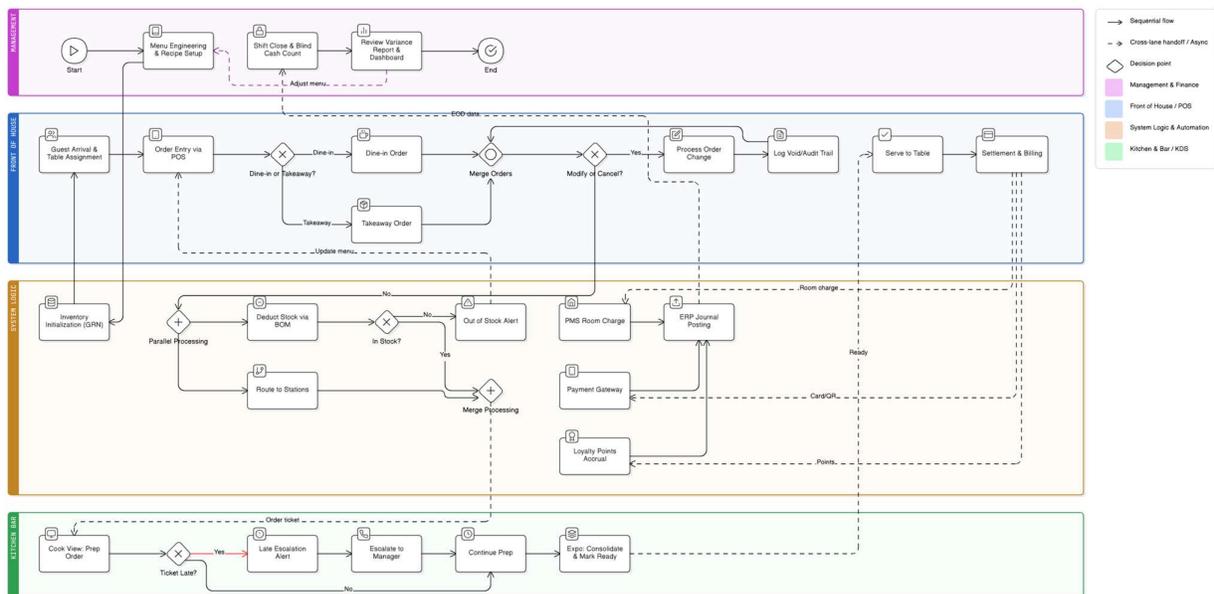


Rayterton F&B POS & Kitchen Display System (KDS)

An complete end-to-end Point of Sale and Kitchen Display System. It is engineered to speed up service and control food costs. The platform seamlessly integrates front-of-house operations with back-office accounting.

