Dijimasa

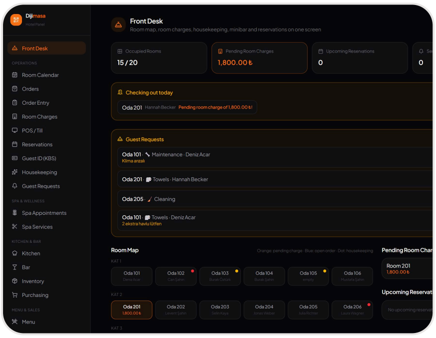
FOR HOTELS, BOUTIQUE HOTELS AND RESORTS

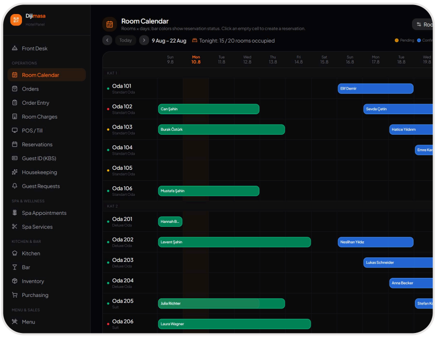
Dijimasa, screen by screen

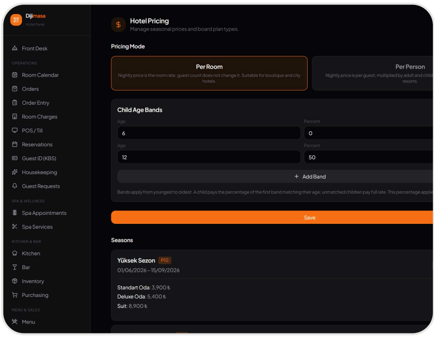
From the room map at reception to the room calendar, from guest requests to the night report, from the restaurant bill to the profitability table: this guide walks through your property's whole day, screen by screen.

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

- Front desk, housekeeping and restaurant in one panel
- A day that closes itself every night, report included
- Restaurant, bar and spa charges flowing to the room folio
- Identity reporting and city tax worked out for you







How to read this guide

Our policy is one sentence: add value to your business. Dijimasa gathers a hotel into a single panel: reservations, check-in, the room calendar and identity reporting at the front desk; cleaning tasks, guest requests and spa appointments behind the scenes; and the restaurant, the bar, the pool bar and the minibar all charging straight to the room folio. Around four in the morning the day closes by itself, and yesterday's occupancy and revenue are on your desk when you arrive.

A hotel account also gets the screens of the restaurant panel, so this guide is not limited to the front desk: food and beverage operations, the menu, inventory, finance, management and settings are all in here. The screenshots were taken from Mavi Koy Butik Otel, our live demo property.

> **If you would like to try it yourself**
>
> Sign in at dijimasa.com/giris with `otel-demo@dijimasa.com` / `demo1234` ; the hotel panel opens at `dijimasa.com/otel/panel` .

Contents

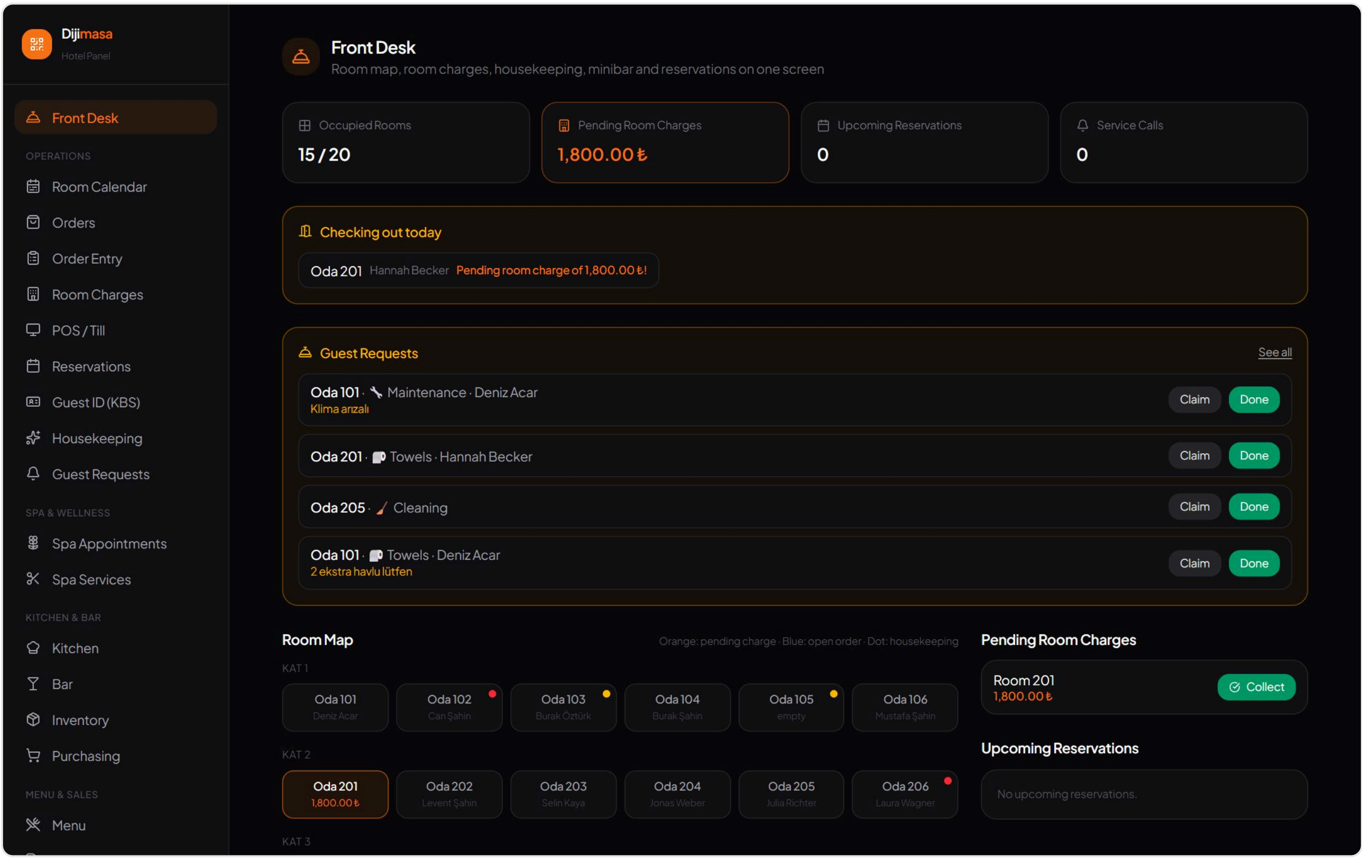
SECTION 1

Front Desk and Rooms

The daily screens of reception: the room map, the two-week room calendar, reservations, room and area definitions, and the identity report filed with the authorities.

1 Front Desk

The main screen of the hotel panel. A room map organised by zone: each room card shows housekeeping status (ready / dirty / being cleaned as a coloured dot), guest name, pending room charge in orange, and open order in blue. Only rooms are shown (pool, lobby and restaurant tables are hidden so they don't clutter the front desk). Four summary cards sit at the top (occupied rooms, today's revenue, etc.), followed by a list of pending room charges (with a Collect button), today's check-outs strip, upcoming reservations and service calls guests have placed from the QR menu.



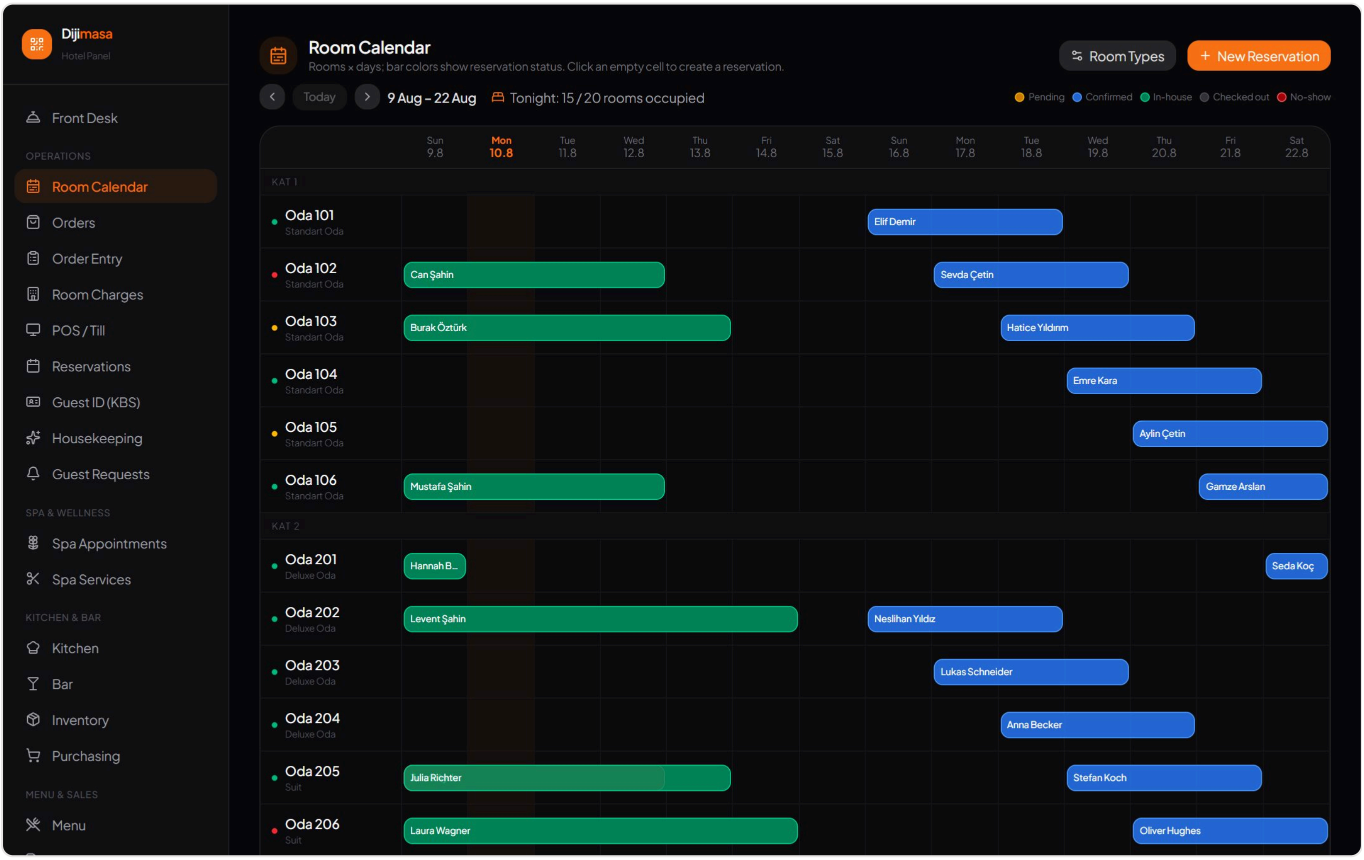
WHAT IS ON THE SCREEN

- **Room map** Rooms are listed as cards grouped by zone; the coloured dot in the corner instantly shows housekeeping status (green: ready, red: dirty, orange: being cleaned).
- **Guest and charge info** The room card shows the guest name, an orange amount if there's a pending room charge, and a blue amount if there's an open restaurant/bar order.
- **Summary cards** Four cards summarise the number of occupied rooms, today's revenue, the total pending charges and the number of guests checking out today.
- **Pending room charges** Open charges are listed and closed with a single tap via the Collect button, by cash or card.
- **Today's check-outs** Guests checking out today are listed with their room and name, so you can prepare the bill in advance and speed up departure.
- **Upcoming reservations** Confirmed reservations for the coming days appear with date, room type and guest name.
- **Service calls** When a guest taps a call from the QR menu (towels, housekeeping, technical, etc.) it instantly appears here; use the Claim button to take ownership.

Tip. Name your rooms like "Room 101" (Suit, Villa, Room, Zimmer are also recognised) or set the zone name to "Floor 1"; the system identifies the room this way. Names like Pool, Lobby or Terrace are not counted as rooms and won't appear on the front desk screen or the room calendar.

2 Room Calendar

A rooms × 14 days grid; each reservation is a coloured bar (pre-reservation yellow, confirmed blue, in-house green, checked-out grey, no-show red). Clicking an empty cell opens a new reservation form with the dates and the room type's nightly rate pre-filled. Clicking a bar opens its details: Confirm, Check-in, Check-out, Mark No-Show, Cancel, Delete. Overlapping dates cannot be entered for the same room (the system blocks it). Check-in places the guest in the room and drops their ID details into the police registry. At check-out, if the room has an unpaid bill a warning appears, but you can still proceed if you wish. Room types (Standard / Deluxe / Suite, etc.) and their nightly rates are defined via the "Room Types" button, and rooms are linked to a type. The top of the screen shows that night's occupancy.



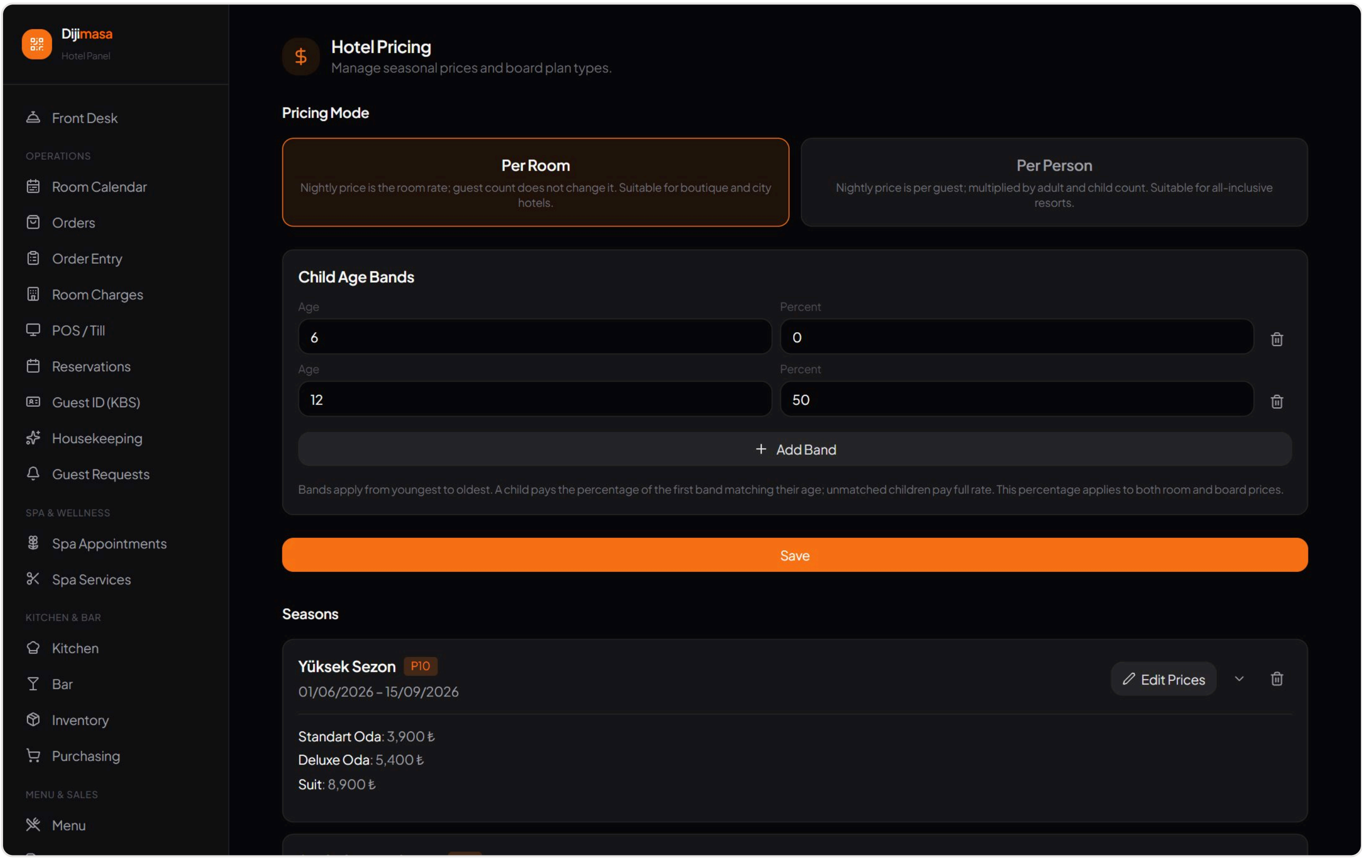
WHAT IS ON THE SCREEN

- **14-day grid** Rows are rooms, columns are dates; each reservation sits as a coloured bar, and overlaps are blocked.
- **Reservation bar** Yellow: pre-reservation, Blue: confirmed, Green: in-house, Grey: checked-out, Red: no-show.
- **Empty cell → New reservation** Clicking an empty cell opens a form with the dates and the room type's nightly rate pre-filled; just add the guest name and phone and save.
- **Bar details** Clicking a bar reveals Confirm, Check-in, Check-out, No-Show, Cancel and Delete buttons; Check-in creates the police registry entry.
- **Check-out check** If there's an unpaid room charge a warning appears; the Check-out button still works if you choose to proceed anyway.
- **Room Types** Define types like Standard, Deluxe, Suite and their nightly rates; each room is linked to a type, and the rate pre-fills in the calendar.
- **Nightly occupancy** The top of the screen shows the number of occupied/vacant rooms for that night and the occupancy percentage in real time.

> **Tip.** Enter your room types and nightly rates correctly once; when an empty cell is clicked in the calendar the rate comes in automatically, so there's no room for manual error.

3 Season & Pricing

This screen manages seasonal pricing and board-type supplements. Pricing mode is selected either per room (boutique/city hotel) or per person (all-inclusive resort). Child age bands are defined by age and discount percentage; bands are applied from youngest to oldest and affect both room and board pricing. Seasons are created with a date range and priority code (P10, P50); a nightly rate is entered for each room type within every season. The season is selected based on the night of stay; when seasons overlap, the one with the higher priority applies, and if equal, the narrower date range takes precedence. Board types (OB, BB, HB, FB, AI, UAI) are added with per-person nightly supplements. If no season is defined, the room type's base rate is used.

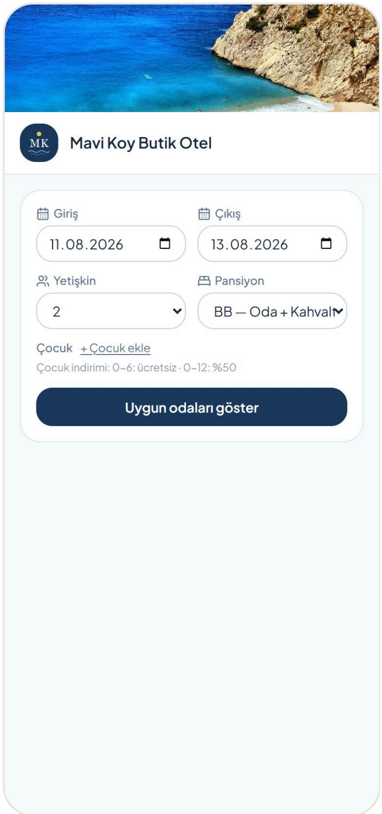


WHAT IS ON THE SCREEN

- **Pricing Mode** Choose per room (boutique/city) or per person (resort); the mode sets the basis for price calculation.
- **Child Age Bands** Bands are added with an age limit and discount percentage; a child pays the first matching band, or full price if none match, and the discount applies to both room and board.
- **Season Definition** A season is created with a start, end, priority code and active status; in case of overlap, the higher priority applies, and if equal, the narrower range takes precedence.
- **Seasonal Room Rates** A separate nightly rate is entered for each room type (Standard, Deluxe, Suite) within every season; the rate is selected based on the night of stay.
- **Board Types** Board types are defined with the codes OB, BB, HB, FB, AI, UAI; a per-person nightly supplement is added and one is marked as default.
- **Base Rate Usage** If no season is defined for the stay dates, the room type's base nightly rate is automatically applied.

