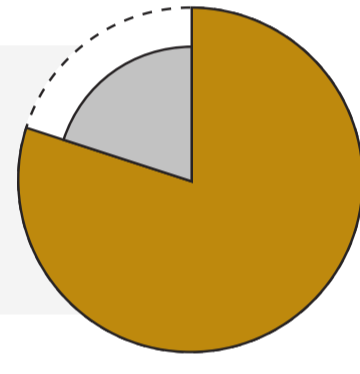
40% of restaurant owners face difficulties with inventory management



Inventory software can track food waste issues and help save up to 5% in food costs

SAVES ON LABOR COSTS

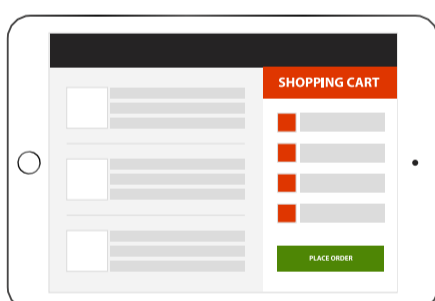
Scheduling software cuts manual scheduling time by 80%



Labor scheduling software can reduce labor costs up to 3%

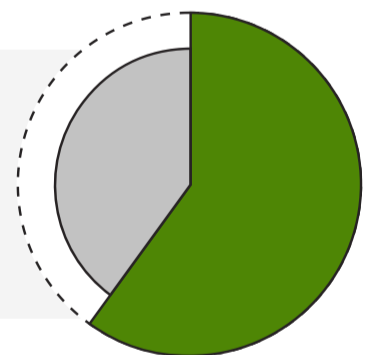


HELPS BOOST TAKEAWAY ORDER PROFITS

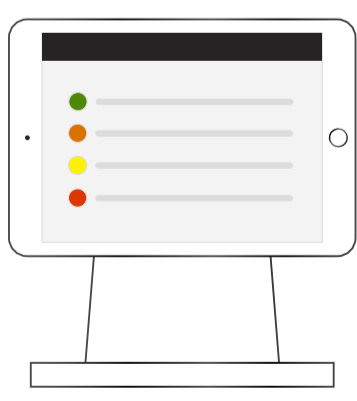


Restaurants owning online ordering platforms in-house don't lose 30% of sales to third-party companies

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