
















An Integrated
Hospitality POS Solution
for Dynamics 365

Product Features

 Menu Management	 Table Management
 Kitchen Order Ticket	 PAX Management
 Pre-Receipt	 Bill Splitting
 Charges Handling	 Offers and Promotions
 Modifiers	 Recipe Management
 Customer Based Discounts	 Payment Integrations
 Reports	

D365HPOS™ is built on Dynamics AX2012 and D365

Transform your business by investing in D365HPOS™ a point-of-sale solution that serves as a full restaurant management system, built on Microsoft Dynamics 365 Retail POS for hospitality industry.

D365HPOS™, developed by AXSource®, can handle all necessary point of sale (POS) operations with the addition of hospitality-specific operations such as:



Table management
with table join and
table transfer feature



Kitchen order ticket
transfer and
cancellation



Item modifiers and
food processing
priority



Happy hour promotions
with time tracking
within the same bill



Bill split based on item
selection, food
category, PAX wise or
equal split



Receipt preview
before final bill
print out

Make D365HPOS™ Your Business Advantage



Easy to use graphical user interface that can be customized and localized based on user requirement.



Automation in restaurant chain operations.



Flexible, powerful and intuitive.



Can be used on a cloud or on premise.



Kitchen order ticket printing mechanism automatically sends the ticket once the order has been placed.



Real-time data syncing between ERP and POS.



Easy to integrate with other ERP software.



Menu and layout can be configured according to user requirement.



Faster Deployment of POS, which results in high return on investment.

Features Overview

Menu Management

- Create menu, sub menu, combo, substitutes and pricing of items.
- Set differential pricing mechanism depending upon service hour and event.
- Define different tax rates for items.
- Customize menu basis timing and events.

Table Management

- Configuration of table and sitting details in corresponding table.
- Transfer the complete order from one table to another.
- Join two or more tables together.

Kitchen Order Ticket

- Generated in the respective kitchen based on the item category.
- Re-prints order ticket for specific table.
- Transfers a specific or complete order ticket item to another table.

PAX Management

- States the sitting capacity for each table.
- Provisioned to change PAX on table during order processing.

Pre-Receipt And Reports

- Pre-receipt functionality is available.
- Can generate pre-receipts multiple times.
- Can give the customer the pre-receipt before exact bill settlement.
- Built-in reports such as order-analysis and sales summary.

Service Charge and Delivery Charge

- Handles various types of charges such as service charge, delivery charges, packaging charges, etc.

Offers & Promotions

- Can manage discount codes such as BOGO, percentage discount, numerical discount, etc.
- Ability to keep track of the reason for the discount.
- Ability to provide loyalty discounts using customer based discount function.

Item Modifiers

- Ability to capture customer's special request and send it to the kitchen instantly.
- Multiple modifiers can be linked with a single item.
- Separate master for adding modifiers.

Recipe Management

- Automates the process of managing your food cost.
- Complete control using security rights: view, edit and publishing which recipes.
- Activate and deactivate recipes.



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