Dijimasa

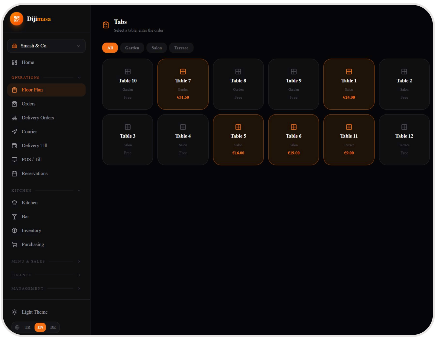
FOR RESTAURANTS, CAFÉS AND BARS

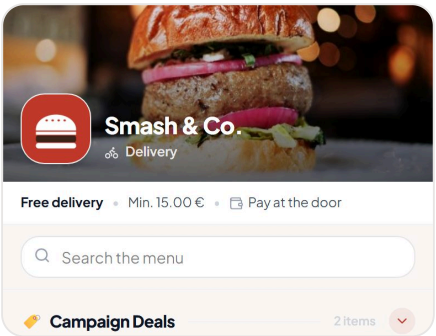
Dijimasa, screen by screen

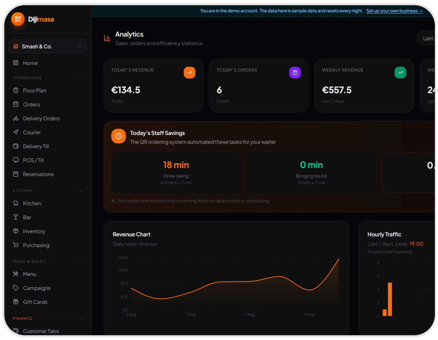
From the QR menu on the table to the kitchen screen, from the till to courier tracking: this guide explains what every screen does and what the boxes on it mean, using real screenshots.

Our policy is one sentence: add value to your business.

- Commission-free online ordering channel
- One panel, the whole business
- AI-powered menu, calories and reports
- With you from setup to your first day







How to read this guide

Our policy is one sentence: add value to your business. Every screen in this guide is a part of that sentence. Dijimasa gathers a restaurant's entire day into a single panel: the guest orders at the table with a QR code, the kitchen prepares it on its own screen, the till takes payment, and you keep track of revenue and stock in the same place.

The screenshots were taken from Smash & Co., our live demo business. Everything you see here works exactly the same way in your business from the day your account is opened.

> **If you would like to try it yourself**
>
> Sign in at dijimasa.com/giris with `demo@dijimasa.com` / `demo1234`. To see the guest menu, use the QR Codes shortcut in the panel.

Contents

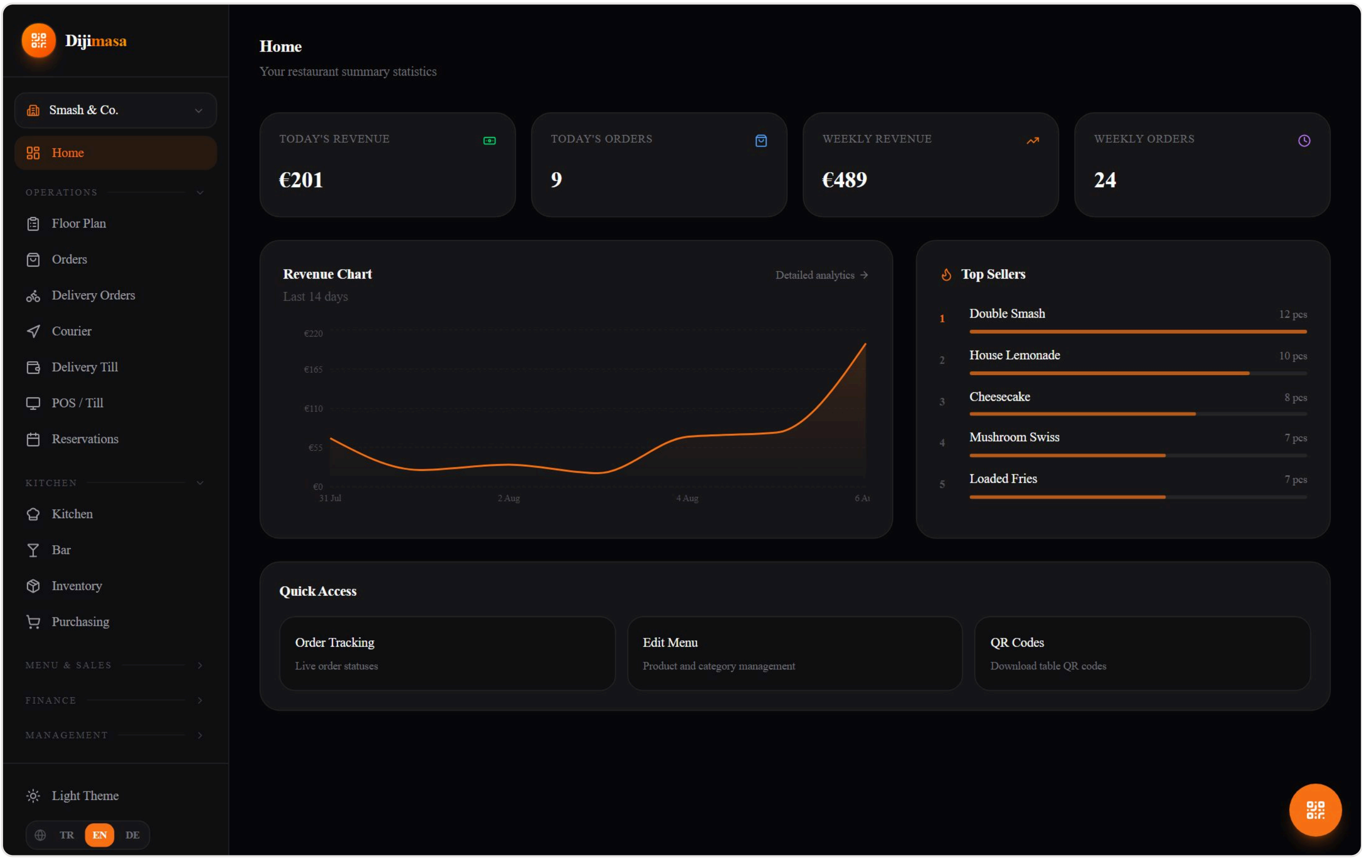
SECTION 1

Daily Operations

The screens your team works with during service. Order entry, the kitchen flow, payment and the archive of closed bills all run here.

1 Home

The summary screen that greets you every time you open the panel. Business owners see how the day is going at a glance, and the numbers update on their own as new orders come in. For hair salons and beauty studios, the same screen works around appointments, with shortcuts to Appointments, Services and Working Hours.



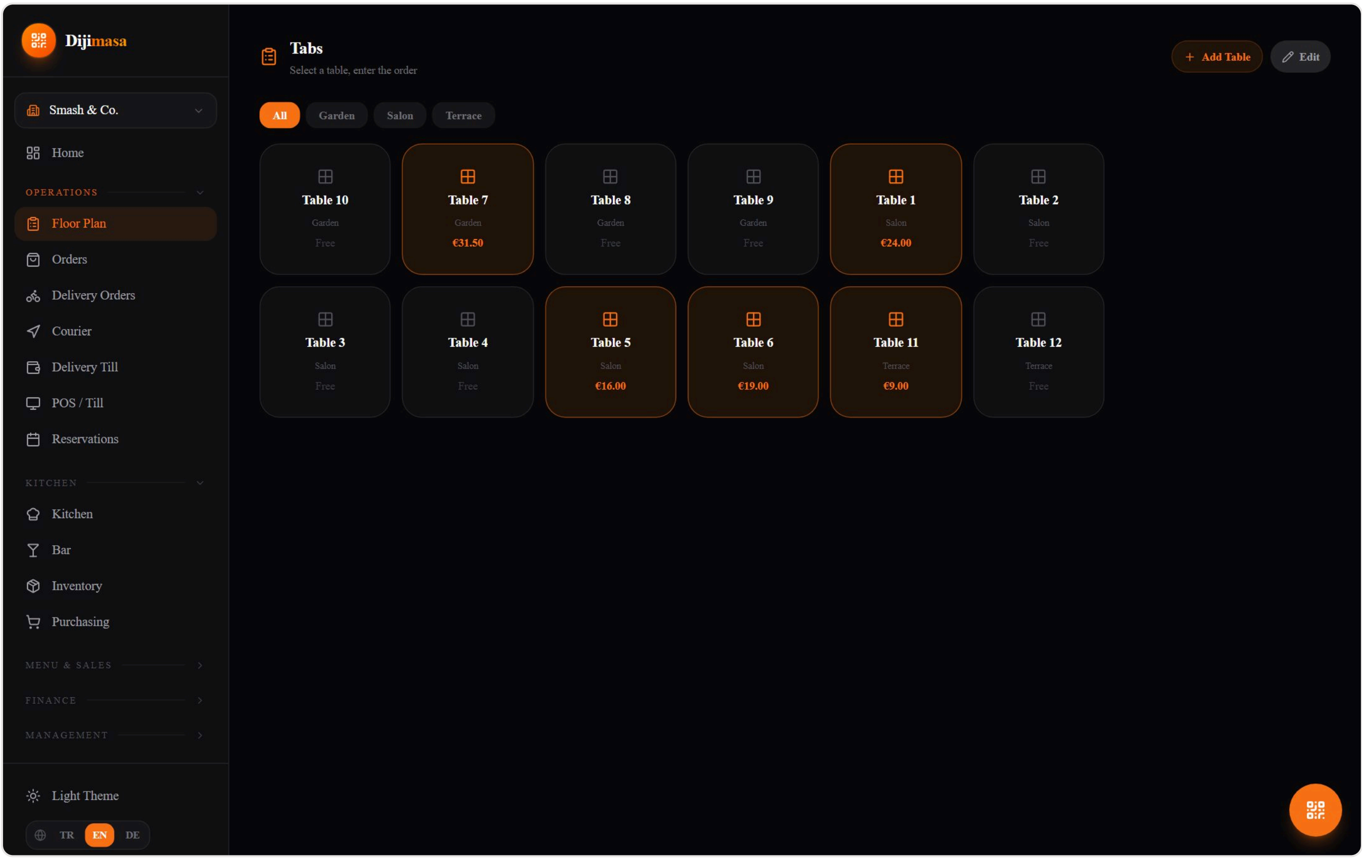
WHAT IS ON THE SCREEN

- **3 Steps to Get Started** The setup card shown on new accounts ticks off as you complete Add Menu, Add Table and Print QR Code, then disappears on its own once everything is done.
- **Summary Cards** Today's Revenue, Today's Orders, Weekly Revenue and Weekly Orders show how the day and the week are going across four cards.
- **Revenue Chart** Plots the revenue curve for the last 14 days, so you can see at a glance which days were strong and which were weak.
- **Detailed Analytics** This link in the corner of the chart takes anyone who wants deeper reports straight to the Analytics page.
- **Best Sellers** Lists your top 5 best-selling items with quantities and ranking bars, so you get to know the stars of your menu.
- **Quick Access** Shortcuts to Order Tracking, Edit Menu and QR Codes take you to your most-used screens with a single click.

> **Tip.** The numbers are live, so when a new order comes in the revenue and order cards update on their own without you needing to refresh the page.

2 Floor Plan

The screen that shows the live status of every table and where orders are entered. The server or cashier picks a table, adds items, and the order goes to the kitchen with a single tap. You can see at a glance how much open balance sits at each table.



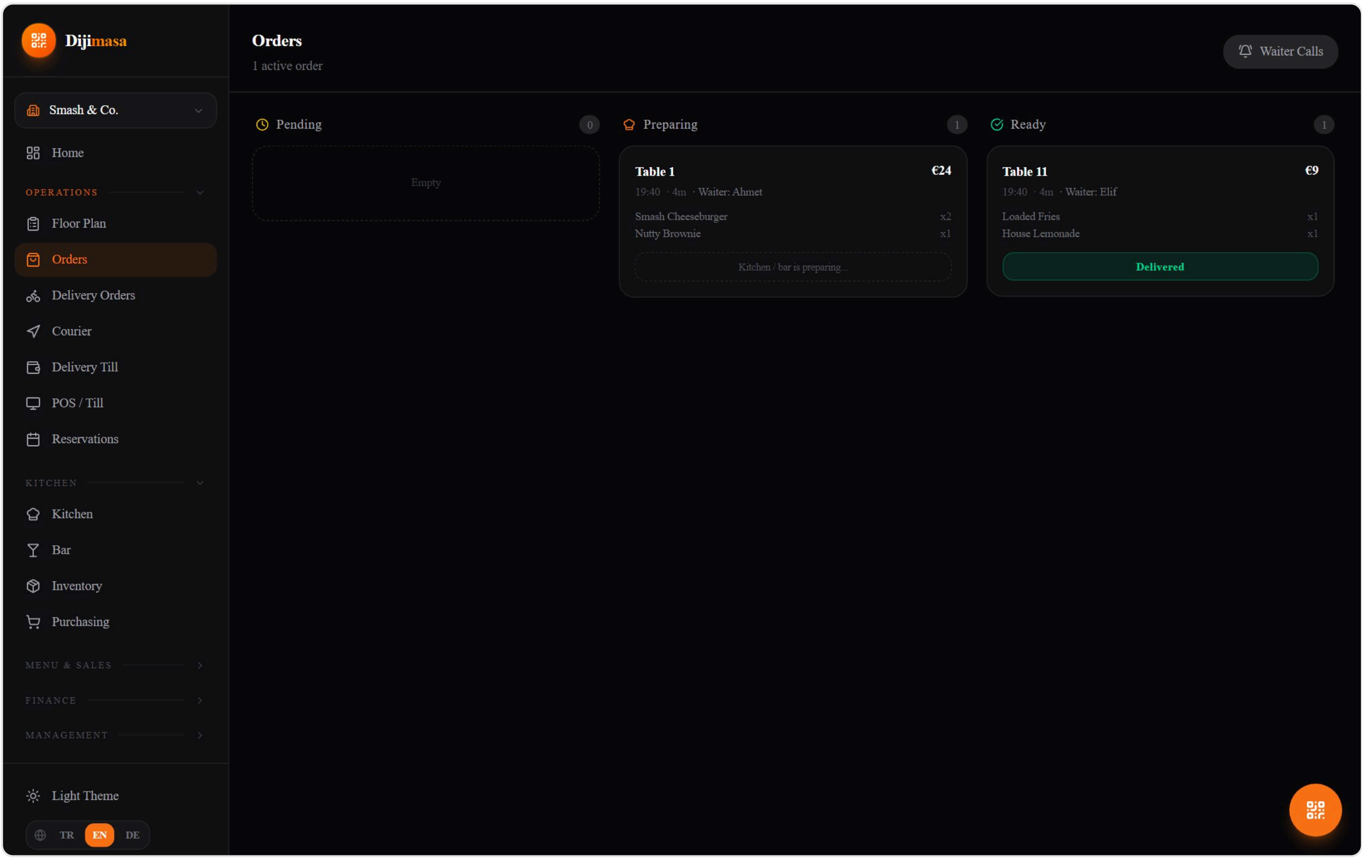
WHAT IS ON THE SCREEN

- **Table map** Every table is laid out as a tile. Empty tables show "Empty", and tables with an open balance display the amount in orange.
- **Area filter** If you've defined areas like Indoor, Garden, or Terrace, the "All" and area buttons at the top let you view only the tables in that area.
- **Add and edit tables** Use "Add Table" to create a new table, or switch to "Edit" mode to rename a table or delete it.
- **Product list** Find items quickly with category tabs and the "Search product..." box. Each card shows the price, any campaign discount, and stock status ("Sold Out", "Stock: 5").
- **Order panel** Selected items are listed with quantity and total. Use the note icon to add an item note like "no walnuts", and enter the guest count from here as well.
- **Save - Send to Kitchen** A single button saves the order; the notification that follows lets you print the "Kitchen Ticket" and "Bar Ticket".
- **Open bill details** Tap an occupied table to expand every order line by line. For each item you can choose "Complimentary" or "Cancel"; cancellations require a reason and can optionally return stock.
- **Move / Merge and Take Payment** "Move / Merge" transfers the bill to another table, merging the two if the target already has an open balance. "Take Payment" opens the payment screen.

> **Tip.** Fill in the area field so that during peak hours servers can filter down to just their own section and work faster.

3 Orders

The command center of your dining room. From here, waiters and owners watch every active order at a glance: which table is waiting, what the kitchen is preparing, and what's ready to be served. When a new order or a waiter call comes in, the screen announces itself with a sound alert and a notification, so nobody has to keep staring at their phone.



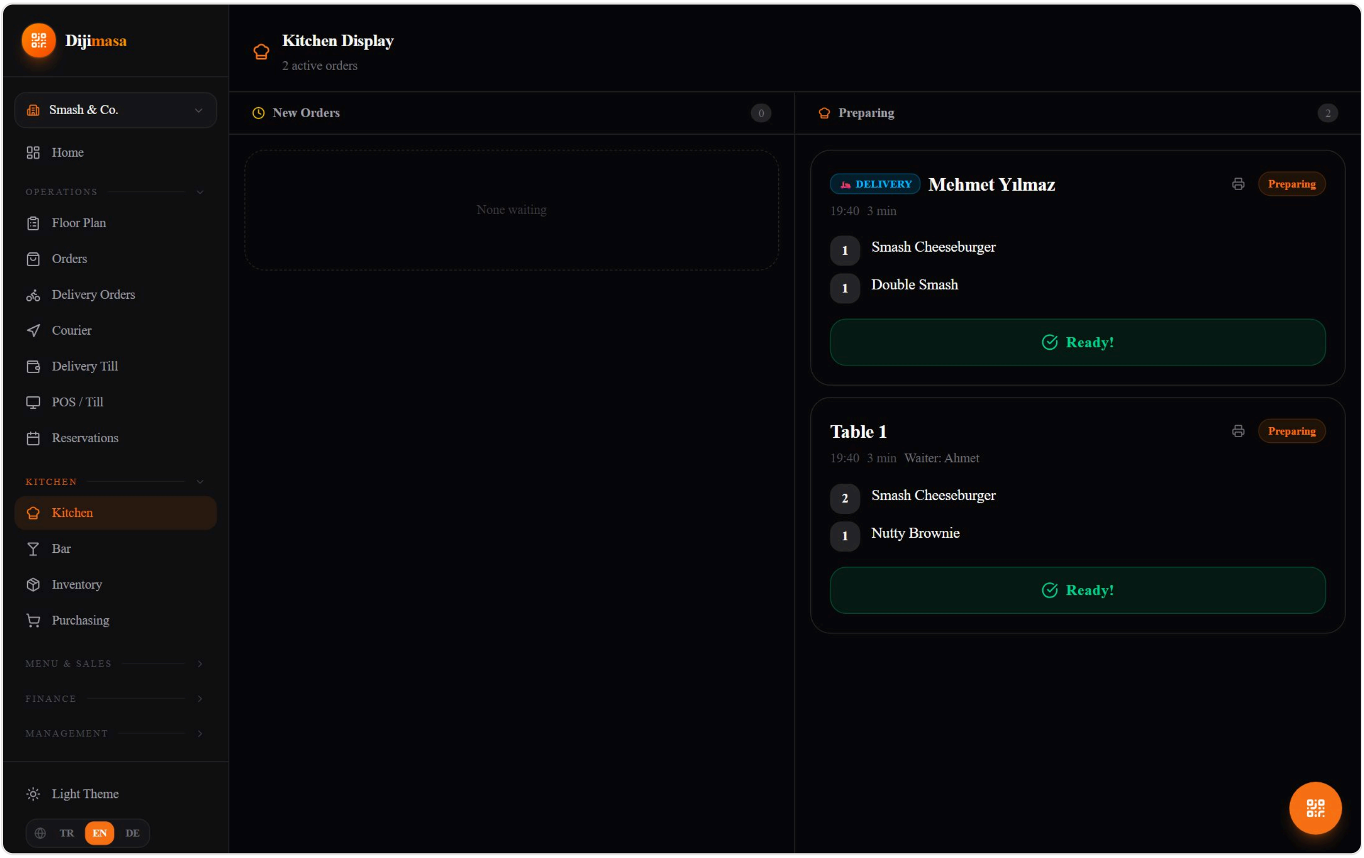
WHAT IS ON THE SCREEN

- **Waiting, Preparing, Ready columns** Each order sits in one of three columns based on its status, and as the kitchen progresses, the card automatically flows to the right (the same three tabs appear on the phone).
- **Order card** Table name, time, minutes elapsed, item list and customer note are all gathered on a single card; orders over 15 minutes turn red.
- **Delivered button** When the waiter brings an order from the Ready column to the table, a single tap closes it, while preparation steps are managed from the Kitchen and Bar screens.
- **Waiter Calls panel** The bell button in the top-right lists Bill, Water and Help calls from tables in a side panel, along with the number of pending calls.
- **On my way ✓ button** The waiter marks with a single tap that they've taken the call, the entry drops off the list, and the table doesn't have to ring twice.
- **Collect at the till (Cash / Card)** Payments for counter orders placed via the kiosk are taken from this card, and once collected, a green Paid badge appears on it.
- **Order ready notification** The moment the kitchen hits Ready!, a green banner appears at the top of the screen and an audible alert directs the waiter to the kitchen.

> **Tip.** Cards turning red are your early warning system, always check them first thing during service.

4 Kitchen

Your kitchen's paperless order board. The chef team keeps this screen open on a tablet at the pass, and new orders drop in instantly with a sound alert. Only the items relevant to the kitchen are shown, drinks go to the Bar screen, no mix-ups.



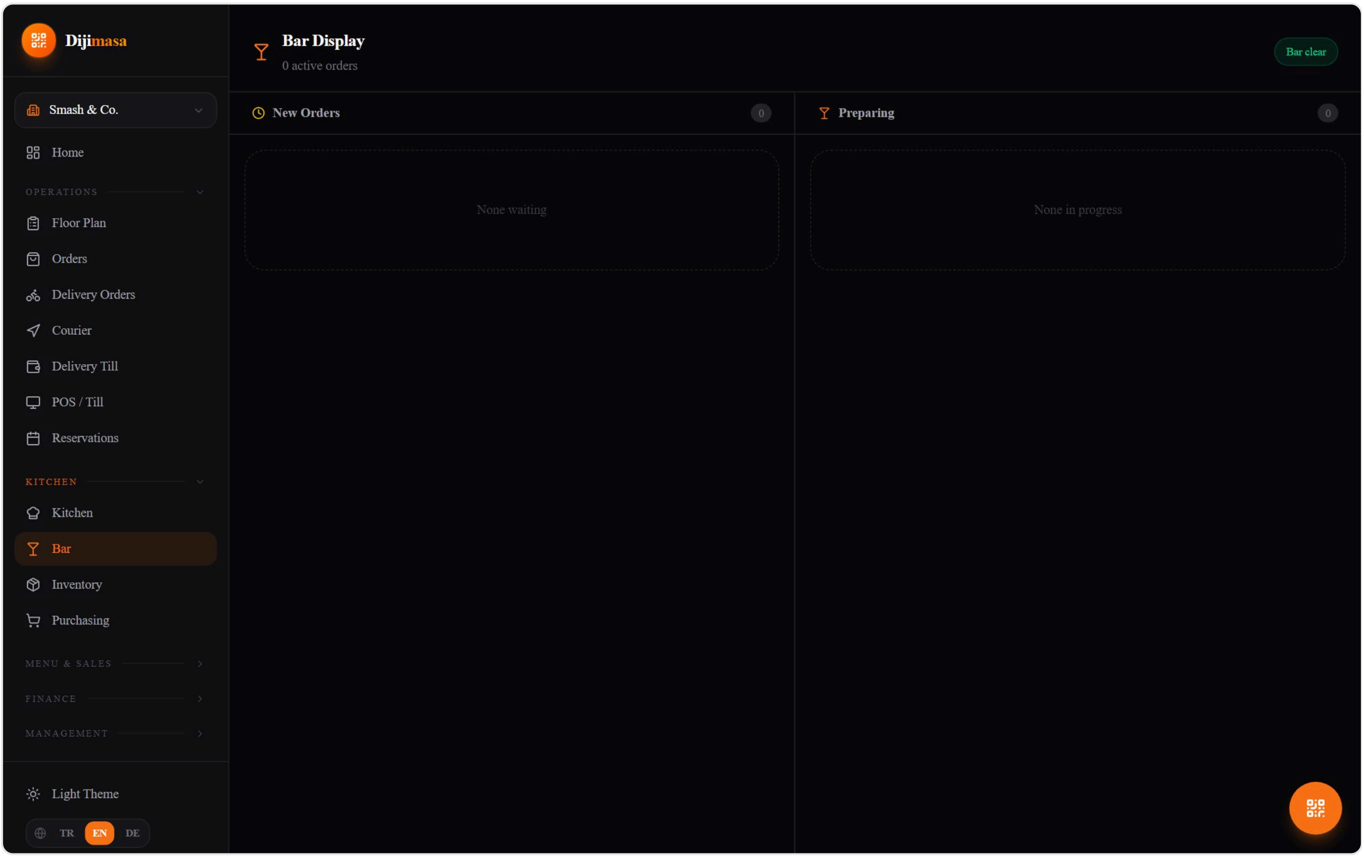
WHAT IS ON THE SCREEN

- **New Orders column** Incoming orders are stacked oldest to newest, and the counter at the top of the column shows the pending workload at a glance.
- **Preparing column** Orders marked as Start move into this column, so the team sees at a glance what's currently on the stove.
- **Order card** Table name, elapsed time, waiter name and a quantity-boxed item list are written in large font; item notes (rare, no onions, etc.) stand out in a yellow box.
- **Start button** The chef taps when they pick up the order, the card moves to the Preparing column, and the status updates on the floor screen too.
- **Ready! button** Tapped when the dish is done, an order-ready alert instantly drops on the waiter's screen.
- **Print ticket** The printer icon opens the kitchen ticket for the order, so teams used to paper can still take a printout.
- **DELIVERY label** Delivery orders stand out with a blue DELIVERY badge at the top of the card, so priority never gets mixed up while the courier waits.
- **Kitchen clear badge** When there are no active orders, a green Kitchen clear badge appears in the header, so the team knows when they can take a breath.

> **Tip.** Card borders turn yellow at 10 minutes and red at 20 minutes, jump on any order that changes color.