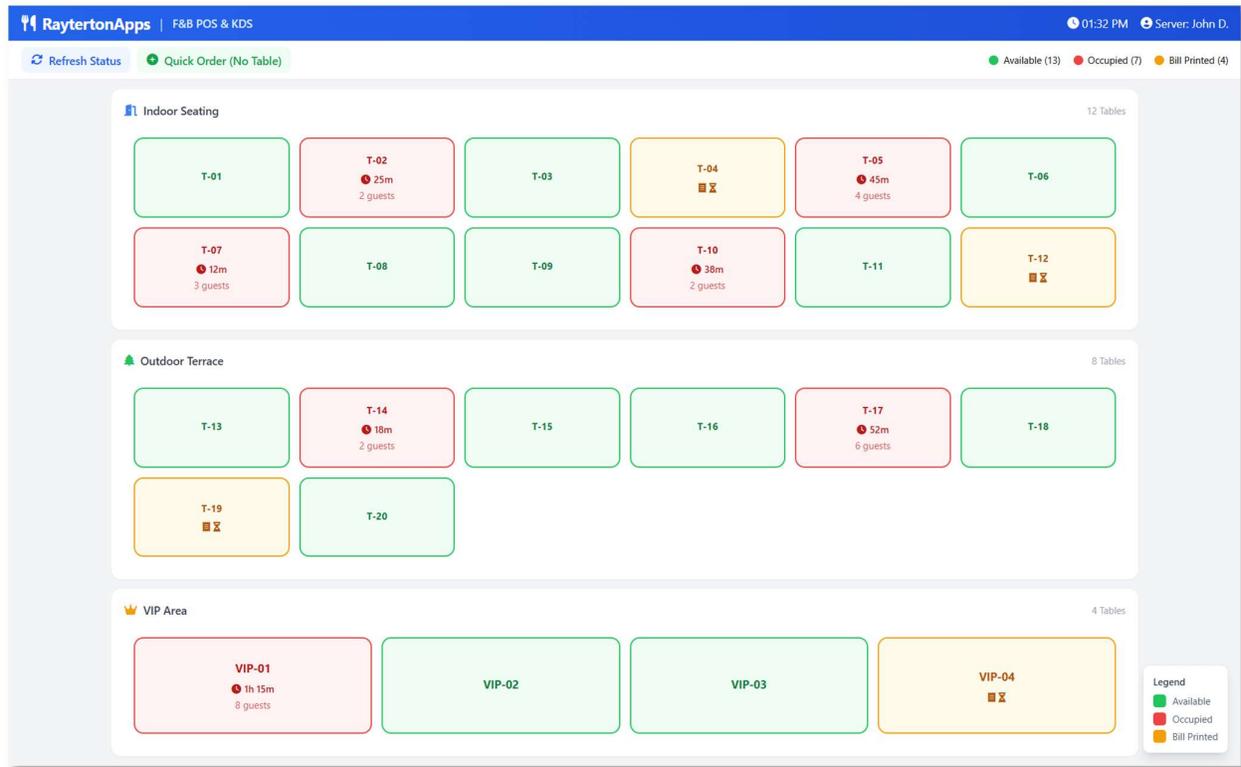
End-to-end operating story



Why Rayterton F&B POS & Kitchen Display System (KDS)?

The system eliminates communication errors by minimizing paper tickets. It provides real-time visibility into kitchen performance and identifies bottlenecks. Rigorous inventory tracking controls waste and prevents theft. The scalable architecture supports single outlets or global chains equally well.

POS and Floor Management



The system features an interactive table map with real-time status updates. It visualizes table status instantly using color codes for available, occupied, or bill printed states to optimize seating turnover.

The interface supports split bills, table merges, and item transfers to handle dynamic floor operations. It includes a smart ordering interface that handles complex orders and variants effortlessly to eliminate errors.

Core capabilities:

- Interactive table map with real-time status.
- Quick action sidebar for bill splitting and merging.
- Smart ordering interface for modifiers and add-ons.
- Quick service and takeaway modes.
- Void and refund approval workflows.

