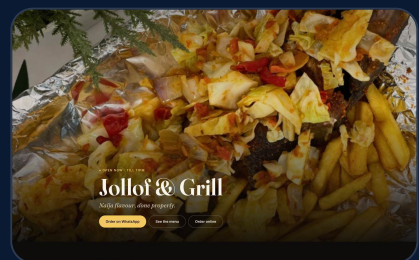
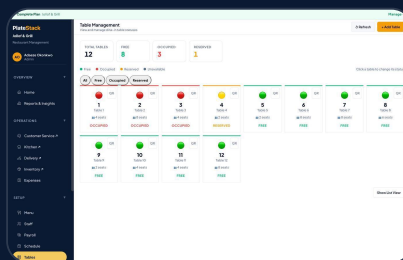
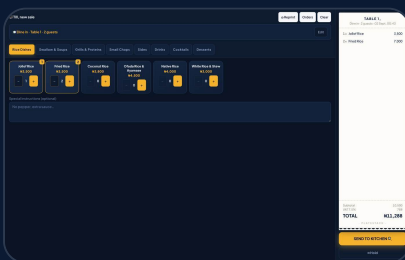


One system for restaurants, lounges and bars.

The till, the kitchen, the bar, the tables, the riders, the stock, the staff, the money, and the business's own website. All speaking to each other, live.



WHY THIS EXISTS

You already know the feeling.

Every owner runs the same night-time arithmetic: what sold, what got poured, what walked out the back door, and who to believe. Plate Stack was built to end that arithmetic, not with more paperwork, but by making the business record itself as it happens.

Running on trust and paper

- ✗ "Did the barman pour what he rang, or what he pleased?"
- ✗ Table 6 waited forty minutes and nobody knew until they left
- ✗ The delivery app took its 25% again this month
- ✗ Payday is an argument about who worked when
- ✗ You cannot travel without the numbers travelling with you, wrongly
- ✗ The chicken finished mid-service and nobody had said a word
- ✗ A supplier bill surfaced three weeks late, with a quarrel attached

Running on Plate Stack

- ✓ Every pour is a ticket with a name and a time on it
- ✓ A late order turns red and alarms until someone deals with it
- ✓ Your own website takes orders at 0% commission
- ✓ Pay is computed from clock-in records, not memory
- ✓ The whole day lands in your inbox at closing, wherever you are
- ✓ Days-left alerts warn you before anything runs out
- ✓ Purchase orders and bills carry due dates that chase themselves

WHO IT IS FOR

Built for the way Nigeria eats and drinks.

Plate Stack is not one rigid product. Each business switches on only the departments it runs, and the system reshapes itself: no riders means no delivery screen, no bar means no bar station. It fits the floor plan, not the other way round.



Restaurants

Dine-in, delivery and pickup in one flow. Kitchen screen with late-order alarms, recipes that deduct stock, food-cost and Menu Profit reports that show what each dish truly earns.



Lounges and bars

Drinks route to their own Bar station screen and printer, separate from the kitchen. A live floor map runs table service and bottle control: who is on table 7, what they have ordered, the running total. The dark full-screen till suits low-light rooms, and waiters carry it on their phones.



Cafés and quick service

A walk-in sale in three taps, held orders for the lunch rush, customer profiles built from phone numbers, and loyalty points that bring regulars back.



Groups and multi-branch

Extra branches as a simple add-on. Each location runs its own operation; the owner filters any screen by location and watches all of them from one phone.

GETTING ON BOARD

Set up in under an hour, on devices you already own.

1

Sign up

Fourteen days free, no card, no contract. You are inside in two minutes.

2

Answer a few questions

Do you run a bar? Delivery? Tables? The system switches on exactly those departments and hides the rest.

3

Load your menu

Type it in, or upload the whole thing from a spreadsheet, photos, prices and categories included. Stock items upload in bulk the same way.

4

Add your team

Each person gets a role and a 6-digit PIN. A cashier sees the till, a chef sees the kitchen, an accountant sees the books. Nothing else.

5

Share one link

Staff open it on their own phones and sign in. Your team is live, and your website already exists at your-name.platestack.ng.

No new hardware

The phones and tablets your business already owns are the tills. Thermal receipt printers are optional and plug and play through the Print Bridge, one file, no installer.

