

ABC POS

Point of Sale + Accounting for restaurants & petrol stations

- **Works with or without internet**

Sales never stop. Orders queue locally and sync automatically.

- **Thermal receipts, your branding**

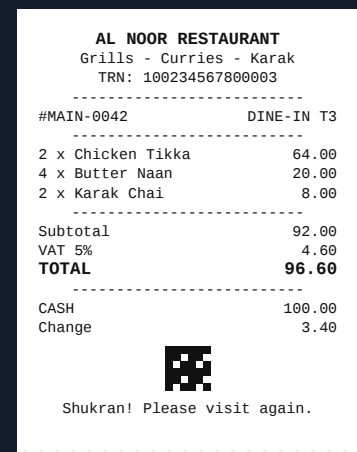
Customisable 58/80mm receipts with VAT/TRN and QR code.

- **Real accounting built in**

Every sale posts to a double-entry ledger. VAT report ready.

- **Multi-outlet, one dashboard**

Owners see sales, top items and cash position live.



PRODUCT DEMO & USER GUIDE

Prepared for client demonstrations · 2026

How ABC POS works

One system from the till to the trial balance.



WHAT THIS MEANS FOR YOUR BUSINESS

- **No lost sales during outages**

Internet down at rush hour? The till keeps billing and printing. Everything syncs the moment the connection returns — nothing to re-enter.

- **VAT compliance without spreadsheets**

Each receipt carries your TRN, and VAT collected is tracked per day and posted to a VAT Payable account automatically.

- **Every dirham accounted for**

Cashier shifts open with a float and close against system-expected cash. Any variance is highlighted immediately.

- **Grows with you**

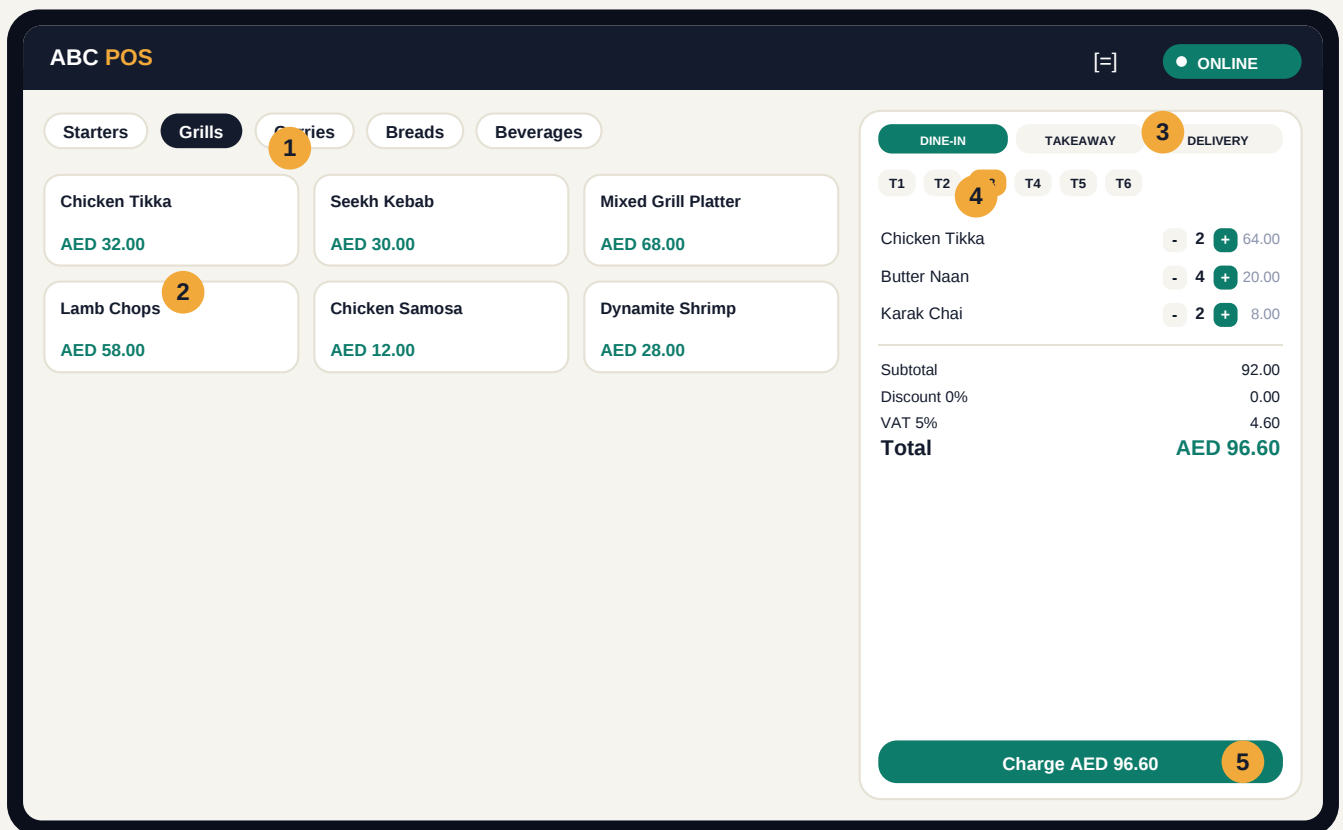
Start with one till. Add outlets, devices and users on the same account — the owner dashboard rolls it all up.