4 Online Reservations

The reservation page the hotel gives to its guests. The address is placed on the hotel's own website, social media profile, or behind a QR code; the guest enters check-in and check-out dates, number of adults, board type, and the ages of any children. Available room types and total prices come from the same pricing engine the panel uses, so the price the guest sees matches what you see in the panel. The guest selects a room TYPE and the system assigns the room number; no specific room is promised so the hotel can reassign rooms internally. Payment is either taken in full online through the hotel's own virtual POS or paid on-site; there is no deposit. The page can be turned on and off from the panel, and the address does not work while it is off.

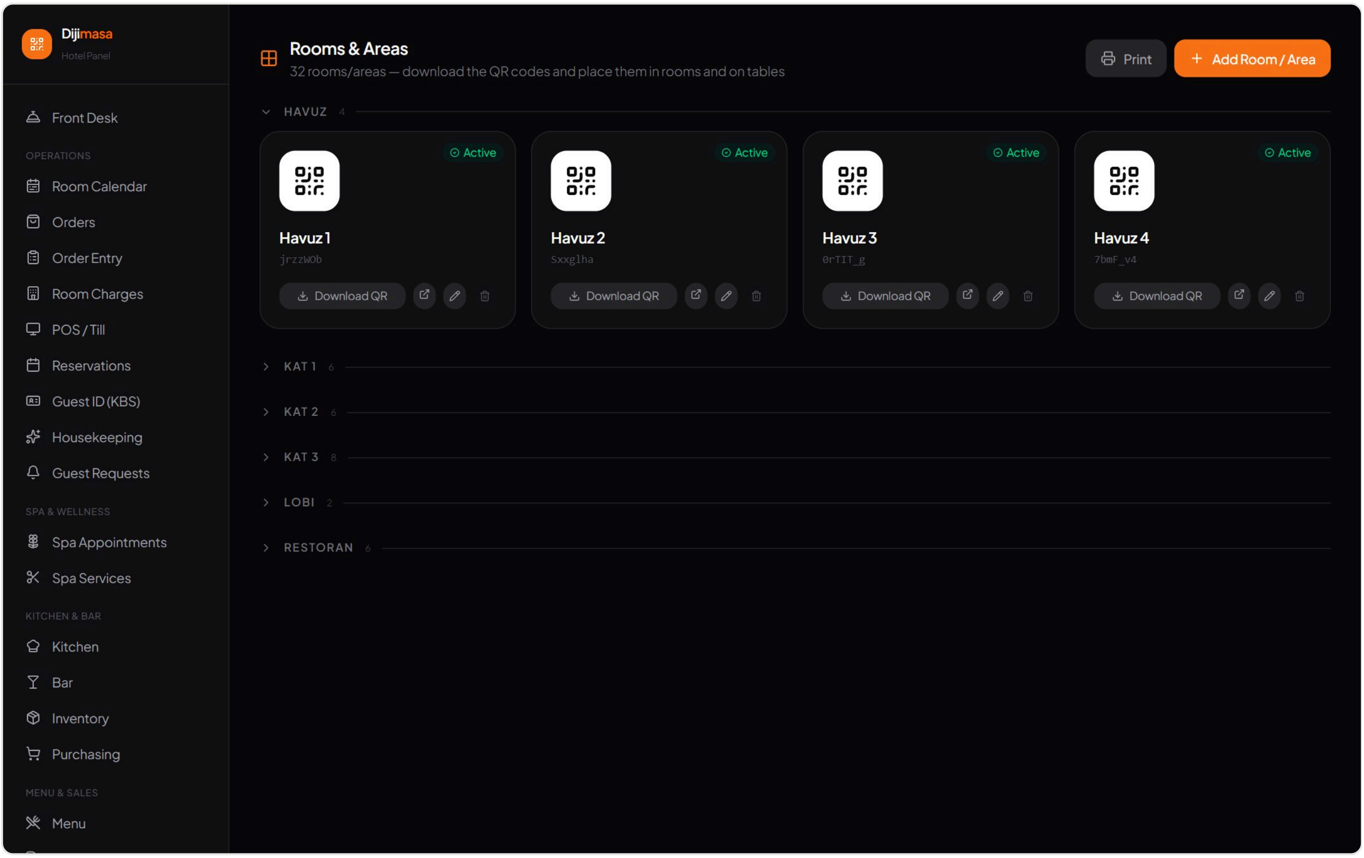


WHAT IS ON THE SCREEN

- **Check-in and check-out dates** Two date fields where the guest selects their stay start and end dates; availability and pricing are calculated based on this range.
- **Number of adults** Between 1 and 6 adults can be selected; room capacity and pricing adjust based on this number.
- **Board type** The guest picks one of the board types defined by the hotel; the meaning of each type is shown clearly on screen (e.g. RO means room only, BB means room + breakfast).
- **Add child** The Add Child button opens a child row and asks for AGE rather than a count; the discount comes from the age bands the hotel has defined and is also shown on the page.
- **Show available rooms** Lists the room types that match the selected dates, guests, and board type along with their total prices; the guest continues by choosing a room type.
- **Room assignment** The guest does not see a room number; the system assigns the room so the hotel can reassign internally without having committed to a specific room in advance.
- **Payment options** Payment is either made in full online through the hotel's own virtual POS or paid on-site; no deposit is taken and the money goes directly to the hotel.

5 Rooms & Areas

This screen keeps a single list of all hotel rooms and revenue-generating areas (pool, lobby, restaurant, terrace). A unique QR code is generated for each room and area; the QR is downloaded and placed in the room, on a pool lounger, or on a table. When a guest scans the QR, they place an order and the charge is automatically posted to the room bill. Areas are grouped into zones (Floor 1, Floor 2, Pool, Lobby, Restaurant); these zones are used both in order entry and in the menu. Rooms are linked to room types, and pricing comes from the type.

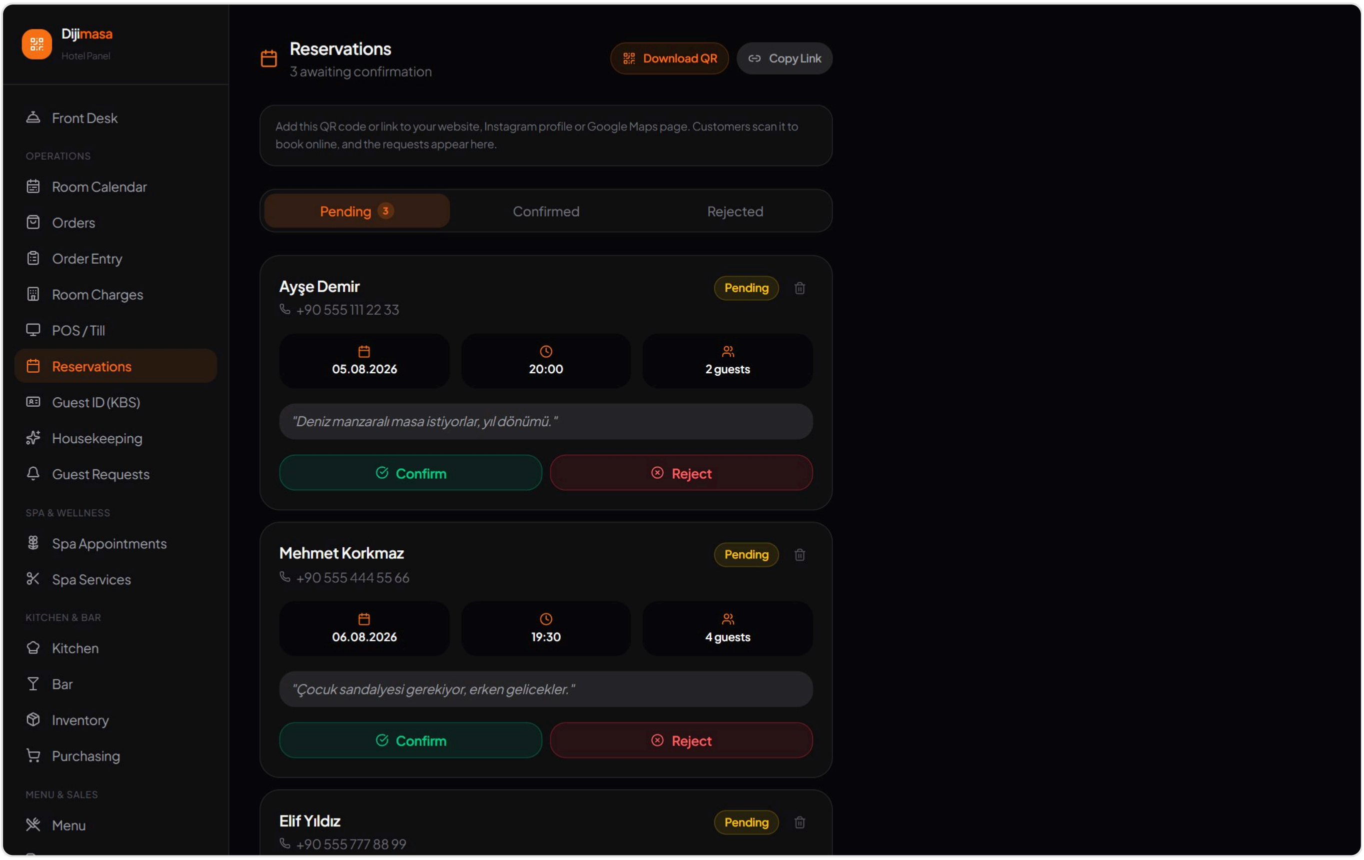


WHAT IS ON THE SCREEN

- **Room and area list** Rooms and revenue areas are shown as cards grouped by zone; each card carries the name, its QR code and Active/Inactive status.
- **Add Room / Area** Used to define a new room or area; when adding a room, a room type is selected and the price is pulled from that type.
- **Download QR** Generates a separate QR code for each room and area; the downloaded image is placed in the room, on a table, or on a lounger.
- **Zone structure** Areas are grouped into zones (floor, pool, lobby, restaurant); the zone is shared between order entry and the menu side.
- **Guest flow** The guest scans the QR and places an order; the amount is posted to the room bill, with no separate collection needed.
- **Status management** A room or area can be set to inactive from the list; inactive entries do not appear on the order or QR side.

6 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.



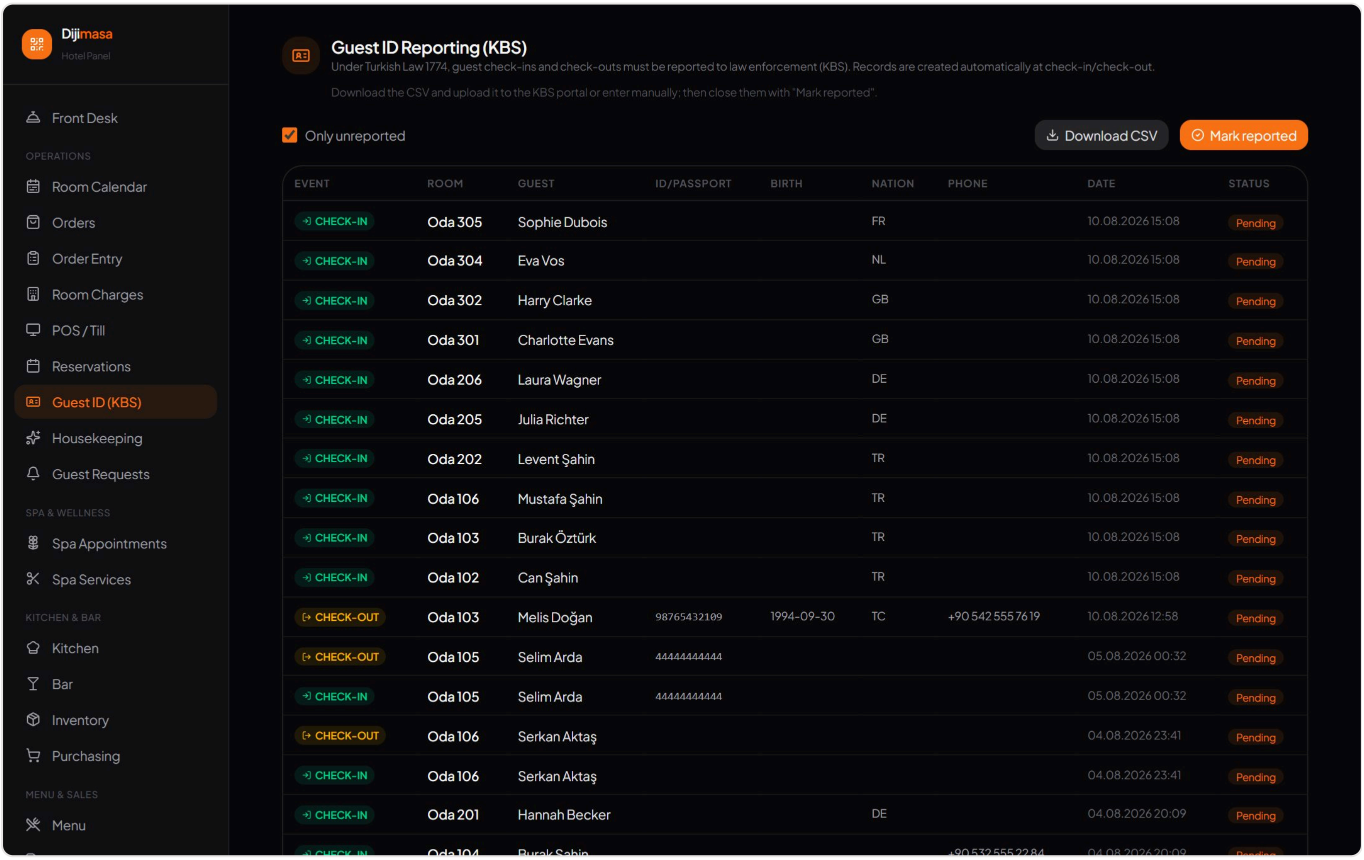
WHAT IS ON THE SCREEN

- **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.

7 KBS ID Reporting

Per Law 1774, guest check-ins and check-outs must be reported to law enforcement. A record is created automatically at check-in and check-out (room, full name, ID/passport number, date of birth, nationality, phone, number of guests, date). There is an "Unreported only" filter, CSV download (Excel-compatible) and a "Mark as Reported" button. Even if guest data is erased from the room at check-out, this registry is permanent.



WHAT IS ON THE SCREEN

- **Automatic record** At check-in and check-out, a record is created with room, full name, ID/passport, date of birth, nationality, phone, number of guests and date.
- **Filter: Unreported only** The checkbox lists records not yet reported to law enforcement, hiding those already reported.
- **Download CSV** An Excel-TR compatible CSV file (BOM + semicolon delimiter) is downloaded and can be uploaded directly to the KBS portal.
- **Mark as Reported** Selected or filtered records are marked as reported with a single button, and the counter updates.
- **Permanent registry** Even if a guest checks out and the room data is erased, KBS records are not deleted; they are kept as a legal registry.

> **Tip.** Every morning, open the "Unreported only" filter and bulk-mark as Reported; keep the registry clean at all times.

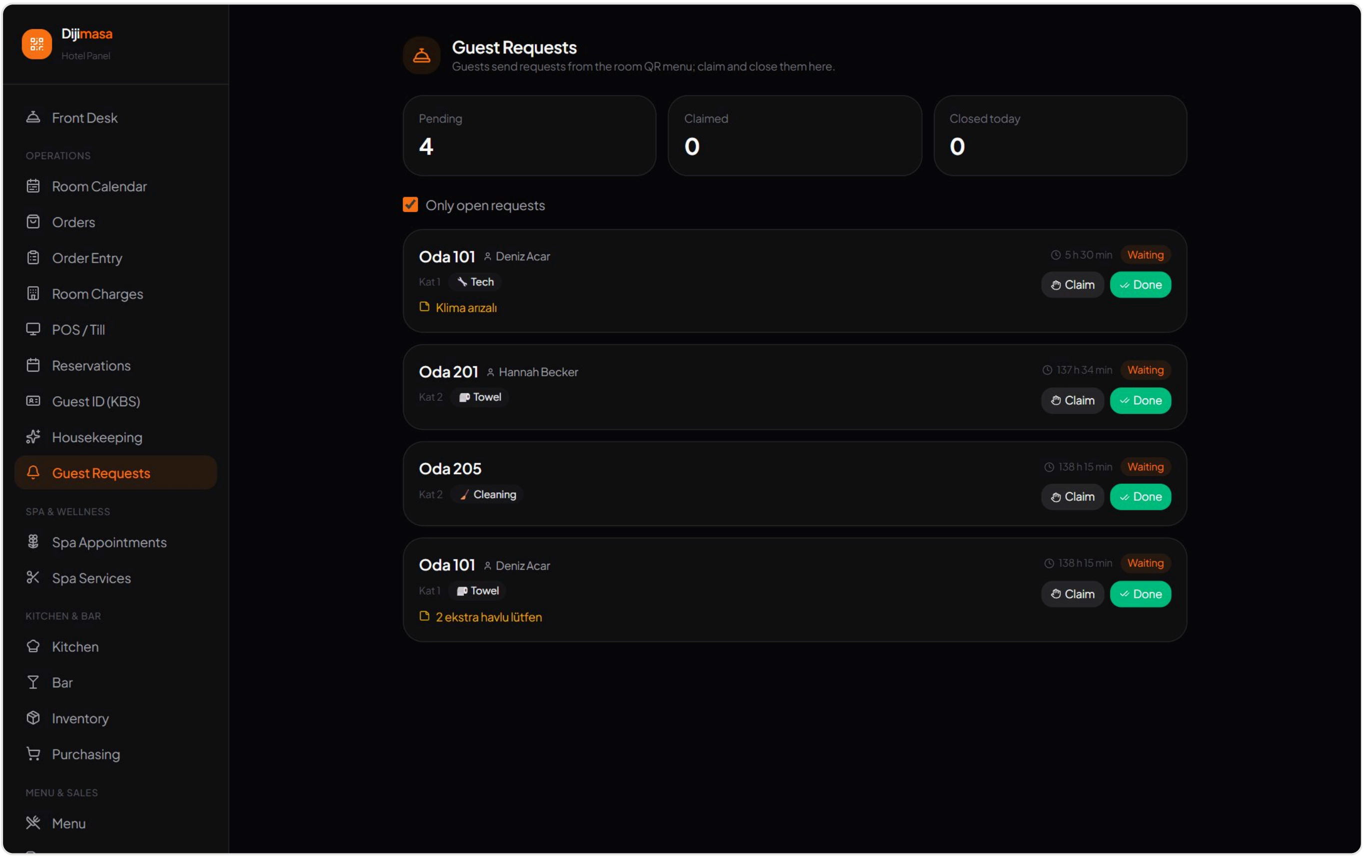
SECTION 2

Guest Services

The requests your guest sends from the room, the housekeeping task board, spa appointments, and the room folio where all of it lands.

8 Guest Requests

Guests send requests from the in-room QR menu by tapping the Front Desk button: towels/amenities, room cleaning, wake-up call (with time selection), technical support, transfer/taxi, other. The request lands at the front desk instantly and triggers a notification. The panel shows the room, guest name, type, note, wake-up time and how long it has been waiting on the request card; close it out with "Claim" and "Completed". Cleaning requests are pushed straight to the housekeeping board as tasks. The same room cannot send multiple requests in rapid succession (anti-abuse protection).