Installs like an app

Add Plate Stack to any phone or tablet straight from the browser, no app store needed. It opens full screen like downloaded software, keeps working offline, and updates arrive by themselves.

Prefer it done for you?

We set up your menu, staff and printer for ₦25,000, once. Most owners are trading the same afternoon.

Already using another POS?

Bring your menu over in a spreadsheet and run both side by side through the free trial. Compare the evening reports and decide.

One Saturday at Jollof & Grill.

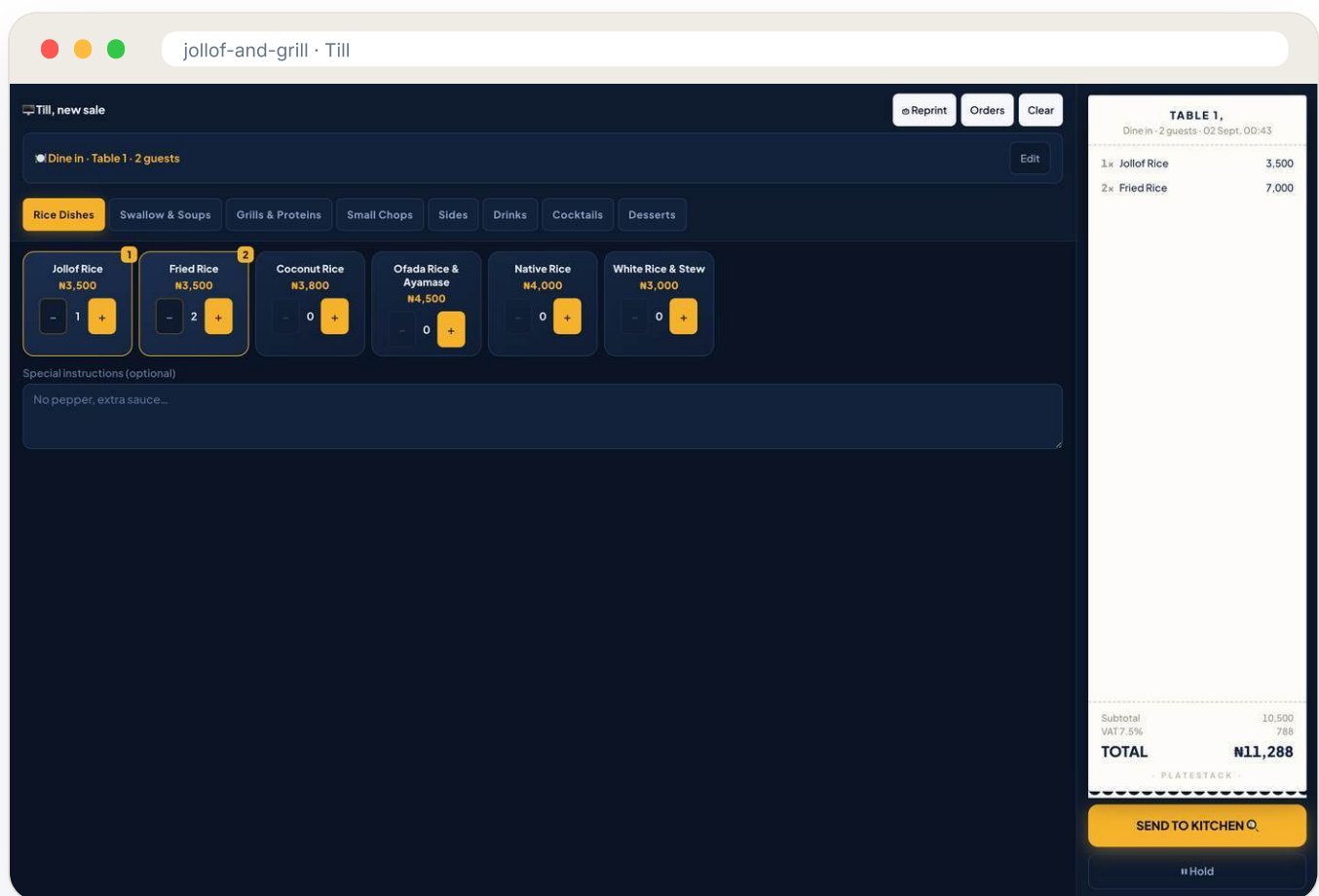
- 09:02 The shift opens**
Ada signs in with her PIN. Attendance records itself; no register, no signature book.
- 11:30 A delivery arrives**
25kg of rice from Mama Risi Farms is logged against its purchase order. The bill, due Thursday, joins the money owed list by itself.
- 13:10 Forty bills by lunch**
A regular asks for 20% off. The till stops and waits for a manager's PIN; the discount goes through with two names attached, forever.
- 16:45 Table 9 orders without calling anyone**
A guest scans the QR code on the table, browses the menu and orders. It prints in the kitchen like any other ticket.
- 19:42 Order #1039 turns red**
Fourteen minutes in the kitchen. The screen alarms until it is handled; the owner's phone buzzes in traffic on Third Mainland.
- 21:15 The bar keeps its own lane**
Cocktails for table 3 appear on the Bar station screen, not the kitchen's. The barman's till locks itself while he clears glasses.
- 22:30 The evening email lands**
₦672,046 from 40 orders. Top dish, cash taken, Tunde's four discounts, one void approved by Bola, and a warning: chicken lasts about two days.