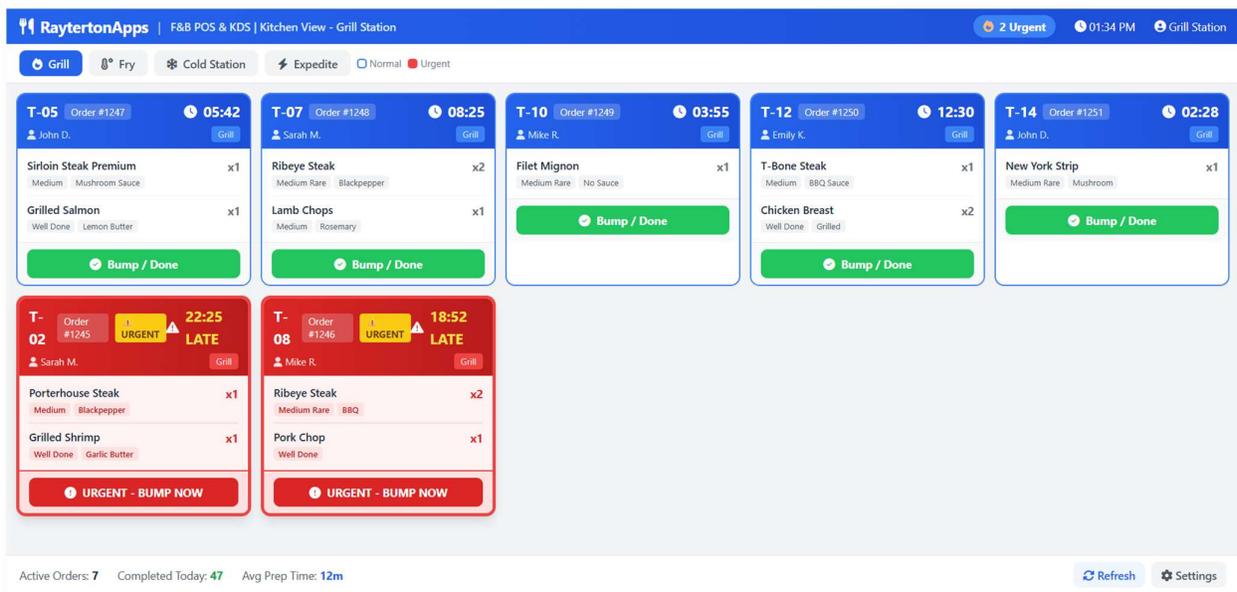
Intelligent Kitchen Display System

Digital order routing replaces paper tickets with intelligent station management. Orders are routed to specific stations such as hot, cold, or bar sections based on category.

The system uses color-coded aging alerts to highlight orders that exceed target preparation times. An Expeditor screen consolidates items to synchronize course firing and ensure orders go out together.

Core capabilities:

- Digital order routing to specific stations.
- Color-coded ticket aging alerts.
- Expeditor screens for service synchronization.
- Kitchen performance metrics and prep time tracking.
- Course firing control.



Recipe Engineering and Inventory Control

The platform tracks every gram of ingredient usage with automated Bill of Materials. It deducts inventory in real-time based on standard recipes to monitor theoretical versus actual usage.

The system manages supplier relationships through automated purchase orders and goods receipt tracking. It allows management to track food costs and real-time margin analysis for every menu item.

Core capabilities:

- Real-time inventory deduction based on recipes.
- Automated Bill of Materials and margin analysis.
- Purchase order and goods receipt management.
- Wastage and spoilage tracking.

- Stock transfer and central kitchen distribution.

Recipe: Nasi Goreng Special
SKU: NG-SP-001 | Category: Main Course | Last Updated: Feb 15, 2026

#	INGREDIENT NAME	UNIT	QUANTITY REQUIRED	COST PER UNIT	SUBTOTAL COST	ACTIONS
1	Premium Jasmine Rice	gr	200	\$0.003	\$0.60	<input type="checkbox"/> <input type="checkbox"/>
2	Chicken Breast	gr	150	\$0.012	\$1.80	<input type="checkbox"/> <input type="checkbox"/>
3	Eggs	pcs	2	\$0.25	\$0.50	<input type="checkbox"/> <input type="checkbox"/>
4	Vegetable Oil					
5	Soy Sauce					
6	Shrimp Paste					
7	Garlic					
8	Chili					
9	Spring Onions					
10	Fried Shallots					

TOTAL FOOD COST (COGS): \$5.30
Per serving cost

SUGGESTED SELLING PRICE: \$17.67
Based on 70% target margin

GROSS PROFIT MARGIN: 70.0%
Healthy margin

Cost Breakdown Analysis:

- Protein Cost: \$2.30 (43.4% of total)
- Carbohydrates: \$0.60 (11.3% of total)
- Fats & Oils: \$0.62 (11.7% of total)
- Spices & Seasoning: \$1.78 (33.6% of total)

Pricing Strategy Options:

- Conservative (60% margin): \$12.50 (Profit: \$7.50)
- Recommended (70% margin): \$15.00 (Profit: \$10.00)
- Aggressive (80% margin): \$20.00 (Profit: \$15.00)

Yield & Waste Analysis:

- Theoretical Yield: 100
- Actual Yield: 92
- Waste Percentage: 8.0%
- Adjusted Food Cost: \$5.76

Dynamic Pricing and Menu Management

Menu Items:

- Sirloin Steak Premium: \$24.00
- Ribeye Steak: \$28.00
- T-Bone Steak: \$32.00
- Filet Mignon: \$36.00
- New York Strip: \$26.00
- Porterhouse: \$34.00
- Grilled Salmon: \$22.00
- Lamb Chops: \$30.00
- Chicken Breast: \$18.00
- Pork Chop: \$16.00
- Spaghetti Carbonara: \$16.00
- Fettuccine Alfredo: \$15.00
- Penne Arrabbiata: \$14.00
- Lasagna: \$18.00
- Caesar Salad: \$12.00
- Greek Salad: \$11.00
- Coca Cola: \$3.00
- Fresh Orange Juice: \$5.00
- Chocolate Cake: \$8.00
- Ice Cream: \$6.00

Table: T-05 | Items: 0 | Subtotal: \$0.00 | [View Order](#)

The system supports advanced menu configurations with unlimited modifiers and variants. It allows operators to automate happy hour pricing and create bundle deals to maximize average check size.