5 Bar Screen

The beverage-side twin of the Kitchen screen. The barista or bartender keeps this screen open at the bar counter, and only the drink items from each order land here. That way coffee and drinks are prepared without waiting for the food, and the kitchen and bar never get in each other's way.



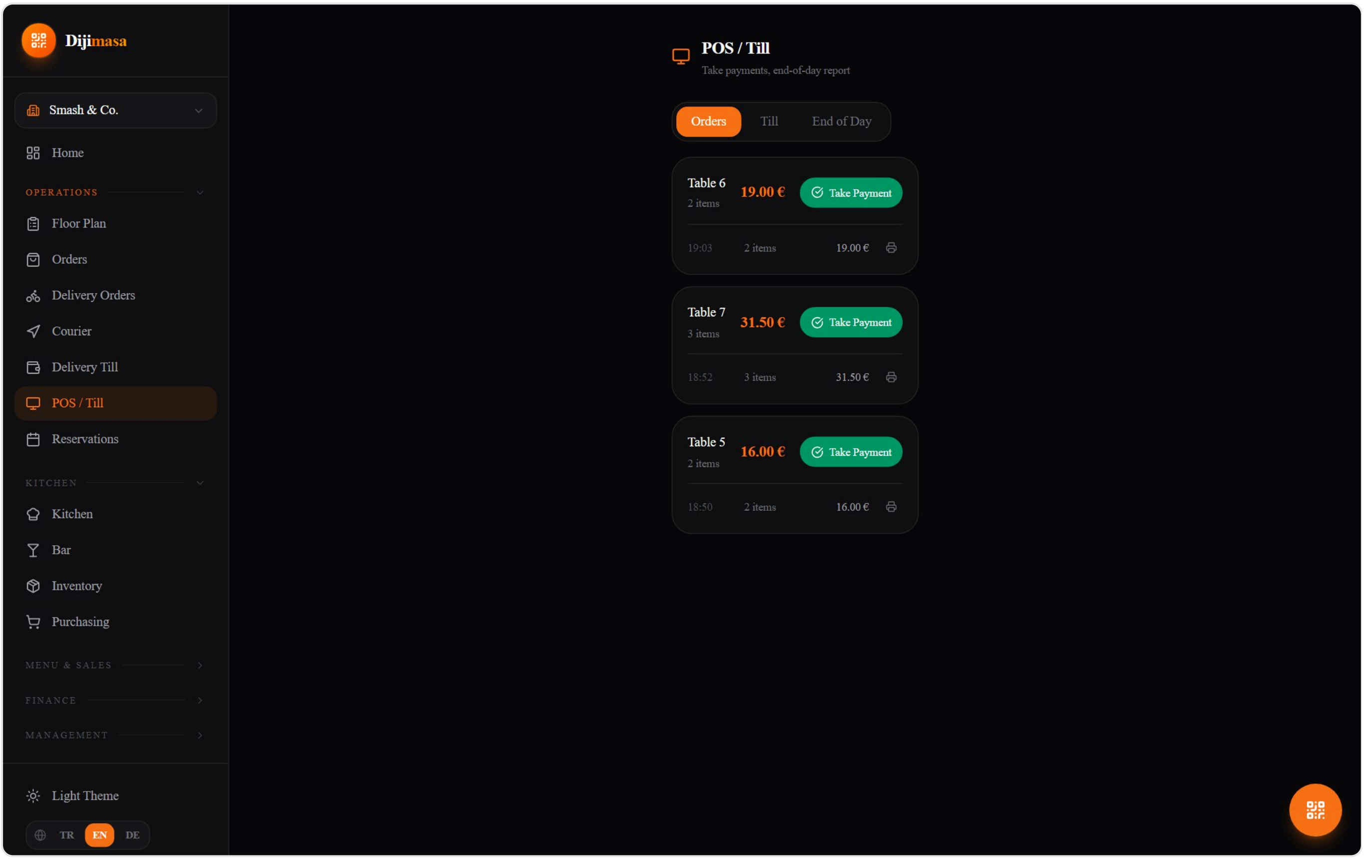
WHAT IS ON THE SCREEN

- **New Orders column** Drink orders coming to the bar are listed oldest to newest, and a new order arrives with an audio alert.
- **Preparing column** Drinks marked as started wait in this column, so what's currently being made at the counter is always front and center.
- **Order card** Table name, elapsed time and the boxed drink list appear in large type; notes like "no milk" or "no ice" stand out in a yellow box.
- **Start button** Tapped when the drink preparation begins; the card moves to the Preparing column.
- **Ready! button** Tapped when the drink is placed on the counter; a "ready" alert instantly appears on the waiter's screen.
- **Print ticket** The printer icon opens that order's bar ticket, ready to be printed on demand.
- **Bar empty badge** When no drinks are waiting, a green "Bar empty" badge appears in the header.

> **Tip.** Running drinks as a separate station speeds up service; you only need to correctly flag which items on the menu go to the bar, just once.

6 POS / Till

The screen where payments are taken and the day is closed out. The cashier collects payments here throughout the day and counts and closes the till in the evening. It has three tabs: Orders, Till, and End of Day.



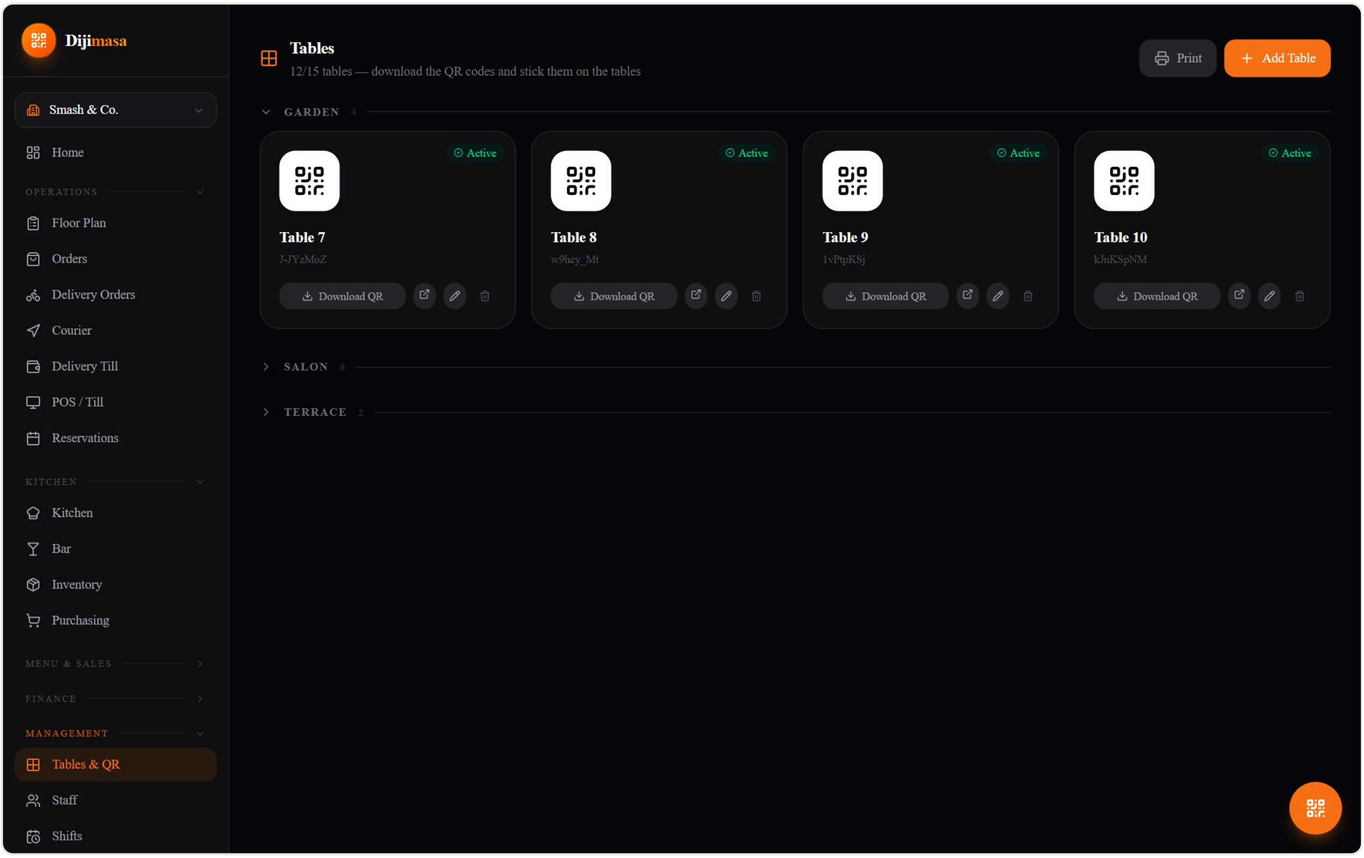
WHAT IS ON THE SCREEN

- **Orders tab** Bills awaiting payment are grouped by table, showing the remaining balance, any amount already paid, and an hour-by-hour order breakdown.
- **Take Payment** The green button opens the payment window, where the bill can be split and collected across multiple payers. The printer icon lets you view the receipt.
- **Open the Till** Start the day by entering the "Opening Float" and opening the till. Who opened it and when is recorded.
- **Add Till Movement** Cash movements during the day are recorded as "Expense", "Add to Till", or "Remove from Till". Expenses are tagged with a category such as Kitchen / Supplies or Cleaning.
- **Close the Till (Z)** Enter the cash counted in the evening; the system compares it against "Expected Cash", shows any variance, and "Print Z Report" produces the full breakdown.
- **End of Day tab** Pick a date to see the day's summary: Total Orders, Total Revenue, Cash, and Card / Online card totals.
- **Payment Method Breakdown** Collections from cash, card, bank transfer, online, credit, meal card, and gift card are listed as separate bars. Refunds, complimentary items, cancellations, and open table totals are also shown here.
- **Paid Orders and Refunds** Every order paid during the day is listed individually. If needed, "Issue Refund" lets you record a reason and process a full or partial refund.

Tip. Don't start the day without opening the till. While the till is closed, a warning appears on the Orders tab and the end-of-day cash count won't balance.

7 Tables

On this screen you define your venue's tables, download each table's unique QR code and stick it on the table. When a customer scans that code, they land directly on that table's menu, so it's always clear which table an order came from. Used by the business owner or authorized staff.



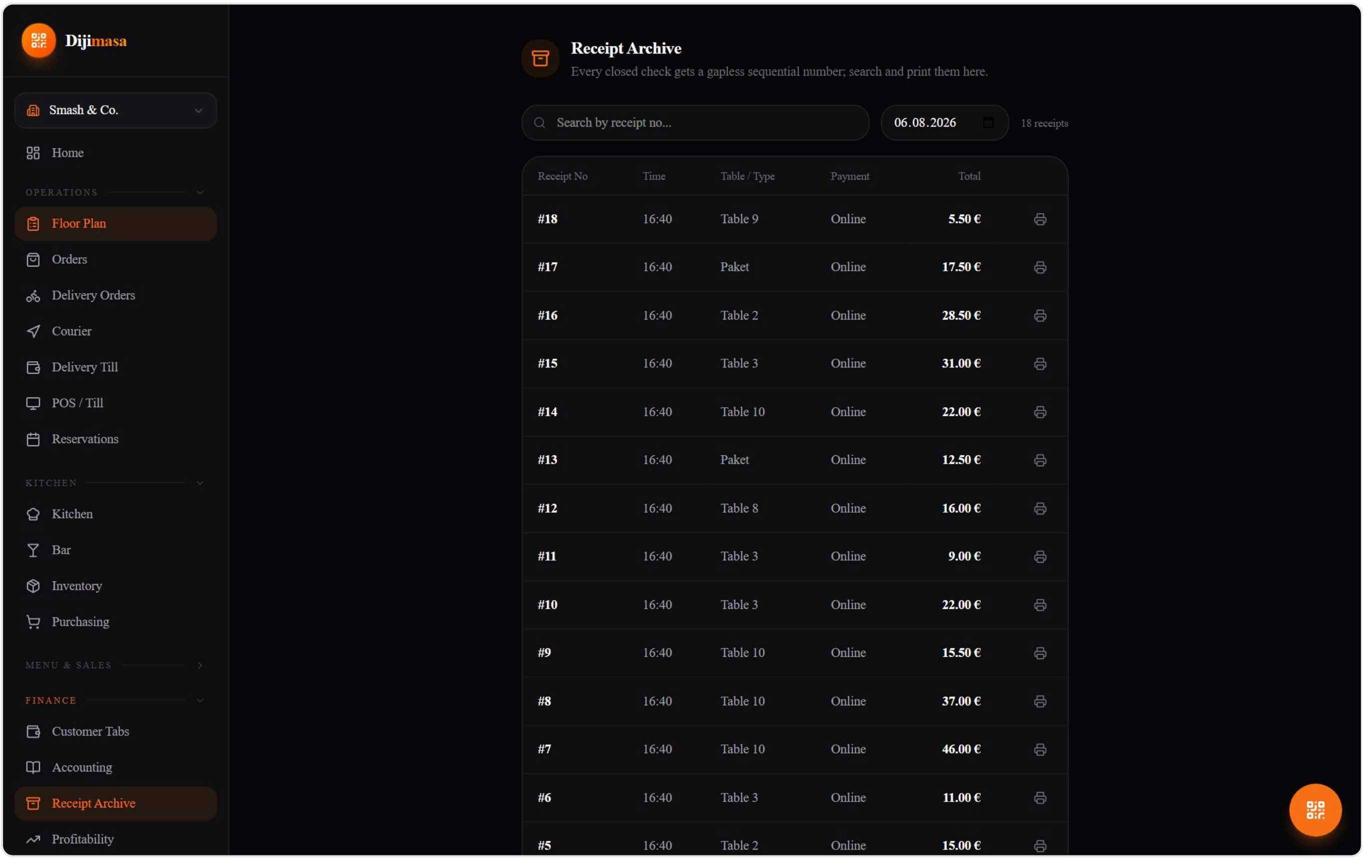
WHAT IS ON THE SCREEN

- **Add Table** Opens a new table; if you've reached your plan limit, the button locks and shows a "You've reached your plan limit" warning on hover.
- **Print** Takes you to a print-ready page where you can print the QR codes for all tables at once.
- **Table cards** Each table is listed as a card showing the table name, its area, the QR code and an "Active" or "Closed" status badge.
- **Download QR** Downloads that table's QR code as a PNG file to your computer, ready to print at any size you like.
- **Customer view** Opens the page that opens with the table's QR code in a new tab, so you can see exactly what the customer sees.
- **Edit and Delete** Lets you change the table's name or area; the Delete button asks for confirmation before removing the table.
- **New Table window** Fill in the "Table Name" and "Area (optional)" fields and click "Save"; the Area field suggests areas you've entered before.

> **Tip.** If you enter names like "Indoor", "Garden" or "Terrace" in the Area field, you'll see at a glance where each order is coming from; if you number your tables 1, 2, 3, the list automatically sorts in the right order.

8 Receipt Archive

When a customer walks in three days later and asks, "Can I see that evening's bill?" you don't have to dig through a drawer. Every closed receipt is assigned a sequential number with no gaps, so an audit will never reveal a missing number in the series. Type the number and find the receipt in seconds, then print it from the same screen.



WHAT IS ON THE SCREEN

- **Sequential receipt numbers** Every closed bill takes the next number in line; a series that jumps from 47 to 49 never happens.
- **Search by receipt number** Type the number into the search box and the matching receipt appears, no matter which day it belongs to.
- **Date picker** Pick a day from the calendar and every receipt closed on that date is listed along with the total count.
- **Detailed table** Each row shows Receipt No, Time, Table / Type, Payment and Amount; the payment method is labelled as Cash, Card, Bank Transfer, Online, On Credit, Meal Card or Gift Card.
- **Print** The printer icon at the end of the row opens the receipt in a new tab, where you can print it with a single click.

> **Tip.** When you search by number, the date filter is bypassed and the result row shows the receipt's date instead of the time, so you instantly see which day it belongs to.

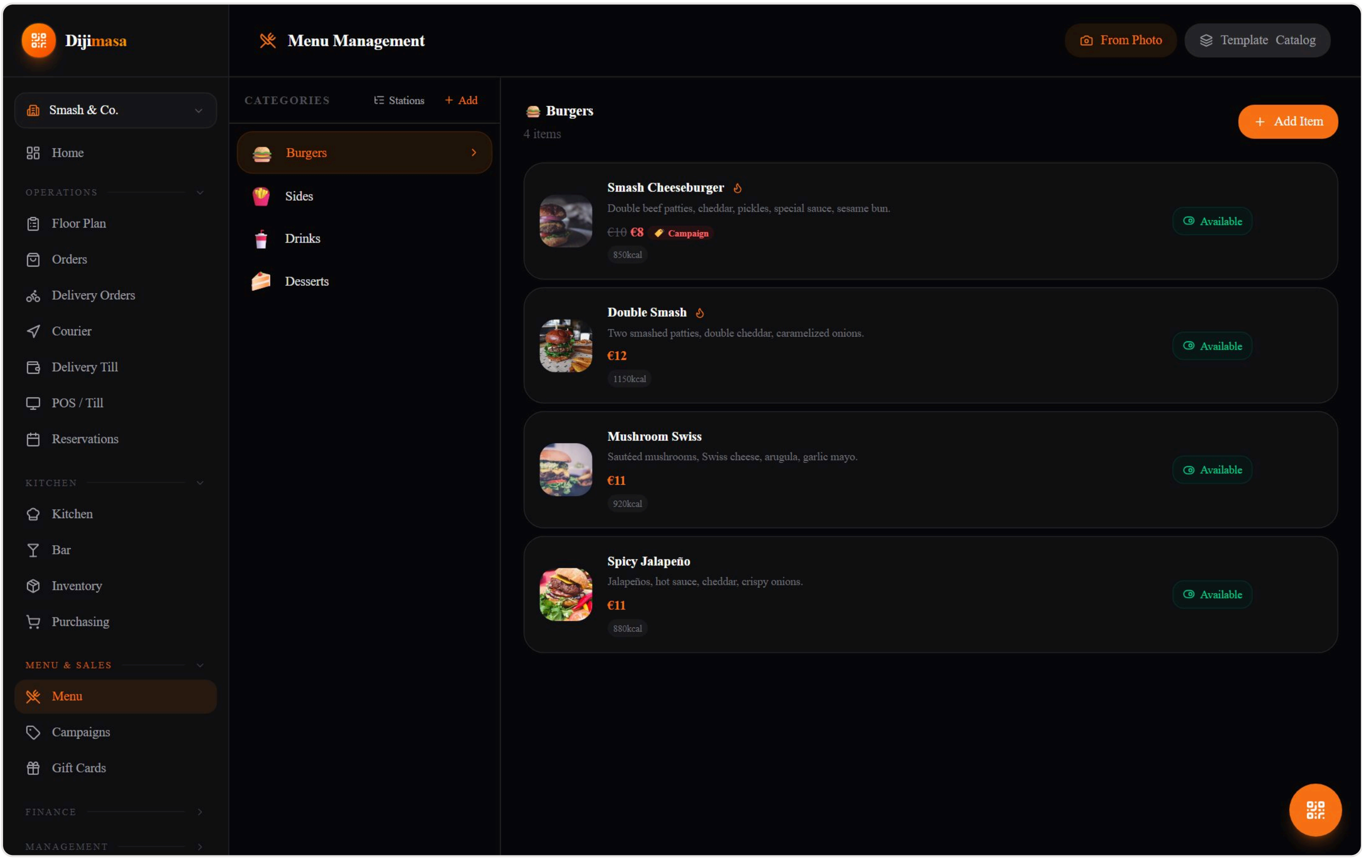
SECTION 2

Menu and Sales

The part where you build your menu, manage prices and campaigns, and run inventory, recipes and supplier orders.

9 Menu Management

The screen where you manage your entire menu from one place. The business owner or an authorized staff member adds, edits, and prices categories and products here. Every change you make here is reflected on the menu your customers see.



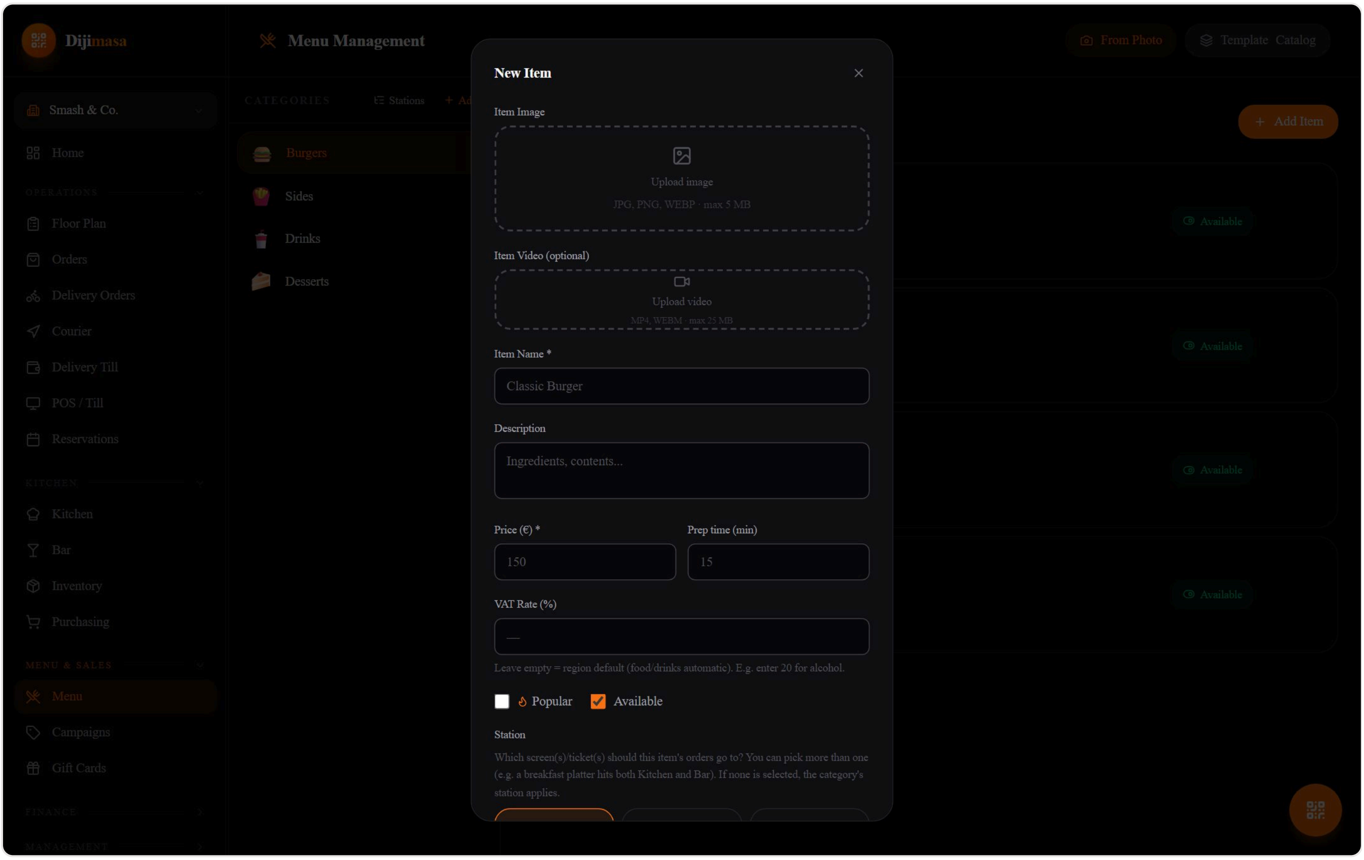
WHAT IS ON THE SCREEN

- **Categories** Your menu categories are listed with their emojis in the left column; use Add to create a new category, and the pencil and trash icons to edit or delete them.
- **From Photo** Upload 1-5 photos of your printed menu; the AI extracts categories and products, you review the draft and confirm it with Add to Menu.
- **Ready Catalog** Pick one of 16 ready-made templates such as Burgers, Pizzas, or Breakfast and categories and products are created automatically; all you need to do is enter the prices.
- **Add Product** In the new product window you enter the name, description, price, VAT rate, and prep time, and optionally upload an image and a short video to play for the customer.
- **On / Off Toggle** This switch on each product row temporarily removes the item from the menu, so there's no need to delete a sold-out product.
- **Nutritional & Allergen Info** Fill in calorie, Vegan, Vegetarian, Gluten-Free flags and the 14-item allergen list; the Fill with AI button writes estimated values for you.
- **Variations / Options** Build option groups using ready-made templates like Size, Portion, Cooking, and Extras; the price difference is added automatically and the customer's selection is printed on the kitchen ticket.
- **Station** Choose whether an order goes to the Kitchen or Bar screen by category or by individual product; drinks go to the bar, food to the kitchen.

> **Tip.** Don't delete a sold-out product; switch it Off. When it's back in stock, turn it back on with a single tap and its photo, description, and variations stay right where you left them.

10 New Product Window

Opens via the Add Product button on the Menu page. Here you define how a product looks in the customer menu, what price it sells for, and which screen its order lands on.