Nobody typed a report. Nobody counted by torchlight. The day recorded itself.

"The till is where the money is. It should behave like it knows that."

A till that feels like installed software.

- ✓ Staff sign in with a PIN and land straight in a locked, full-screen till that auto-locks when unattended
- ✓ Dine-in with table picker and guest count, delivery with zone fees, pickup, all one flow
- ✓ Held orders: park a ticket when the queue is long, resume it in one tap
- ✓ Keeps selling when the internet fails, then syncs itself; waiters carry the same till on their phones, table-first, for floor service
- ✓ Voids, refunds and big discounts demand a manager's PIN, recorded with names
- ✓ Designate any device as a dedicated till; reprint any recent receipt



Mid-sale on the till: Table 1, two dishes rung, the signature paper ticket totalling live with VAT, one gold button to the kitchen.

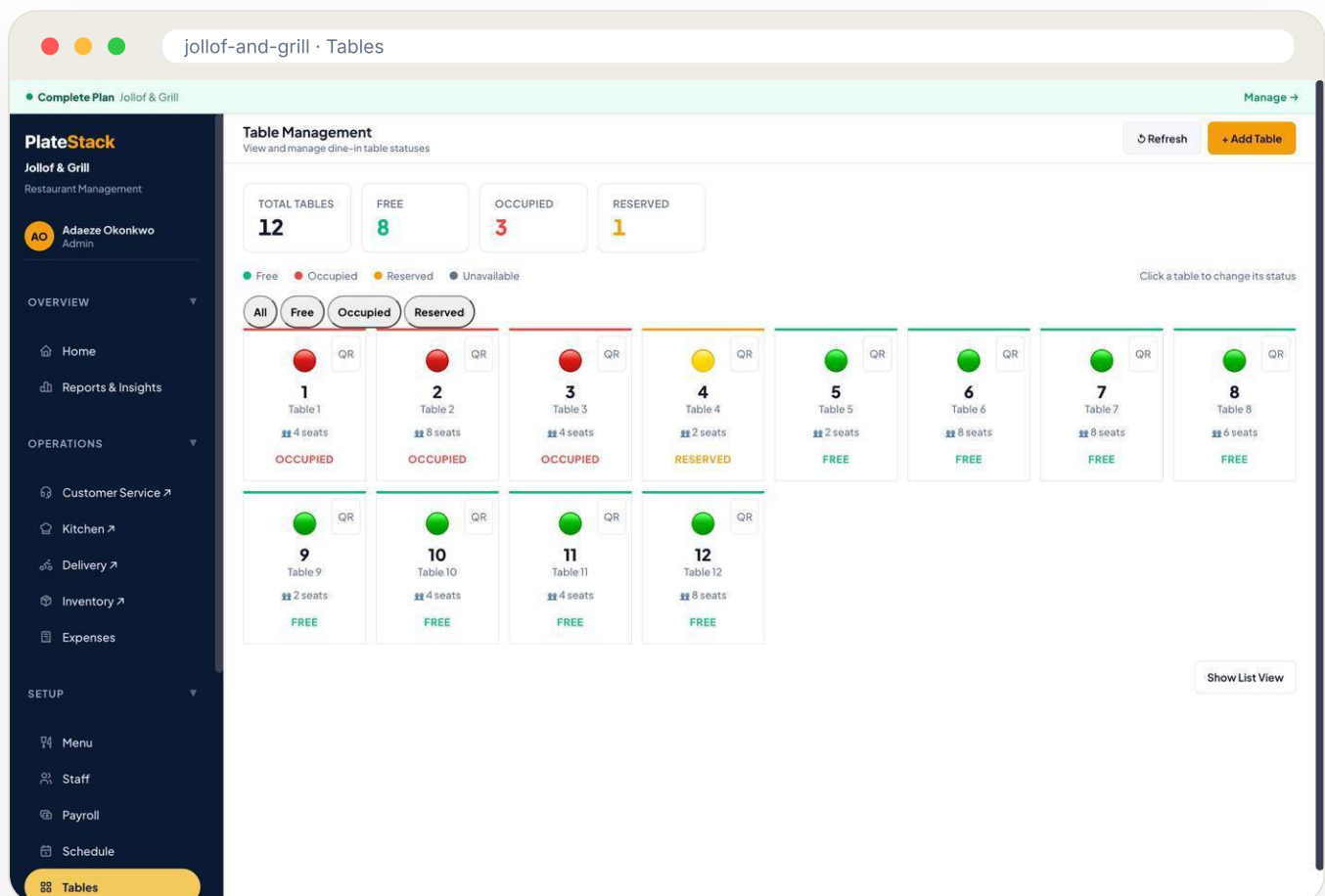
DINE-IN · TABLES AND QR

"Who is on table 7, and what is their running total?"

See your floor without walking it.

Essential for lounges: this is bottle-service control

- ✓ A live floor map: free, occupied and reserved at a glance, with seats per table
- ✓ Every table carries its own QR code: guests scan, browse and order from their seats, straight to the kitchen or bar
- ✓ Guest counts feed covers and average-spend numbers; reservations hold tables ahead
- ✓ The till and the floor map stay in step: seat a table there, ring it here



Twelve tables live: three occupied in red, one reserved in amber, eight free, each with its QR badge ready to print.

"A shouted order is a forgotten order."

Tickets that cannot get lost.

Lounges: drinks route to their own Bar station, never the kitchen

- ✓ Orders appear the second they are rung; chefs check off each item as it is cooked
- ✓ A late order turns red and repeats an alarm until it is handled; extending time requires a reason