Management can configure product masters and modifier groups to streamline order entry. The content manager updates digital e-menus to reflect current pricing and availability.

Core capabilities:

- Advanced menu configuration with unlimited modifiers.
- Automated happy hour and dynamic pricing.
- Combo, bundle, and set menu builder.
- Digital e-menu content management.
- Product master and category setup.

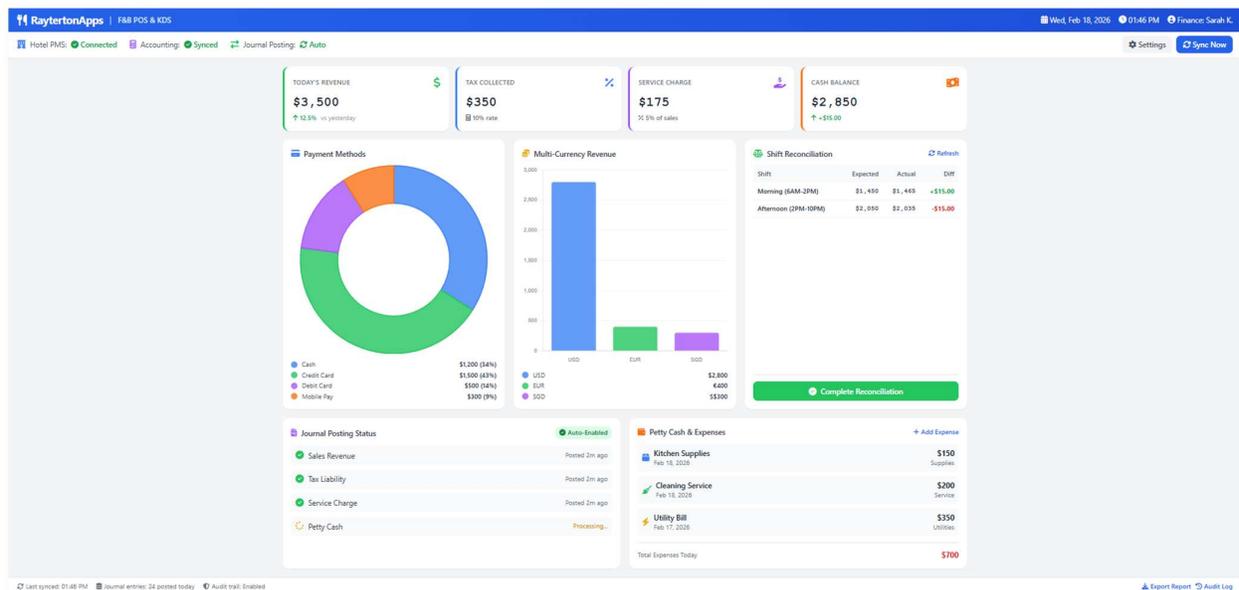
Finance and Integration Hub

The Finance module connects directly to Hotel PMS and accounting systems. It automates journal posting, tax calculation, and service charge distribution to eliminate manual data entry.

The system supports multi-currency configurations and various payment methods. It highlights overage or shortage against recorded sales during shift reconciliation.

Core capabilities:

- Direct integration with Hotel PMS and accounting.
- Automated journal posting and tax calculation.
- Multi-currency and payment method configuration.
- Petty cash and expense management.
- Blind cash count and shift reconciliation.