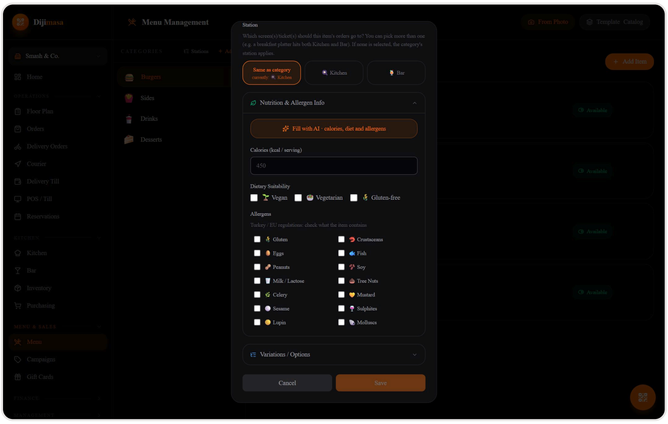
WHAT IS ON THE SCREEN

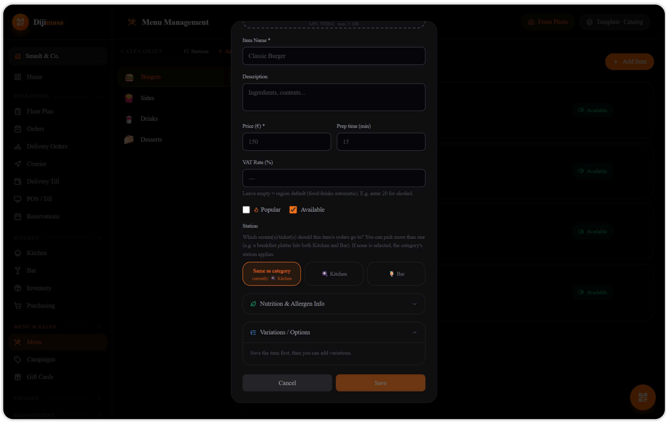
- **Product Image & Video** Upload JPG, PNG, or WEBP (max 5 MB); optionally an MP4/WEBM short video (max 25 MB) that plays on the product card in the customer menu. An appetizing image drives sales directly.
- **Product Name & Description** Name is required. In the description, write ingredients with gram weights (e.g., 120 g patty, 30 g cheddar); AI reads the same line and estimates calories.
- **Price & Prep Time (Min)** Price is required; prep time shows in the customer menu as estimated wait time.
- **VAT Rate (%)** Leave blank and the region default applies; food and drink rates are auto-selected. For exceptions like alcohol, enter the rate manually; receipt, Z-report, and cash book calculate with this rate.
- **Popular / Available** Popular items get a highlight badge in the menu. Available toggled off hides the product temporarily without deleting; ingredient runs out: one tap off, tomorrow back on.
- **Station** Where this product's order goes: Same as Category, Kitchen, or Bar. Bind drinks to Bar so the bar screen only sees its own tasks.
- **Nutrition & Allergen Info** Calories (manual or via AI), diet flags, and allergen tags; visible in the customer menu's product detail. Details on the next page.
- **Variants / Options** Groups like Size, Doneness, Extra Ingredient are created here; ready templates one-touch, price diff and multi-select configurable; extras reflect instantly in the guest's cart total. Details on the next page.

> **Tip.** If you don't want to type the menu one by one, use the From Photo button top-right: upload a photo of your printed menu, AI turns categories and products into a draft, you just confirm.

11 Nutrition Info & Variants

The content of the two expandable sections at the bottom of the New Product window. Left side: calories, diet, and allergen tags the guest sees in the menu; right side: selection groups like Size, Doneness, Extra Ingredient.





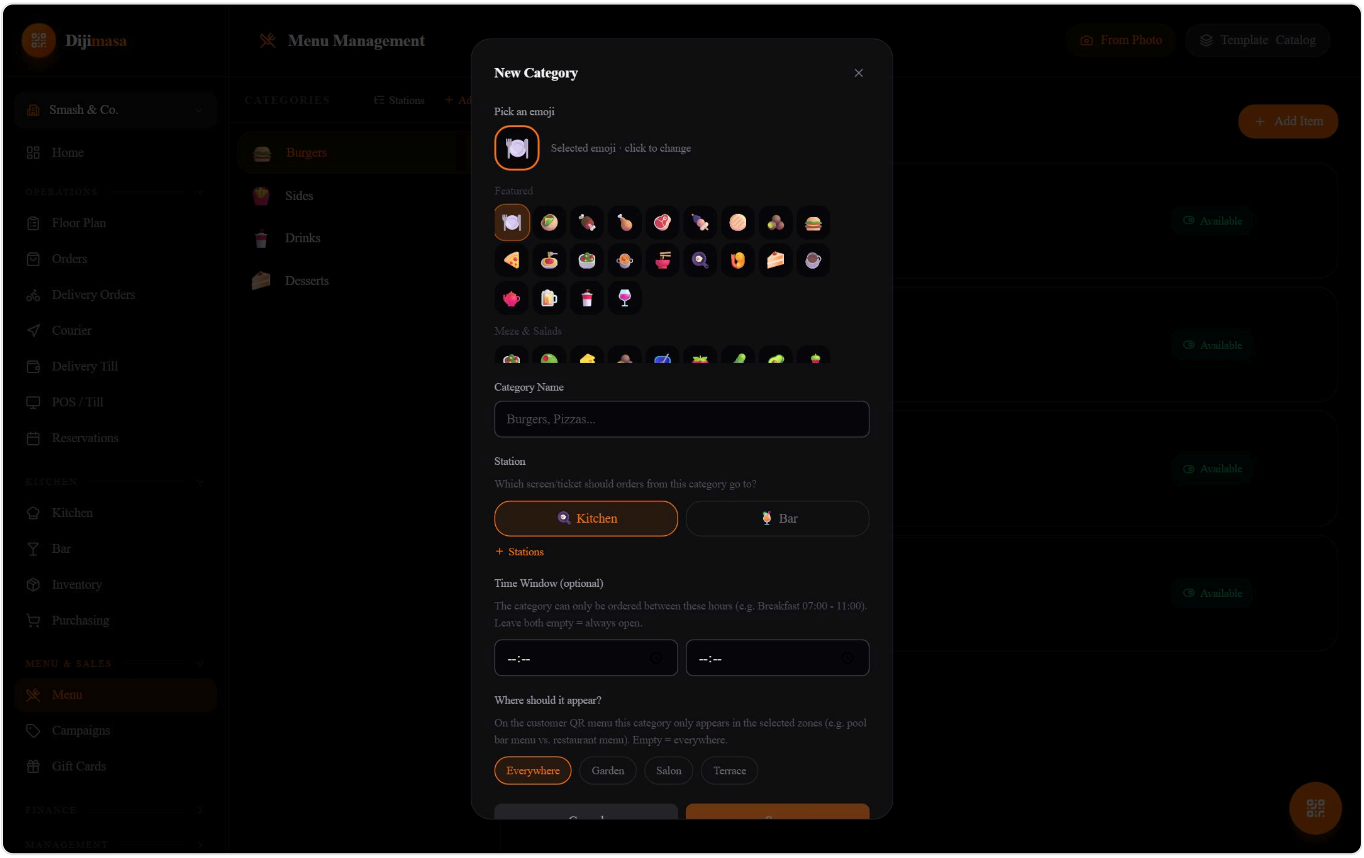
WHAT IS ON THE SCREEN

- **Fill with AI** One touch and AI estimates calories, diet flags, and allergens from the product name and description; fills the fields and shows a confidence note; you review and correct.
- **Calories (kcal / Portion)** Entered manually, calculated via AI, or, if a recipe exists, auto-derived from ingredients; visible in the customer menu's product detail.
- **Diet Flags** Vegan, Vegetarian, Gluten-Free badges sit in the customer menu as icons; the guest sees it without asking; your waiter doesn't drown in questions.
- **Allergens** The 14 allergens per Turkish and EU regulation listed individually; selected ones appear in the product detail as a warning. For allergy sufferers, this list means safety.
- **Ready Templates** Size, Portion, Doneness, Extra templates add a ready group in one touch; Add Empty Group for fully custom builds. Group name and options freely editable.
- **Required / Multi / Price Diff** Required checked: guest can't add product to cart without a selection (e.g., Doneness). Multi allows multiple ticks in the same group (e.g., Extra Ingredient). Price Diff on: enter the surcharge for each option; the panel shows the final price instantly next to it.

> **Tip.** To add a variant: save the product first; reopen the window via the pencil icon, then the section becomes active. Guest selections print on the kitchen/bar ticket; extra charges flow into the check automatically.

12 New Category Window

Opens via Add next to the CATEGORIES heading. Here you build your menu's skeleton; the order and groups in the customer menu come from this list.



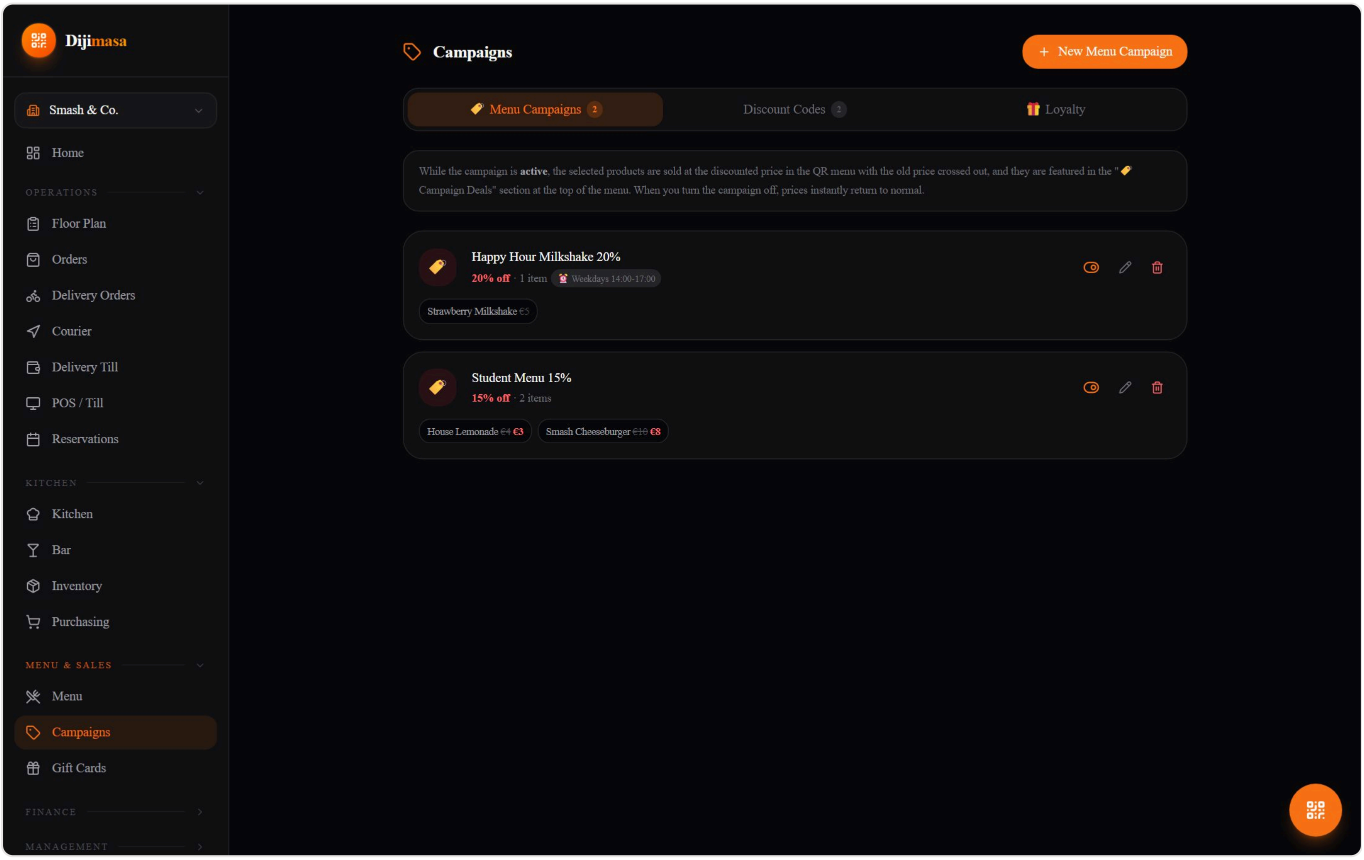
WHAT IS ON THE SCREEN

- **Emoji** Pick an icon for the category; in the customer menu it sits next to the category name and makes the menu scannable at a glance.
- **Category Name** Burgers, Sides, Drinks, Desserts, etc. If Menu Languages are active, translations are auto-generated by AI.
- **Station** Where this category's products' orders go by default: Kitchen or Bar. Overridable per product.

> **Tip.** The same window reopens later via the pencil icon on the category row; name, emoji, and station changeable anytime.

13 Campaigns

The screen where you run all your promotions from one place. Featured product deals on the menu, discount codes that knock a fixed amount off the order, and your loyalty program are all set up here. Used by the business owner, and customers see the results on the QR menu.



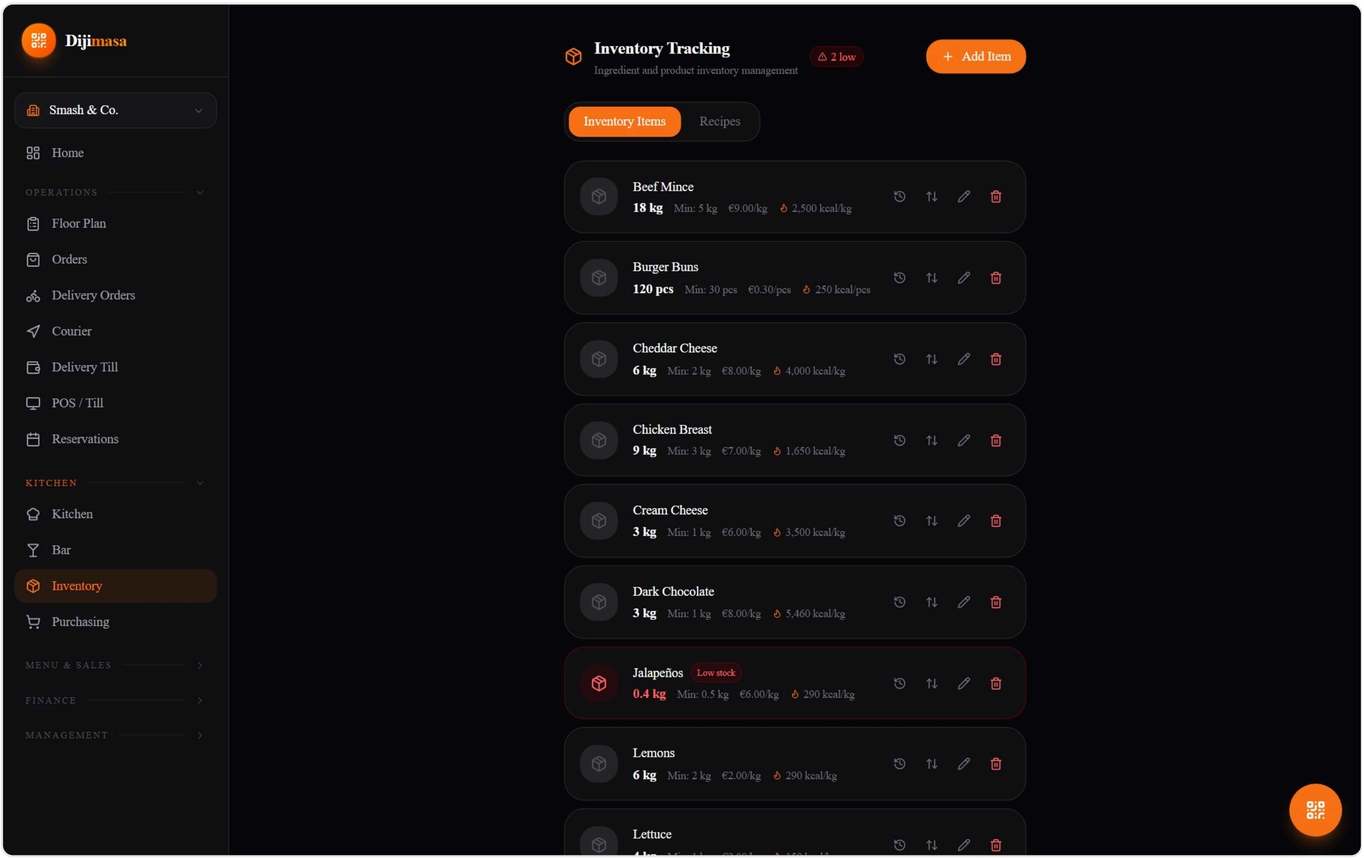
WHAT IS ON THE SCREEN

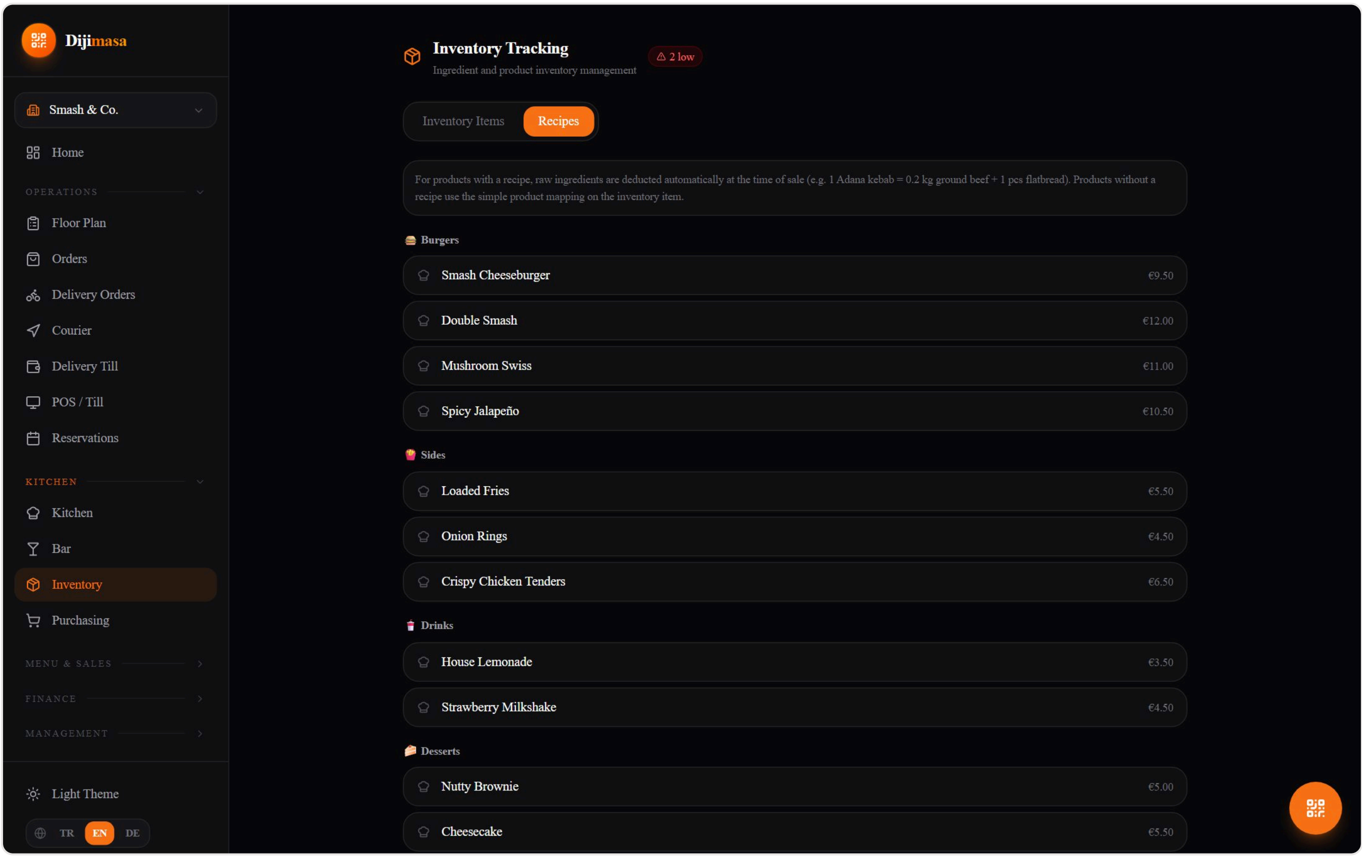
- **Tabs: Menu Campaigns, Discount Codes, Loyalty** Switch between the three campaign types, with a badge next to each tab showing how many records it contains.
- **New Menu Campaign** While the campaign is active, the selected products are sold at the discounted price on the QR menu with the old price struck through, and they are featured in the Promotions section at the top of the menu.
- **Discount Type** Three options: Percentage discount, Fixed Price that applies a single price to the selected items, and Bundle that sells 2 or more items together as a single card on the menu at one price.
- **Product Selector** Filter your menu with the "Search product..." box and tick the items to include in the campaign; the new price is previewed live next to each product.
- **Scheduling (Happy Hour)** Pick a day and time window and the campaign turns itself on inside that window and off outside it; no need to open and close it by hand every evening.
- **Start / Stop Campaign** Flip the switch on the card to turn a campaign on or off with a single tap; the moment you switch it off, prices return to normal.
- **New Discount Code** Create an amount-off discount with a code like WINTER20, or leave the code field blank to apply it automatically, with optional minimum order amount and start/end dates.

> **Tip.** Fill your quiet hours with a Happy Hour schedule: for example, set a percentage discount on desserts weekdays between 14:00 and 17:00 and let the system handle the rest.

14 Inventory Tracking

This is the screen where you manage stock levels for your ingredients and products. Every item, from tomatoes and minced meat to bottled drinks, is tracked here, and items running low are highlighted with a red warning. Used by the business owner and the person running the kitchen.





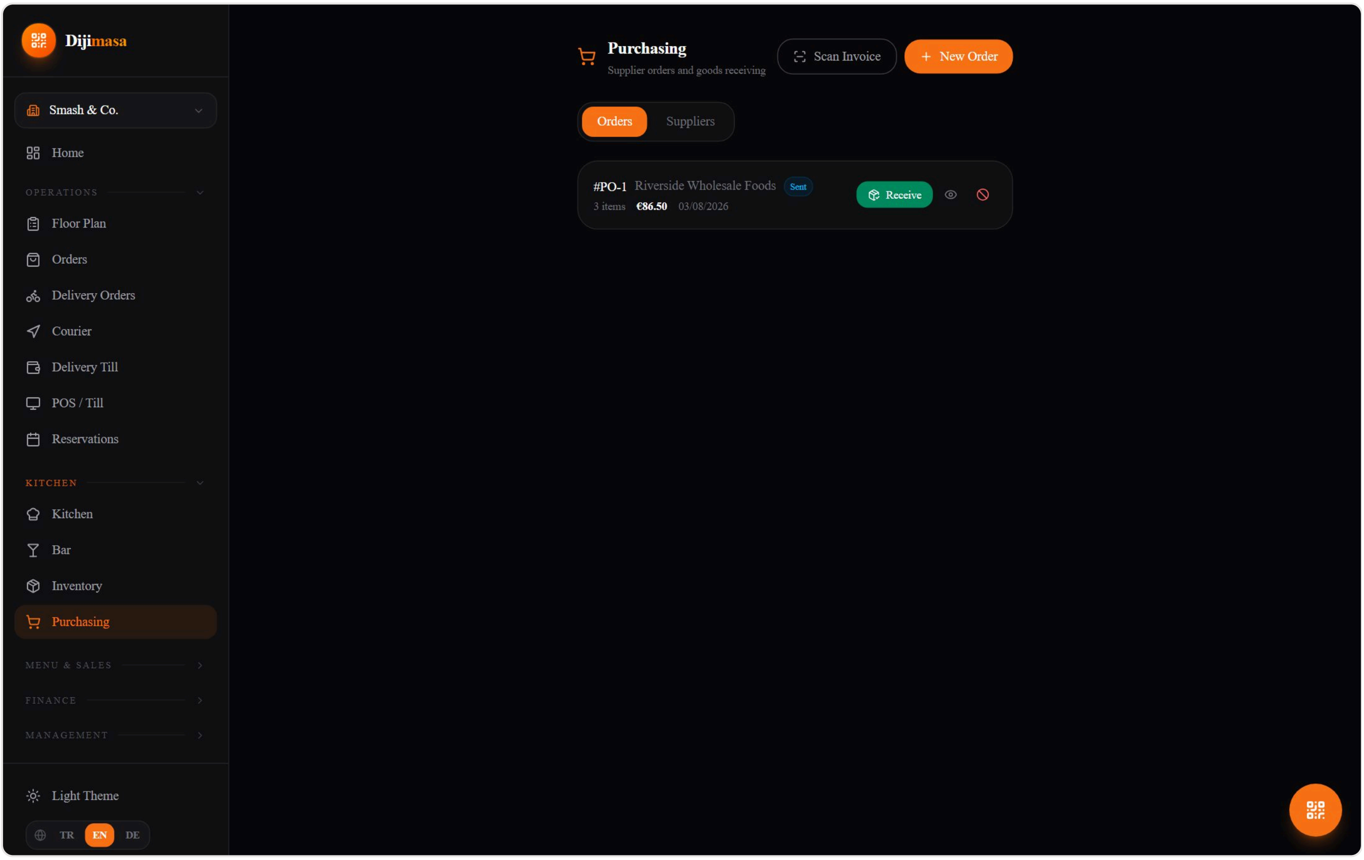
WHAT IS ON THE SCREEN

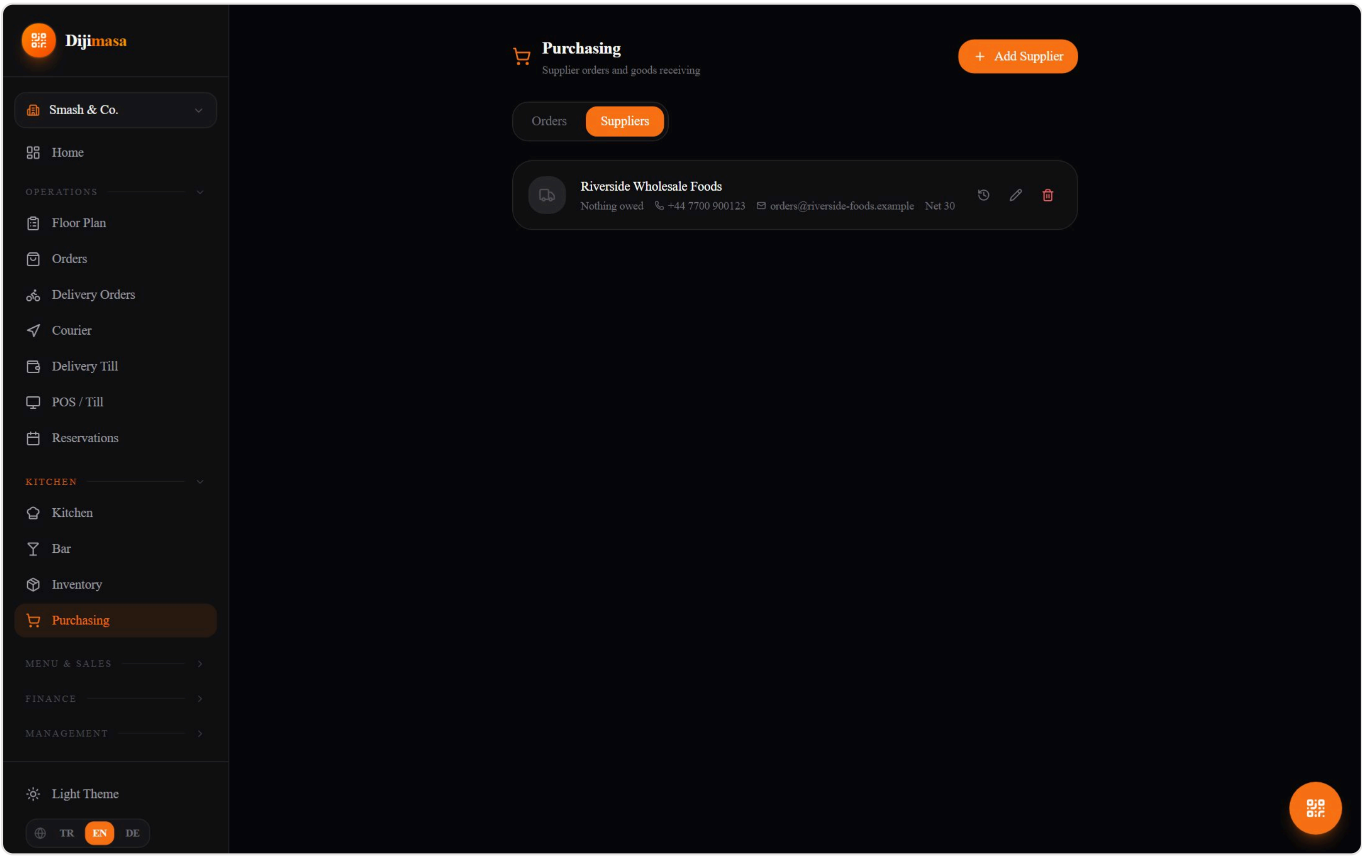
- **Add Stock Item** Adds a new ingredient or product to the list with its name, unit (piece, kg, g, l, ml, portion, pack), starting quantity, critical level, unit cost and unit calorie information.
- **Stock Items / Recipes tabs** The Stock Items tab lists the ingredients you have on hand; the Recipes tab lets you define how much of each ingredient goes into every menu item.
- **Critical level alert** Items whose quantity drops below the threshold you set get a red "Critical level" tag, and the page header also shows a badge with how many items are at critical level.
- **Adjust Stock** After a new delivery, waste or stocktake, enter a positive or negative change with a note and update the current stock in a single step.
- **Movement History** Lists every incoming and outgoing entry for an item with date, quantity, reason and linked order number, so you can trace exactly where your stock went.
- **Recipe Editor** Define the ingredients and quantities for a menu item with "Add Ingredient"; the screen shows the recipe cost right next to the sale price, and those ingredients are automatically deducted from stock at the moment of sale.
- **Estimate unit calories with AI** Looks at the ingredient's name and unit and fills in the calorie value using AI; the menu calorie for recipe-based items is also calculated automatically when saved.