- ✓ The Bar station gives drinks their own screen and printer, so the barman never waits on the kitchen queue
- ✓ Kitchen shifts run with a named Head and a handover sign-off between shifts
- ✓ Tickets print on any thermal printer through the plug-and-play Print Bridge; the docket layout is customisable per business

The screenshot displays the PlateStack Jollof & Grill Kitchen interface. The top navigation bar includes a search bar with 'jollof-and-grill · Kitchen' and a 'Manage' link. The main interface is divided into three sections: 'New Orders', 'Preparing', and a sidebar on the left.

Left Sidebar:

- PlateStack Jollof & Grill** Restaurant Management
- Overview:** Home, Reports & Insights
- Operations:** Customer Service, **Kitchen** (highlighted), Delivery, Inventory, Expenses
- Setup:** Menu, Staff, Payroll, Schedule, Tables

Kitchen Live order preparation board:

- 4 NEW** | **5 PREPARING** | **12 READY**
- New Orders:**
 - #5166** (Paid, 100m): Customer: Yusuf Ogunleye. Items: Ofada Rice & Ayamase (x2), Amala & Ewedu (x2), Long Island (x2). Placed 1 Sept, 23:03.
 - #5168** (Paid, 89m): Customer: Aisha Okafor. Items: Fresh Juice (x2), Coleslaw (x2), Jollof Rice (x2). Placed 1 Sept, 23:14.
 - #5167** (Paid, 48m): Customer: Damilola Yakubu. Items: Samosa & Spring Rolls (x2), Chin Chin (x2). Placed 1 Sept, 23:55.
 - #5165** (Paid, 34m): Customer: Zainab Nwosu. Items: Chin Chin (x2), Grilled Fish (Tilapia) (x2), Fruit Salad (x2). Placed 2 Sept, 00:09.
- Preparing:**
 - #5169** (74m): Customer: Chinedu Eze. Items: Pepper Soup (Catfish) (x1). Placed 1 Sept, 23:29. Status: OVER 40 MIN IN THE KITCHEN, ALARM REPEATS EVERY 5 MIN.
 - #5170** (Paid, 36m): Customer: Damilola Adeyemi. Items: Mojito (x1). Placed 2 Sept, 00:07.
 - #5171** (22m): Customer: Rukayat Okafor. Items: Fried Yam (x2), Grilled Fish (Tilapia) (x2). Placed 2 Sept, 00:21.