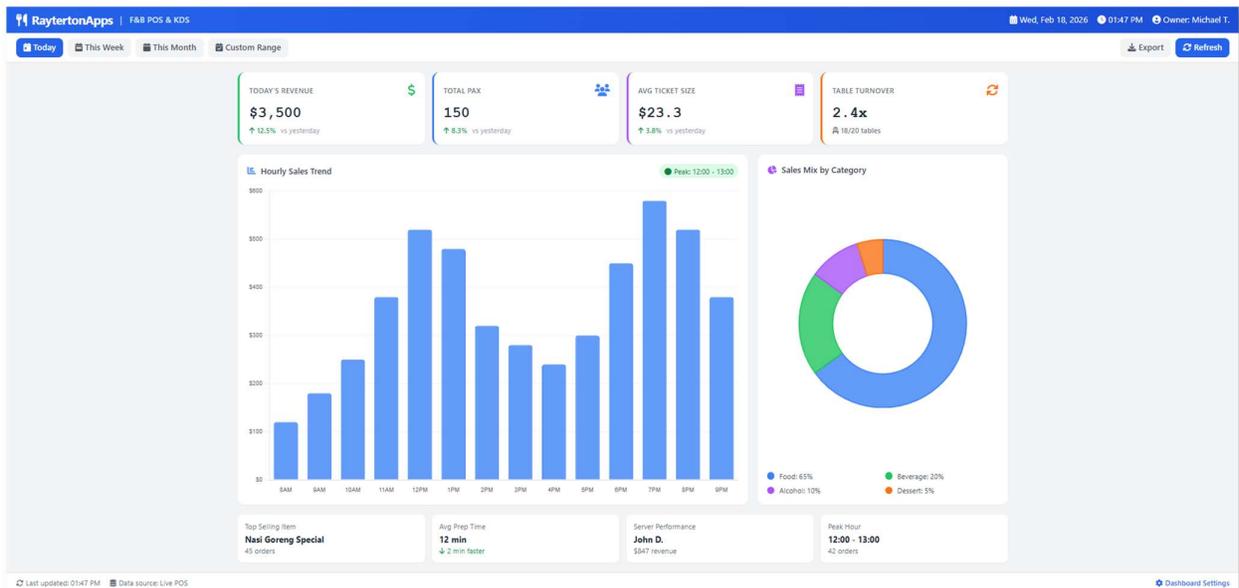


Executive Analytics and Audit

Real-time dashboards provide actionable insights into sales performance and profitability. The system tracks hourly sales to analyze peak hours and optimize staffing. It monitors top-selling items and food cost variances to identify trends. Detailed audit logs track every keystroke to prevent internal pilferage and fraud.

Core capabilities:

- Real-time sales and profitability dashboard.
- Peak hour and speed of service analysis.
- Food cost variance reporting.
- Detailed audit trails and fraud detection.
- Product mix and menu profitability analysis.



Glossary of terms & abbreviations

- **BOM** = Bill of Materials. A list of the raw materials and quantities required to produce a specific menu item.
- **Expo** = Expeditor. A station or role responsible for consolidating items from different kitchen stations to ensure synchronized delivery.
- **GRN** = Goods Receipt Note. A record used to acknowledge the receipt of items from a supplier into inventory.
- **KDS** = Kitchen Display System. Digital screens that replace paper tickets to route orders and track preparation time.
- **PMS** = Property Management System. A system used by hotels to manage room charges and guest folios.
- **POS** = Point of Sale. The system used to process transactions, manage orders, and record sales data.

Master Your F&B Operations

Adopt the operating system designed for a profitable and efficient hospitality business. The platform enables total control from the initial order to the final audit. It offers a scalable architecture suitable for single outlets or global chains. Contact us to schedule a demonstration of the risk-free implementation process.

Contact Us :



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About Rayterton

Established in 2003, Rayterton delivers comprehensive Best Fit Software Solutions, server and hardware products, and technology services to a wide range of industries and organizations. Our core expertise lies in Business Process Improvement (BPI), IT Infrastructure, and IT Management.

At Rayterton, we are committed to empowering our clients by enhancing their business operations through tailored IT and management solutions. We combine innovation, experience, and client collaboration to ensure long-term success and digital transformation.

Our Competitive Strengths

100% Risk Free

Best fit to
client
requirements

Easy to
customize

Software
ownership

No Change
Request (CR)
fees during
maintenance

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