Built for the Gulf market

AED-first, 5% VAT defaults, Arabic-ready receipts, and thermal printing on standard 58mm / 80mm ESC/POS printers.

1 · The till: ring up an order

Everything a cashier needs on one screen — designed for speed and big tap targets.

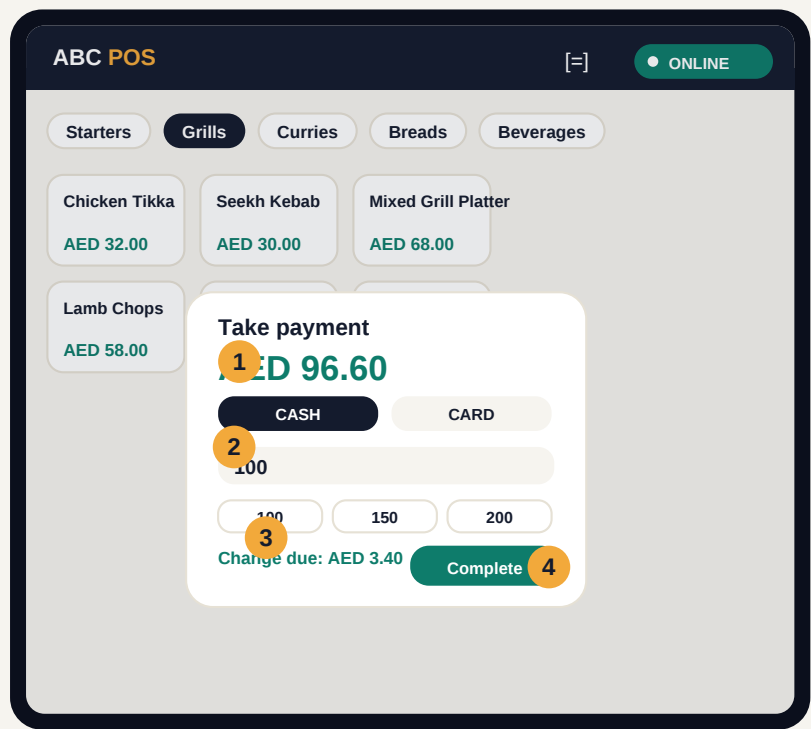


HOW TO

- 1 Pick a category**
Tap the category chips along the top — Starters, Grills, Curries and so on.
- 2 Tap items to add**
Each tap adds one. Use the + / - buttons in the order panel to adjust quantities.
- 3 Choose the order type**
DINE-IN, TAKEAWAY or DELIVERY. Dine-in shows the table selector.
- 4 Select the table**
One tap assigns the order to a table — it appears on the receipt.
- 5 Charge**
The big button always shows the live total including VAT. Tap it to take payment.

2 · Payment & the thermal receipt

Cash or card, change calculated for you, receipt printed in seconds — online or not.