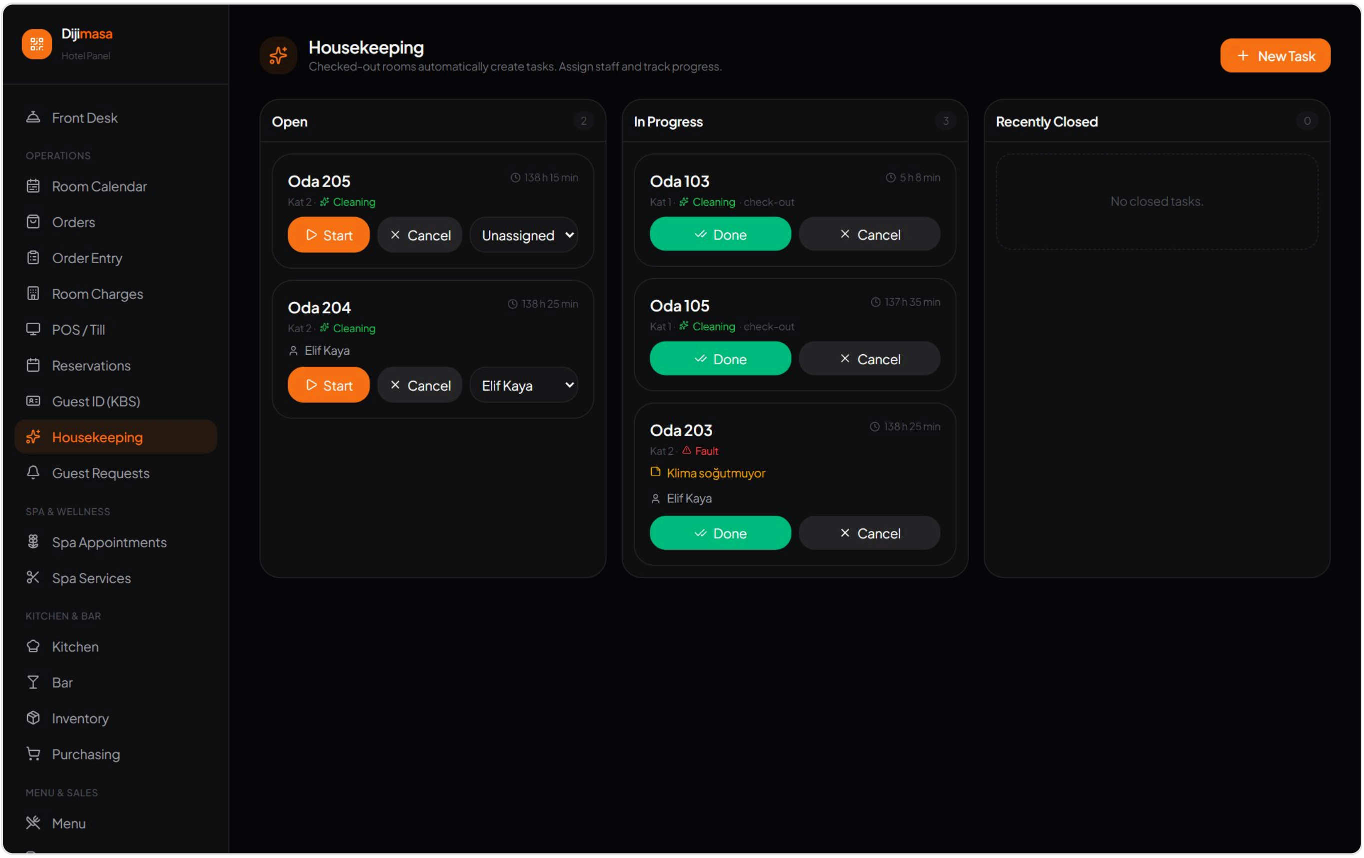
WHAT IS ON THE SCREEN

- **Request card** Room name, guest name, type badge (with emoji: 🧺 towels, 🧹 cleaning, ⏰ wake-up, 🔧 technical, 🚕 transfer, 💬 other), note, wake-up time, waiting time.
- **Claim and Complete** On an open request: Claim (ack) and Completed (done); on a claimed request: Completed; on a closed request: Reopen button.
- **Cleaning request → Housekeeping** When a cleaning-type request is marked Completed, it is automatically written to the housekeeping board as a cleaning task.
- **Wake-up time** If the guest requests a wake-up call by selecting a time, the time is shown in large orange on the card so the front desk never misses it.
- **Anti-abuse protection** The same room cannot send multiple requests in rapid succession; the system blocks it.
- **Filter: Open only** The checkbox at the top shows only open/ack requests, hiding closed ones from the list.

> **Tip.** Because cleaning requests are automatically pushed to housekeeping, the front desk doesn't need to separately communicate "cleaning requested"; the system bridges the gap.

9 Housekeeping

A three-column task board: Open, In Progress, Recently Closed. A checked-out room automatically creates a cleaning task. "New Task" lets you create one manually (cleaning, repair, maintenance; pick room, note and staff). Tasks can be assigned to staff. When a cleaning task is started, the room moves to "cleaning"; when completed, it becomes "ready". Repair and maintenance tasks do not change the room status. Housekeeping staff see the same tasks on a clean, simple list from their own phone (Housekeeping role, log in with username and a 4-digit PIN; no other screens are visible).



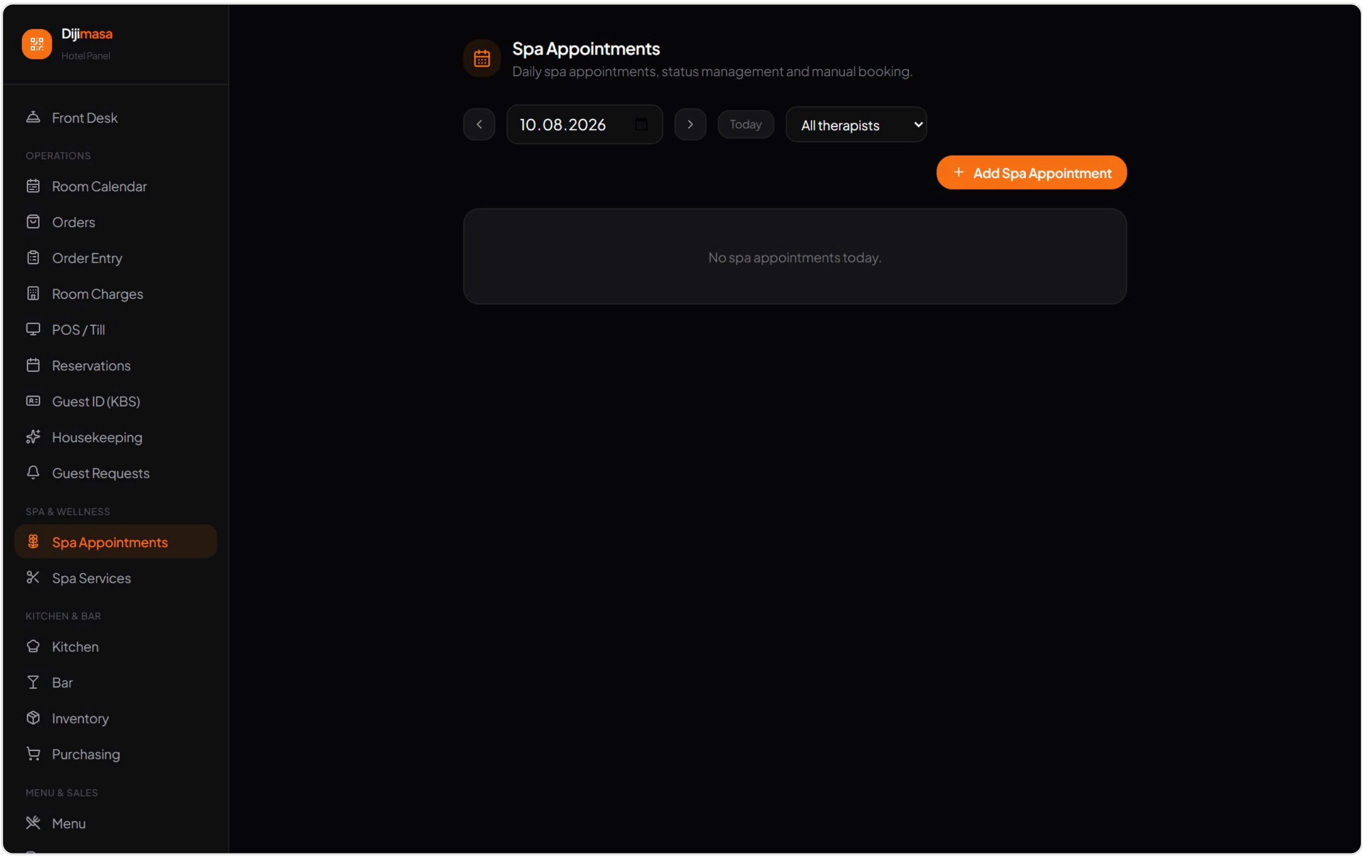
WHAT IS ON THE SCREEN

- **Three-column board** Open (reopened), In Progress (started by staff) and Recently Closed (completed + cancelled) tasks sit in separate columns.
- **Automatic cleaning task** When a room is checked out, the system instantly creates a cleaning task; assign staff and start it.
- **Manual task creation** The New Task button creates a cleaning, repair or maintenance task; pick the room, add a note and assign staff.
- **Assigning and starting tasks** Pick staff on an open task and hit Start, and the room moves to "cleaning"; mark it Done and it becomes "ready".
- **Repair and maintenance tasks** These types do not change the room's cleaning status (ready/dirty); they only sit on the board for tracking.
- **Housekeeping staff login** Staff with the Housekeeping role log in with username and a 4-digit PIN; they only see the task list; other panels are hidden.

> **Tip.** Give housekeeping staff a phone with access only to the task board so the front desk panel stays uncluttered.

10 Spa & Wellness

The hotel spa runs on the same appointment engine used by the salon vertical: a service catalogue (duration + price), therapist working hours, a daily appointment list and status management. The appointment fee is transferred to the guest's room bill via "Post to Room"; the same appointment cannot be posted twice and cannot be posted to an empty room. Spa services carry a different VAT rate from food and beverage, set in Settings. If the spa is disabled in Settings, the appointment page does not open for guests.



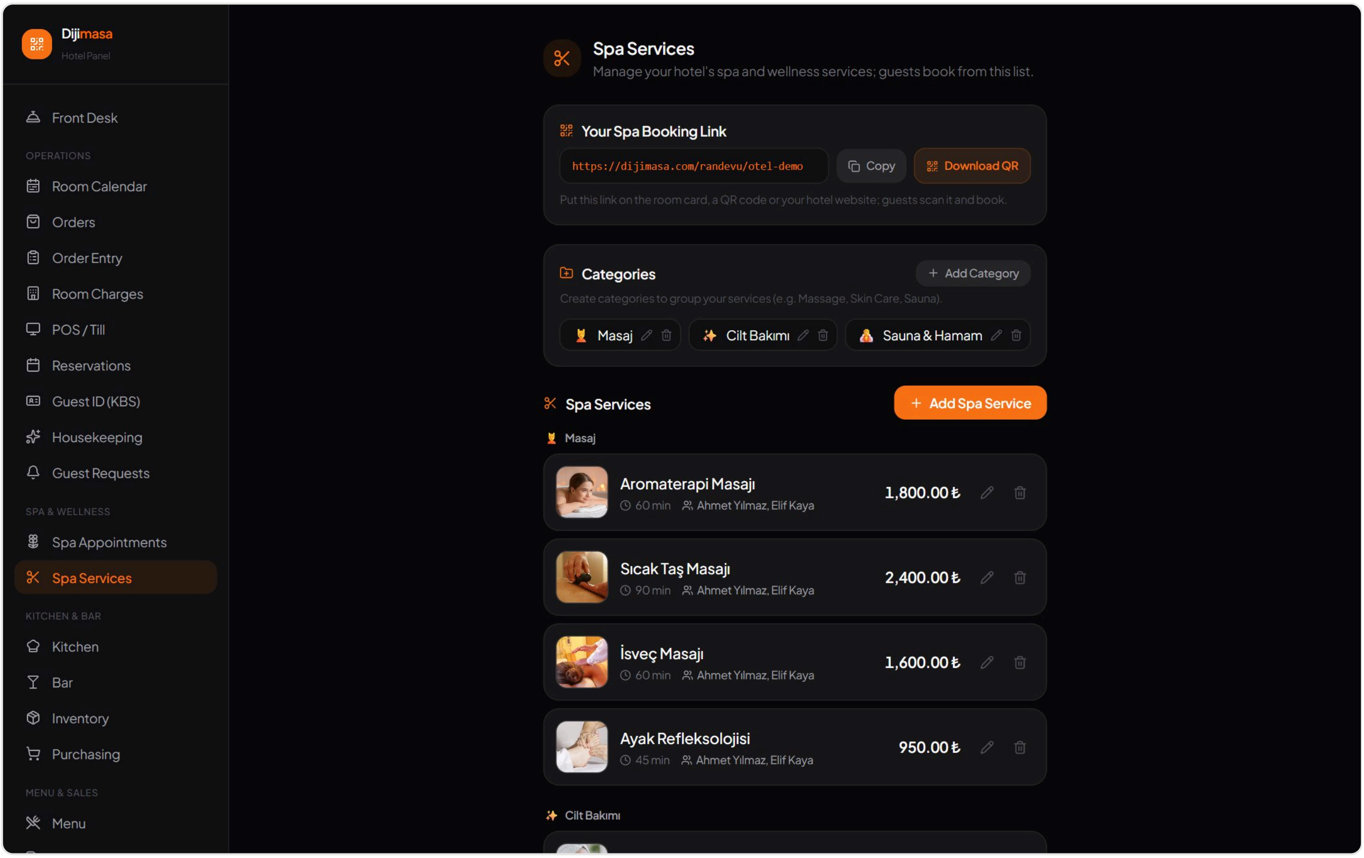
WHAT IS ON THE SCREEN

- **Service catalogue** Spa services (massage, sauna, skin care, etc.) are defined with duration, price and VAT rate; they come from the salon's Services page.
- **Therapist working hours** Each therapist's weekly schedule is entered on the Working Hours page; appointments cannot be booked with a therapist whose hours are not defined.
- **Daily appointment list** The Appointments page lists date, time, guest, service, therapist, price and status (Pending/Confirmed/Completed/Cancelled).
- **Post to Room button** The fee for a completed appointment is transferred to the guest's occupied room via the Post to Room button; it cannot be posted to an empty room and the same appointment cannot be posted again.
- **Spa VAT rate** A separate VAT rate for spa services is entered on the Settings page and may differ from the food and beverage VAT.
- **Enable/disable spa** If the spa module is disabled under Settings, the spa appointment page does not open in the guest QR menu.

> **Tip.** Appointment times do not appear until the therapist's working hours are defined; first enter each therapist's schedule on the Working Hours page.

11 Spa Services

This is where the hotel's spa and wellness services are defined. Categories (such as Massage, Skin Care, Sauna & Turkish Bath) are created, and services are added under each category with duration and price details. The appointment link at the top of the screen can be copied or downloaded as a QR code; place it on the room card, in a QR printout, or on the hotel's website. When a guest books an appointment through this link, the record lands on the Spa Appointments screen, and the spa charge can be posted to the room bill.

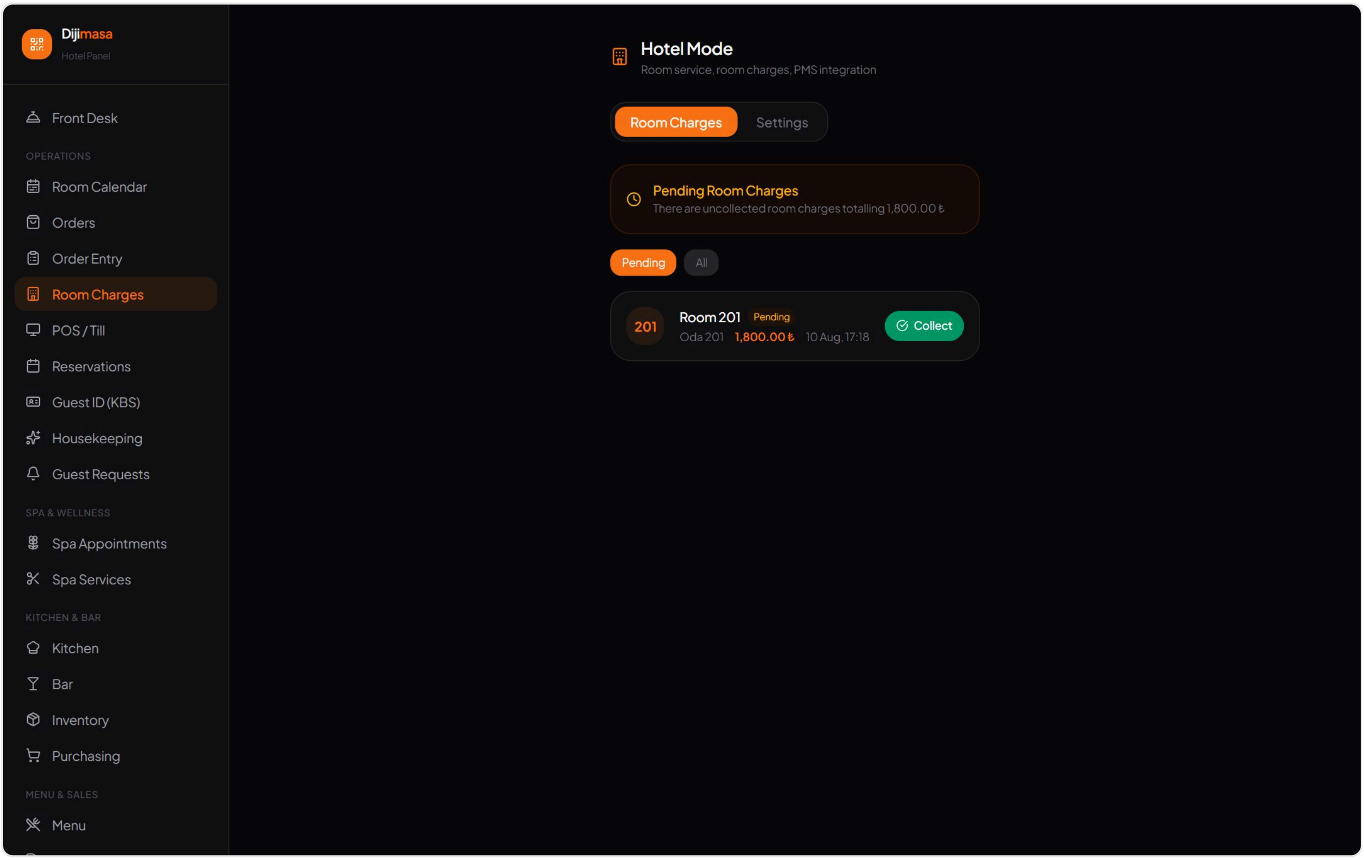


WHAT IS ON THE SCREEN

- **Appointment link** The hotel-specific appointment link at the top of the screen can be copied with Copy or downloaded as an image with Download QR.
- **Sharing the link** The link can be added to the room card, a QR printout, or the hotel's website; guests scan it to book an appointment.
- **Category management** Use Add Category to group services; for example, you can create categories such as Massage, Skin Care, and Sauna & Turkish Bath.
- **Service definition** Use Add Spa Service to enter a name, duration (in minutes), and price for each service; services are listed under their categories.
- **Service list** Added services are listed under their categories with name, duration, and price; reordering and editing are done on the same screen.
- **Posting to the room bill** The amount selected for a guest's spa appointment can be transferred to the room invoice and collected as a single item at checkout.

12 Room Charges

Guests' spending at the restaurant, bar, pool or minibar is posted to the room bill; this screen lists pending and settled room invoices. They are closed with Collect. Accommodation and spa accruals appear on the same bill. Charges posted to rooms are grouped separately under the "Room Invoice" line in the Z report. If a PMS such as Mews is connected, the invoice can also be pushed to the guest's PMS folio.