> **Tip.** Enter a unit cost for every ingredient; the recipe screen will show you exactly what each dish costs you, right next to its sale price.

15 Purchasing

The screen for managing your supplier orders and goods receipts. Before stock runs out, the panel alerts you and prepares the order itself; when goods arrive, stock, cost, and supplier debt update in one step. Used by the owner and manager.





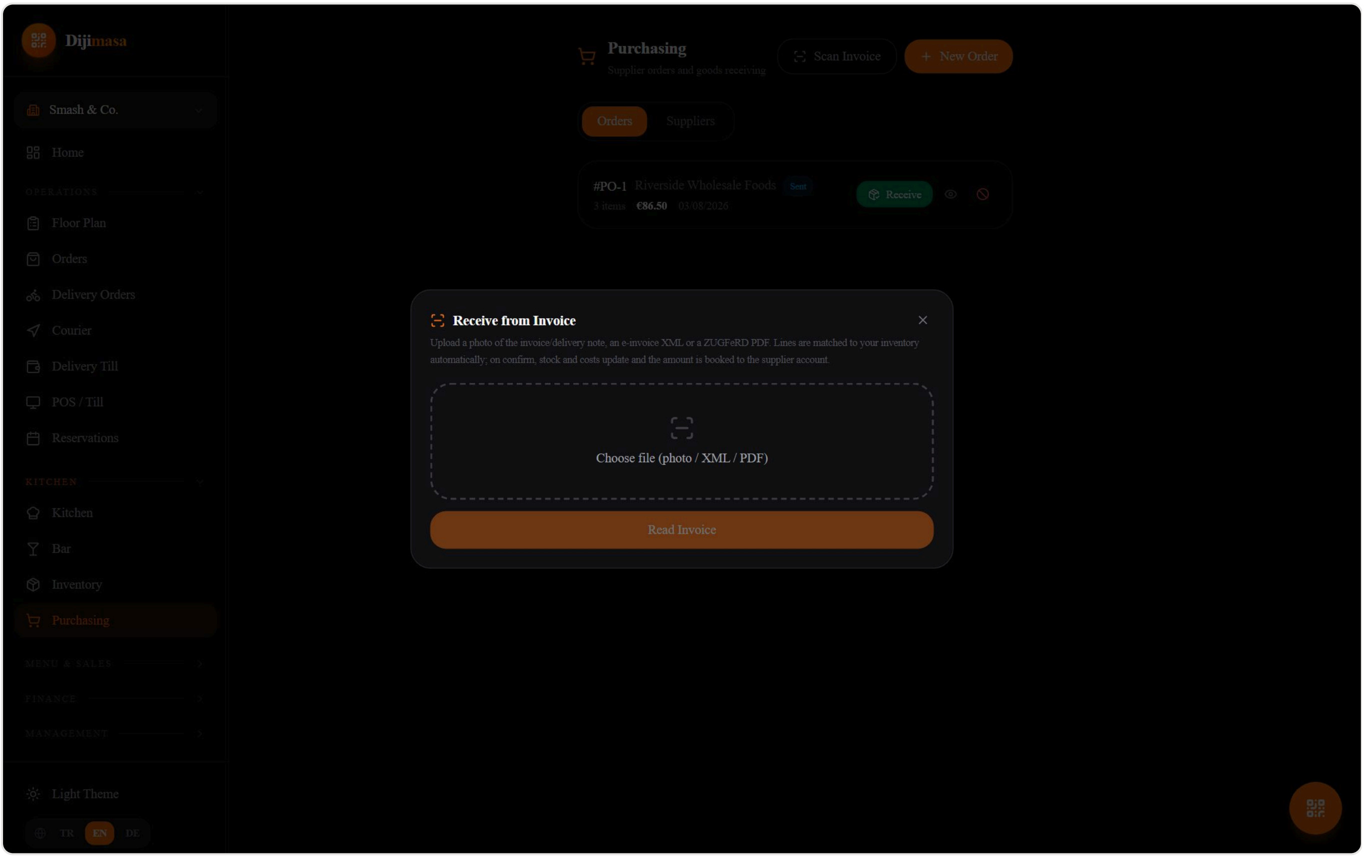
WHAT IS ON THE SCREEN

- **Orders / Suppliers Tabs** The Orders tab lists all purchases with status Draft, Sent, Partial Delivery, Fully Received; the Suppliers tab shows company cards, contact info, and debt status.
- **Price Spike Banner** When a purchase price rises more than 5%, an orange banner highlights the ingredient: which product's margin dropped how much and what new sale price would hold the old margin, all pre-calculated.
- **New Order + Add Critical Stock** The Add Critical Stock button in the order form looks at your consumption rate, fills the 14-day need with quantity and last purchase price automatically; weekend peaks are factored in.
- **Send** The order list goes as a branded email or a pre-written WhatsApp message to the supplier; they don't need Dijimasa. Phoned it in? One-touch mark as sent.
- **Goods Receipt** Enter delivered quantity and invoice price; stock increases, unit cost updates via weighted average, amount posts as debt to supplier account. Short deliveries stay as Partial Delivery open; receive the rest later.
- **Save as Template** Weekly routine orders (butcher list, beverage order) saved as templates; on a new order, one touch fills it.
- **Payment & Supplier Movements** Payments to suppliers reduce the debt; cash payments post to the open till session as an expense. The full purchase and payment history stays on the card.

> **Tip.** The morning briefing and the Dijimasa Assistant also suggest orders: tell the Assistant "Order 3 kg cheddar from Anadolu Foods" and it creates the draft with your approval.

16 Invoice Capture

Manual entry of supplier invoices ends here: upload a photo of the invoice or delivery note, an e-Invoice XML, or for Germany a ZUGFeRD PDF; lines are read, matched to stock, one-touch to goods receipt.



WHAT IS ON THE SCREEN

- **Choose File** Photos are read by AI; e-Invoice XML and ZUGFeRD PDF are processed directly, character-perfect. Quantity, unit, unit price, and VAT rate extracted line by line.
- **Stock Matching** Every invoice line auto-matches to your stock item; spelling differences don't break it. No match? Create a new stock item right in the window or skip the line.
- **Invoice No & Date** Recorded as the document number in purchase records; on the Accounting page in the Purchase Export and the DATEV file, the same number appears.
- **Complete Goods Receipt** Stock, unit cost, and supplier debt update in one touch. If an ingredient went up in price, the price spike alert opens instantly: affected products and recommended new sale prices included.

> **Tip.** For businesses in Germany: goods receipts can be downloaded from the Accounting page as DATEV Buchungsstapel (EXTF); postings are split to the correct expense accounts by VAT rate; your tax advisor imports directly.

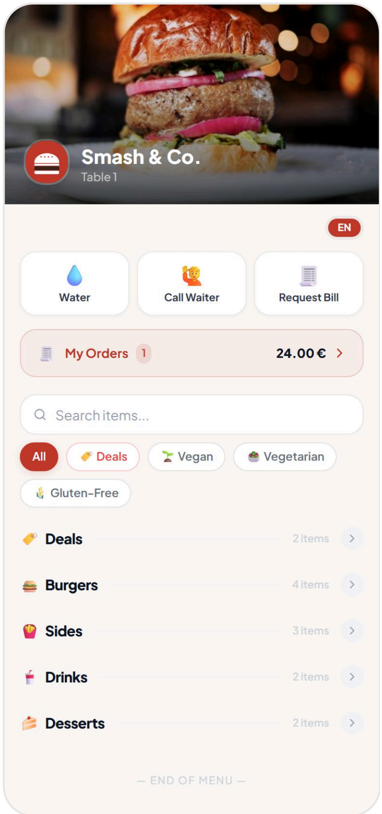
SECTION 3

The Screens Your Guests See

The menu that opens from the QR code on the table, the product detail, the delivery order page, the reservation form, the self-service kiosk and the TV menu board. Your guests install nothing; they use it straight from the browser.

17 QR Menu (Table Screen)

When a customer scans the QR code at the table, this screen opens: they browse the menu, place orders, call the waiter, view their bill and pay from their phone if they wish. You take orders and payments without sending the waiter to the table, table turnover speeds up and order mistakes drop. The screen opens with your logo, cover image and brand colour, and the table name is shown at the top.



WHAT IS ON THE SCREEN

- **Request Water / Call Waiter / Pay** The customer sends a call to the waiter with a single tap; the button confirms as "Sent". If on-table payment is disabled, the third button becomes "Request Bill".
- **My Orders** Shows the table's open orders and the "Bill Total"; each order updates live with Received, Preparing, Ready and Delivered statuses.
- **Search and filters** The "Search product..." box and the All, Campaigns, Vegan, Vegetarian and Gluten-Free chips let customers find what they're looking for in seconds.
- **Categories and product cards** In the collapsible category list, each item is listed with its photo or video, price, Campaign and Popular badges and calorie info; discounted items are also grouped at the top in the "Campaign Items" section.
- **Product detail** Tapping a product opens a window with the video, "Allergen Information", average prep time, portion and extra options, an "Order Note" field and an "Add to Cart" button.
- **My Cart** The customer adjusts quantities, taps "Add note" per item, enters a "Discount code" and applies it with "Apply", then sends the order to the kitchen with "Place Order"; in hotel mode a "Charge to My Room" option also appears.
- **Pay at Table** With "Pay by Card" the customer pays the full bill, or uses "Enter amount" for a partial payment; they can optionally add a 5%, 10% or 15% tip and complete the payment securely from their phone.
- **Share Your Experience** After ordering, the customer rates the food, service and overall experience with stars; satisfied guests are directed to your review pages via the "Review on Google" and "Review on TripAdvisor" buttons.

> **Tip.** When you enter a campaign price for a product in the panel, it automatically appears in the "Campaign Items" section at the top of the menu, the fastest way to announce your discounts.

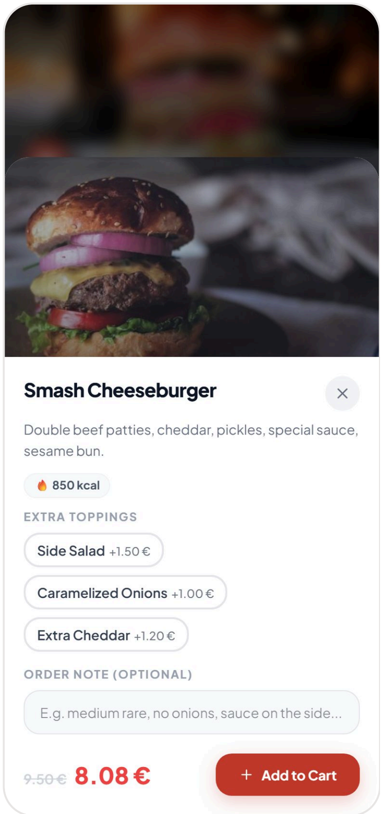
18 Product Detail: Calories & Extras

This window opens the moment a customer taps a product on the menu. Photo, description, calorie information and extra ingredient options are all in one place; customers answer their own questions and customise their order without ever needing to flag down a waiter.

WHAT IS ON THE SCREEN

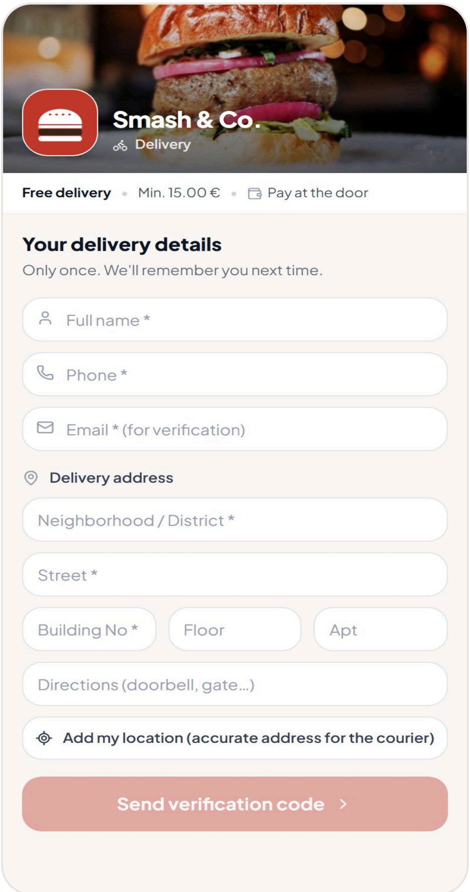
- **Calorie badge** The portion's calorie count appears right under the product; you enter the value manually in the panel or have it calculated by AI with a single click.
- **Extra Ingredients** Priced options are ticked one by one, with multi-select supported; in the example, Salad and Extra Cheddar are selected together.
- **Live price** The price difference of each selected extra is reflected in the total instantly; on promotional items, the old price stays struck through.
- **Order Note** Customers type requests such as "rare" or "no onions"; the note is printed on the kitchen ticket exactly as written.
- **Add to Cart** The button stays disabled until all required selections are made, preventing wrong orders from the start.
- **Allergen & dietary info** Vegan, vegetarian and gluten-free badges, along with the allergen list, appear in the same window when defined.

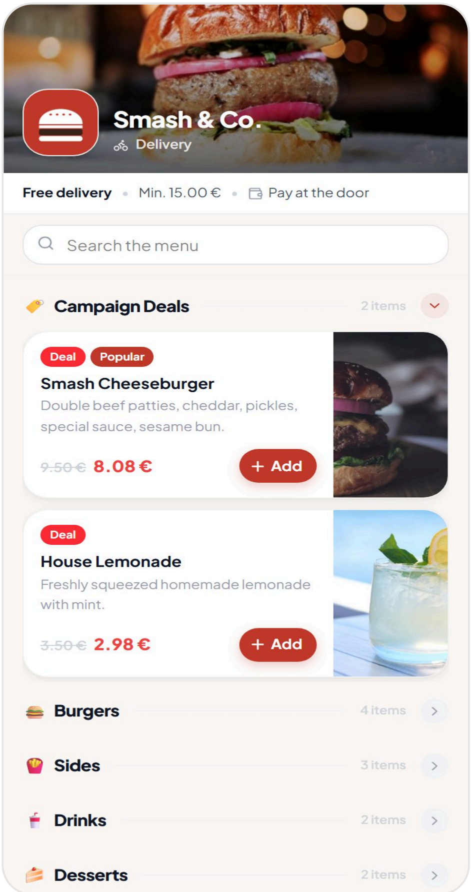
> **Tip.** Groups like Size and Cooking are single-select; groups such as Extra Ingredients switch to multi-select with a single toggle in the panel.



19 Online Order (Delivery)

This is the screen where your delivery customer places an order to their address; you share the link on social media or your Google profile. You take orders through your own channel without paying commission to food platforms, and the customer data stays with you. The customer enters their details once and they're remembered for future orders.





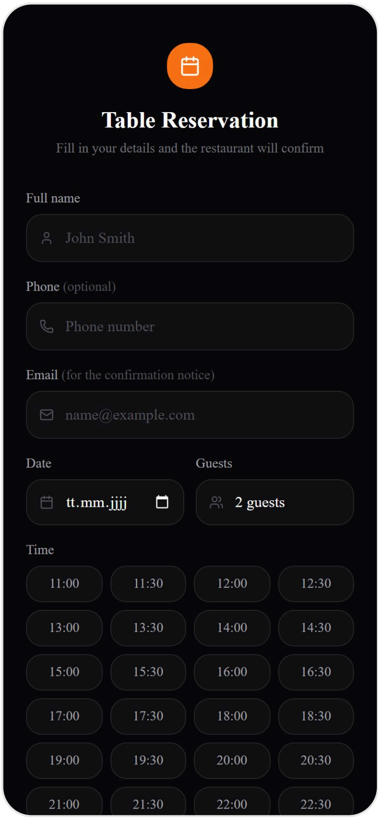
WHAT IS ON THE SCREEN

- **Top info bar** Right under the restaurant name, the delivery fee or "Free delivery", the minimum order amount and "Pay on delivery" info are all visible at a glance.
- **Your delivery details** On the first order, name, phone and email are collected; the 6-digit code sent by email and the "Verify and go to menu" step block fake orders.
- **Delivery address** Neighbourhood, street, building number, floor, apartment and delivery instructions are captured in separate fields; the "Add my location" button shares the exact location with the courier.
- **Menu and search** In the same layout as the QR menu, collapsible categories, a "Search menu" box, Campaign and Popular badges and an "Add" button let the customer build their order.
- **My Cart** The customer adjusts quantities, updates their saved address with "Edit", adds an order note and chooses on-delivery payment as "Cash" or "Card"; you know how you'll collect the order from the start.
- **Place order** Subtotal, delivery fee and total are shown one below the other; if the cart is below the minimum, the button is locked and shows how much is still missing.
- **Order tracking** The order is tracked live through Received, Confirmed, Preparing, On the way and Delivered stages; after delivery, Google and TripAdvisor review buttons appear and "Place new order" restarts the loop.

> **Tip.** You set the minimum order amount and delivery fee from the panel; when your courier capacity is full, you can close online ordering from the panel and the customer sees the "Online ordering is currently unavailable" message.

20 Table Reservations

Your guests can request a table reservation from this page without ever picking up the phone; just drop the link on your website or Google profile. Requests are not confirmed automatically; the final word stays with you. When you approve or decline a request from the panel, the guest is notified by email. Phone traffic drops during peak hours, and no request ever slips through the cracks.



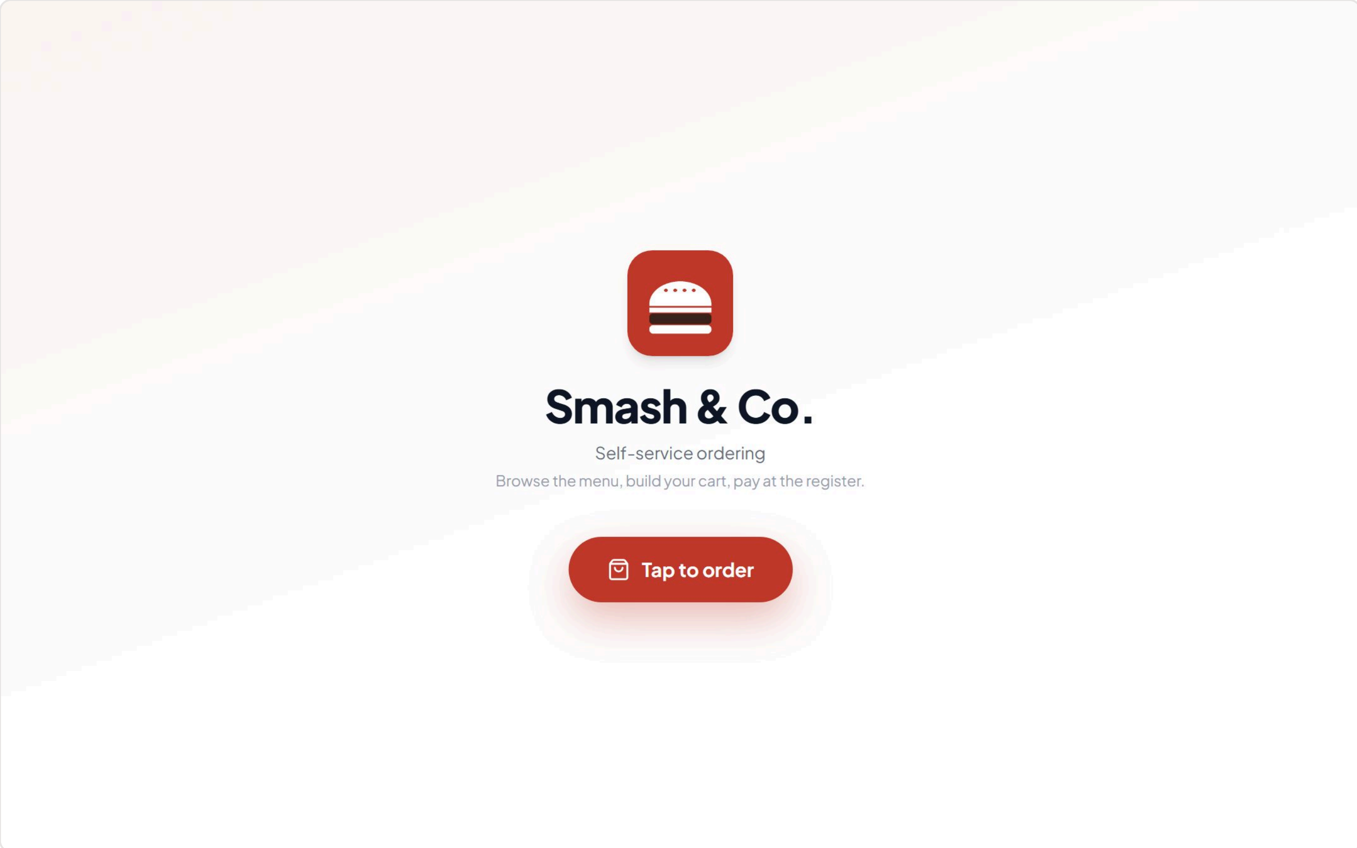
WHAT IS ON THE SCREEN

- **Full Name, Phone, Email** Full name is required, phone is optional; email is requested so the confirmation notification can be delivered there.
- **Date and Party Size** The date is selected from today onward, and party size is picked from a list between 1 and 20.
- **Time** Time is selected with a single tap from half-hour buttons between 11:00 and 22:30.
- **Notes** A free-form notes field for special requests, birthdays, or seating needs, so you can prepare the table accordingly.
- **Send Reservation Request** If any required field is missing, the button warns the guest; once complete, the request is sent to the restaurant with a single tap.
- **Reservation Received! screen** The guest is clearly told that their request has been submitted and that the outcome (approval or decline) will be sent to their email; no empty waiting.

> **Tip.** Requests wait for your approval; check your reservation list in the panel regularly throughout the day; a late confirmation can send your guest to another venue.

21 Kiosk: Self-Service Ordering Screen

Place a tablet at the counter and let customers place their own orders. They pick from the menu, get a queue number and pay at the till; waiting for a waiter and misheard orders become a thing of the past. A tablet melts the queue at peak hours, your staff focuses on service, and promotional items sell themselves on screen.