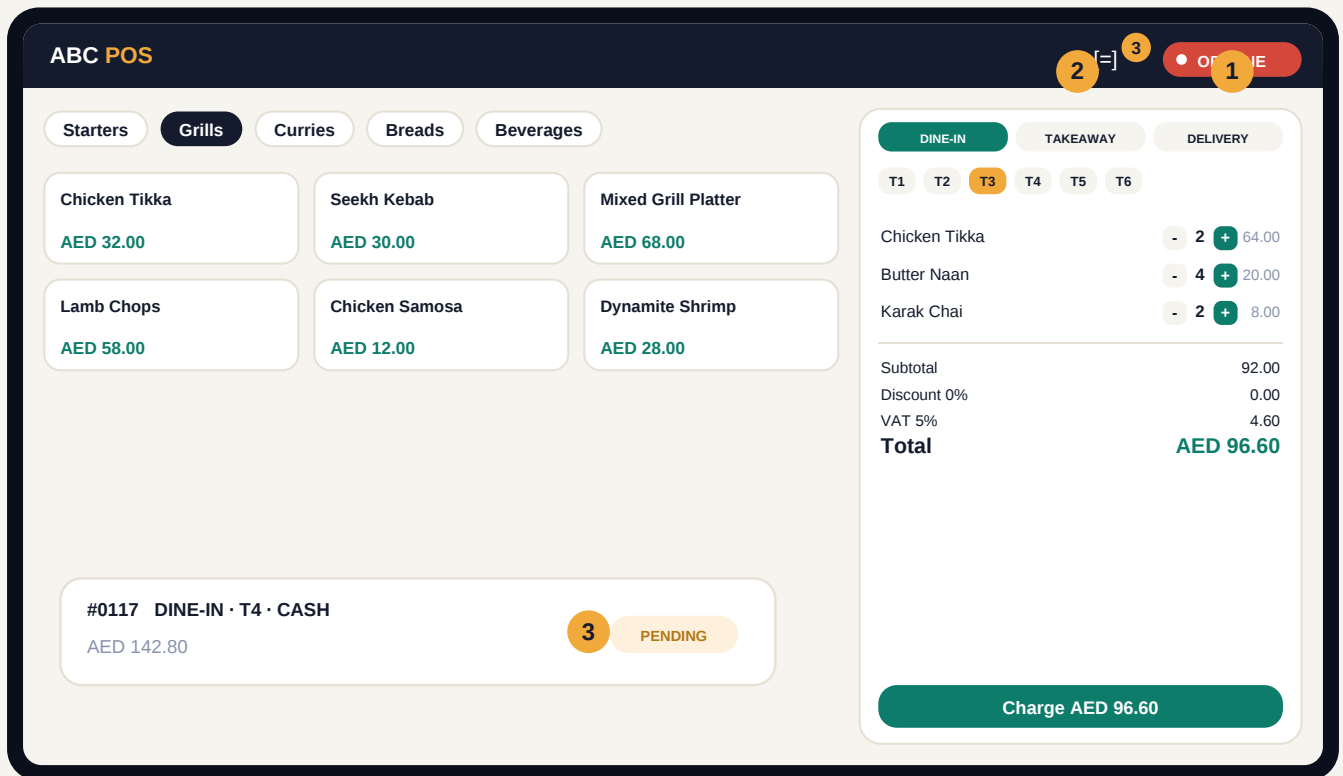


HOW TO

- 1 Choose CASH or CARD**
One tap. Card payments skip straight to Complete.
- 2 Enter cash received**
Type the amount, or use the smart quick-tender buttons (100 / 150 / 200).
- 3 Change is calculated**
No mental maths at the till — change due shows instantly.
- 4 Complete the sale**
The order is saved, the drawer opens, and the receipt prints.
- 5 Your receipt, your brand**
Name, address, TRN, footer message, QR code and paper width (58/80mm) are all configurable per outlet — changes reach every till automa

3 · When the internet goes down

The headline feature: your business does not stop. Ever.