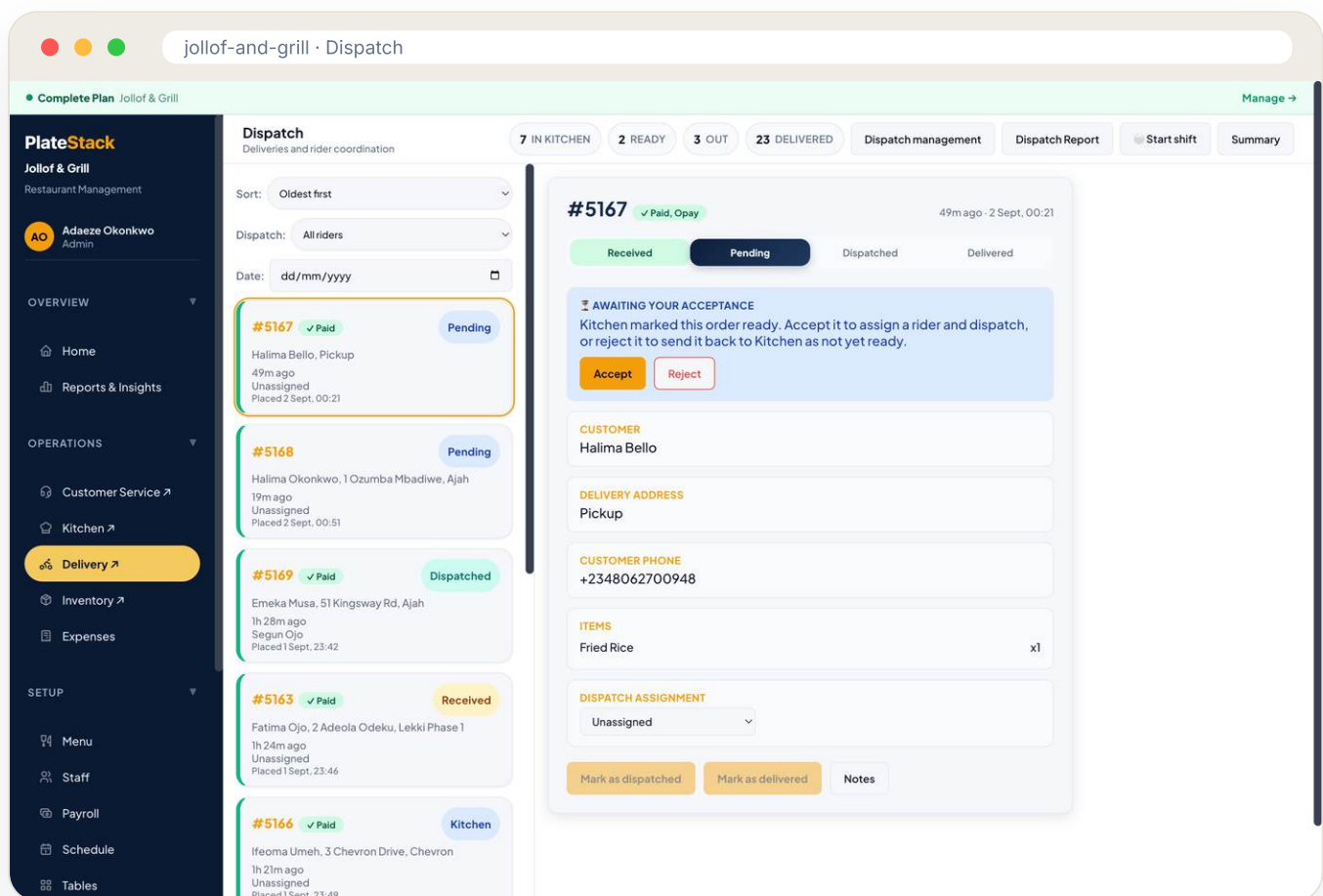
A live board: four new tickets, five cooking, and order #5169 past forty minutes, demanding attention until someone answers for it.

