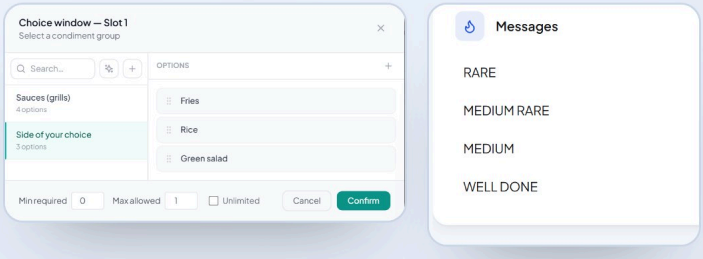
UniCLOUD BY UNIWELL · HOSPITALITY

Every table, every server, every plate.

Modifiers, tables, kitchen and team: set up and followed from UniCLOUD.

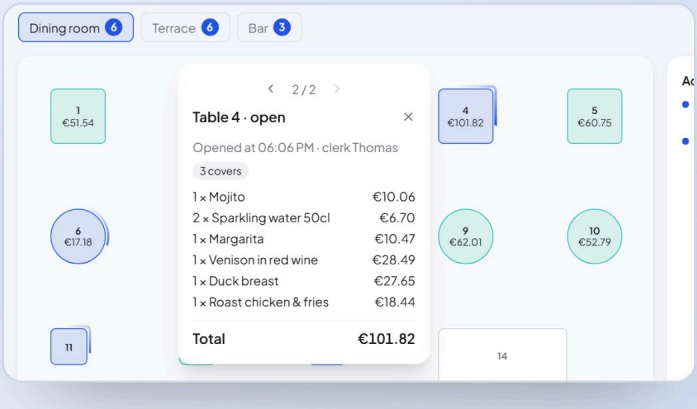
CONDIMENTS · MODIFIERS



Condiments & modifiers

Sides, sauces and cooking instructions: forced choices with a minimum and a maximum, printed on the kitchen ticket.

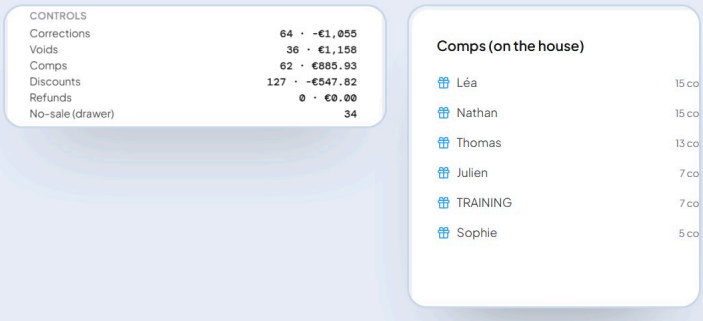
TABLE MANAGEMENT



Tables, live

Draw your rooms and tables. See which tables are open and their bill, from anywhere.

CLERK CONTROL



Negative operations, per clerk

Corrections, voids, comps, discounts, refunds and no-sales: counted, and followed server by server.

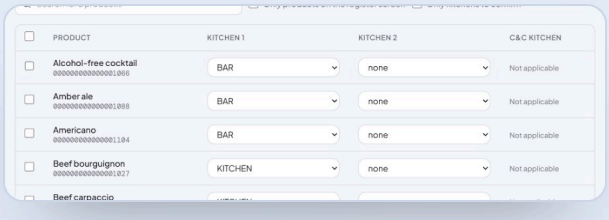
WAITER MANAGEMENT



Servers and tables

Tickets, guests, average per guest and revenue for each server. Revenue for each table.

KITCHEN



The right ticket, in the right kitchen

Send each product to the bar or the kitchen printer, and give each zone (dining room, terrace, take-away) its own prices.

Ask your Uniwell dealer

HX-6500 · 7500 · 3500

UniCLOUD BY UNIWELL · HOSPITALITY

From happy hour to closing time.

Every service, read in figures, from your computer or your phone.

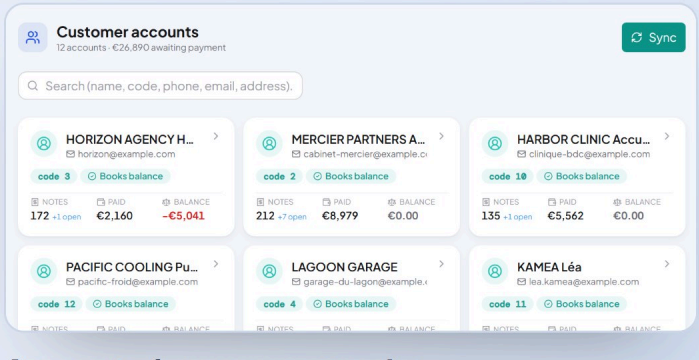
HAPPY HOUR



Every time slot, measured

Sales by hour and footfall by day and hour: see what your happy hour really brings.

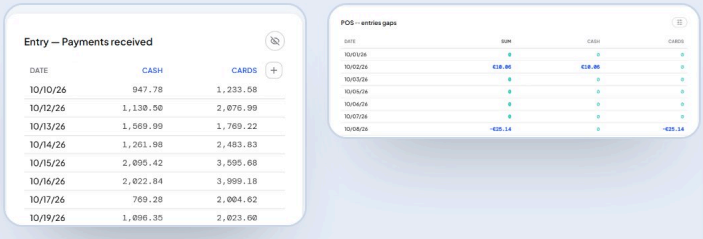
COMPANY ACCOUNTS



Accounts for your companies

Let companies run a tab. Follow each balance, invoice the notes and send a statement.

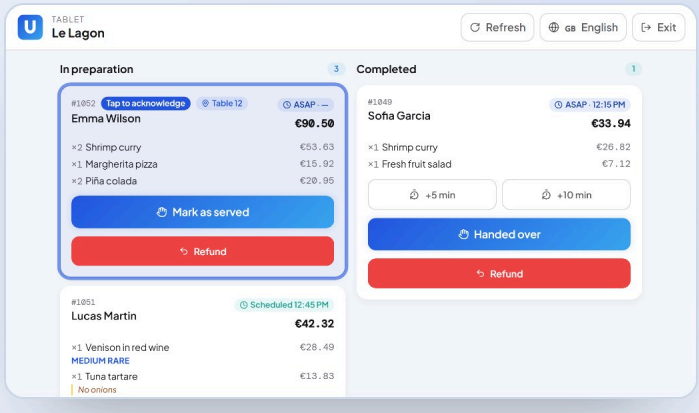
CASH DECLARATION



Count, enter, compare

Enter the cash and cards you counted each day. UniCLOUD compares them with the register.

ORDER BOARD



Every online order, on a tablet

QR-code and Click & Collect orders: in preparation, ready, handed over. Warn when late, mark a dish sold out.

TOP PRODUCTS



Know what sells, where

Your best sellers and the revenue of each table, for any period: a day, a week, a month.

Ask your Uniwell dealer

HX-6500 · 7500 · 3500