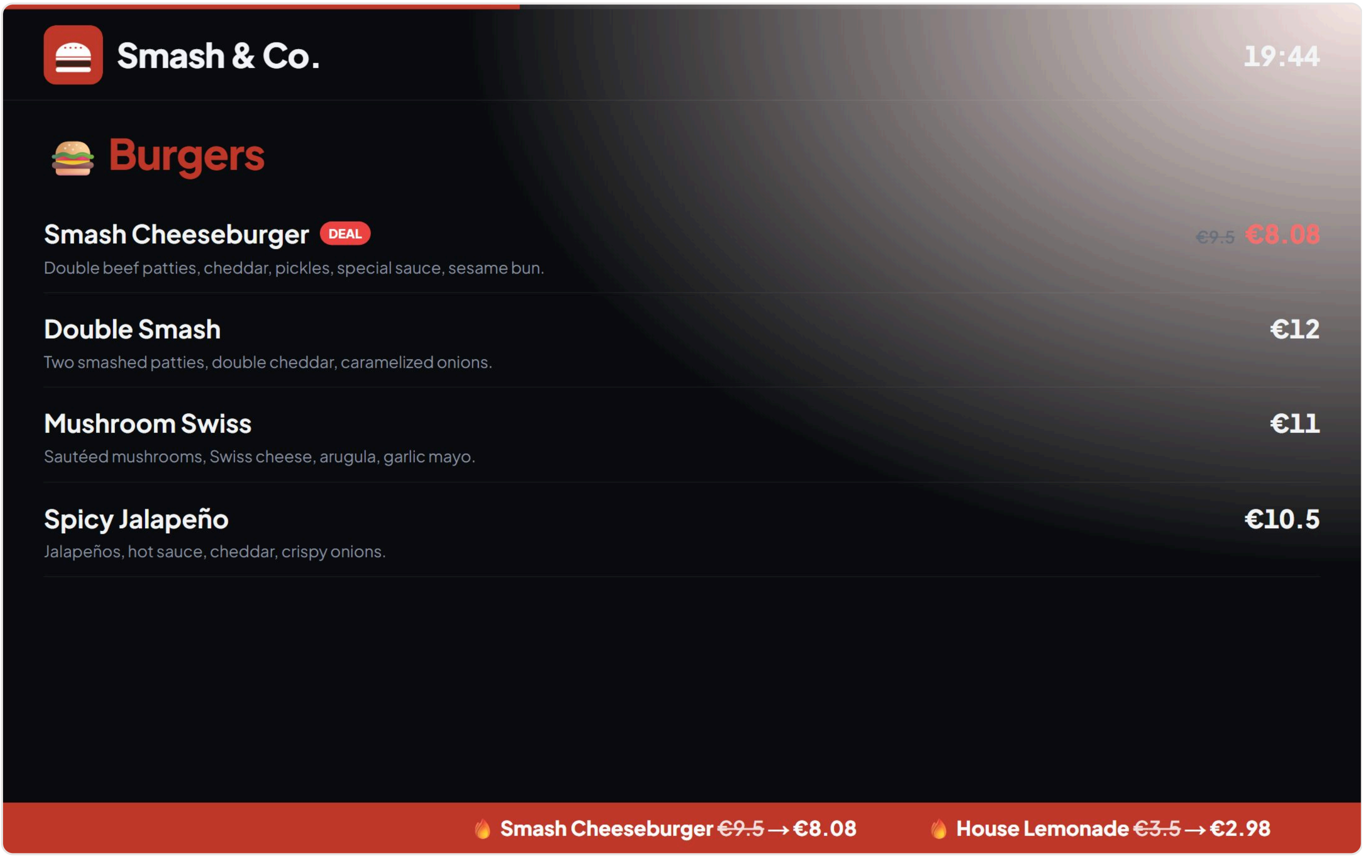
WHAT IS ON THE SCREEN

- **Welcome screen** When idle, it shows your logo and brand colour with a Tap to order prompt; a tap opens the menu.
- **Large touchscreen menu** Category tabs, a Search menu box and product cards with photos; Popular and Campaign badges steer attention to the right items.
- **Items with options** Option groups like portion size or sauce are asked with their price differences; an item can't go to the basket until the required selections are made.
- **My basket** Increase or decrease quantity, optional name (to call the order) and an order note field, then Complete Order.
- **Queue number ticket** The Order received screen shows a large queue number and the total amount, directs the customer to pay at the till, and resets itself for the next customer after 25 seconds.
- **3-language screen** The Turkish, English and German interface is selected automatically based on the browser language, and your menu translations are reflected in the product names.
- **On/off with a single switch** You toggle kiosk ordering off from the dashboard; when off, the screen politely directs the customer to staff.

> **Tip.** No extra hardware needed; any tablet with a browser becomes a kiosk.

22 TV Menu Board

The TV behind your counter is now your menu. The board automatically rotates the menu you enter as full-screen slides and highlights discounted items with a scrolling banner at the bottom. No printing costs; change a price from the panel and the screen updates itself within minutes.



WHAT IS ON THE SCREEN

- **Self-rotating slides** Each category is shown full-screen and advances every 11 seconds; large categories are split into pages like 1/2, 2/2, with a progress bar at the top indicating the transition.
- **Campaign banner** Discounted items scroll continuously in the bottom strip with the old price crossed out and the new price right next to it.
- **CAMPAIGN badge** A red CAMPAIGN badge appears on the row of the discounted item, the old price stays crossed out, and the new price stands out.
- **Dietary icons** Vegan, vegetarian and gluten-free (GF) items are marked on the row so customers see them without asking.
- **Your brand and live clock** Your logo, business name and a live clock sit in the top bar; the entire screen is tinted in your brand color.
- **Always up to date** The board refreshes the menu on its own every 5 minutes; remove an out-of-stock item from the panel and it disappears from the screen too.

> **Tip.** Just open your board address in full screen on any TV with a browser; this screen doesn't take orders, it only displays.

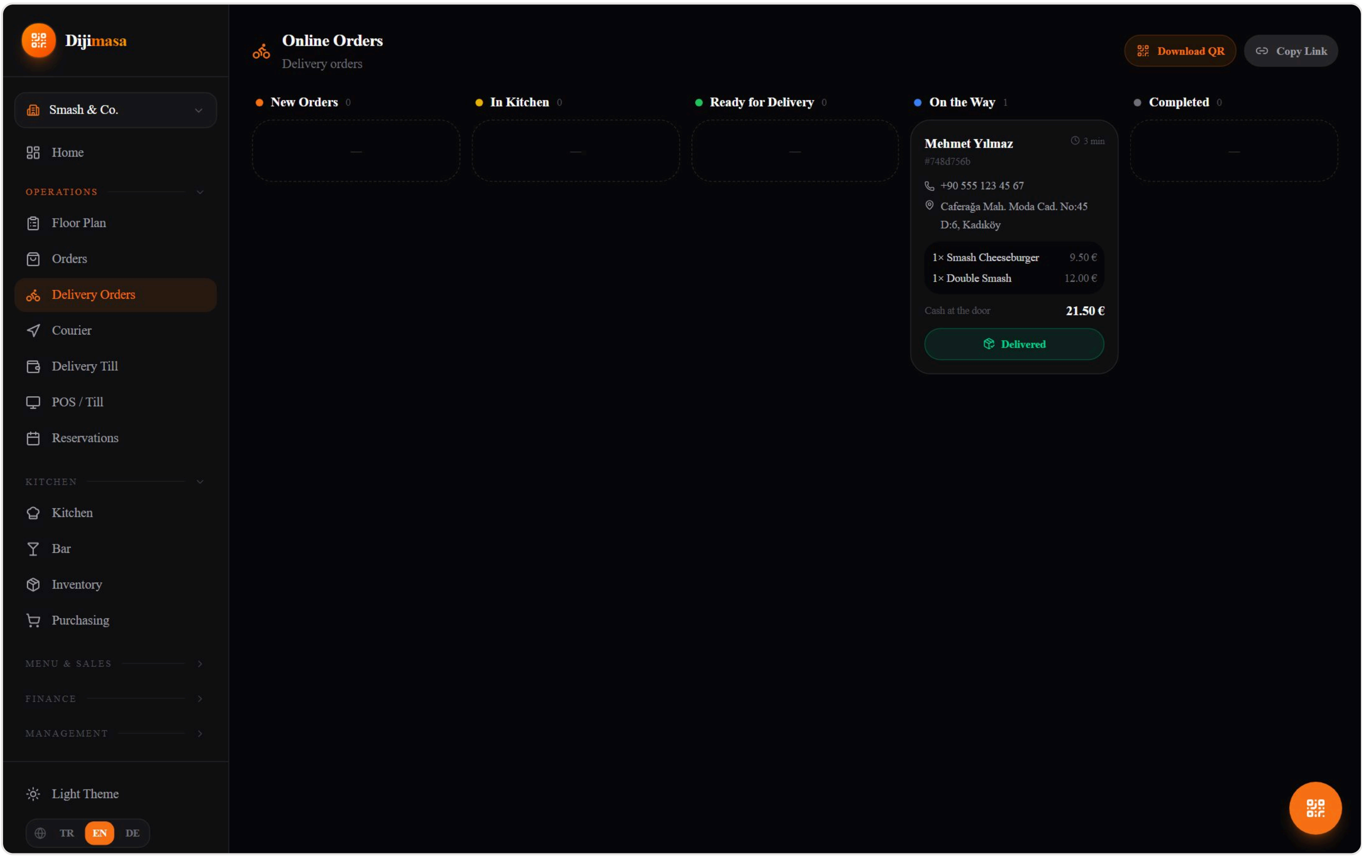
SECTION 4

Delivery and Takeaway

Taking delivery orders that arrive by phone or online, assigning them to a courier and keeping track of the delivery till.

23 Online Orders

The command center for your delivery orders. Orders placed by customers via link or QR land here, and you confirm and track them through to delivery from a single screen. Used by the staff member at the till or in the kitchen, with an audio alert the moment a new order comes in.



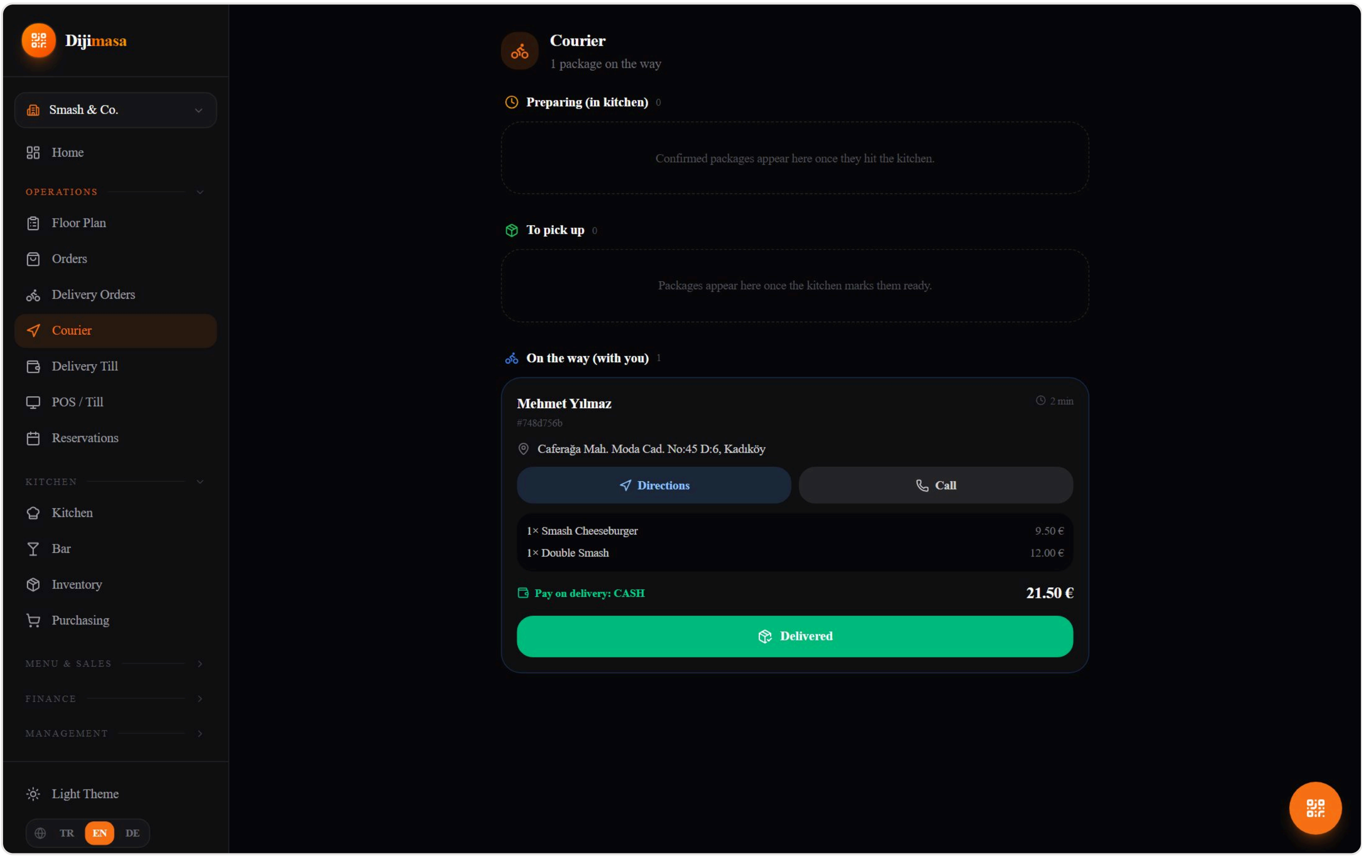
WHAT IS ON THE SCREEN

- **Order columns** Each order moves through five columns based on its status: New Orders, In Kitchen, Ready for Pickup, On the Way, and Completed.
- **Download QR** Downloads the QR code for your delivery order page as a PNG, ready to print on flyers or stick in your window.
- **Copy Link** Copies your online ordering link so you can paste it into your Instagram bio or WhatsApp.
- **Order card** Customer name, phone (tap to call), address, item list, order note, price breakdown, and whether they pay by card or cash on arrival all sit on a single card.
- **Accept / Reject** Accept or decline a newly arrived order with a single tap.
- **Dispatched / Delivered** Update the order's progress with these buttons as it moves along; the customer's view updates at the same time.
- **Send to Courier** If an external courier integration is set up, forwards the order to the courier company with a single tap.
- **Clear** Keeps the screen tidy by clearing old orders from the Completed column, one by one or in bulk.

> **Tip.** The timer in the corner of each card turns red once it passes one hour; take care of those orders first.

24 Courier

A clean delivery screen your courier keeps open on their phone. It shows packages in three sections from preparation to delivery, so the courier always knows which package to pick up and where to go. The phone sounds an alert when a package lands in the kitchen and again when it's ready.



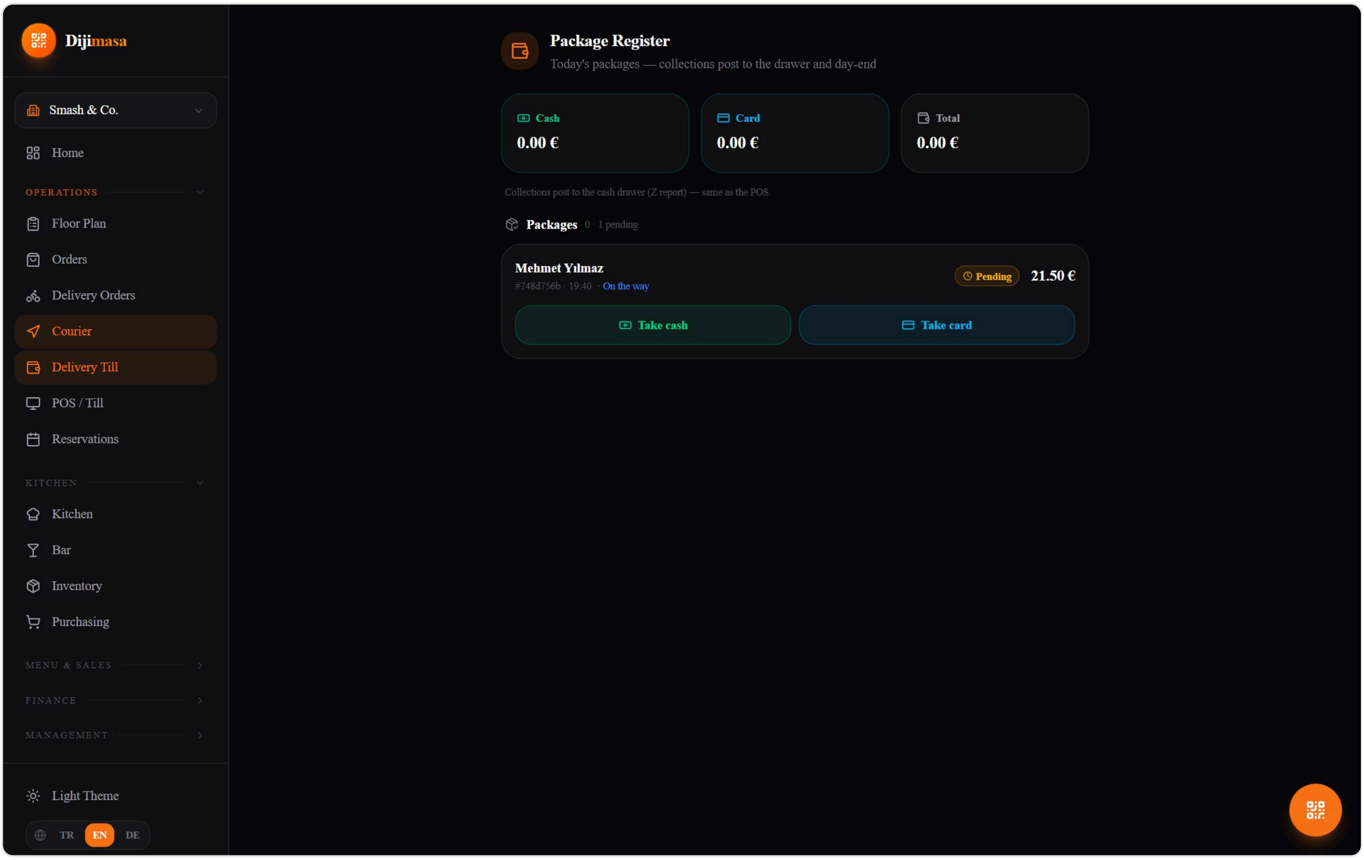
WHAT IS ON THE SCREEN

- **Top summary** Shows in a single line how many packages are waiting to be picked up, how many are on the road, and how many deliveries have been completed today.
- **Preparing (in kitchen)** Shows confirmed packages in advance, so the courier can plan their route while still at the kitchen.
- **Ready for pickup** Packages prepared by the kitchen are listed here, waiting to be collected.
- **Pick Up & Go** The courier taps this when they collect the package; the order moves to On the Way and shows up on the panel too.
- **Directions** Opens the customer's address in map navigation with a single tap.
- **Call** Calls the customer's phone with a single tap when you're at their door.
- **Card on Door / Cash on Door** Shows the courier which payment to collect at the door, with the amount on a colored badge; no mix-ups.
- **Delivered** Tapped once the package reaches the customer; the order closes and is added to today's delivery count.

> **Tip.** Have your courier add this page as a shortcut on their phone's home screen; one screen is all they need for the whole shift.

25 Delivery Till

Delivery money flows differently from a table's bill: the courier comes back, walks into the till with the cash in their pocket. The Delivery Till gathers all of today's delivery orders in a single list, showing at a glance who has paid and who is still waiting. Every cent you collect is routed through the same path as the POS into the till and the end-of-day totals; no surprises at the evening count.



WHAT IS ON THE SCREEN

- **Cash, Card, Total summary** The three cards at the top of the screen break down today's delivery takings by cash, card and total.
- **Deliveries list** Each order shows the customer name, order number, time and delivery status (New, Confirmed, Preparing, Ready, On the way, Delivered) all together.
- **Take Cash / Take Card** Record the payment with a single tap using one of the two large buttons under an unpaid order.
- **Payment badges** Paid orders are tagged with a CASH or CARD badge, unpaid ones with a Waiting label; no open tabs slip past, even at a glance.
- **Automatic posting to the till** Payments posted here flow straight into the till and the Z-report, merging with POS sales at the same end of day.
- **Closed-till warning** Cash is still posted to the end of day even when the till is closed; the screen warns you, and opening the till is all it takes to bring it into the live count.

> **Tip.** The list refreshes itself every 15 seconds; by the time the courier walks in, the screen is already up to date; no manual refresh needed.

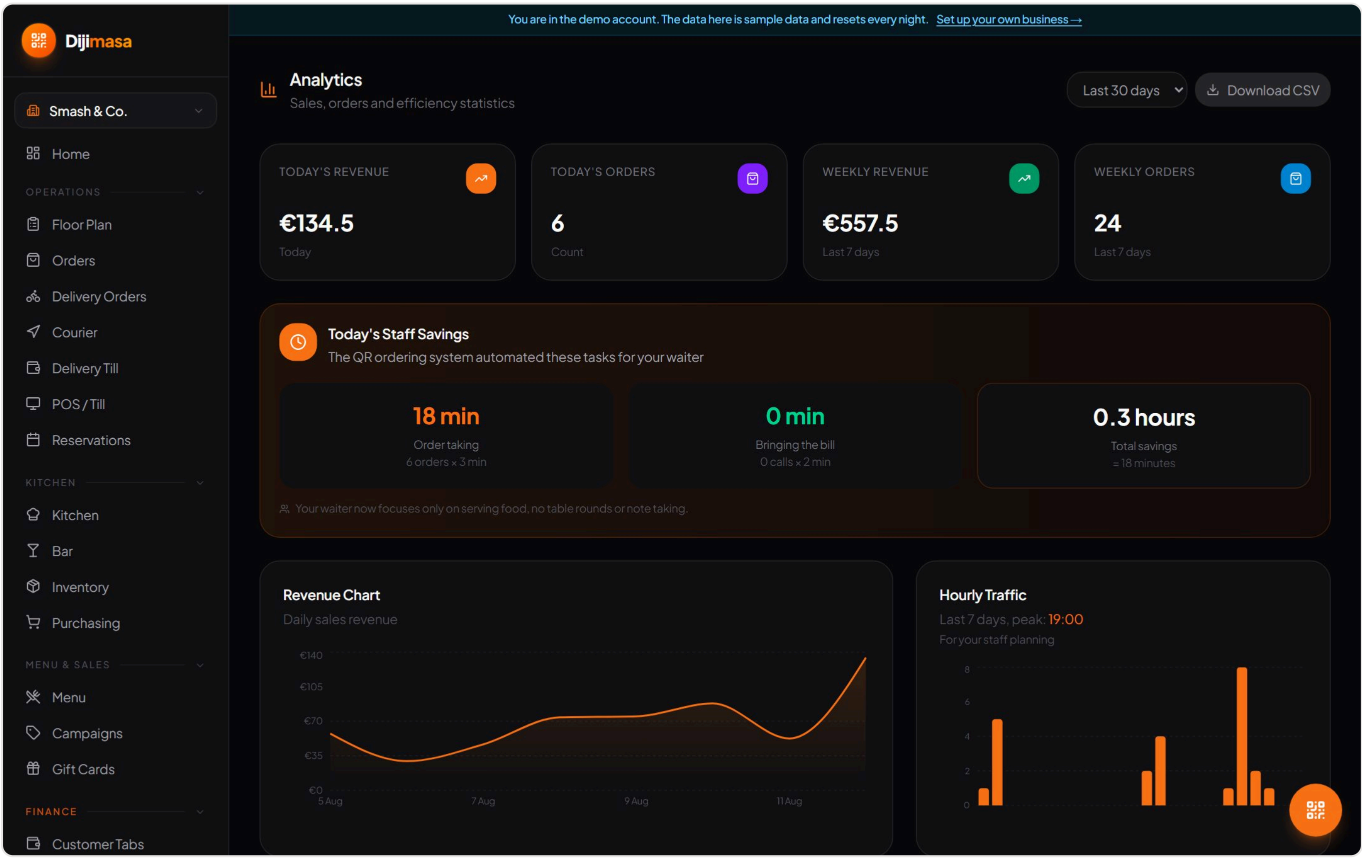
SECTION 5

Finance and Reports

The money side at the end of the day and the end of the month: sales analysis, profitability, the cash book, customer tabs, gift cards.

26 Analytics

The reporting page that shows your business's sales pulse on a single screen. Revenue, order count, peak hours and best-selling items are all gathered here. Business owners and managers track daily and weekly performance from this view.



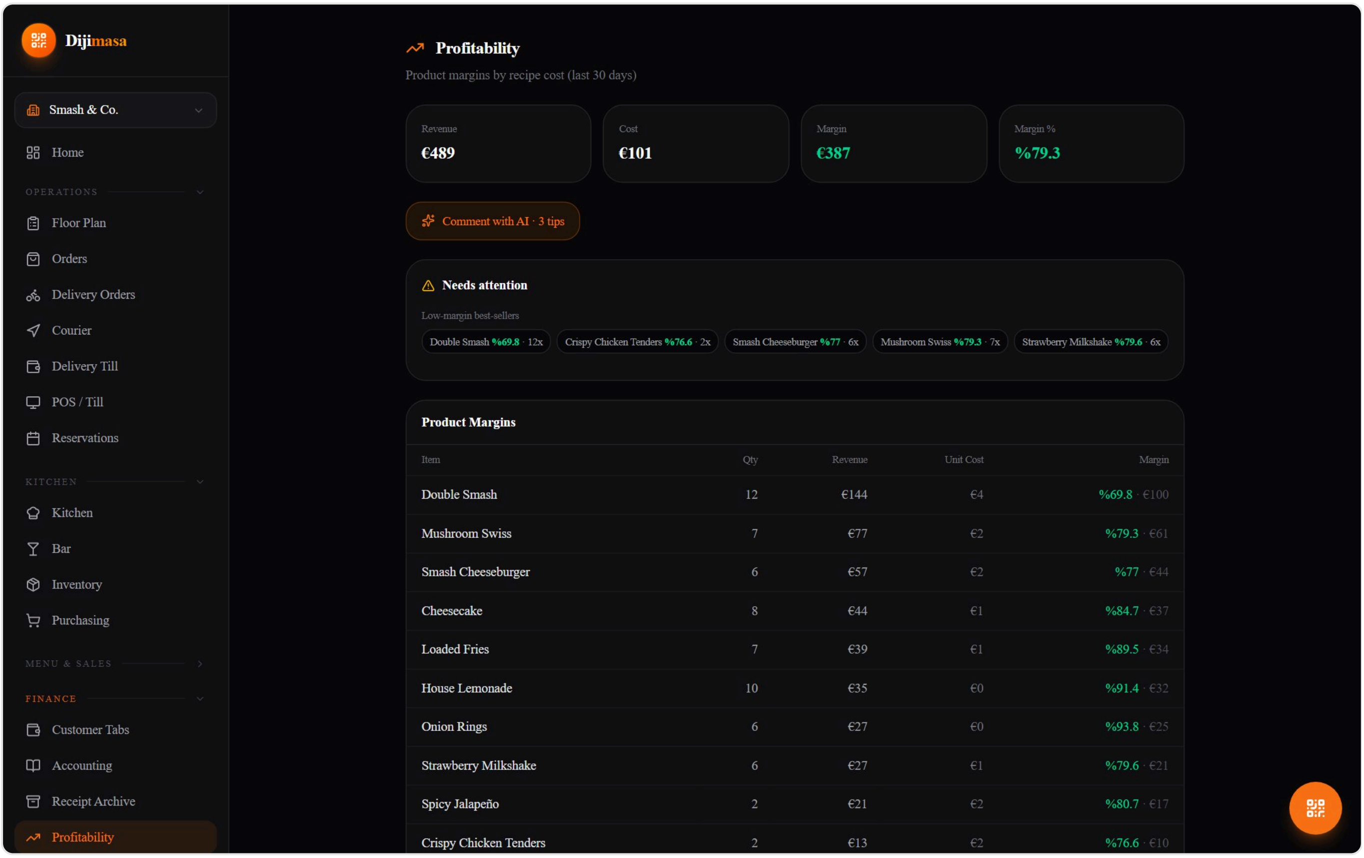
WHAT IS ON THE SCREEN

- **Summary cards** Shows today's Revenue, today's Orders, weekly Revenue and weekly Orders at the top, all at a glance.
- **Date range and CSV download** Pick Last 7 days, Last 30 days, Last 90 days or Last 1 year from the menu on the top right; the CSV Download button exports the same data as a file you can open in Excel.
- **Today's Staff Savings** Calculates in minutes the workload your QR ordering system takes off your waiters, adds up order-taking and bill-delivery times and shows the daily total savings in hours.
- **Revenue chart** Plots daily sales revenue for the selected period on a line chart, so you can instantly see which days performed well and which fell flat.
- **Hourly busyness** Breaks down the last 7 days of orders by hour and flags the peak hour, so you can read off how many staff you need at any given time for scheduling.
- **Sales by category** Shows how revenue is split across categories (drinks, mains, etc.) as a pie chart with percentages.
- **Table performance** Ranks each table by how many orders and how much revenue it generated, revealing your most profitable tables.
- **Best-selling items** Sorts items by units sold, showing each item's quantity and the revenue it brought in side by side.