DELIVERY AND DISPATCH

"The order left the kitchen. Then what?"

Own riders or third-party couriers. Either way, accounted for.

- ✓ Dispatch accepts each ready order, assigns a rider, and marks it delivered, with times recorded at every step
- ✓ Zone-based delivery fees apply themselves at the till and on the website
- ✓ Rider cash settlement at close: what each rider collected and what they owe, reconciled to the naira
- ✓ No riders of your own? Hand orders to a third-party courier and keep the record
- ✓ A dispatch report shows delivery times and per-rider performance, and riders have their own pay book in payroll



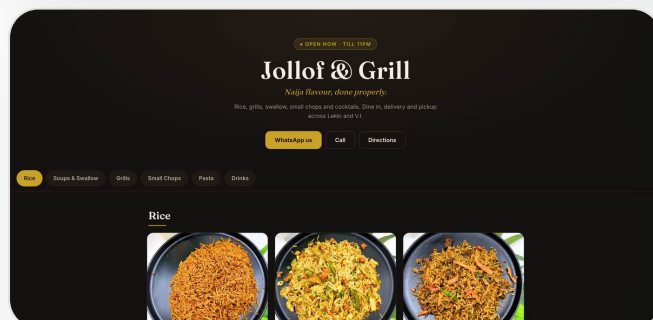
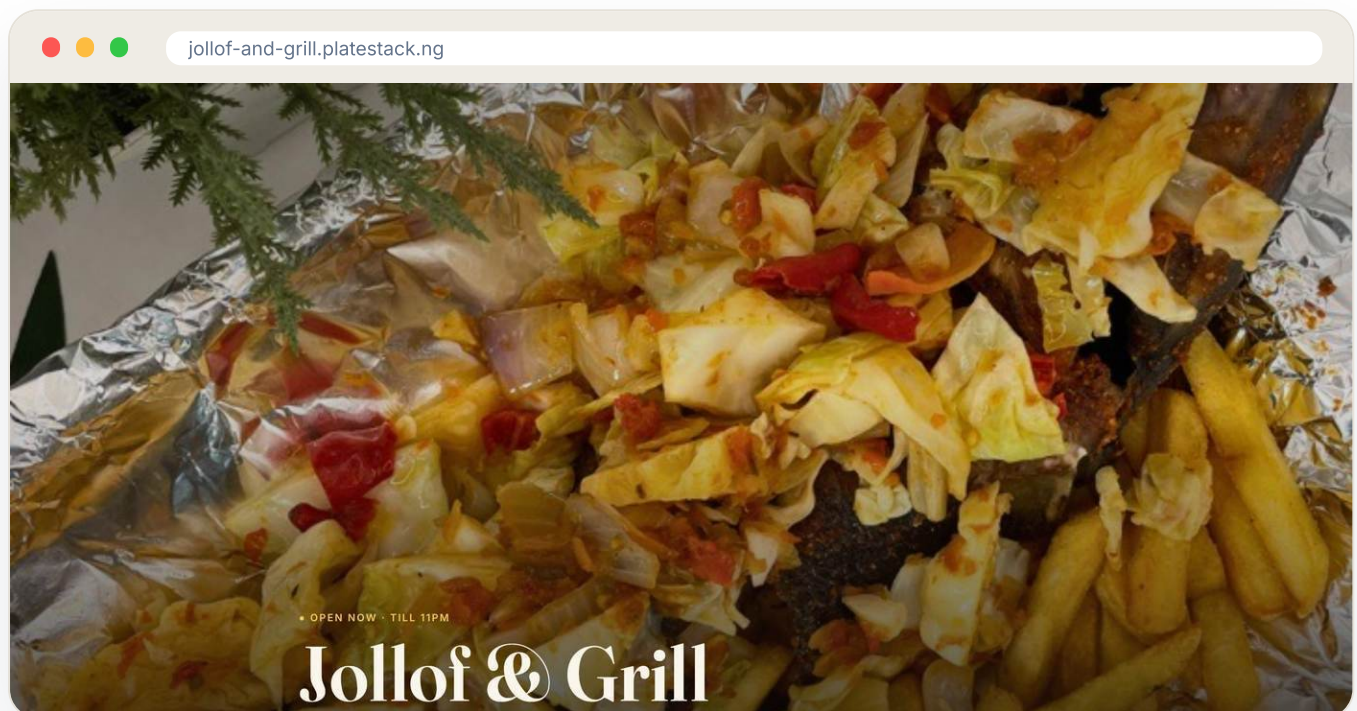
The dispatch desk: 7 in kitchen, 2 ready, 3 out, 23 delivered, and order #5167 waiting for dispatch to accept it.