WHAT IS ON THE SCREEN

- **Pending invoices** Open room accounts are listed by room name, guest, amount and last transaction date; the Collect button closes them with cash or card.
- **Settled invoices** Closed invoices are listed in a separate tab by date, room, amount and payment method (cash/card/room).
- **Accommodation and spa accruals** Accommodation charges from the night audit and "Post to Room" amounts from spa appointments are combined on the same bill.
- **Z report breakdown** Charges posted to rooms are grouped under the "Room Invoice" line in the end-of-day Z report, separate from cash and card.
- **PMS integration** If a PMS such as Mews is connected, the invoice is automatically pushed to the guest's folio as well, with no duplicate entry.

> **Tip.** The guest pays in one go at check-out; once the room invoice is closed, accommodation + spa + minibar + restaurant are all combined on a single receipt.

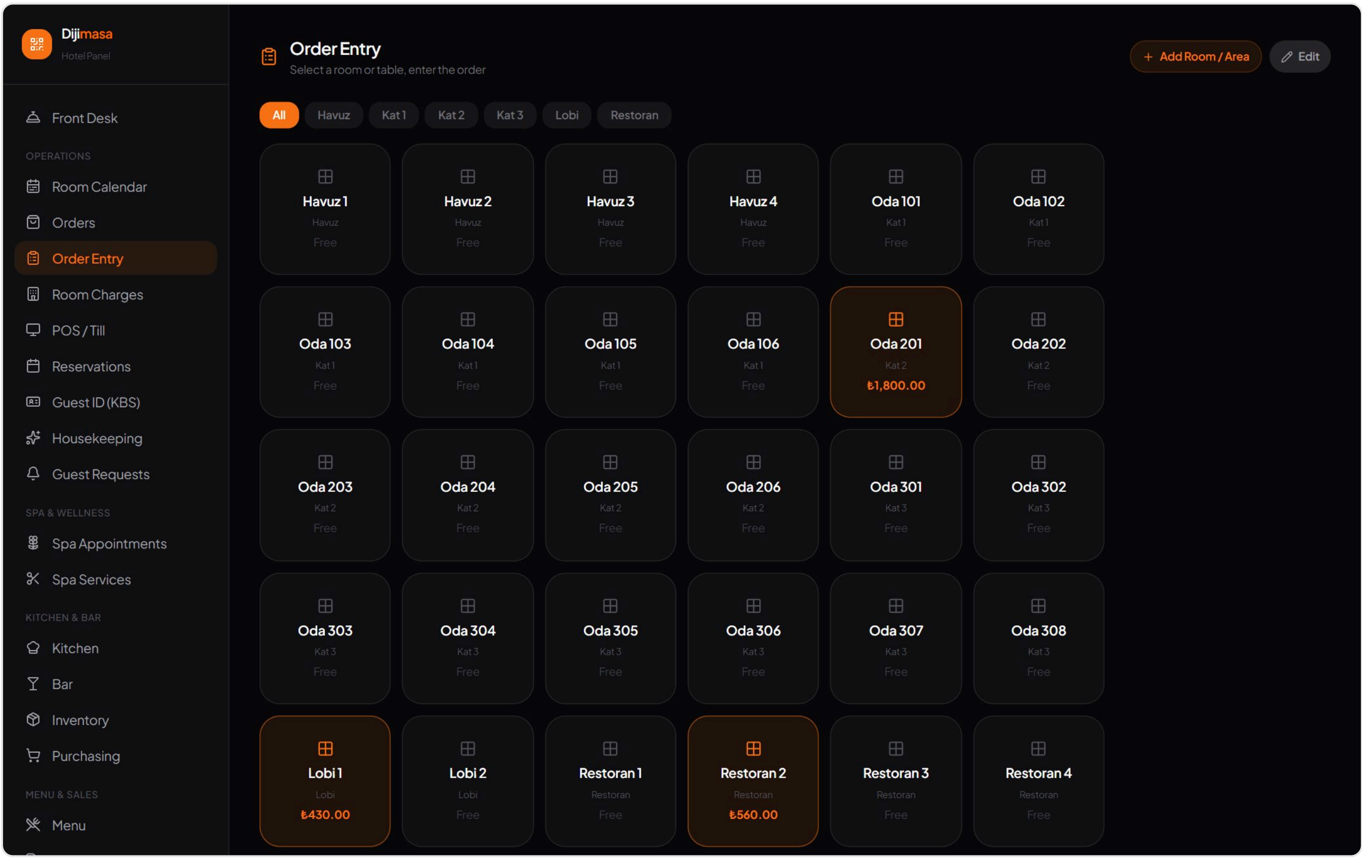
SECTION 3

Food and Beverage

The restaurant, the pool bar and room service all run on the same engine: order entry, the kitchen and bar screens, the till and the archive of closed bills.

13 Order Entry

This screen is used to enter guest orders by room or area. Front desk or waitstaff first select a room or area, then the order is posted to the room's bill. At checkout, all charges are combined into a single bill. Zone filters appear at the top of the screen; only the relevant rooms and areas are listed based on the selected filter. Occupied rooms display the open balance, while empty ones show Vacant. Use Add Room / Area to define a new room or area, and Edit to modify an existing one.

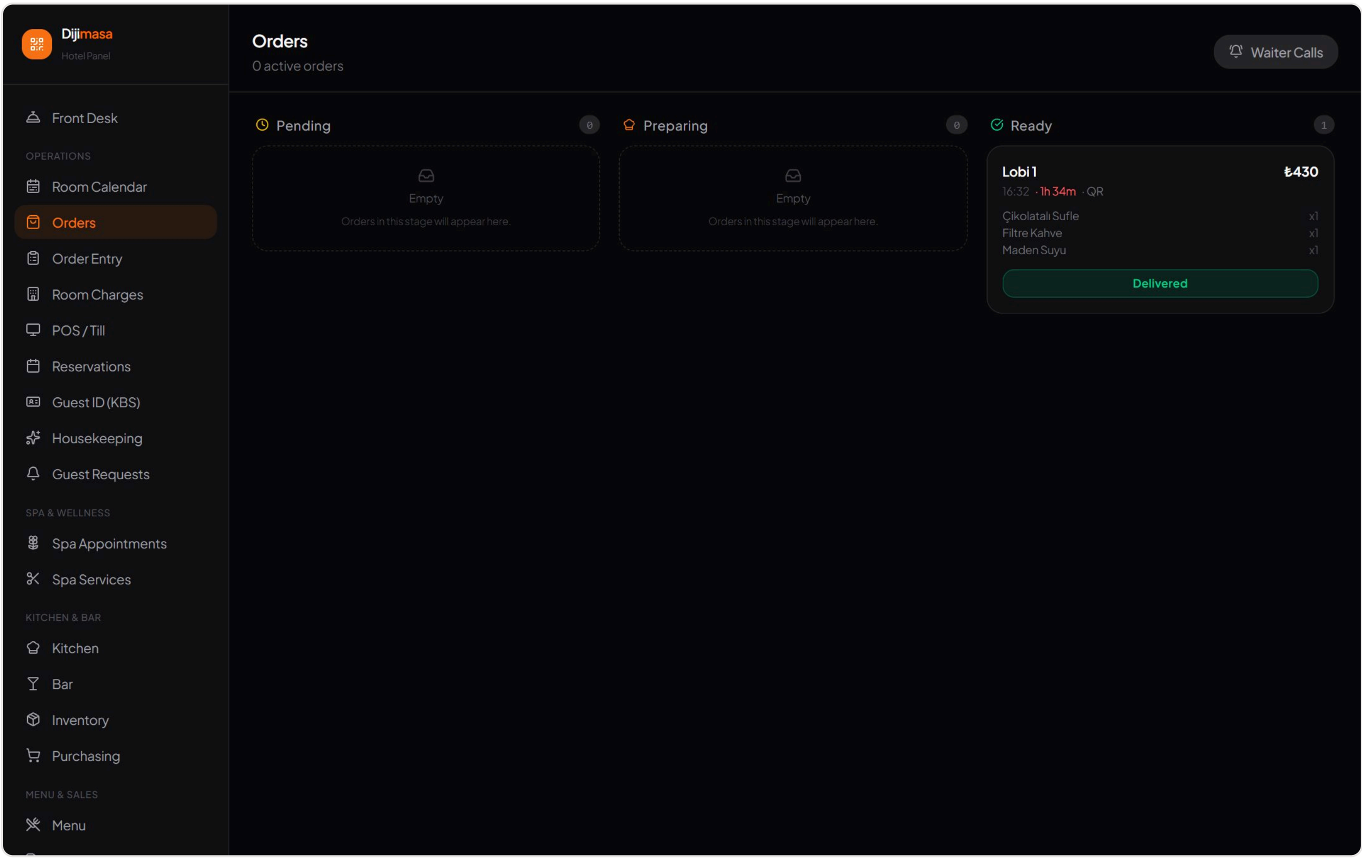


WHAT IS ON THE SCREEN

- **Room or area selection** Before taking an order, a room or area is selected from the list; occupied ones show the open balance, empty ones display Vacant.
- **Zone filters** Rooms and areas are narrowed down by zone using the All, Pool, Floor 1, Floor 2, Floor 3, Lobby and Restaurant tabs.
- **Room list** Rooms are sorted by number under their assigned floor; each room's floor and occupancy status are shown with a label.
- **Non-room sales areas** Every sales area such as the pool, lobby or terrace also appears in the list; each area's open balance is shown separately from the rooms.
- **Restaurant tables** Restaurant tables remain in the same list; an occupied table shows the open balance, an empty one displays Vacant.
- **Room and area management** Add Room / Area is used to define a new room or area, while Edit updates existing records.

14 Order Flow

Orders coming from rooms, the pool, or the restaurant move through three columns on this screen: Waiting, Preparing, and Ready. The Kitchen and Bar see the same board; the waiter marks a ready order as Delivered to clear it from the column. Service calls such as waiter calls and bill requests are also collected in the top corner of the screen. Each order card shows the room or area name and the elapsed waiting time since the order was taken.

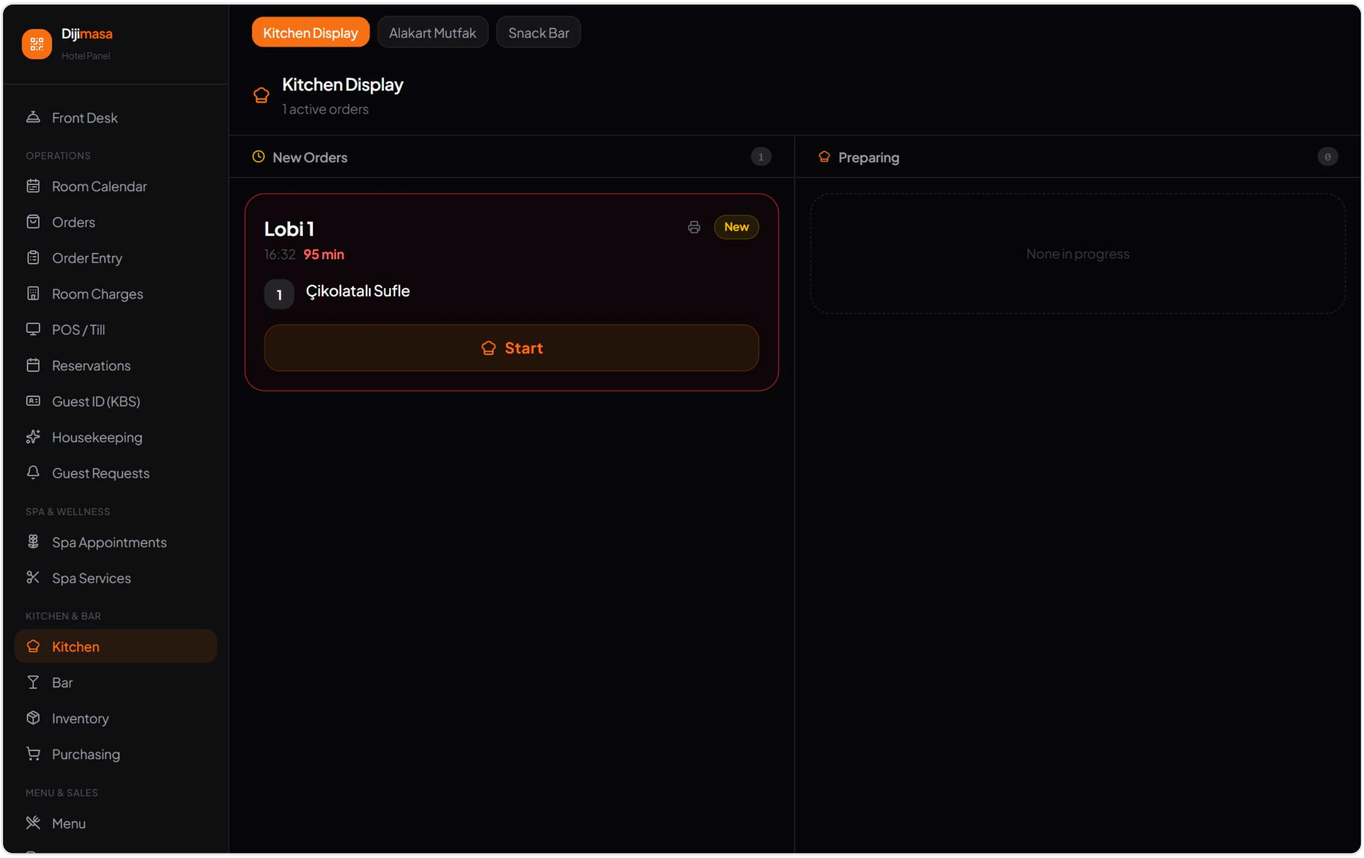


WHAT IS ON THE SCREEN

- **Waiting column** Newly received orders pile up here; once the Kitchen or Bar picks them up, they move to the Preparing column.
- **Preparing column** Orders currently being worked on by the Kitchen or Bar appear here; once ready, they move to the Ready column.
- **Ready column** Orders wait here once they are ready; the waiter closes the order with the Delivered button and clears it from the column.
- **Order details** Each card shows the room or area name, waiting time, order channel (such as QR), total amount, and the line items.
- **Waiter Calls** This section in the top corner of the screen separately lists service calls such as waiter calls and bill requests.
- **Active order counter** The total number of currently open orders is shown at the top of the page, so you can track the workload at a glance.

15 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.



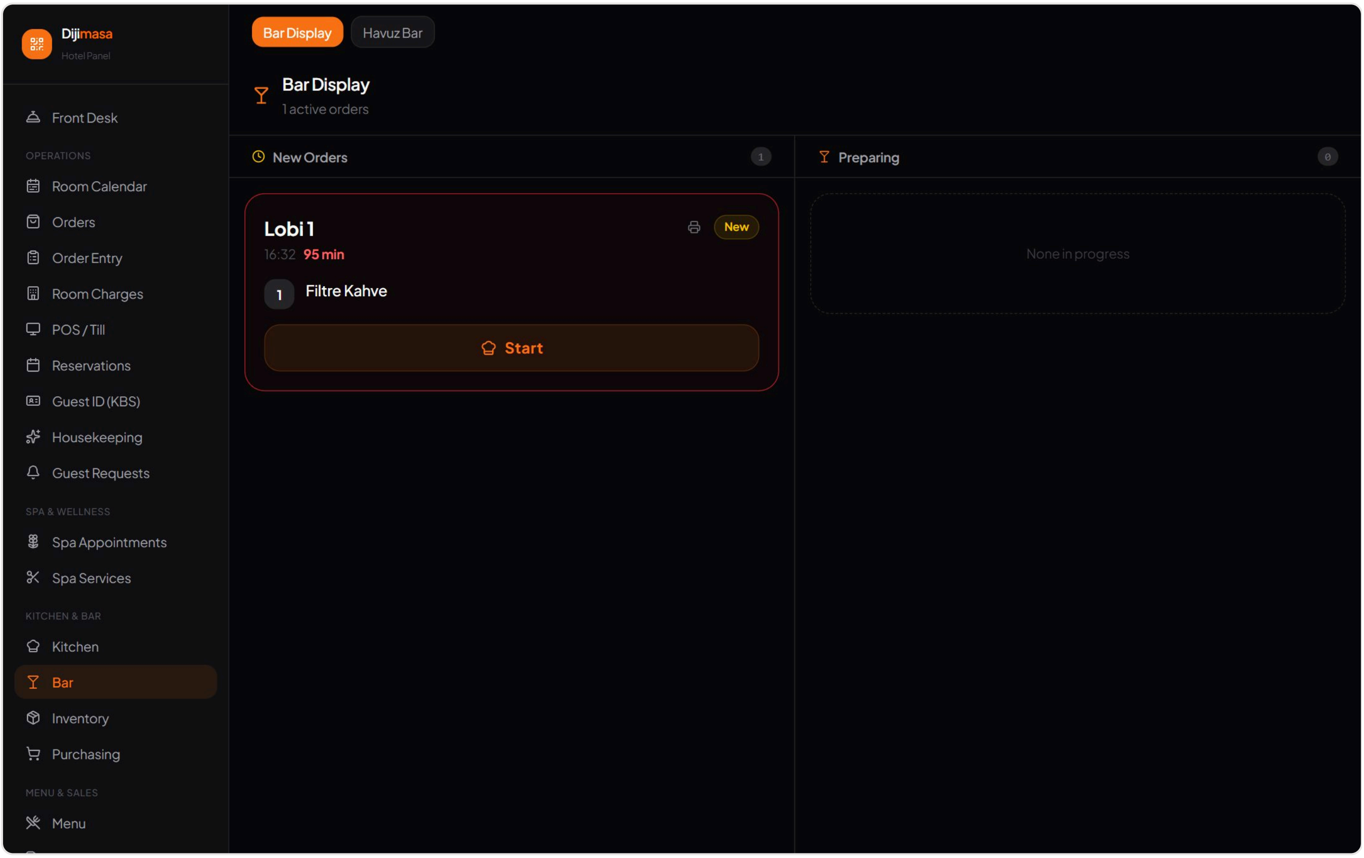
WHAT IS ON THE SCREEN

- **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.

16 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.



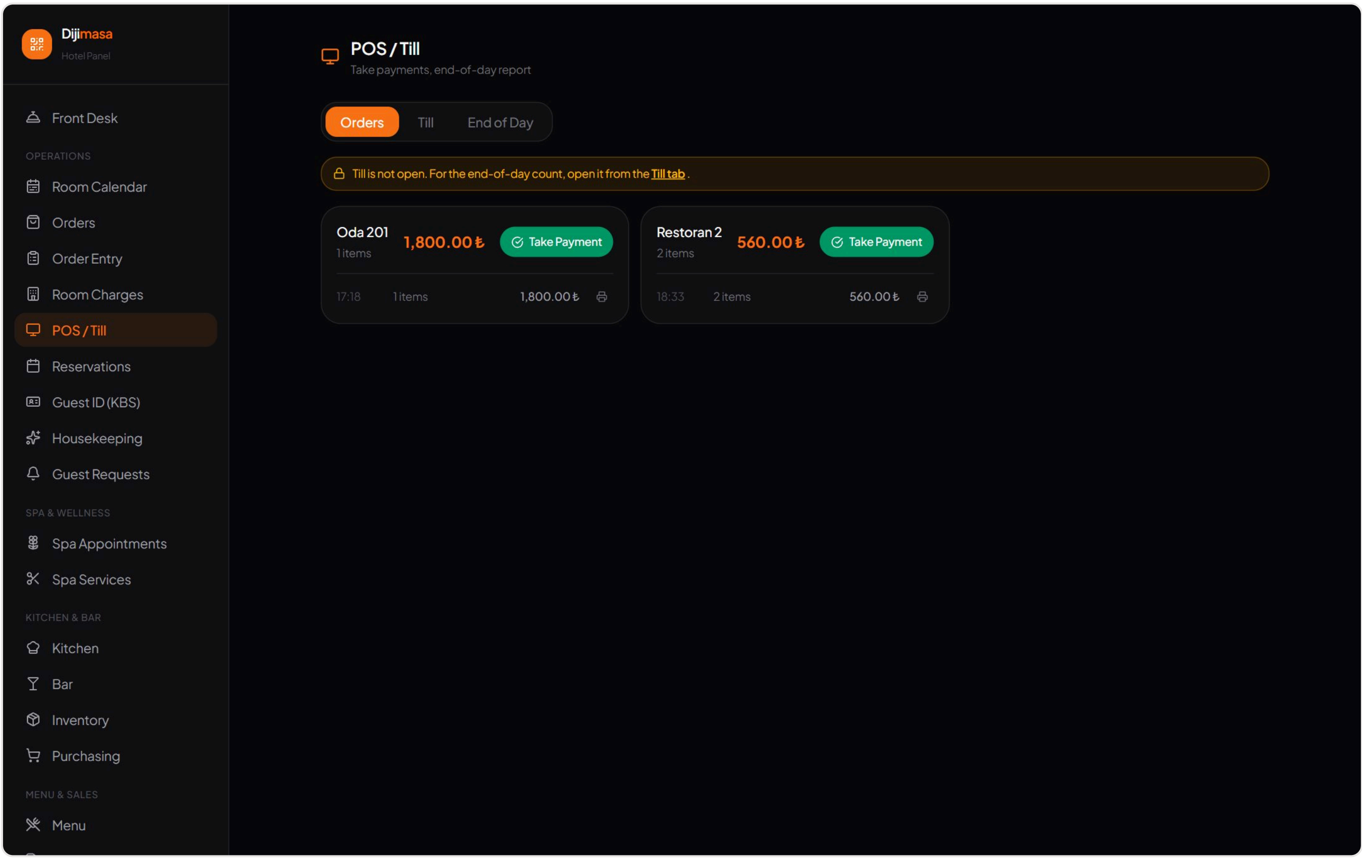
WHAT IS ON THE SCREEN

- **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.

