



Solutions for Trattorias/Pizzerias

Manage your business easily!

- Creación de pizzas por porciones
- Gestión de modificadores, formatos y escandallos
- Asignación de tarifas por sala
- Atribuir alérgenos a los productos
- Fraccionamiento de tickets
- Combos de pasta al gusto
- Diseño de establecimiento
- Centralización de gestión de varios Puntos de Venta
- Gestión de Menús
- Conexión con impresoras y pantallas de cocina
- Control efectivo con cashDro
- Estadísticas desde cualquier lugar

Personalize dishes according to customer requirements

With HIOPOS personalize the preparation or side dish of the dishes according to customer requirements by using modifiers.



HIOSCREEN

The kitchen screen system helps you to optimize the management of your Pizzeria. By receiving the orders in the kitchen, taken at the table or at the bar, allows you to manage the preparation of them. It informs you, in a visual way, the status of each one of the dishes.



Integration with external delivery platforms

HIOPOS now connects with delivery platforms to receive orders directly to the POS and automatically send them to the kitchen.



Sitting

Don't lose clients if your restaurant is full, create waiting lists through the Sitting application,



Prepare your recipe of your products

Define the composition of each dish, having a control on the cost and the stock of the goods. Define the retail price of the dishes according to their



Pizzas by slides/portions

Configure Pizzas by portions, half pizzas, quarters ... and assign them modifiers to personalize the making of the pizza.