THE GROWTH ENGINE

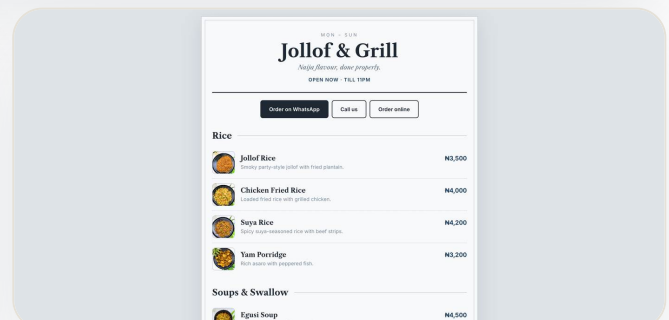
"The delivery apps charge up to 30% for customers who were already yours."

Every business gets its own website. 0% commission.

Live the day you sign up, at your own address, your-name.platestack.ng. It fills itself from the menu the till already runs: change a price and the site updates that second; sell out of catfish and it greys out by itself. Customers order on the site and it lands on the till and kitchen like any other order. They pay you directly through your own Paystack, Flutterwave, Monnify, OPay or Squad account. Plate Stack takes nothing, now or ever.



Order grid, app-style ordering



Menu card, a printed menu digitized

Three site styles with colour moods: a brand showcase for lounges, an ordering grid for volume, a classic menu card. Complete plan adds your own custom domain.

CUSTOMERS, LOYALTY AND COMPLAINTS

"Your best customer should never have to introduce herself twice."

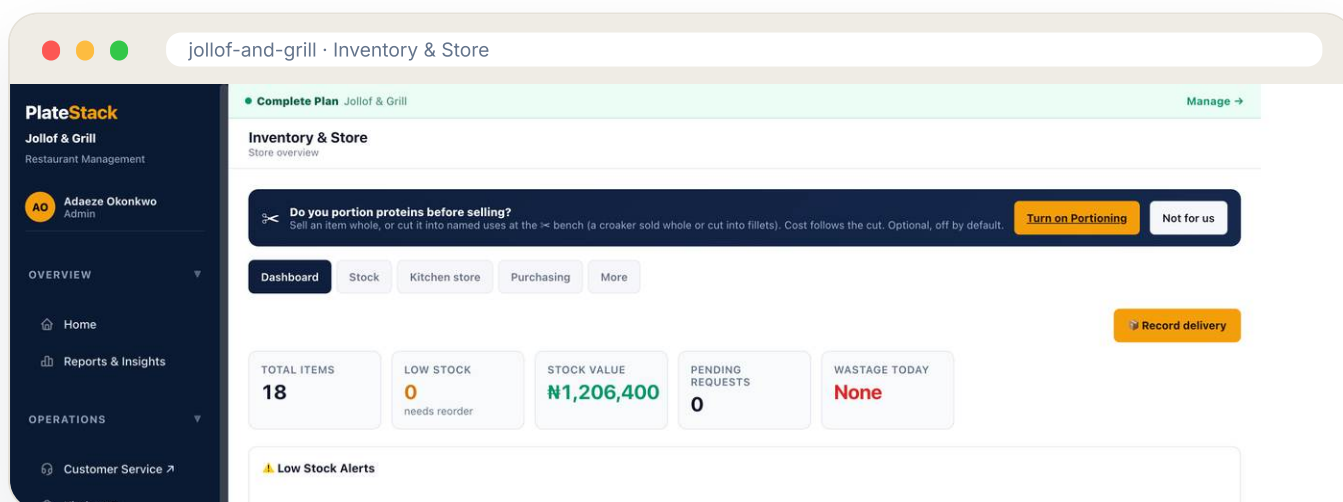
Every guest remembered. Every kobo of goodwill tracked.