17 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.



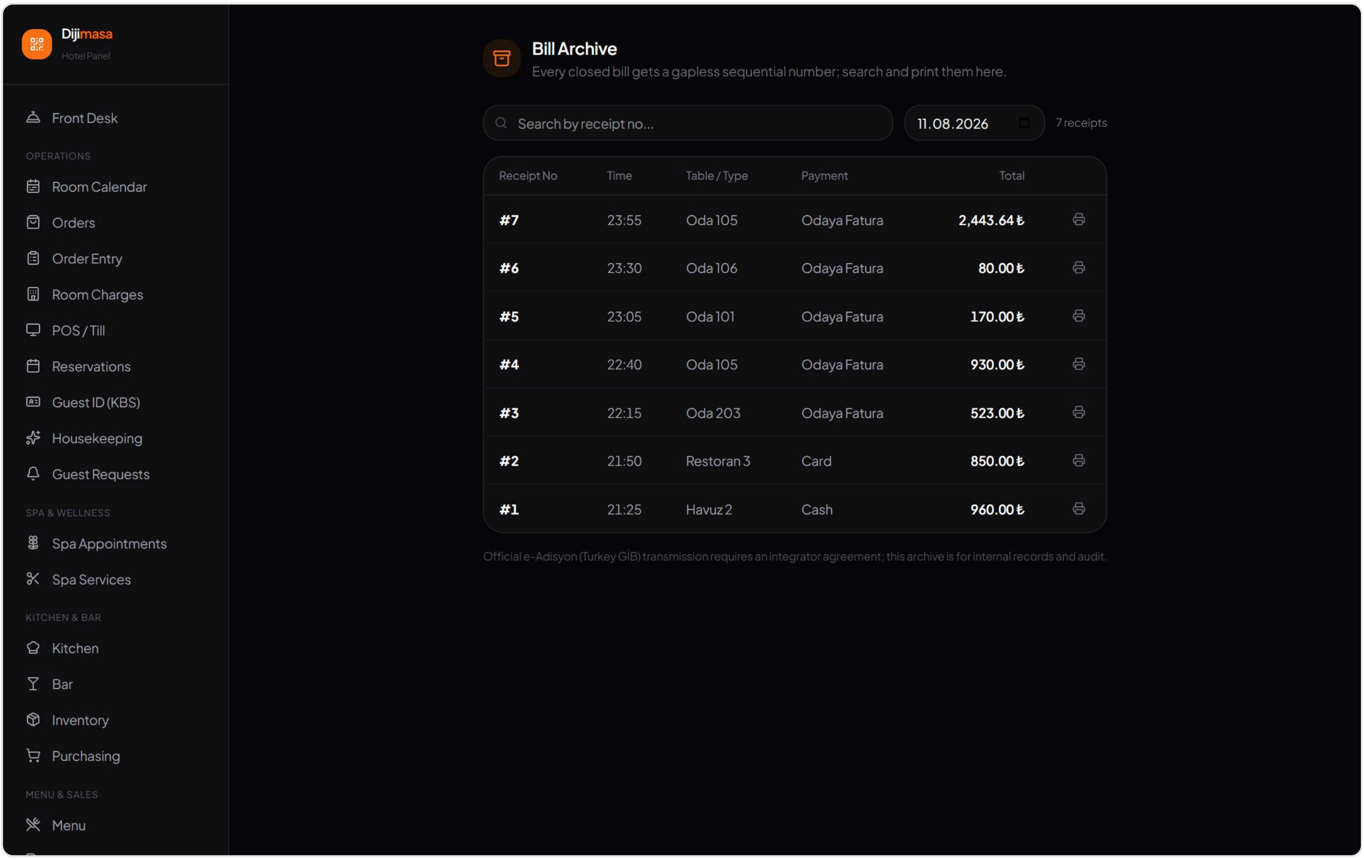
WHAT IS ON THE SCREEN

- **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.

18 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.

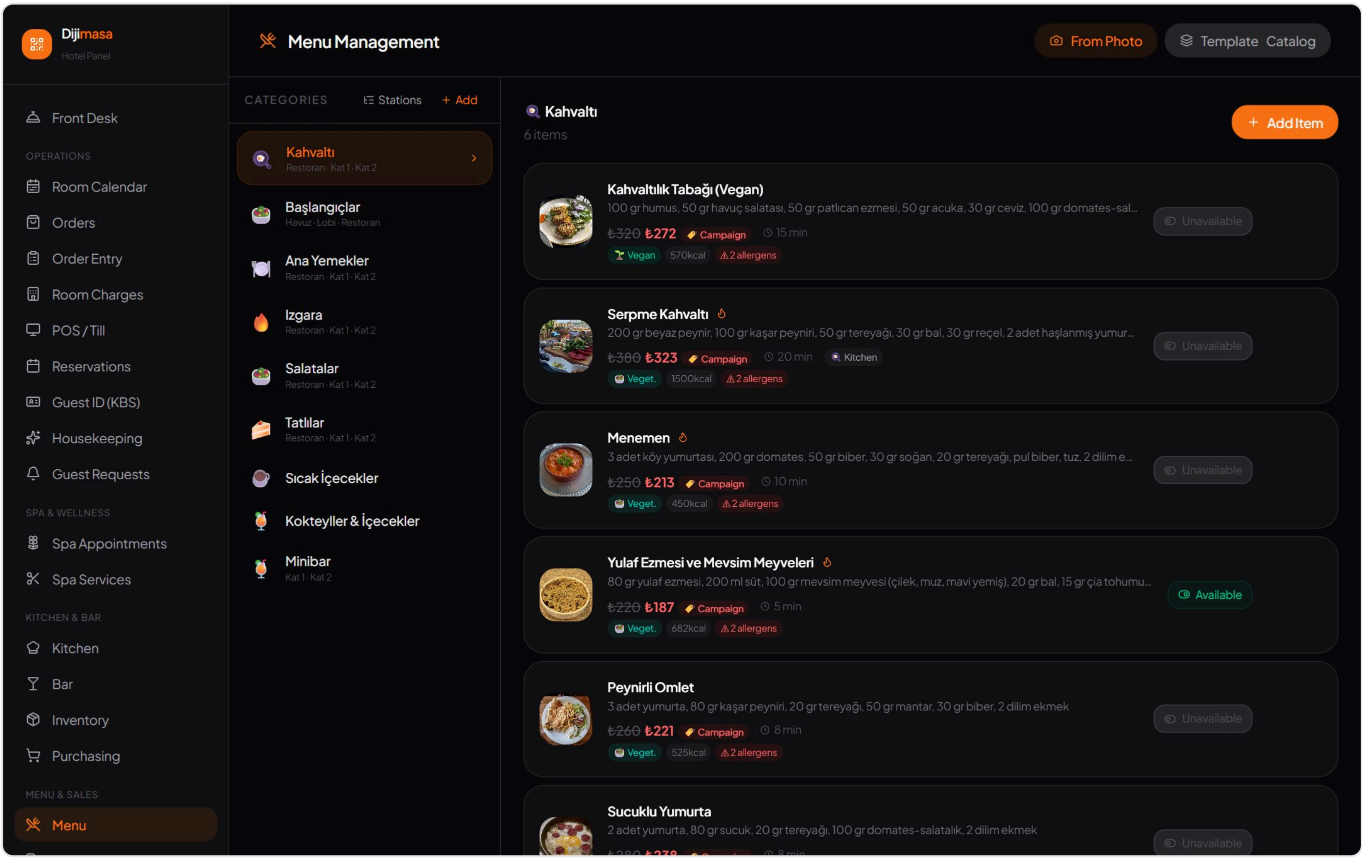
SECTION 4

Menu, Inventory and Purchasing

The menu of every outlet in the property, the QR menu that opens on the guest's phone, campaigns, the store room and supplier orders.

19 Menu by Area

Within the same hotel, every outlet doesn't have to share the same menu. When editing a menu category, the "Where should it appear?" option lets you show that category only on selected QR menus: cocktails at the pool bar, à la carte in the restaurant, minibar and room service in the rooms. If no area is selected, the category appears everywhere. It's also enforced on the server side: a guest can't order an item that belongs to a different area. On top of that, items can be tagged to route to multiple preparation stations (Kitchen + Bar); for orders like a Turkish breakfast spread, the ticket prints to both the kitchen and the bar.



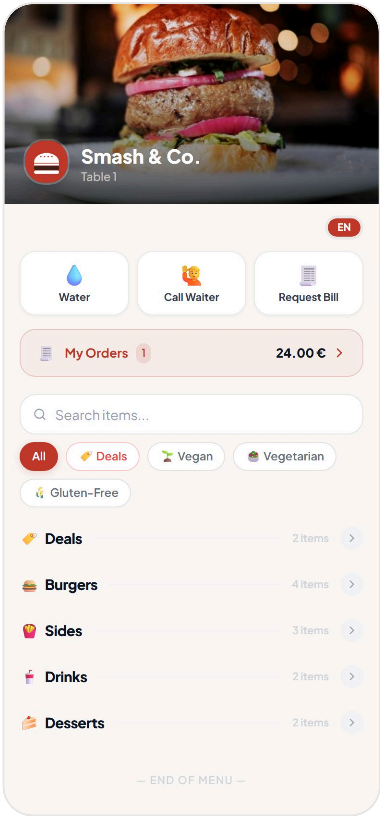
WHAT IS ON THE SCREEN

- **Category visibility setting** In the category edit window, "Where should it appear?" lets you multi-select specific areas (Pool, Restaurant, Rooms, Lobby, etc.); left empty, the category shows everywhere.
- **Area-specific menu** Cocktails at the pool bar, meals in the restaurant, minibar/room service in the rooms; each guest only sees the menu that fits the area they're in.
- **Server-side validation** Even if a guest forwards their QR code to someone else and tries to order from another area, the server rejects it and the order never goes through.
- **Multi-station routing** An item (or category) can be tagged to route to both the Kitchen and Bar stations; a Turkish breakfast spread order prints a ticket to each.
- **Default behavior** If no area is selected, the category appears on all QR menus (in every area); hotels that don't configure anything see no change.

> **Tip.** Link the Minibar category to the "Rooms" area only; this blocks minibar orders from the pool and prevents tickets from being sent to the wrong prep station.

20 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.



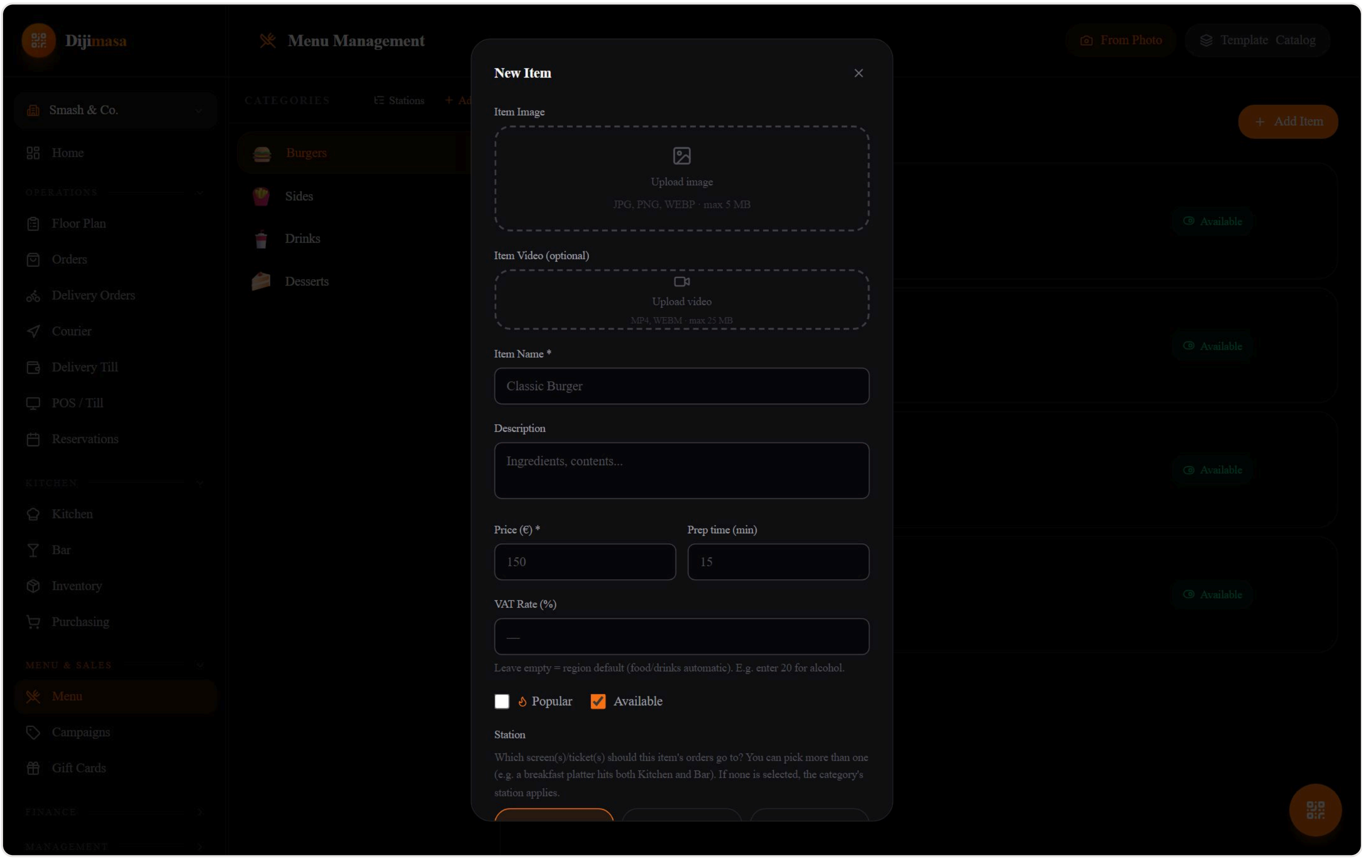
WHAT IS ON THE SCREEN

- **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.

21 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.



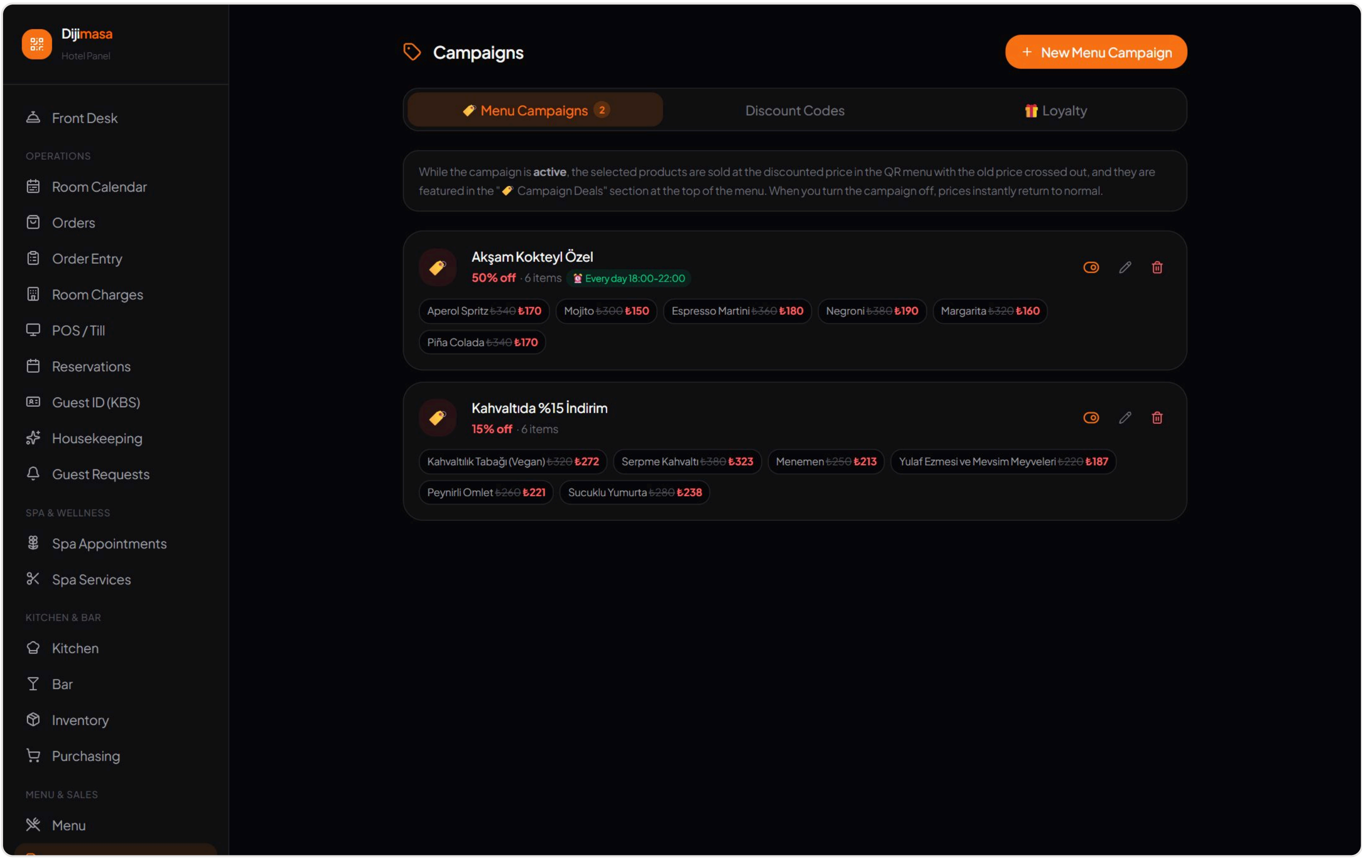
WHAT IS ON THE SCREEN

- **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.

22 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.