> **Tip.** Plan your shifts around the peak hour shown in the Hourly Busyness chart and you'll never be short-staffed at busy times or over-staffed during quiet ones.

27 Profitability

The screen that shows which items are actually making you money. It calculates product margins for the last 30 days based on your recipe costs. Used by the business owner when setting menu prices and costs.



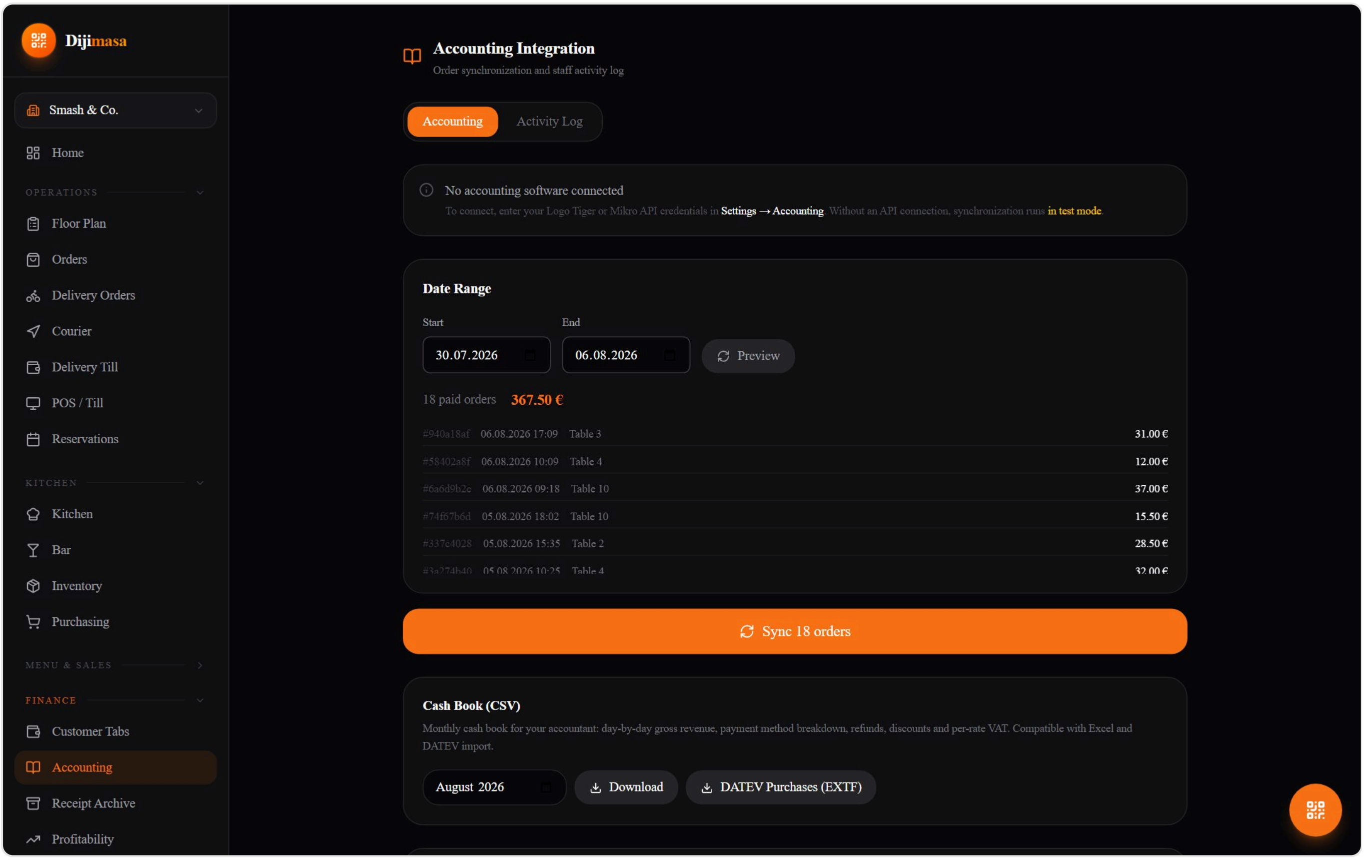
WHAT IS ON THE SCREEN

- **Summary cards** Shows Revenue, Cost, Margin and Margin % at the top; the margin percentage turns red when low, yellow when average and green when healthy.
- **Interpret with AI · 3 suggestions** With one click, the AI reads your margin table and writes out 3 concrete suggestions to boost profitability.
- **Items to watch** Separately lists high-volume items with low margins and items that aren't selling at all, telling you where to look first.
- **Product margins table** Lists Quantity, Revenue, Unit Cost and Margin columns for every product, with the margin shown in colour code.
- **Items without a recipe/cost** Collects products whose margin can't be calculated and asks you to clear the list by adding recipes under Inventory > Recipes.
- **Ingredient price simulator** Pick an ingredient and enter a new unit price; the Calculate button shows the current and new margins of every product that uses it side by side, without saving anything.

> **Tip.** When your supplier announces a price hike, try the new price in the Ingredient Price Simulator first to see which products' margins will shrink, then update your menu prices accordingly.

28 Accounting Integration

This screen transfers paid orders to your accounting software and prepares the reports you'll hand over to your accountant. If you use Logo Tiger or Mikro, you sync sales with a single click; if you don't, you simply download CSV files and open them in Excel. Used by the business owner or whoever handles accounting.



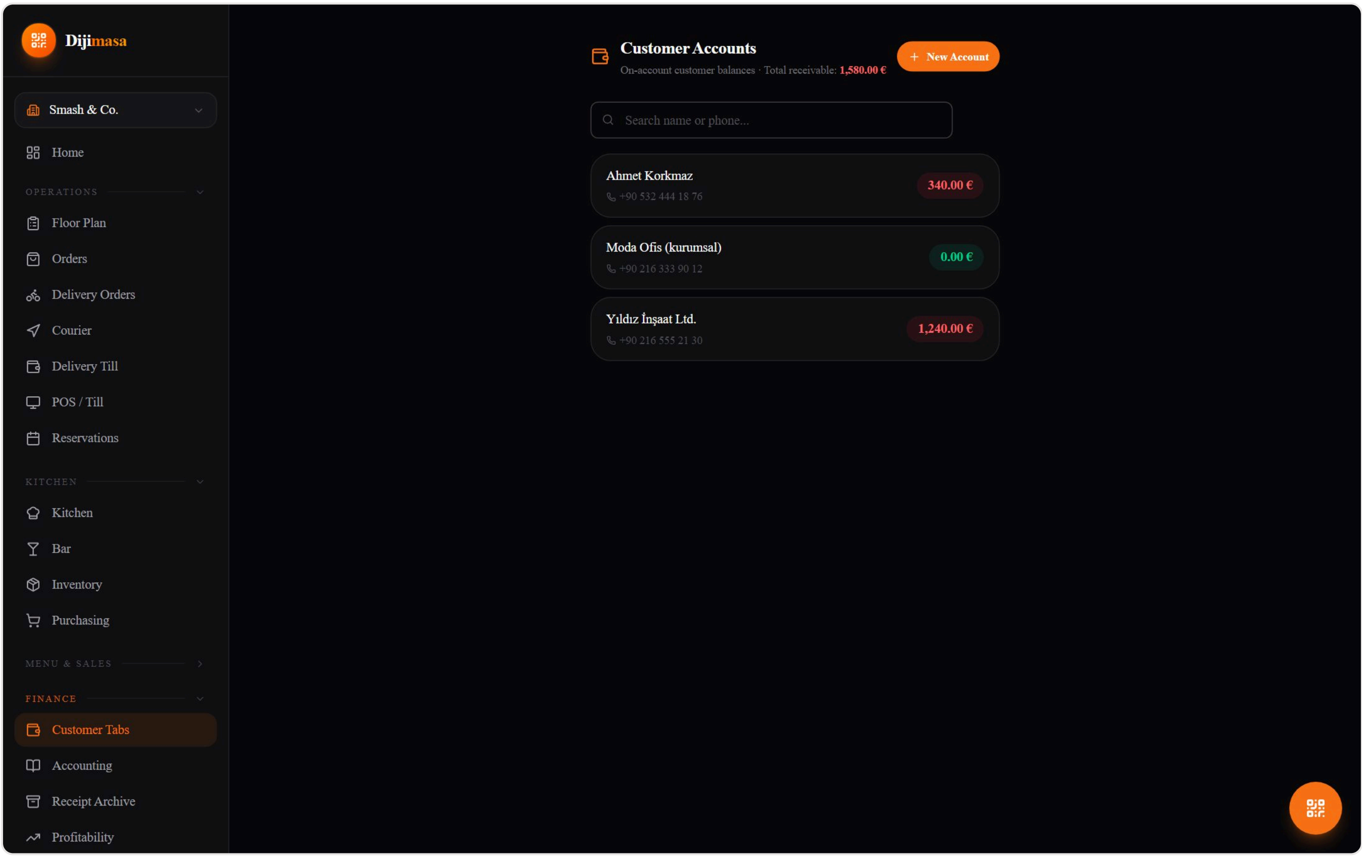
WHAT IS ON THE SCREEN

- **Accounting / Transaction Logs tabs** Switch between the order transfer screen and the log of actions performed by staff on the panel using the two tabs at the top.
- **Connection status bar** Shows whether your accounting software is connected; if not, it prompts you to enter your API details under Settings → Accounting, and until then sync runs in test mode.
- **Date Range and Preview** Pick a Start and End date and hit Preview to see the number of paid orders in that range, the total amount, and the order list.
- **Sync button** Transfers the orders shown in the preview to your accounting software with a single click, and the result box shows how many orders were transferred or any errors that occurred.
- **Cash Book (CSV)** Pick a month and hit Download to get a monthly cash book for your accountant, with day-by-day revenue, payment method breakdown, refunds, discounts, and VAT summary.
- **Download Report (CSV)** The Sales Report button downloads sales for the selected date range, and the Customer Tabs button downloads the current list of credit accounts as an Excel-ready file.
- **Connection Guide** Briefly explains which details are required to connect Logo Tiger and Mikro.

> **Tip.** Even if you don't have an accounting program, download the Cash Book file at the end of the month and send it to your accountant; you'll skip the hassle of preparing reports by hand.

29 Customer Tabs

Keep track of customers you extend credit to right here. See at a glance who owes what, and watch balances drop as you collect payments. Used by whoever is at the till or the business owner.



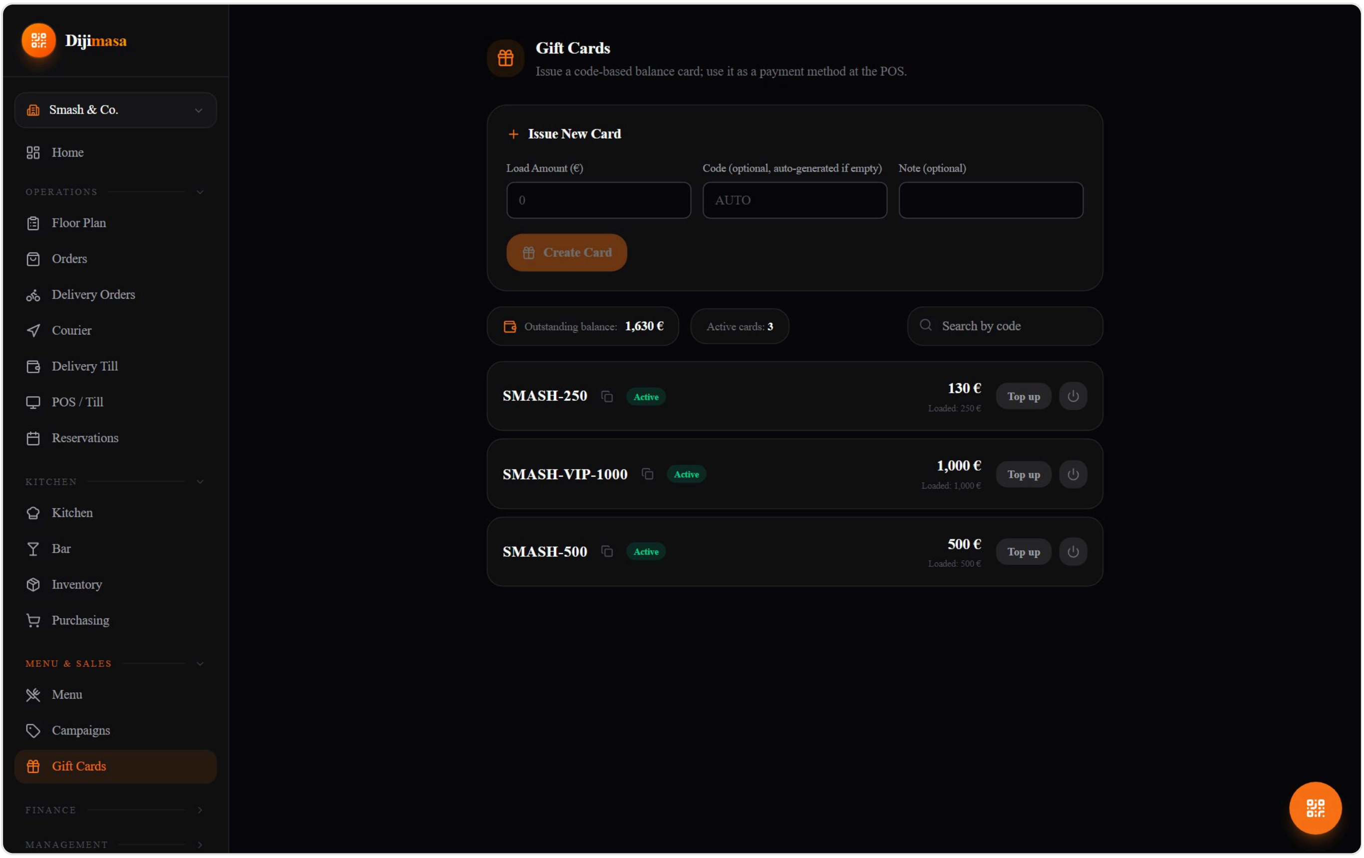
WHAT IS ON THE SCREEN

- **Total receivable** Right below the title, shows the combined balance of all credit accounts; if there's money owed, it appears in red.
- **New Tab button** Opens a new credit account with fields for Name / Company, Phone, Tax ID, and Notes.
- **Search box** Type a name or phone number to instantly find the customer you're looking for in the list.
- **Account list** Each customer is listed on a single row with name, phone, and current balance; an outstanding balance shows a red badge, a zero balance a green one.
- **Account details** Click a customer to open Current Balance, all Transactions (Charge and Payment lines), along with Edit and Delete buttons.
- **Collect Payment** Enter the amount, choose Cash, Card, or Bank Transfer, and hit Collect; the balance drops instantly and the transaction is logged.

> **Tip.** When collecting a payment, jot a short note in the description field; months later you won't have to argue about what a payment was for.

30 Gift Cards

Print and sell code-based gift cards with a stored balance, and customers pay with that code at the POS. You collect the cash upfront while the customer spends later: better cash flow and stronger customer loyalty. Used by the business owner or front-of-house staff.



WHAT IS ON THE SCREEN

- **Issue New Card** Enter the Top-Up Amount, optionally type your own code (leave blank to auto-generate), then click Create Card and it's ready to go.
- **Card created box** The newly issued card's code is shown in large type; use the Copy button to grab it and share it with the customer.
- **Balance in circulation** Shows the total balance on cards that have been sold but not yet spent, so you always know what you owe your customers.
- **Active card counter** Shows how many cards are currently usable.
- **Search by code** When a customer hands over their card, type the code and find the card in seconds.
- **Card list** Each card is listed with its code, an Active or Inactive badge, the current Balance, and the original Loaded amount.
- **Top Up button** Adds extra balance to an existing card, so customers can refill the same card again and again.
- **Deactivate / Activate** Close a lost or suspicious card with a single click, and reopen it whenever you need to.

> **Tip.** Instead of deleting a card you suspect is lost or stolen, close it with Deactivate; the balance is preserved and you can reactivate it if the card turns up.

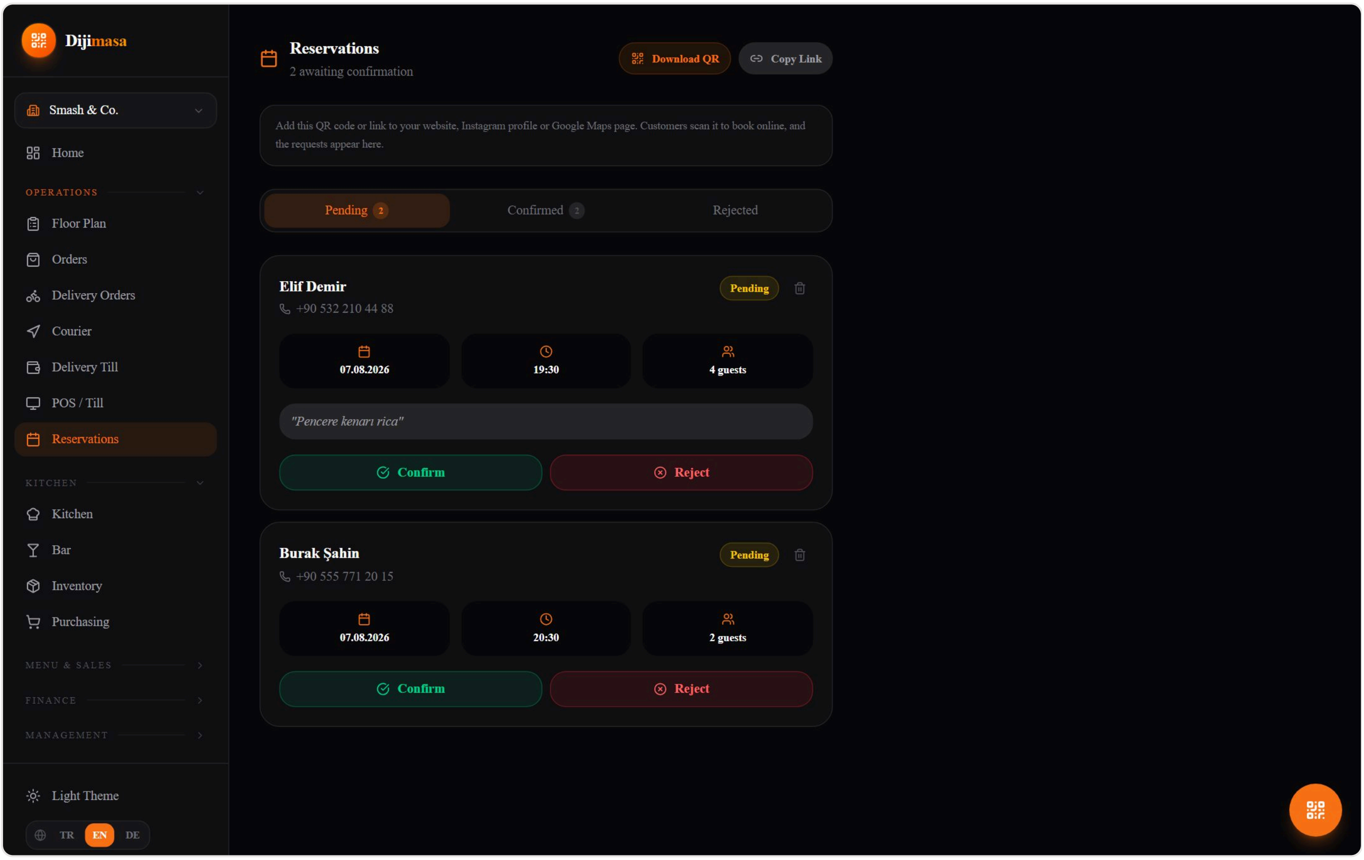
SECTION 6

Management

Reservations, your team, the shift plan, printers, branches, billing and business settings. You set it up once and simply run it afterwards.

31 Reservations

Online reservation requests from your customers land on this screen. You can review each request one by one and approve or decline them; the header shows how many requests are waiting for confirmation. Used by the business owner or the person in charge of reservations; the list refreshes itself every 30 seconds.



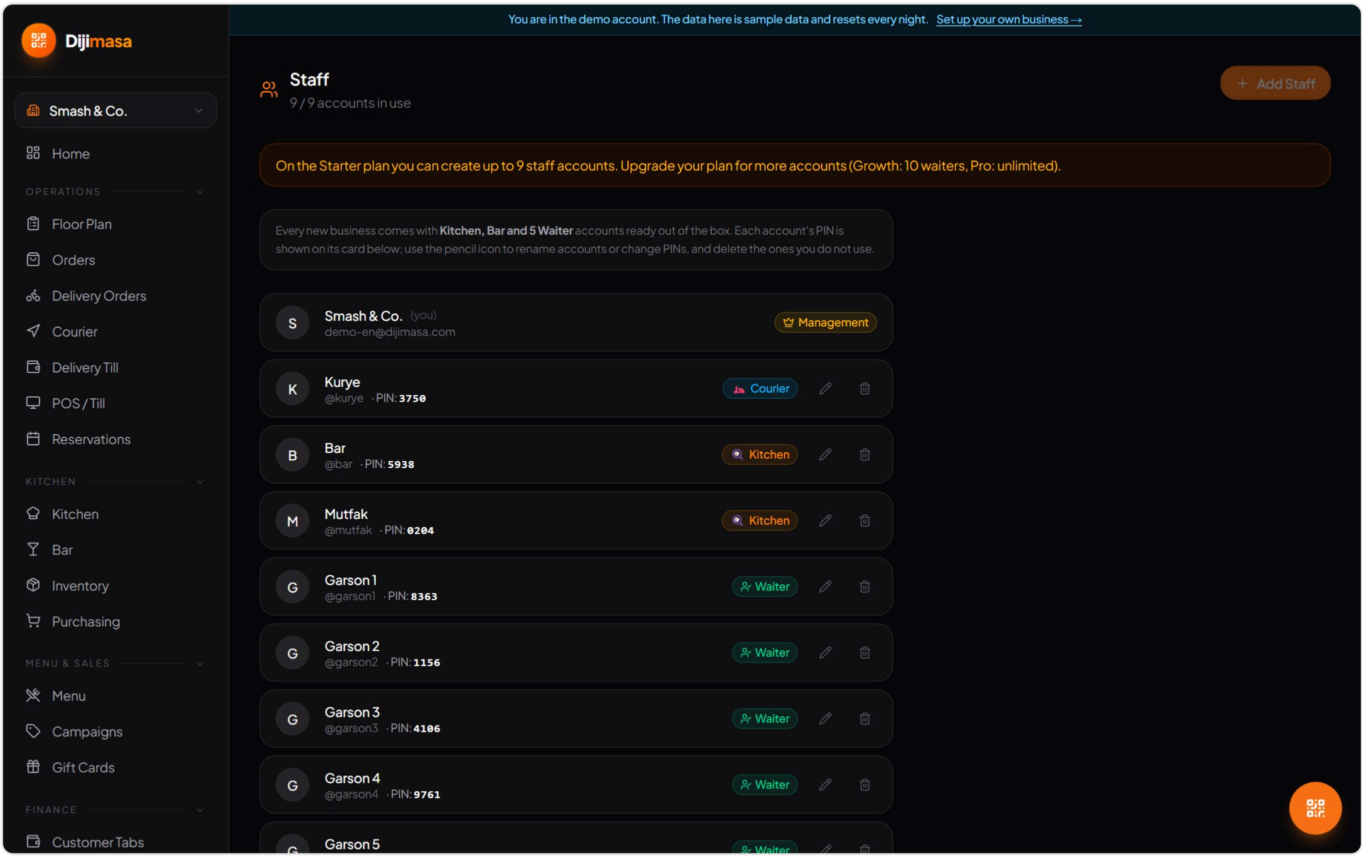
WHAT IS ON THE SCREEN

- **Download QR** Downloads your reservation page's QR code as a PNG so you can place it on your door or menu.
- **Copy Link** Copies your reservation page link to the clipboard so you can add it to your website, Instagram profile, or Google Maps listing.
- **Info Box** Briefly reminds you where to share the QR code and link: the customer scans it, books online, and the request lands on this screen.
- **Tabs: Pending, Approved, Declined** Separates requests by status and shows the record count next to each tab.
- **Reservation Card** The customer's name, phone, email, date, time, and party size all appear on a single card; tapping the phone number starts a call instantly, and any note left by the customer is also shown on the card.
- **Approve and Decline** Two buttons appear on pending requests; with a single tap you approve or decline the request.
- **Delete Reservation** The trash icon in the card's corner permanently deletes the record after a confirmation prompt.

> **Tip.** Add your reservation link to your Instagram profile and Google Maps listing just once, and your phone-reservation workload drops significantly from then on.

32 Staff

Manage your team's panel accounts from this screen. Waiter, kitchen, courier and chef accounts log in with a username and a 4-digit PIN, while manager accounts use email and password. This screen is for the business owner; at the top you can see how many accounts you're using and your plan limit.