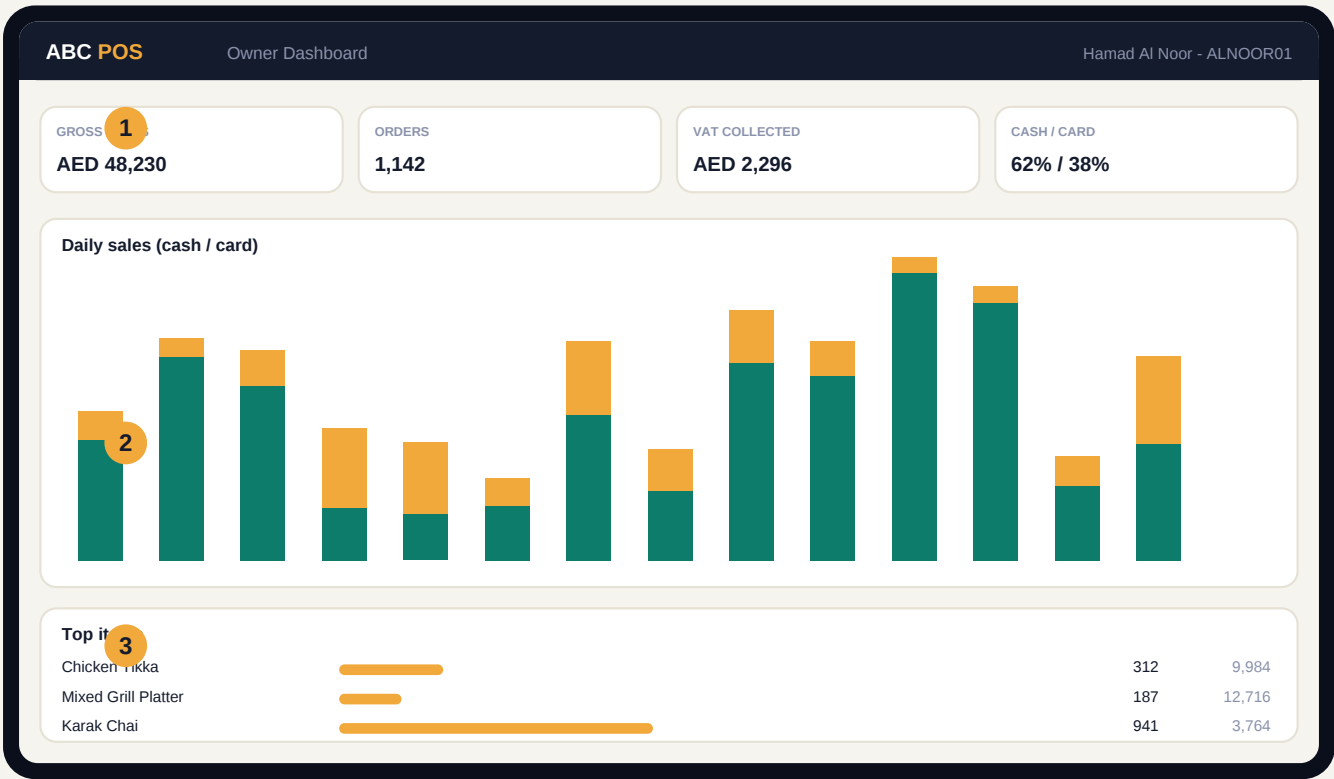


WHAT HAPPENS

- 1 The status chip turns red**
The till detects the outage automatically. Nothing else changes for the cashier.
- 2 Sales queue up safely**
Every completed sale is stored on the device with a tamper-proof ID. The amber badge shows how many are waiting.
- 3 Orders show as PENDING**
Managers can see exactly what is queued in Today's Orders at any time.
- 4 Receipts still print**
Receipt templates live on the device, so printing is unaffected by the outage.
- 5 Reconnection is automatic**
The moment internet returns, queued sales upload one by one and flip to SYNCED. Duplicates are impossible — each sale carries a unique ID.

4 · The owner dashboard

Open it from any browser or phone — see the whole business without calling the outlet.



HOW TO USE IT

- 1

Sign in with your owner account

Your tenant code + username + password. Managers and accountants get their own logins with limited access.
- 2

Read the day at a glance

Gross sales, order count, VAT collected and the cash/card split — filter by date range or outlet.
- 3

See what sells

Top items by quantity and value tell you what to promote and what to drop.
- 4

Check the books anytime

A live trial balance shows Cash in Drawer, Card Clearing, Sales, VAT Payable — always in balance, because every sale posts automatically.

5 · Platform administration

For the operator: onboard a new business in under a minute.

ABC POS

Platform Admin

1

Outlet code: **ALNOOR01**

Business name: **Al Noor Restaurant**

Vertical: **Restaurant**

VAT %: **5**

Plan: **GROWTH**

Owner username: **hamad**

Provision tenant

2

3

ACTIVE TENANTS

CODE	NAME	VERTICAL	PLAN	VAT
ALNOOR01	Al Noor Restaurant	RESTAURANT	GROWTH	5%
EMPETRO1	Emirates Petro Stn 4	FUEL	PRO	5%

ONBOARDING A CLIENT

- 1 Fill in the business details**
Code, name, vertical (Restaurant or Petrol pump), VAT rate and plan.
- 2 Create the owner login**
One click provisions everything: the outlet, the owner account, a full chart of accounts and a default receipt template.
- 3 Manage the portfolio**
Active tenants are listed with plan and vertical. Plans cap outlets and devices; deactivating a tenant suspends access instantly.
- 4 Hand over the keys**
Give the owner their tenant code and login — they can open the dashboard and start configuring the menu immediately.

Getting started

From signed agreement to first receipt in one afternoon.

1

Day 0 — Setup

We provision your account, load your menu and prices, and brand your receipt (logo text, TRN, footer, QR).

2

Day 0 — Hardware

Any Android tablet + a standard 58/80mm ESC/POS thermal printer. We support network, Bluetooth and USB printers.

3

Day 1 — Training

30 minutes for cashiers (it is that simple), 30 minutes for the manager on shifts, voids and the dashboard.

4

Day 1 — Go live

Open a shift with your cash float and start selling. We monitor your first day's sync in real time.

5

Ongoing

Menu and price changes from the dashboard reach every till within 90 seconds. Monthly VAT figures are one click away.

Pricing that fits

STARTER

1 outlet · 2 devices

GROWTH

3 outlets · 8 devices

PRO

Unlimited + priority support

All plans include offline mode, thermal receipts, the accounting ledger and the owner dashboard.