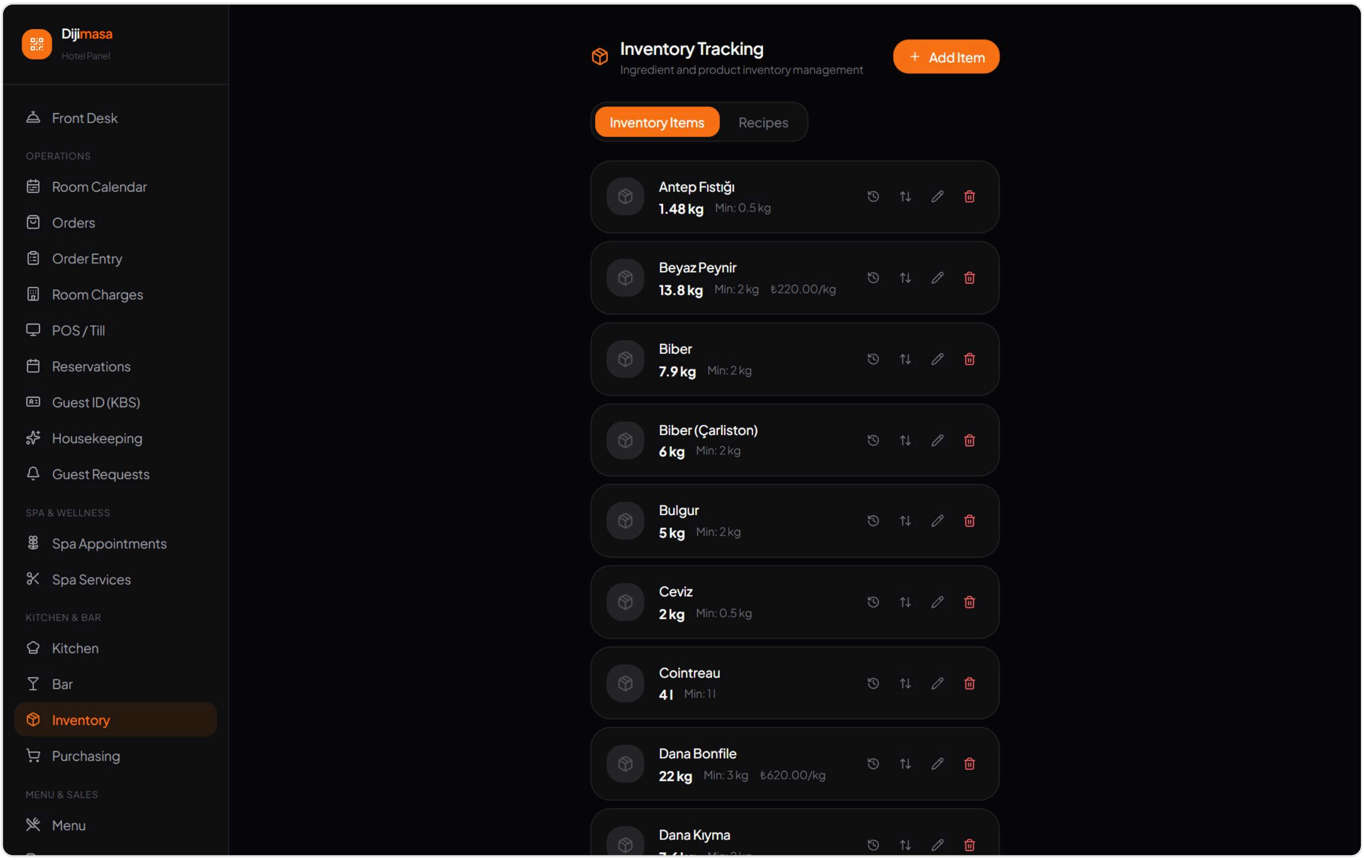
WHAT IS ON THE SCREEN

- **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.

23 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.



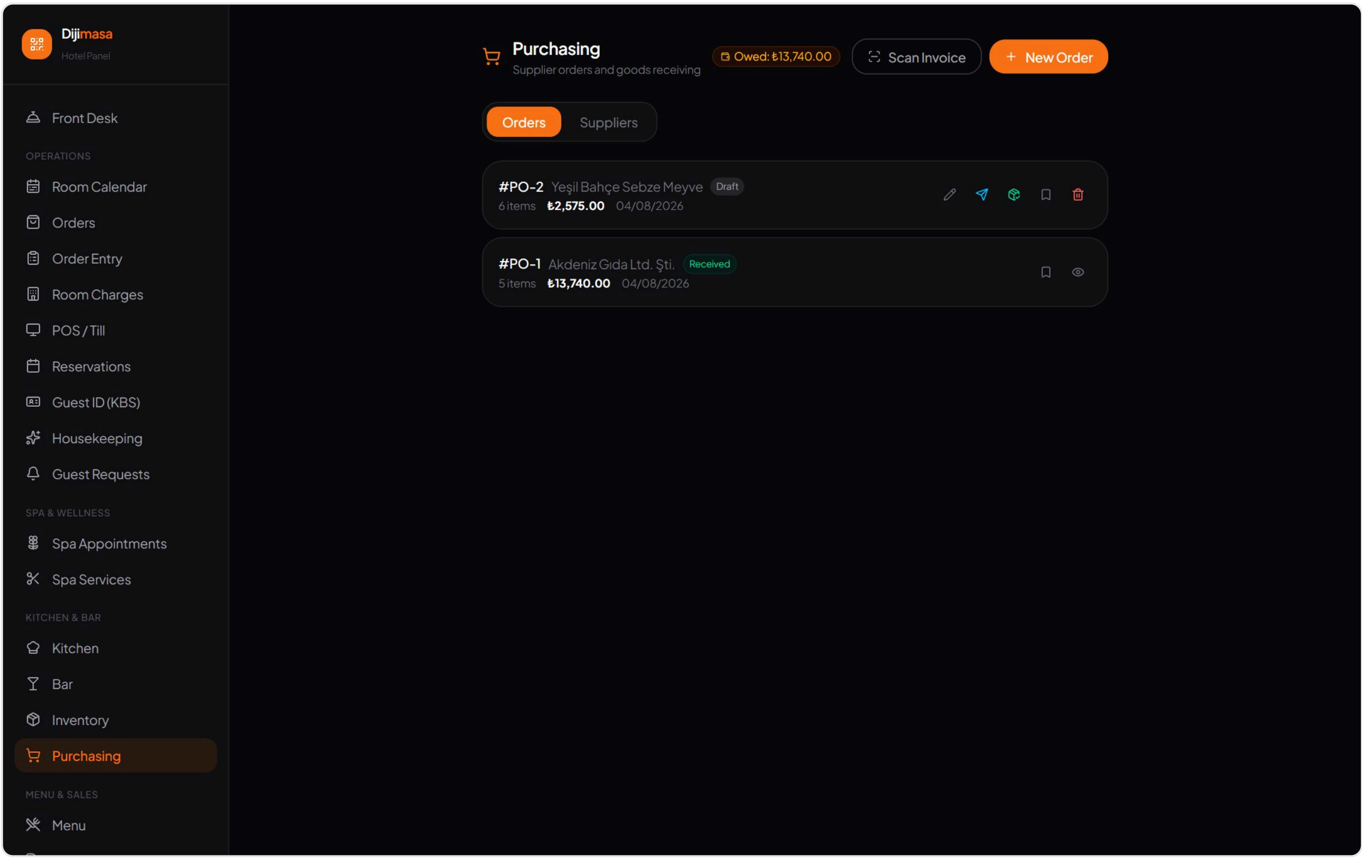
WHAT IS ON THE SCREEN

- **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.

24 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.

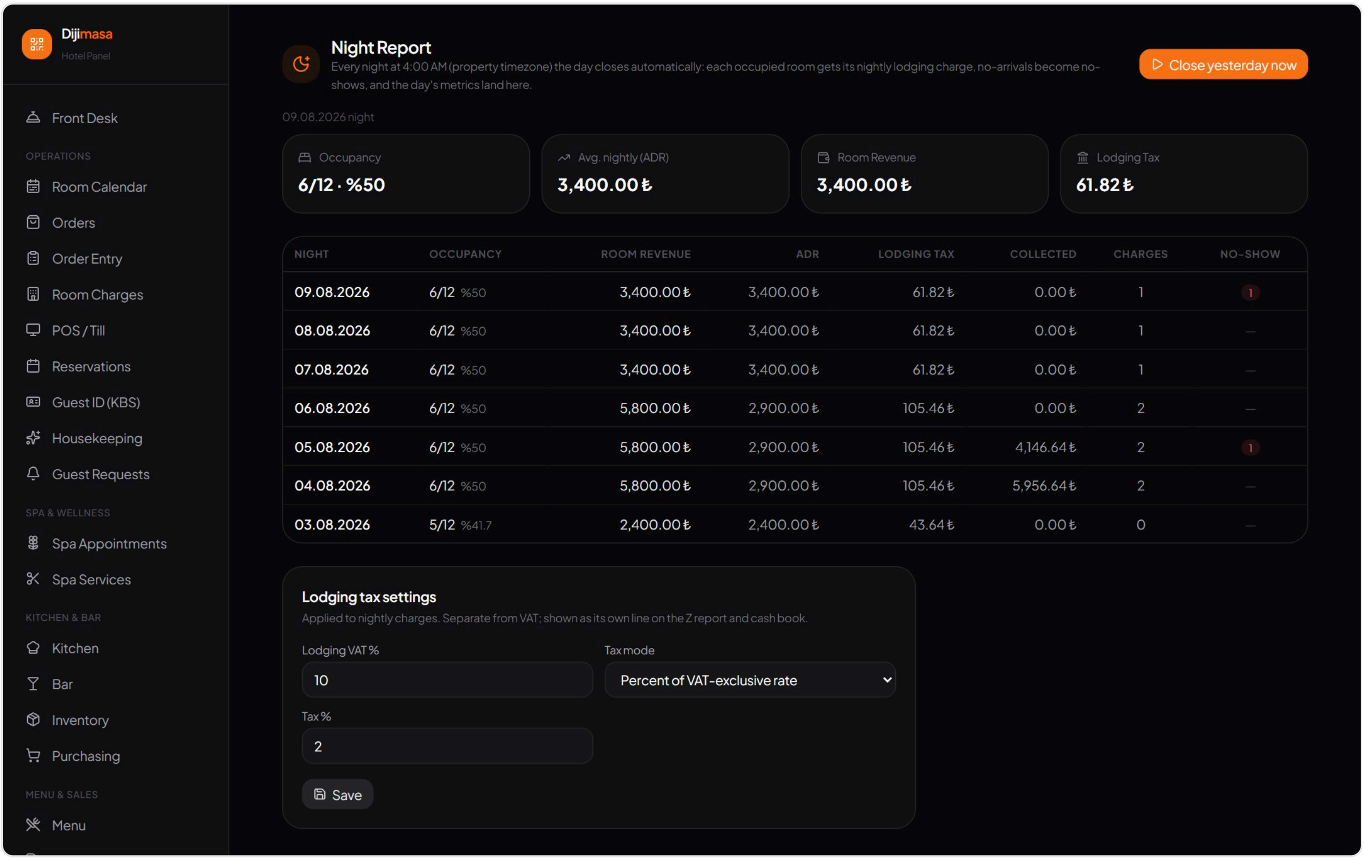
SECTION 5

Finance and Reports

The money side, starting from the nightly accrual and the night report and running through sales analysis, profitability, the cash book, open tabs and invoices.

25 Night Audit

Every night at 04:00 (property's time zone) the day closes automatically: each in-house room is charged that night's accommodation rate, no-show reservations are marked as "no-show", and the day's figures are recorded here. Cards: occupancy rate, average daily rate (ADR), room revenue, lodging tax. Below, a day-by-day table (collections, number of postings, no-shows). The "Close yesterday now" button runs the night audit manually; running it twice does not post charges twice. The bottom card holds lodging tax settings: accommodation VAT rate and tax mode, either a percentage of the net amount (2% in Turkey) or a fixed per-person, per-night amount (Kurtaxe in Germany). This tax is not mixed with VAT; it appears as its own line in the Z-report and the cash journal.



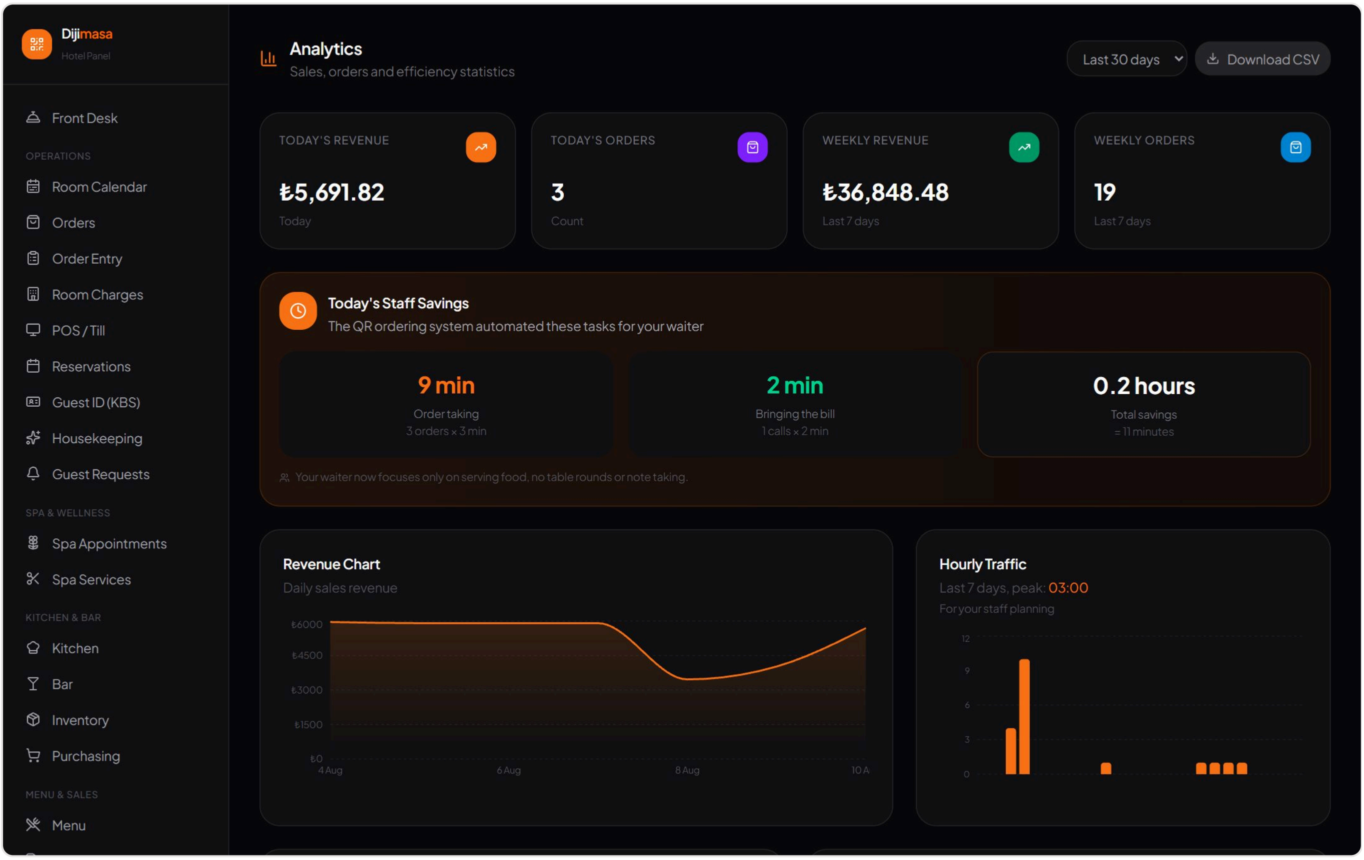
WHAT IS ON THE SCREEN

- **Summary cards** Occupancy, ADR, room revenue and lodging tax are summarized for that night across four cards.
- **Daily table** Each row is one night: date, occupancy, room revenue, ADR, lodging tax, collections, number of postings, no-show count.
- **Close yesterday now** Triggers the night audit manually; if the system has already run it, a second run will not post charges again.
- **Lodging tax settings** VAT rate and tax mode (percentage or fixed per-person amount) are entered; this is separate from VAT and sits on its own line in the Z-report.
- **Tax mode selection** Options include a percentage of the net amount for Turkey (default 2%) and a fixed per-person, per-night amount for Germany (Kurtaxe).

> **Tip.** Don't mix lodging tax with VAT; set it up once and let the night audit calculate it on its own line every day.

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.



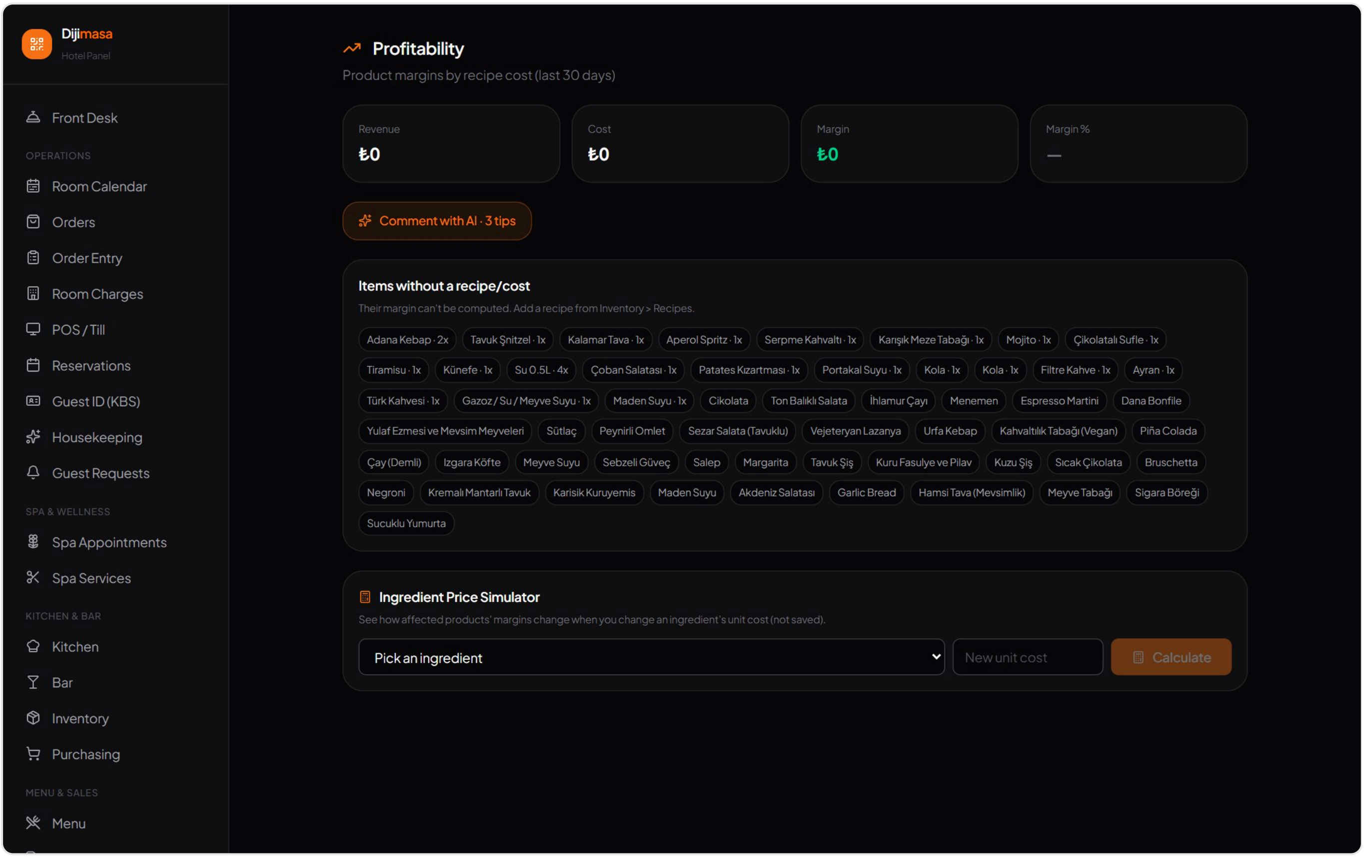
WHAT IS ON THE SCREEN

- **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.