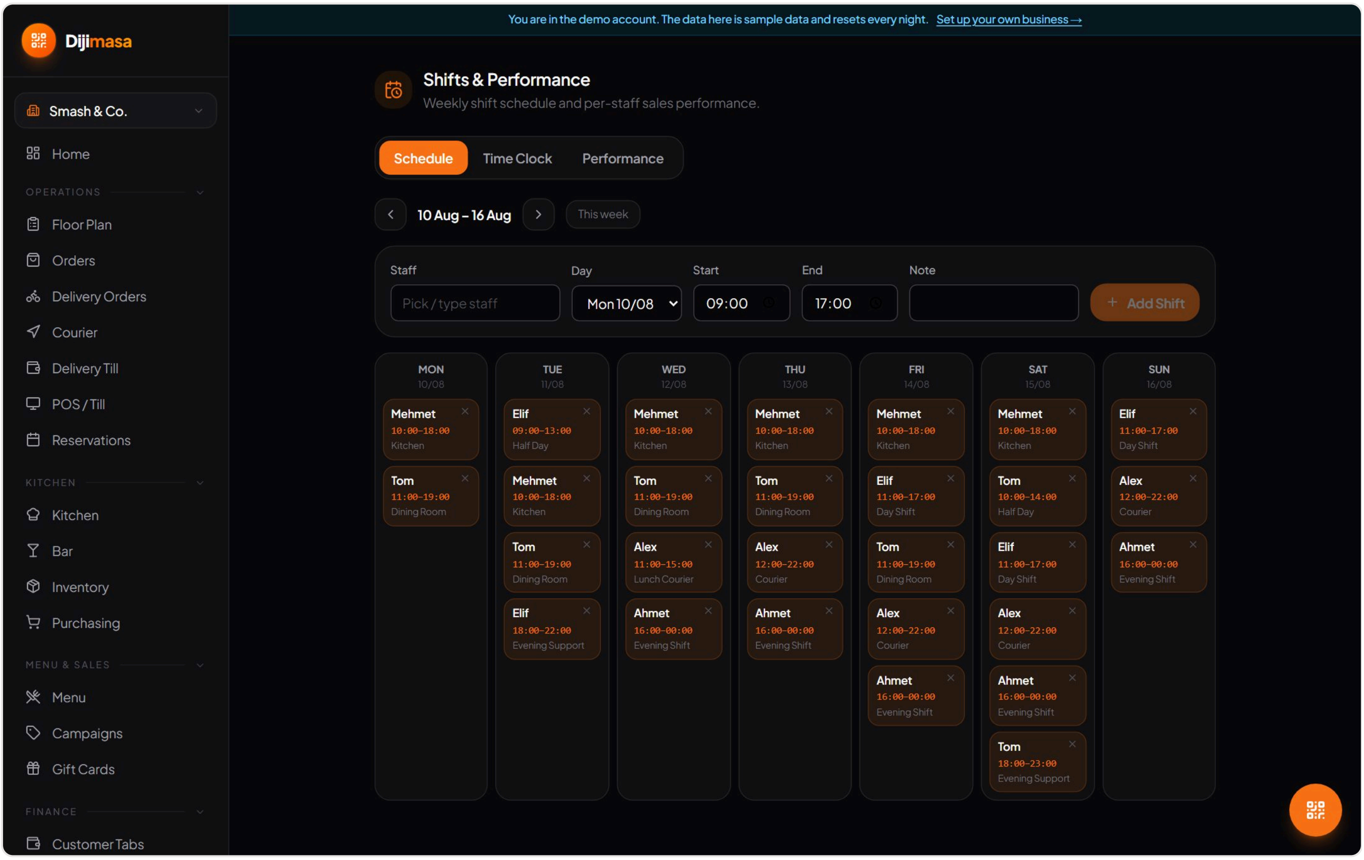
WHAT IS ON THE SCREEN

- **Add Staff** The orange button in the top-right opens the new account form. If you've hit your plan limit, the button is disabled and an upgrade prompt appears.
- **Ready-made accounts info box** Reminds you that every new business comes with Kitchen, Bar and 5 Waiter accounts pre-set up, with the PINs printed on the cards.
- **Staff cards** Each card shows the name, username or email, the PIN (if it hasn't been changed) and a coloured role badge (Management, Manager, Waiter, Kitchen, Courier, Chef).
- **Pencil icon (Change name / PIN)** The window that opens has Full Name and New PIN / New Password fields; leave them blank if you don't want to change them.
- **Trash icon** Removes an account you no longer use from the list. Management accounts cannot be deleted.
- **Role selection (in the add form)** Pick one of the Waiter, Kitchen, Courier, Chef or Manager roles. Roles that have hit their quota appear disabled in the list.
- **Username and PIN fields** For waiters, kitchen, couriers and chefs, set a lowercase username and a 4-digit PIN; no email required.

> **Tip.** Rename the pre-set accounts to match your team using the pencil icon, then read the PIN off the card and share it with your staff; that's all it takes.

33 Shifts & Performance

The weekly shift schedule, daily clock-in/out tracking and per-staff sales performance all come together on a single screen. Used by the business owner or manager. Who is working on which day, how many hours they put in, how much revenue they generated; you'll find all the answers to these questions right here.



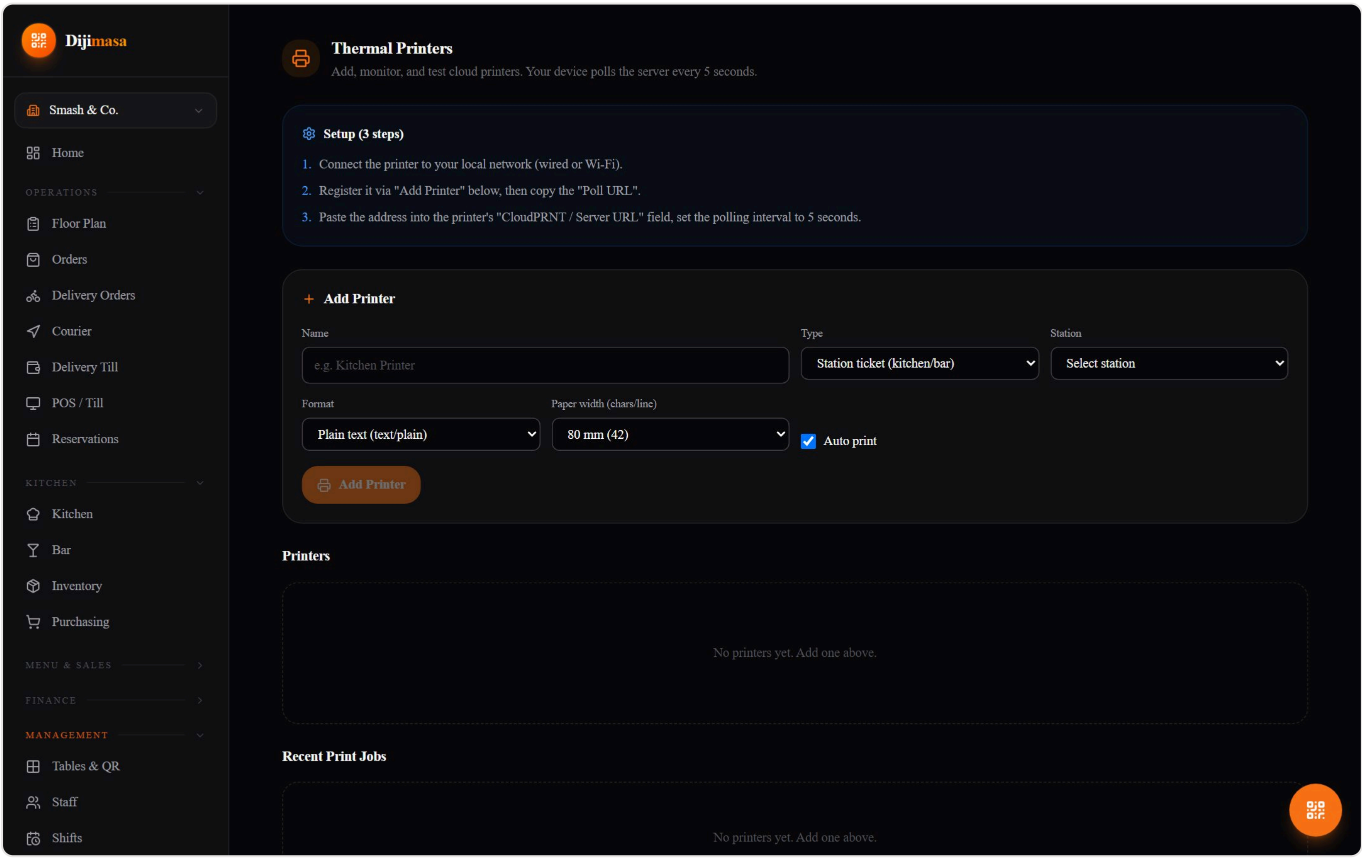
WHAT IS ON THE SCREEN

- **Schedule / Timesheet / Performance tabs** Use these tabs to switch between the three sections of the screen.
- **Week navigation arrows and This week** Use the arrow buttons to jump to the previous or next week, and the This week button to jump back to today.
- **Add Shift form** Select or type a staff member, pick the day and the Start and End times, optionally add a note, and place the shift on the schedule.
- **Weekly schedule** In the 7-day table from Monday to Sunday, each staff member's shift appears as a time range and can be deleted with the X.
- **Clock In button (Timesheet)** When a staff member starts their shift, their name is selected and the green button is pressed; while they are working, the entry shows an On Shift label with a running timer.
- **Clock Out button and Today's total** When the shift ends, Clock Out is pressed, the system calculates the duration and displays the day's total working hours at the top.
- **Performance table** Shows per-staff Orders, Revenue, Number of Payments, Collected and Hours columns for the date range you select, with a Total row at the bottom.

> **Tip.** In the Performance tab you see revenue side by side with hours worked, making it easy to set up bonuses or plan shifts accordingly.

34 Printers

Kitchen tickets and receipts drop onto paper on their own; no need for the waiter to close a print dialog after every order. Setup takes three steps: connect the printer to the network, add it here, then paste the address it gives you into the "CloudPRNT / Server URL" field on the device's settings screen. No software to install on a computer, no ports to open, no static IP required. The printer connects to the server by itself, so it works anywhere you have internet. You can define multiple printers: one for the kitchen, one for the bar, one for the till. If the paper runs out, tickets don't disappear; they wait in the queue and print as soon as the printer is back.



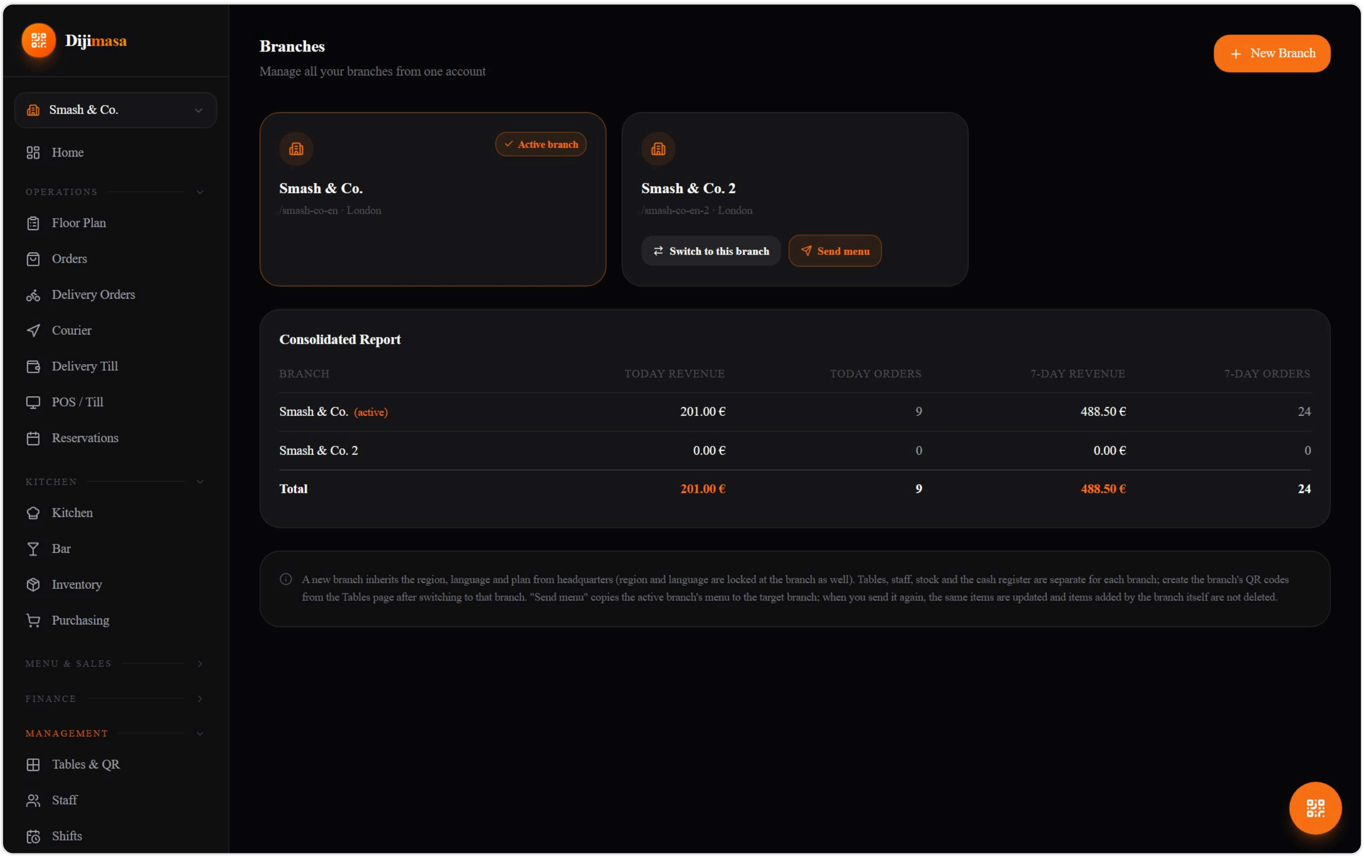
WHAT IS ON THE SCREEN

- **Add Printer** Give it a name, choose the type (station ticket or receipt), and if it's a station ticket, specify which screen it's tied to and the paper width (58mm or 80mm).
- **Check-in address** Each printer has its own private address. This is the only thing you paste into the device's settings screen. If the address falls into the wrong hands, hit "Refresh Address" to invalidate it instantly.
- **Test Print** Confirms the setup is correct. The ticket prints a ruler: the first number you cut off on the paper tells you straight away what the paper width setting should be. Turkish and German characters are also checked on this ticket.
- **Online indicator** A green dot means the printer is currently connected; a grey dot means the device has gone quiet. The last-seen time is also shown; if a ticket isn't printing, this is the first place to look.
- **Auto-print toggle** When on, new orders and closed bills print automatically. Turning it off doesn't stop printing entirely; the manual "reprint" path keeps working.
- **Recent Prints** This is where you'll find the answer to any "it didn't print" complaint. If the job never existed, the printer isn't defined; if it's waiting in the queue, the device isn't connecting; if it was sent but not acknowledged, the paper has run out. Every row has a retry button.
- **No prices on kitchen tickets** Station tickets show the item, quantity, portion note and table info; no totals. The kitchen team has no business with prices, and seeing totals on the ticket leads to mistakes during service.

Tip. Set up separate printers for the kitchen and the bar. Since products are already tied to stations, each ticket only carries the work for its own team; nobody has to scan the list for their line.

35 Branches

Businesses with multiple locations manage all their branches from a single account on this screen. Switch between branches, push the central menu out to other branches and compare everyone's revenue in one table. This is the business owner's screen.



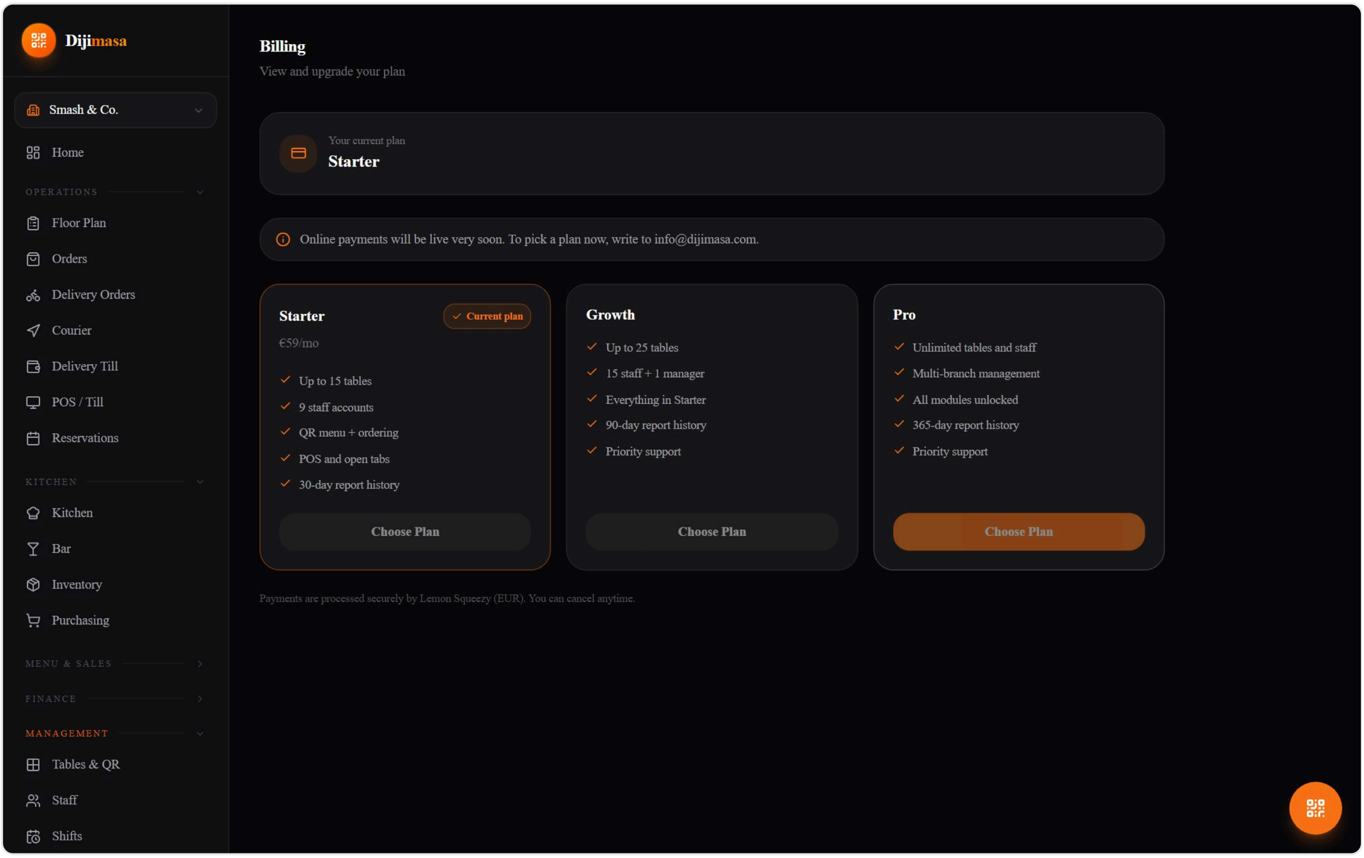
WHAT IS ON THE SCREEN

- **New Branch** Opens a new branch with Branch Name, Short Name, City and Phone details; region, language and plan are inherited from the central branch.
- **Branch cards** Each branch is listed as a card showing its name, menu link and city; the branch you're currently working in is marked with an Active branch badge.
- **Switch to this branch** Switches the panel to the branch you select; tables, staff, inventory and till are all kept separate per branch.
- **Push menu** Copies the active branch's menu (categories, products, options and translations) to the target branch; sending again updates the same items.
- **Update prices too option** If you tick this when pushing the menu, prices are synced as well; if left off, the branch keeps its own prices.
- **Consolidated Report** Shows all branches' Today Revenue, Today Orders, 7-Day Revenue and 7-Day Orders figures in a single table, one below the other, with a Total row.
- **Info note** Explains that branch QR codes are generated from the Tables page after switching to that branch, and that copying a menu does not delete items added by the branch itself.

> **Tip.** Maintain the menu centrally and distribute it with Push menu; if you apply branch-specific pricing, leave the Update prices too box unchecked.

36 Billing

Which plan you're on, when it renews, what it costs to move up a tier: it's all on one screen. View your plan, compare options and upgrade whenever you like. Payment isn't embedded in the page; you're redirected to a secure payment provider, and your card details are never stored by Dijimasa.



WHAT IS ON THE SCREEN

- **Your current plan card** Your active plan name, next renewal date or plan validity period sit clearly at the top.
- **Trial badge** If you're on a trial, a badge shows how many days are left, and every feature is unlocked at Pro level throughout the trial.
- **Three plan cards** Starter, Growth and Pro plans are displayed side by side, comparing table count, staff accounts, report history and module coverage.
- **Choose Plan / Add 1 Month** A single button takes you to the secure payment page; there's no auto-renewal in Turkey, so you simply add a month whenever you like before your plan expires.
- **Manage Subscription** Card changes, invoice history and cancellations are handled in one click inside the secure subscription portal.
- **Payment assurance** Payments are processed in TL via PayTR in Turkey and in EUR via Lemon Squeezy abroad; if you cancel, your plan stays active until the end of your current period.

> **Tip.** After payment, your plan activates automatically within a few minutes; just refresh the page; no need to call anyone.

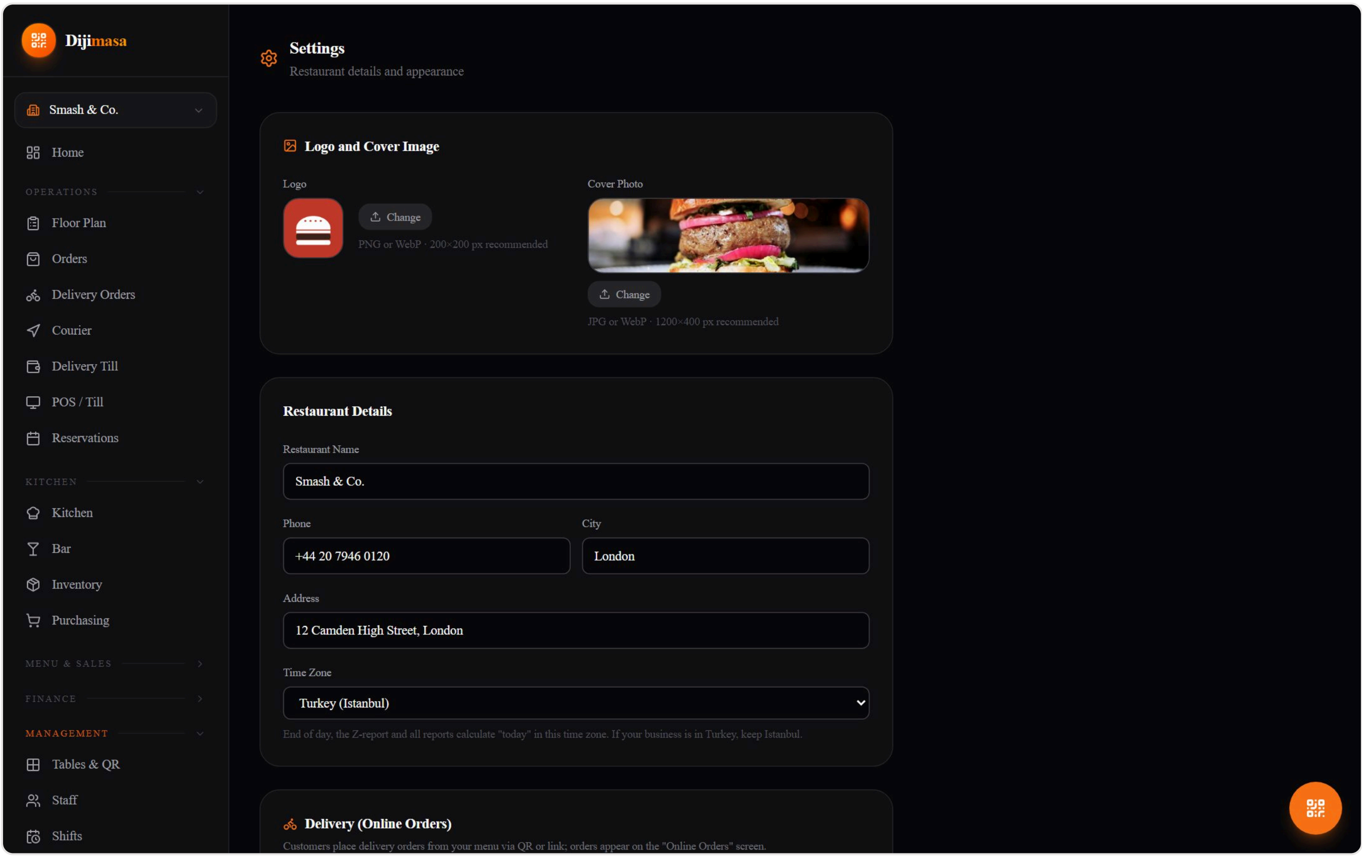
SECTION 7

Settings

The page where you set up your business identity and every sales channel. Let us go card by card: each heading is a single switch, and each switch adds something new to your business.

37 Settings: Business Identity

The first thing your customer sees is your brand. Upload your logo and cover photo here, and manage your name, phone and address details from a single place; this identity is used everywhere from the menu to the receipt.