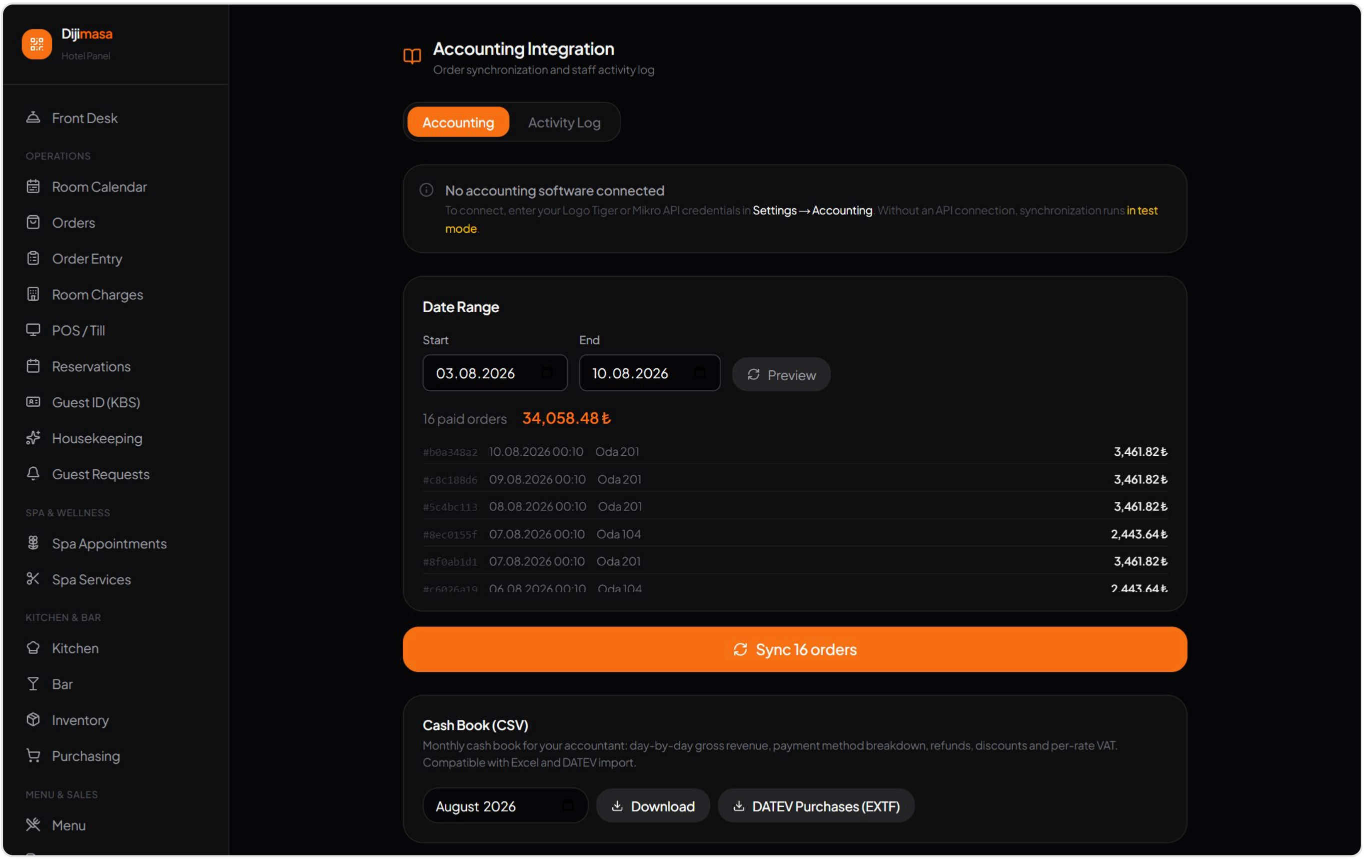
WHAT IS ON THE SCREEN

- **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.

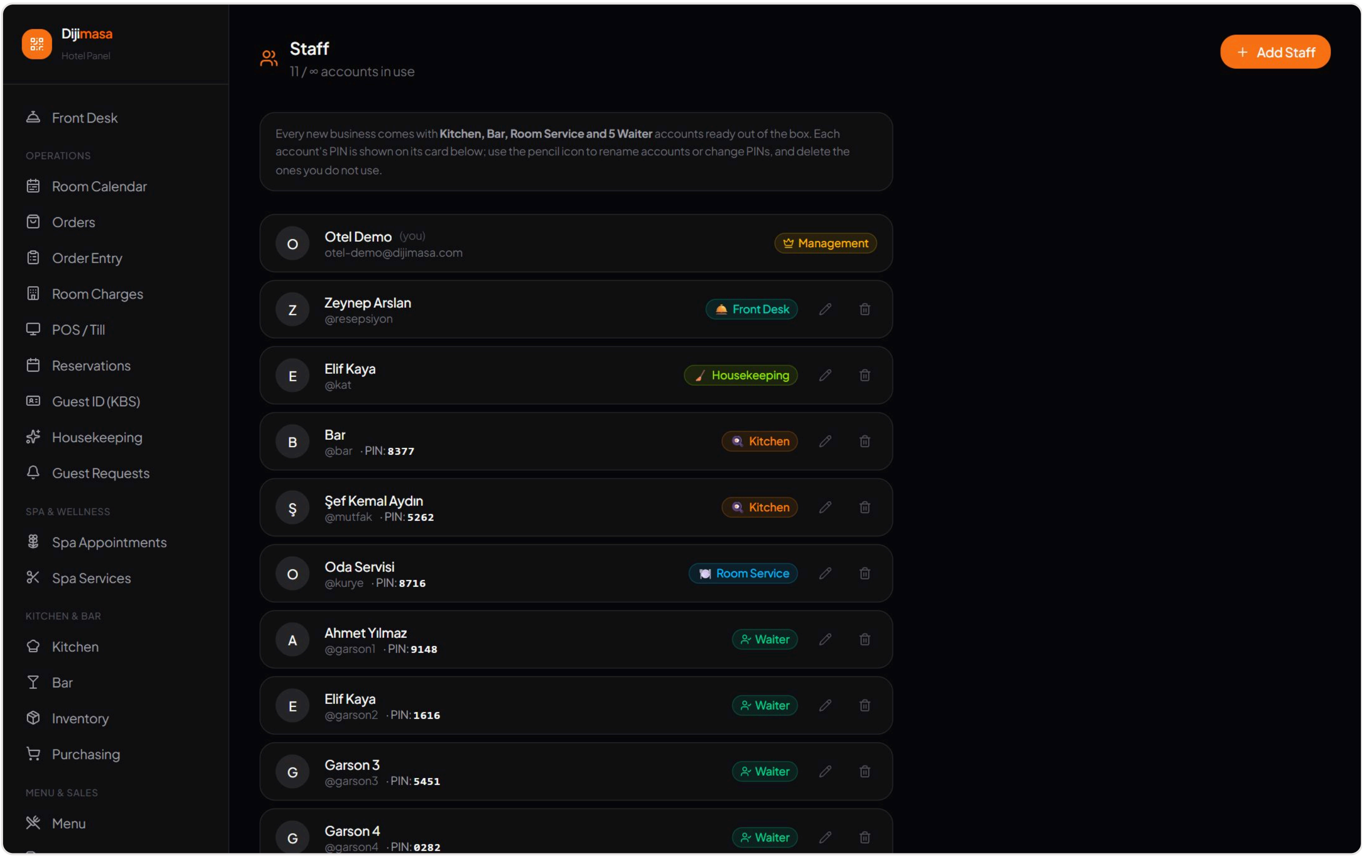
SECTION 6

Management

Team accounts, the shift plan, printers, branches and your subscription. You set it up once and simply run it afterwards.

29 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.



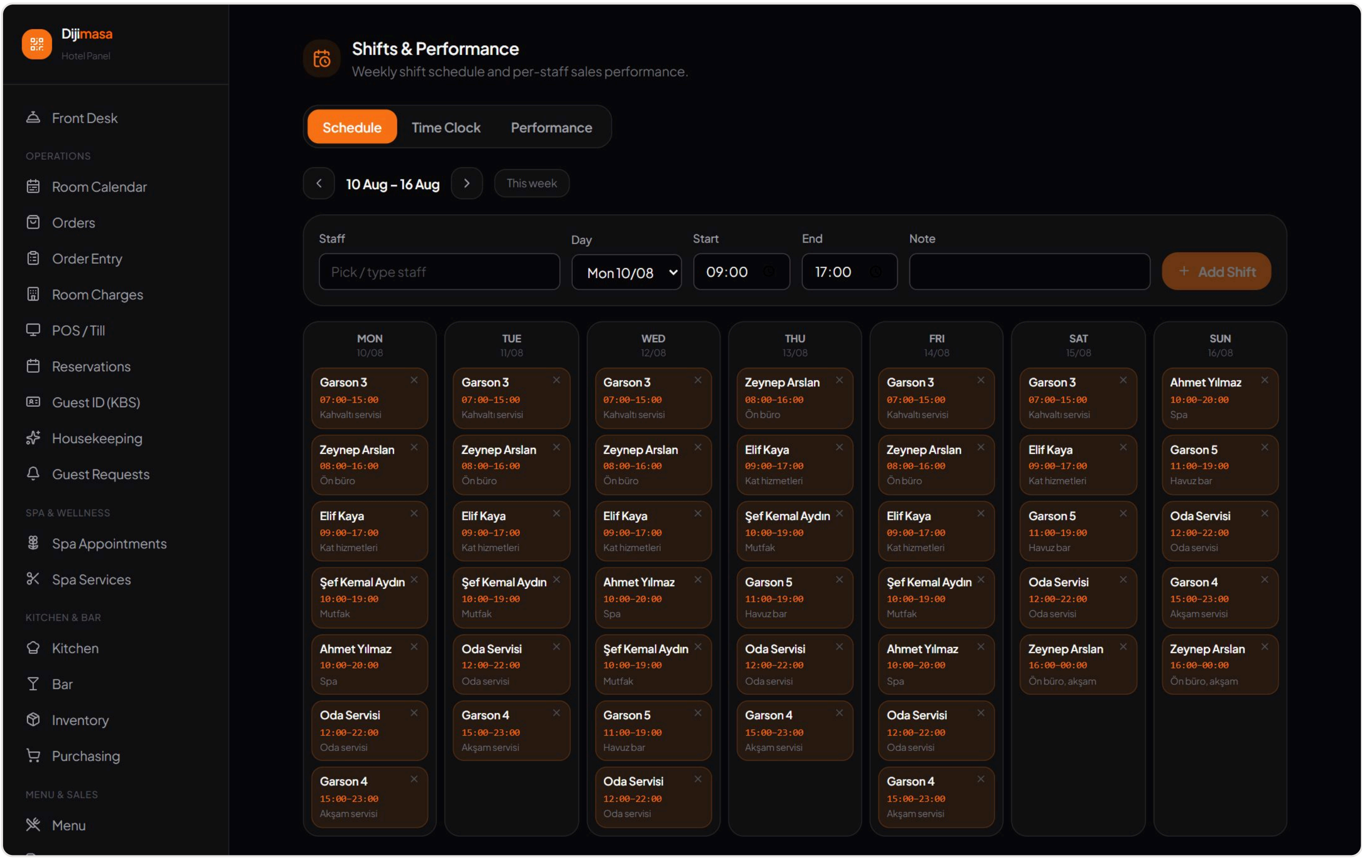
WHAT IS ON THE SCREEN

- **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.

30 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.



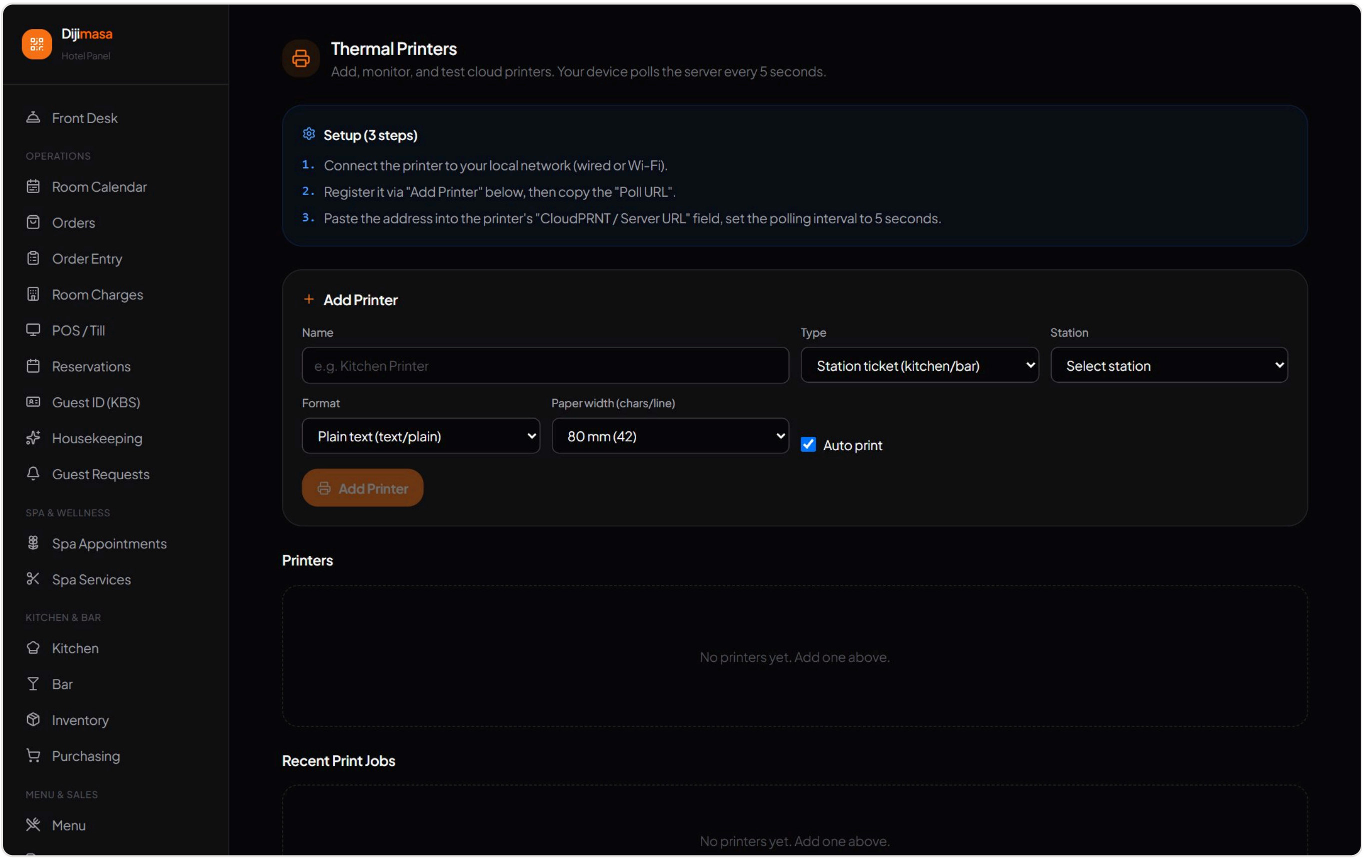
WHAT IS ON THE SCREEN

- **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.

31 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.

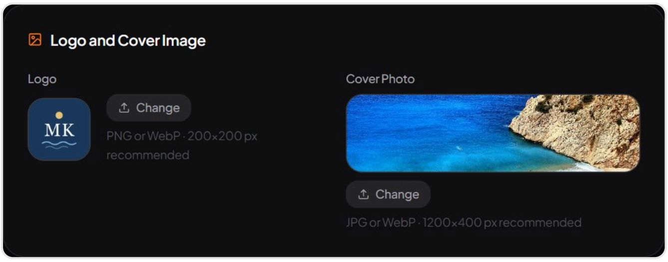
SECTION 7

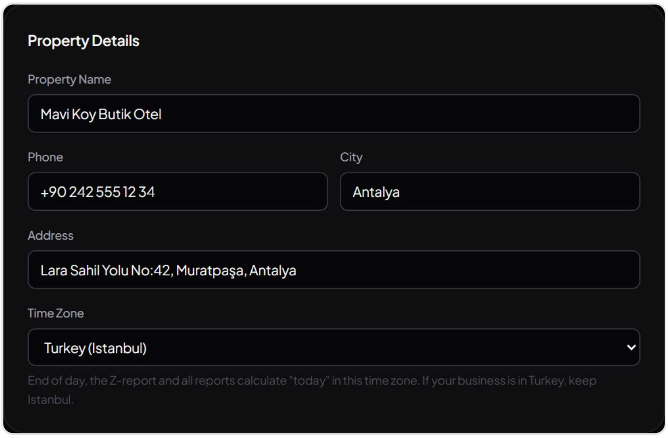
Settings

The page where you set up your property's 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 property.

32 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.





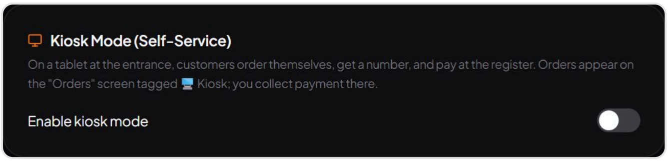
WHAT IS ON THE SCREEN

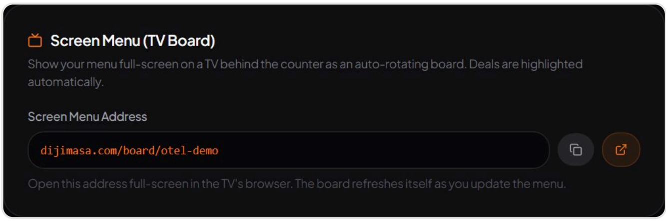
- **Logo & Cover Image** The logo and cover photo shown on the customer menu and order pages; recommended dimensions are listed below the field.
- **Property Details** Name, phone, city and address; used exactly as entered on reservation confirmations and receipts.
- **Time Zone** End-of-day, Z-report 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.

33 Settings: Kiosk and Screen Menu

The same menu also runs in two more places inside the property: a self-service kiosk in the lobby and a television board in the restaurant and bar area. Both are activated with a single switch, the address and QR code are provided ready to use, and there is no extra device or additional licence fee.





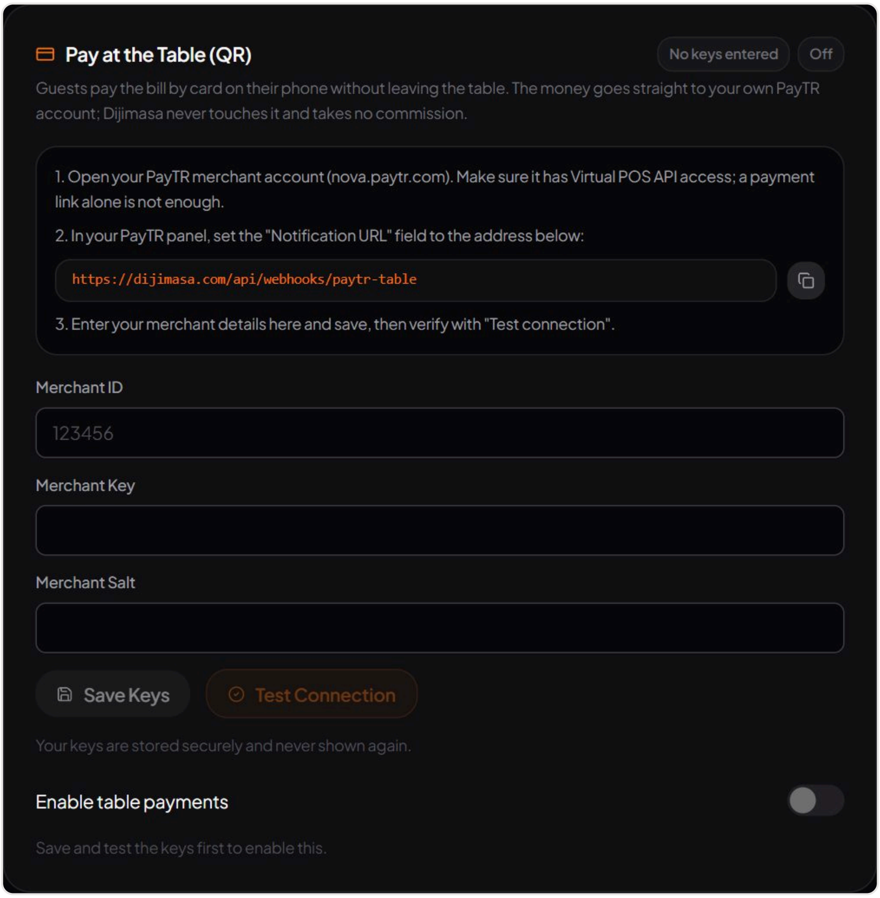
WHAT IS ON THE SCREEN

- **Kiosk Mode (Self-Service)** Open the kiosk address in full screen on a tablet in the lobby or by the pool; the guest places the order themselves, takes a queue number, and completes the payment at the till.
- **Screen Menu (TV Board)** Open the address in the browser of the television; the menu plays as automatically rotating slides, and the board updates as soon as a price or item changes.

> **Tip.** The link for both channels is available instantly through the copy and QR buttons on the card; you can print the QR and place it by the pool or in the lobby.

34 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.



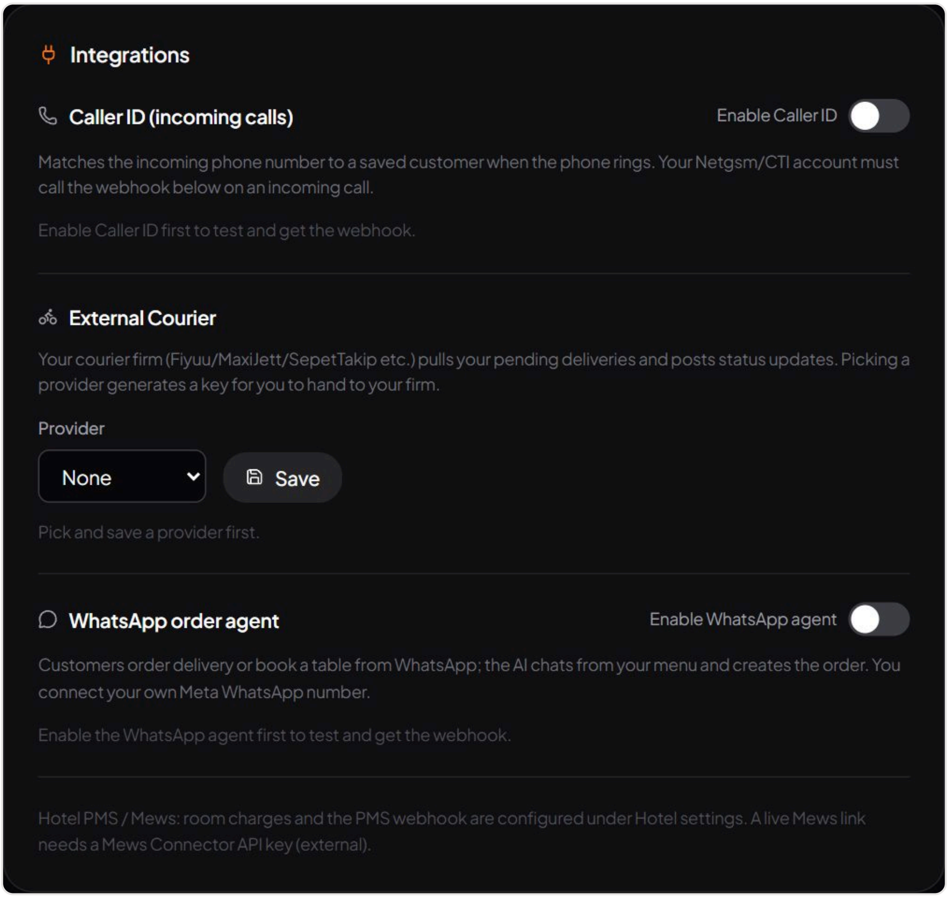
WHAT IS ON THE SCREEN

- **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.

35 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.



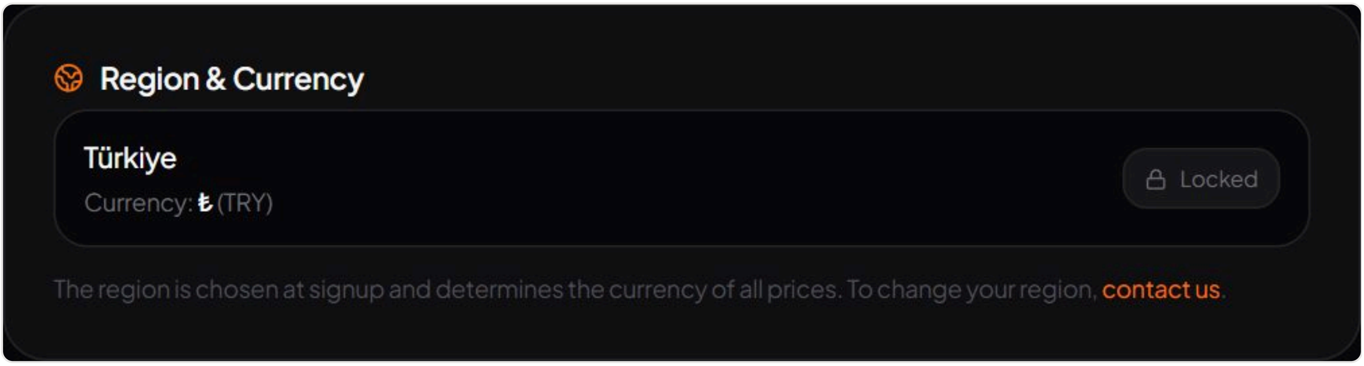
WHAT IS ON THE SCREEN

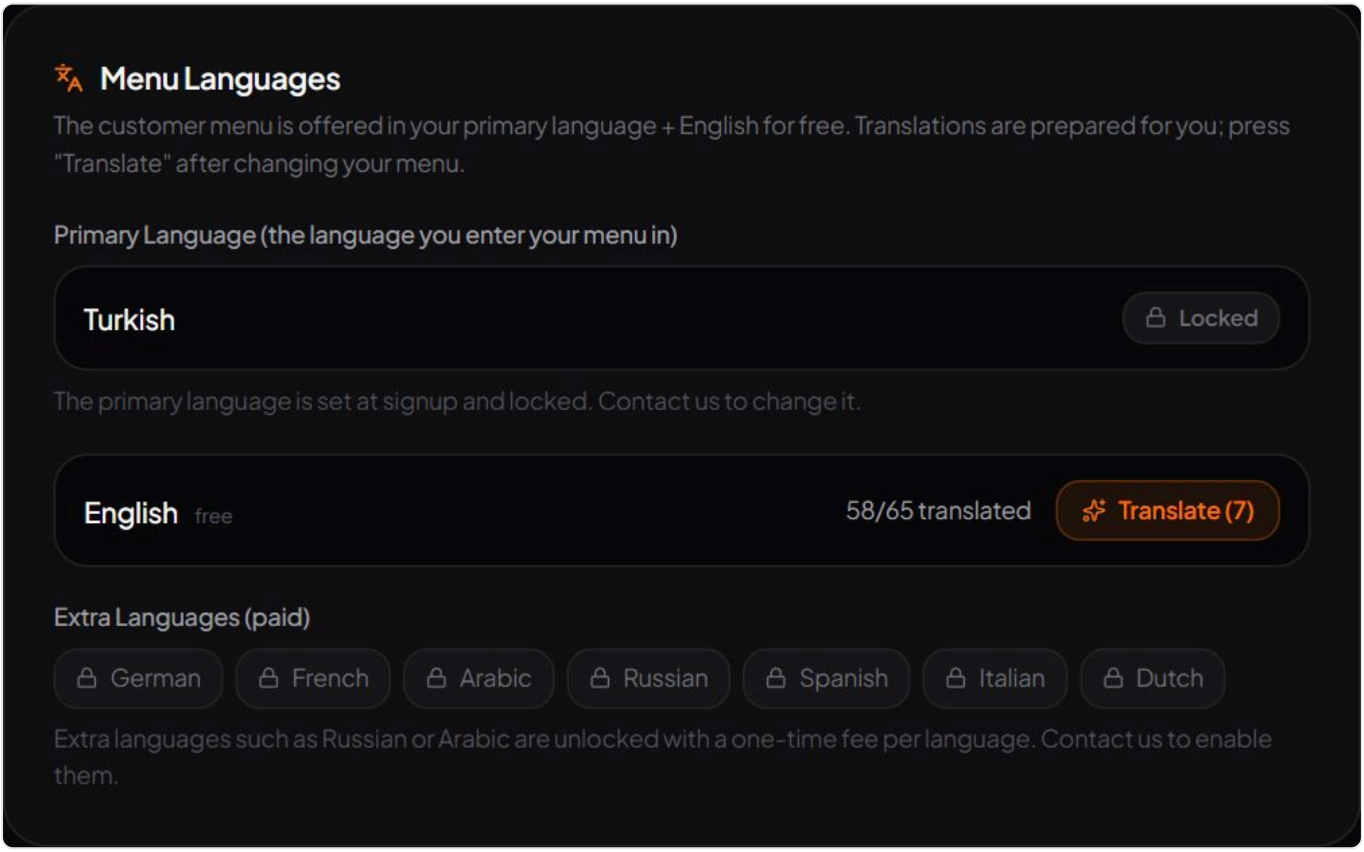
- **Caller ID (incoming call)** When a registered customer calls, their name and address pop up on screen, so you can open the order in seconds.
- **External Courier** Pick a courier provider such as Paket Servisi Pro or MNG SepetTakip and enter your key; delivery orders are forwarded to the company 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.

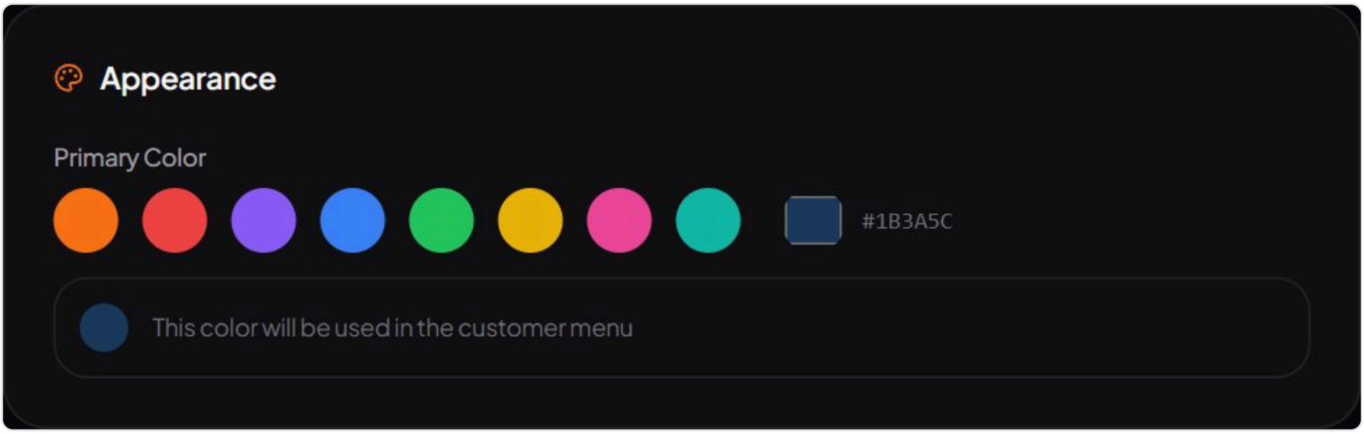
> **Tip.** For Caller ID and WhatsApp, the instructions at the top of each card walk you through the account details you need step by step.

36 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

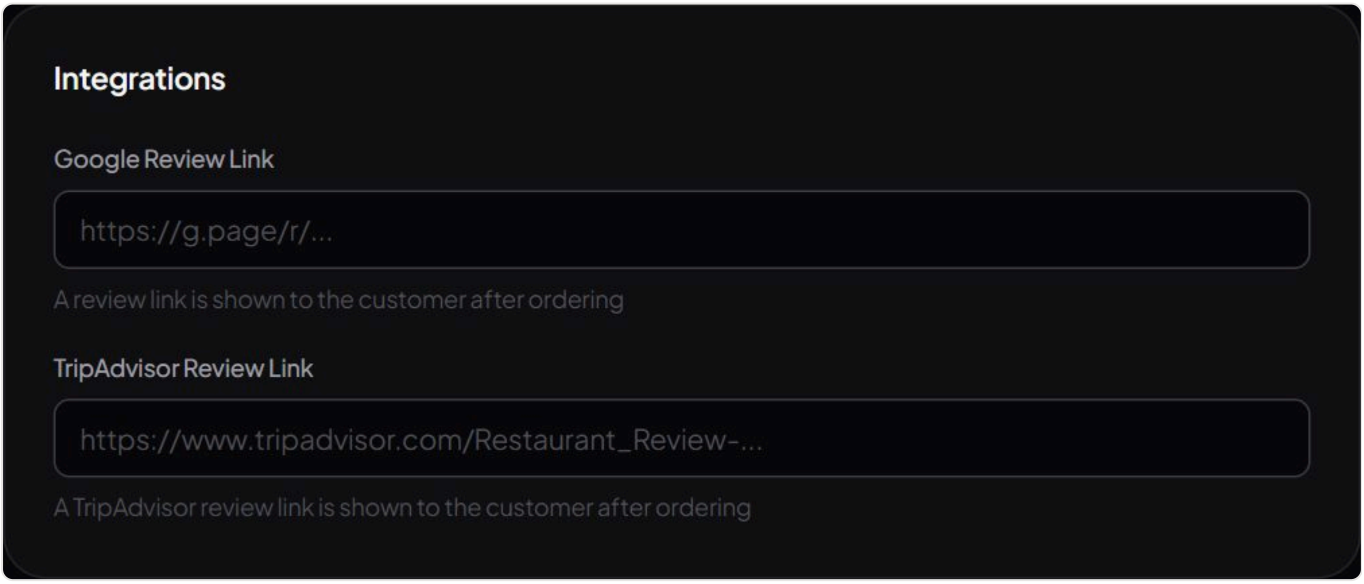
- **Region & Currency** Your region is set during sign-up, and all prices run in that region's currency.

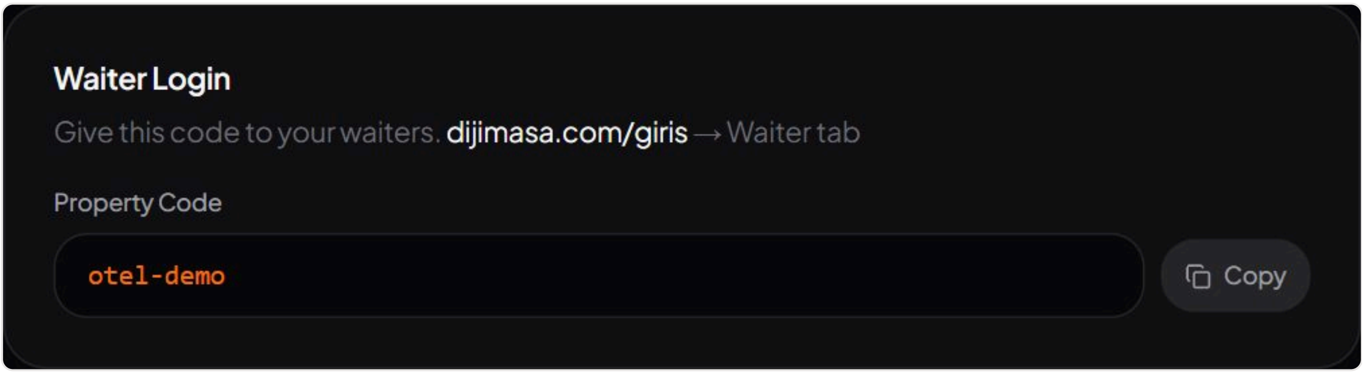
- **Menu Languages** Whenever you make changes to the menu, translations are updated with the Translate button; the number of missing translations is shown at the top of the card.
- **Appearance** Pick your main colour from the palette; the customer menu, kiosk and TV board all take on your brand colour.

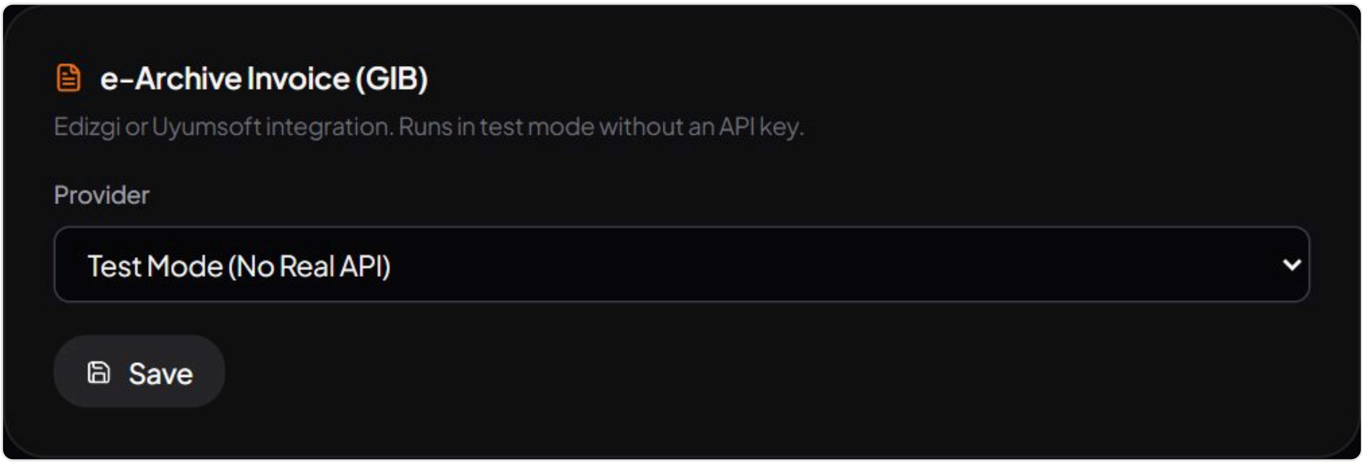
> **Tip.** If you're in a tourist area, investing in extra languages pays for itself in the first season; the menu introduces itself to English- and German-speaking customers.

37 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.







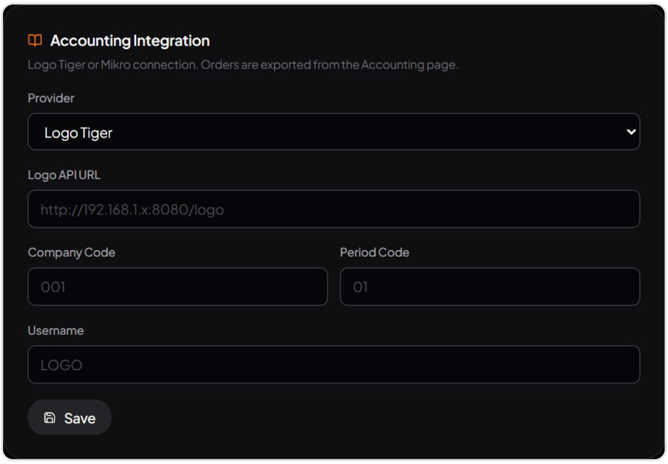
WHAT IS ON THE SCREEN

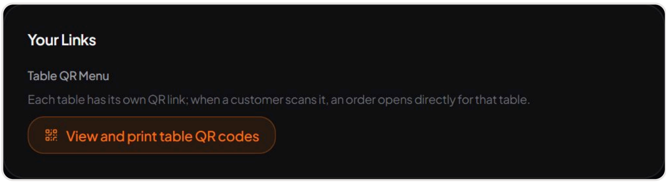
- **Integrations (review links)** Add your Google and TripAdvisor review links; after a successful order, a satisfied customer is taken to your review page with a single tap.
- **Waiter Login** Set your business code; your staff logs in from dijimasa.com/giris with this code and PIN in seconds.

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

38 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.