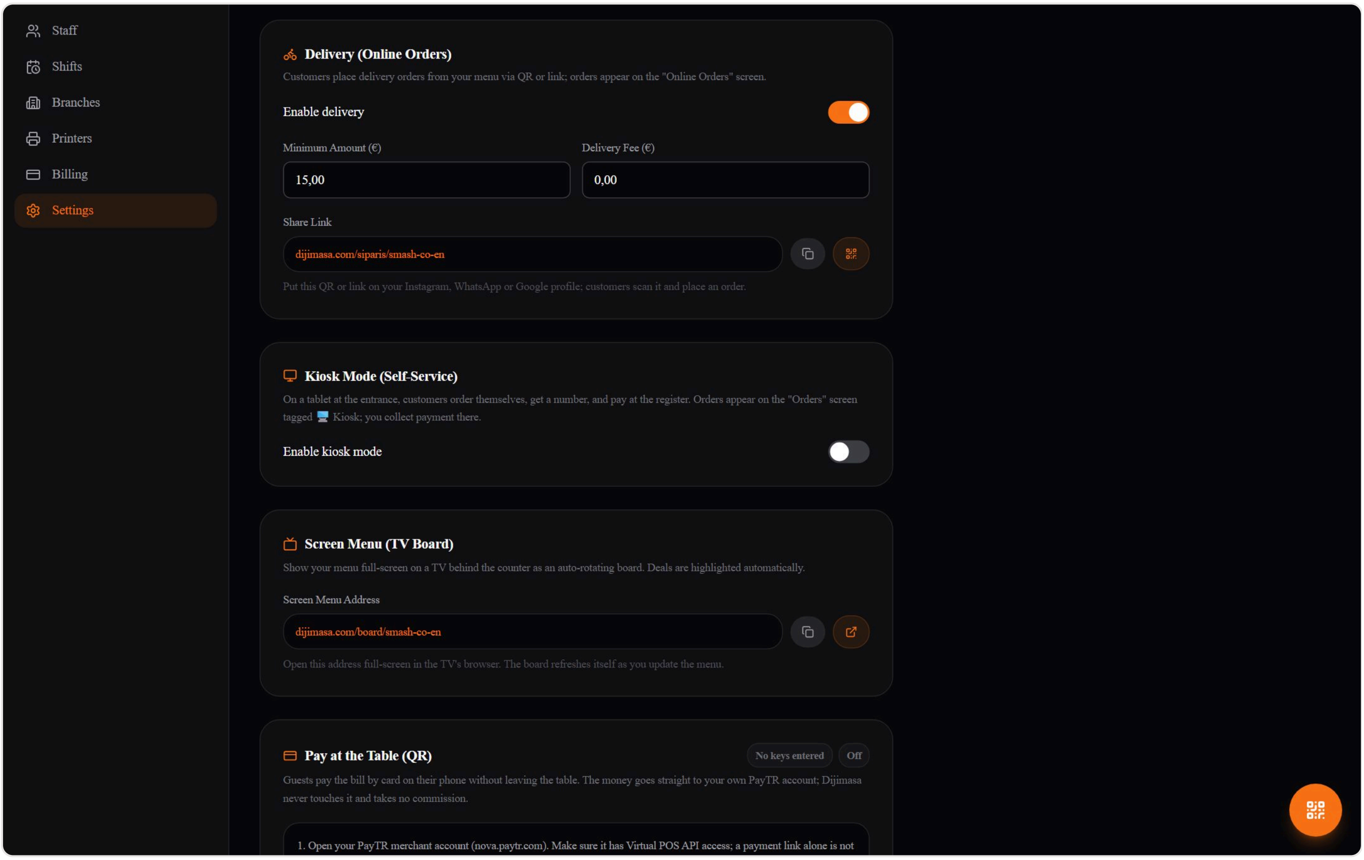
WHAT IS ON THE SCREEN

- **Logo & Cover Image** The logo and cover photo shown on the customer menu and order pages; recommended dimensions are listed below the field.
- **Restaurant Information** Name, phone, city and address; used exactly as entered on reservation confirmations and receipts.
- **Time Zone** End-of-day, Z-report and all reports calculate today based on this time zone.

> **Tip.** A high-quality cover photo is the appetizing showcase of your menu; worth uploading on day one.

38 Settings: Sales Channels

Take the same menu live on three additional channels: delivery orders to an address, a self-service kiosk at the entrance, and a TV menu board behind the counter. Each one switches on with a single toggle, the share link and QR code are ready to use, there's no extra device fee, and the value goes straight to your revenue.



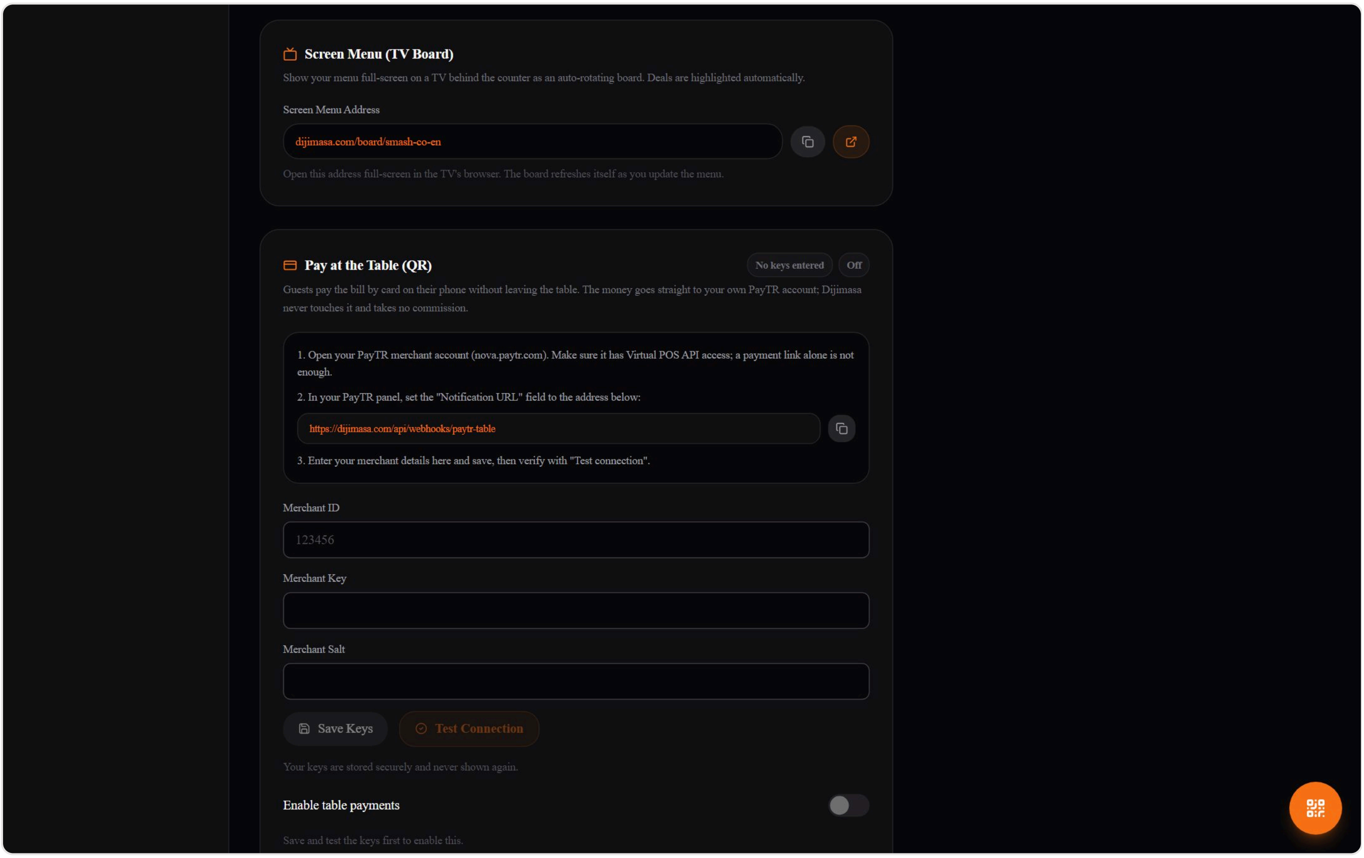
WHAT IS ON THE SCREEN

- **Delivery (Online Orders)** Flip the switch, set the minimum order amount and delivery fee; drop the share link into your Instagram, WhatsApp or Google profile and let customers place commission-free orders.
- **Kiosk Mode (Self-Service)** Open your kiosk page in full-screen on any tablet; customers place their own order, take a queue number and pay at the counter.
- **Screen Menu (TV Board)** Open the address in your TV's browser; the menu plays in auto-rotating slides and updates the moment a price changes.

> **Tip.** The link for all three channels is one copy or QR tap away from this card.

39 Settings: Pay-at-the-Table via QR

Customers pay from their phone without waiting for the waiter or leaving the table. The money lands directly in your own PayTR account with no middleman; Dijimasa takes no commission, so the earnings stay at the table.



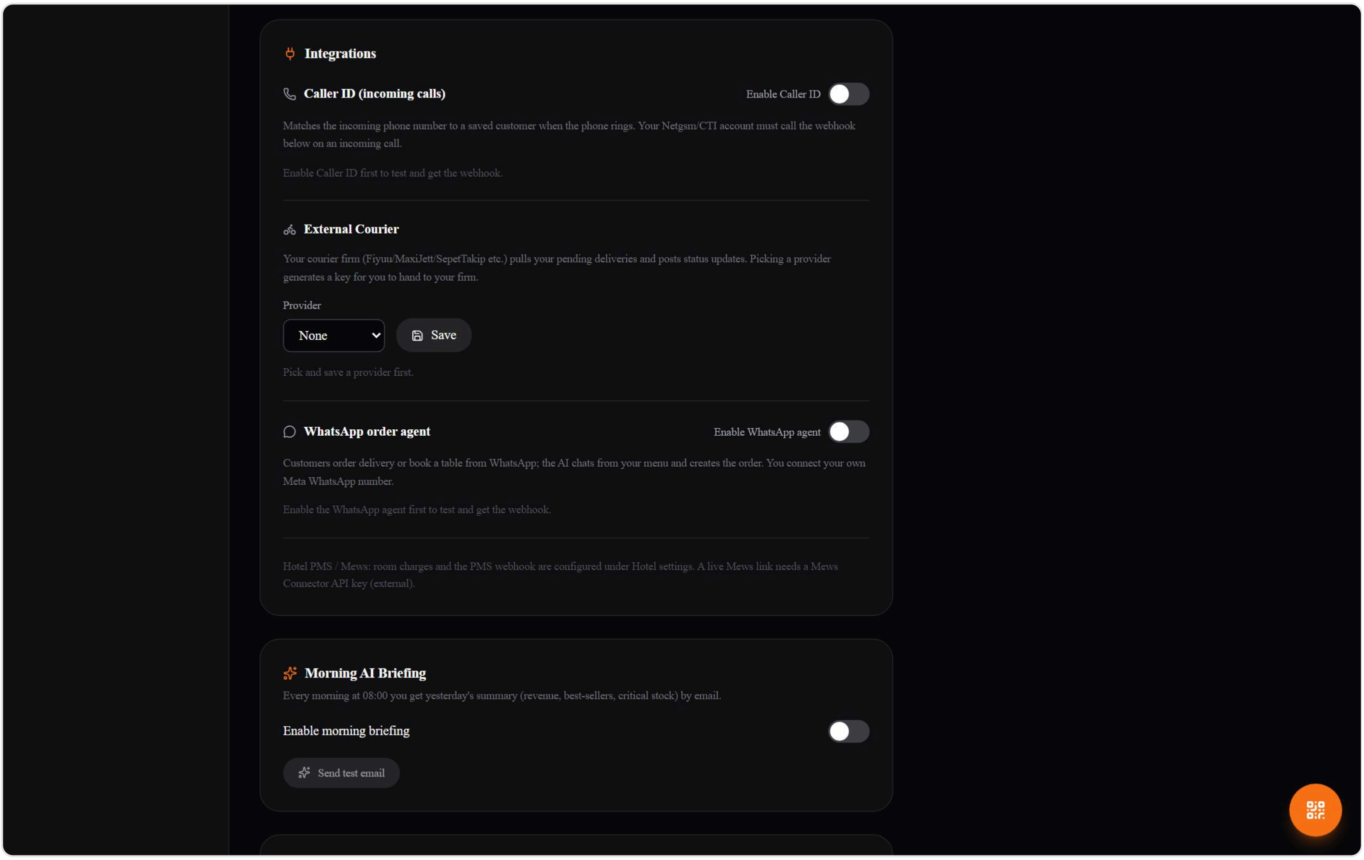
WHAT IS ON THE SCREEN

- **Store details** Enter your PayTR store ID, password and secret key once; step-by-step instructions sit at the top of the card.
- **Save Keys and Test the Connection** The feature won't go live until the system validates your keys, so you won't face any surprises in front of customers from a wrong entry.
- **Turn on pay-at-the-table** Once the test passes, flip a single switch to go live; a Pay by Card button appears on the QR menu.

> **Tip.** Customers can pay the full bill or just their share, and add a 5%, 10% or 15% tip.

40 Settings: Phone, Courier and WhatsApp

Three handy helpers for businesses that take orders by phone: Caller ID that recognises the calling customer, an integration that hands over jobs to an external courier company with a single tap, and an AI agent that turns WhatsApp messages into orders. The morning briefing also drops yesterday's summary into your inbox every day.



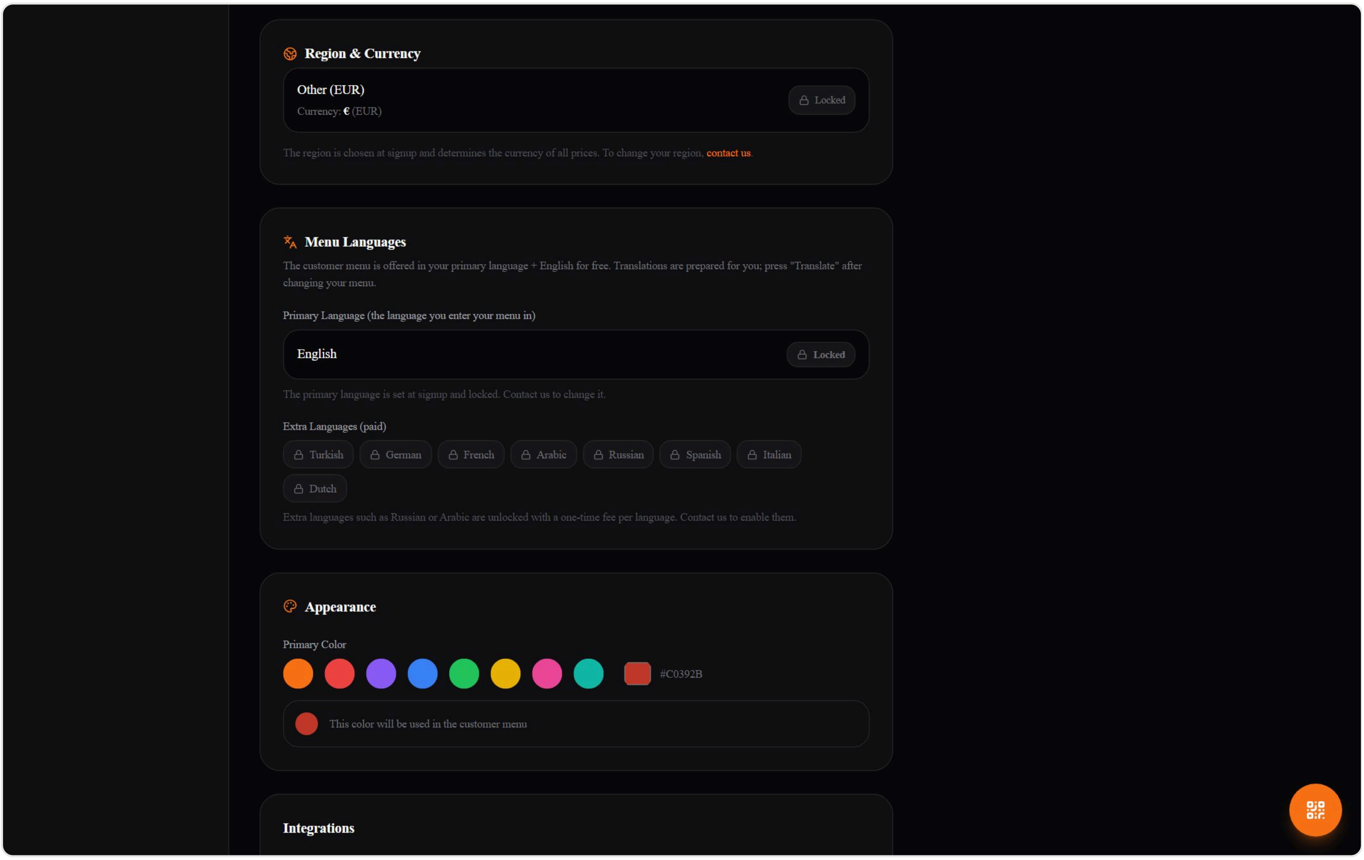
WHAT IS ON THE SCREEN

- **Caller ID (incoming call)** When a registered customer calls, their name and address pop up on screen, so you can open the order in seconds.
- **External Courier** Pick a courier provider such as Paket Servisi Pro or MNG SepetTakip and enter your key; delivery orders are forwarded to the company with a single tap.
- **WhatsApp order agent** Connect your Meta WhatsApp account; the customer's written order is turned into a ticket by AI, and you just confirm it.
- **Morning AI Briefing** Every morning at 08:00, yesterday's revenue, top sellers and a critical stock summary land in your inbox.

> **Tip.** For Caller ID and WhatsApp, the instructions at the top of each card walk you through the account details you need step by step.

41 Settings: Region, Languages and Appearance

Let your menu speak your customers' language. English is free alongside your main language; extra languages are translated by AI. Your currency comes from your region, and you choose your brand colour.



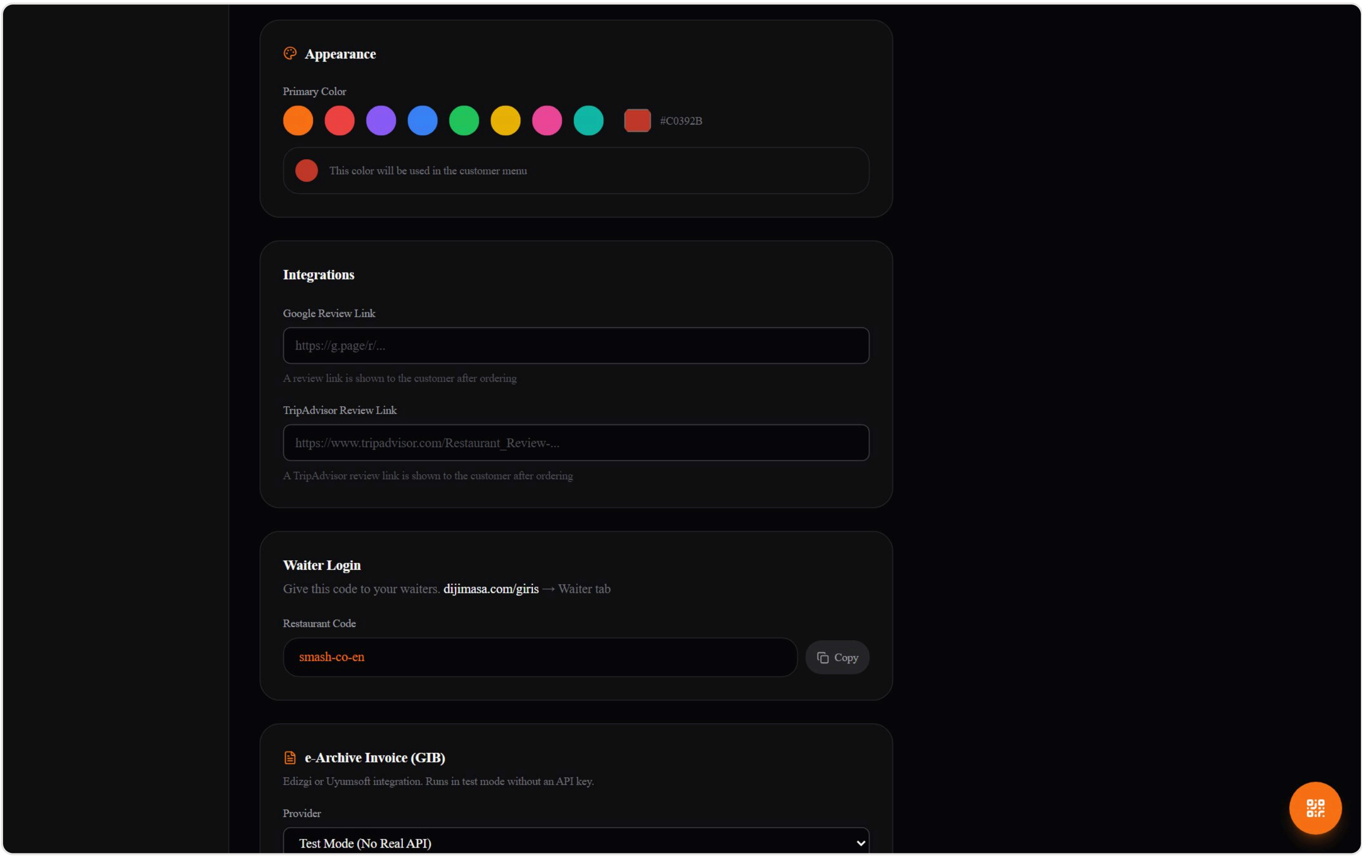
WHAT IS ON THE SCREEN

- **Region & Currency** Your region is set during sign-up, and all prices run in that region's currency.
- **Menu Languages** Whenever you make changes to the menu, translations are updated with the Translate button; the number of missing translations is shown at the top of the card.
- **Appearance** Pick your main colour from the palette; the customer menu, kiosk and TV board all take on your brand colour.

> **Tip.** If you're in a tourist area, investing in extra languages pays for itself in the first season; the menu introduces itself to English- and German-speaking customers.

42 Settings: Reviews & Waiter Login

Send happy customers straight to your review page, give your team a PIN-free fast login, and issue invoices right from the dashboard. Three small cards, three big headaches gone.



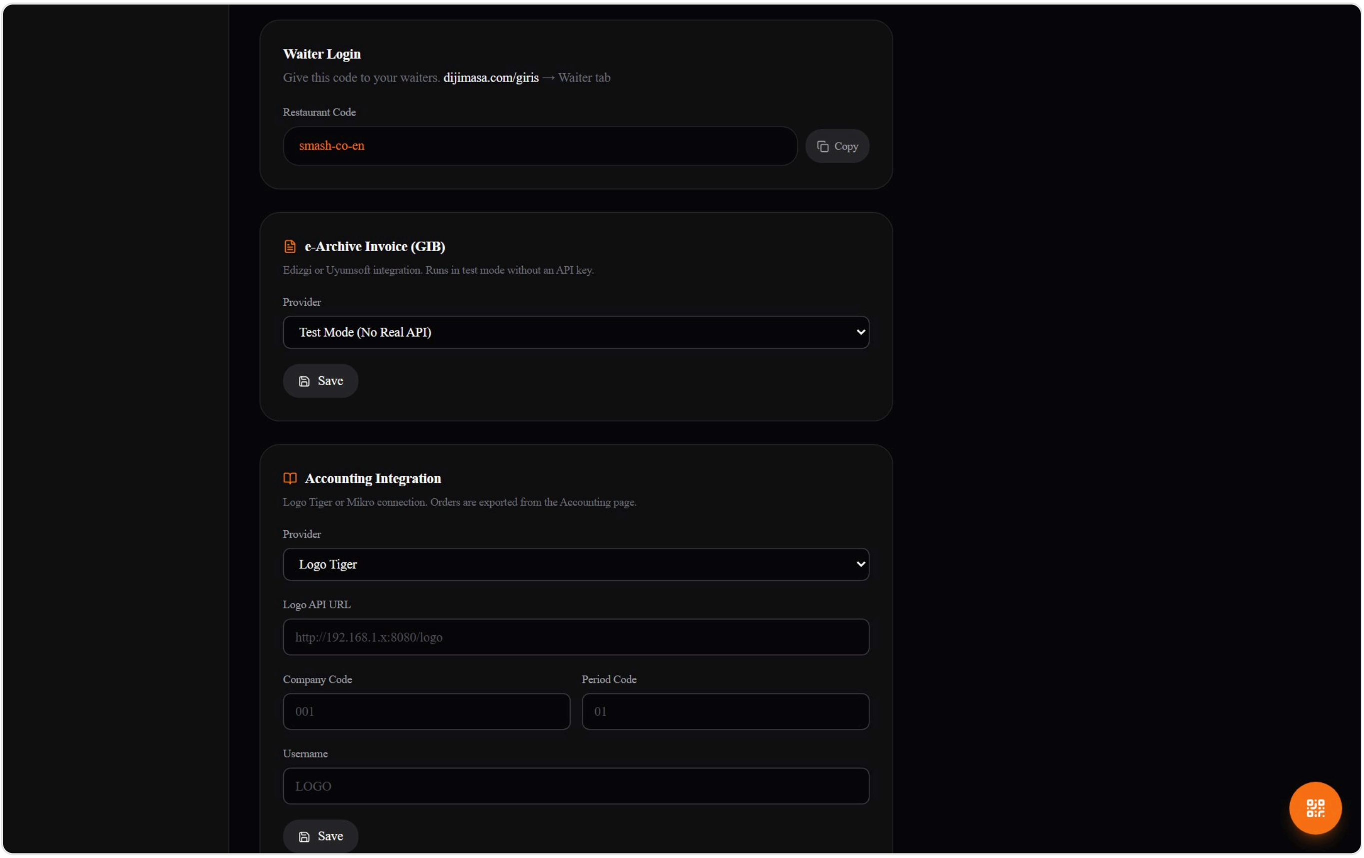
WHAT IS ON THE SCREEN

- **Integrations (review links)** Add your Google and TripAdvisor review links; after a successful order, a satisfied customer is taken to your review page with a single tap.
- **Waiter Login** Set your business code; your staff logs in from dijimasa.com/giris with this code and PIN in seconds.

> **Tip.** Adding your review links takes five minutes, but their impact on your Google rating keeps working for months.

43 Settings: Accounting & Links

Manually moving end-of-day numbers into your accounting software becomes a thing of the past. Set up your Logo Tiger connection once, and sales flow into accounting on their own; all your customer-facing page links live in the same place too.



WHAT IS ON THE SCREEN

- **Accounting Integration** Select Logo Tiger as your provider; enter the API address, company and period codes, and user credentials, and sales are transferred automatically.
- **Your Links** Your menu, order, kiosk and dashboard addresses in one list; copy and place them wherever you like.

> **Tip.** If your accountant knows the API details, setup takes no longer than ten minutes.

Dijimasa

We are here to add value to your business.

Questions? dijimasa.com

From setup to your first day, we are by your side.