- ✓ Profiles build themselves from phone numbers: order history, saved addresses, standing instructions like "no pepper", repeat orders in one tap
- ✓ Store credit for regulars and corporate accounts, with every grant gated by a manager's PIN
- ✓ Loyalty points earned on spending, redeemed at the till
- ✓ Complaints logged against the exact order they concern and tracked to resolution, so an apology comes with the facts
- ✓ The customer list quietly becomes your marketing asset: who spends most, who has gone quiet, who to win back

THE STORE · INVENTORY AND PORTIONING

"The store is where profit quietly leaves."

- ✓ Recipes deduct every ingredient on every sale, automatically; low-stock alerts come with days-left based on real usage
- ✓ Portioning: buy a whole croaker, cut it at the portioning bench into named cuts; cost follows the knife and trim is logged as wastage
- ✓ Vendors, purchase orders, deliveries logged against them, and supplier bills with due dates
- ✓ Stock-takes with variance, and used-versus-sold: the polite name for catching theft
- ✓ Kitchen store requests, wastage log with reasons, bulk upload from a spreadsheet



"You cannot manage what you cannot see, and you cannot see who is carrying the team."

One login link. Every role. Zero passwords to manage.

- ✓ Share one link; each person signs in with a 6-digit PIN and sees only their role's screens. Create your own roles and departments
- ✓ Clock-in and clock-out live in the sidebar; attendance records itself when shifts start
- ✓ The weekly rota lives on the Schedule page; staff join and leave shifts with their PIN, times recorded
- ✓ The staff leaderboard measures your team's strength with facts: who sells most, who discounts most, who voids
- ✓ Deactivate a leaver in one tap: access ends that second, their history stays for the records

The screenshot shows the 'Staff Management' page in the PlateStack application. The browser tab is 'jollof-and-grill · Staff Management'. The page has a dark sidebar with the 'Staff' menu item highlighted. The main content area is titled 'Staff Management' and includes a '+ Add Staff' button. Below this is a section for 'Your staff login link' with a text input containing 'http://localhost:3200/s/jollof-and-grill' and a 'Copy link' button. A summary section shows four categories: 'TOTAL STAFF' (11), 'ADMIN / MANAGER' (2), 'OPERATIONAL' (7), and 'VIEW ONLY' (2). Below this is an 'Attendance, last 7 days' section with a search bar and a dropdown for 'All Roles'. The main part of the page is a table listing staff members with columns for NAME, USERNAME, ROLE, KITCHEN TITLE, STATUS, and ACTIONS. The table contains 8 rows of data, each with a role badge and buttons for 'Edit', 'PIN', and 'Deactivate'.

NAME	USERNAME	ROLE	KITCHEN TITLE	STATUS	ACTIONS
Kunle Adewale	kunle	Accountant	-	Active	Edit PIN Deactivate
Adaeze Okonkwo	demo@platestack.ng	Admin	-	Active	Edit PIN
Amaka Obi	amaka	Auditor	-	Active	Edit PIN Deactivate
Ngozi Eze	ngozi	Customer Service	-	Active	Edit PIN Deactivate
Tunde Bello	tunde	Customer Service	-	Active	Edit PIN Deactivate
Ibrahim Musa	ibrahim	Dispatch	-	Active	Edit PIN Deactivate
Segun Ojo	segun	Dispatch	-	Active	Edit PIN Deactivate

The team page: the copy-able staff login link on top, then every member with role badge, PIN reset and one-tap deactivate.

PAYROLL AND EXPENSES

"Payday should be arithmetic, not an argument."

Payday from data you already have.

- ✓ Salary, daily or hourly pay computed straight from the clock-in records the system already keeps
- ✓ Salary advances: given today, recorded as an expense automatically, deducted from the next payslip without anyone remembering to
- ✓ Bonuses and deductions as simple adjustments; paid rows lock into the money audit trail
- ✓ Riders get their own pay book, separate from kitchen and floor staff
- ✓ Expenses: categorised spending with receipt photos and batch entry for market runs; every entry flows into Profit and Loss on its own

The screenshot displays the PlateStack Payroll interface for 'Jollof & Grill'. The sidebar on the left contains navigation links: Overview, Reports & Insights, Operations (Customer Service, Kitchen, Delivery, Inventory, Expenses), and Setup (Menu, Staff, Payroll, Schedule, Tables). The main content area is titled 'Payroll' and includes a sub-header 'Monthly pay from attendance, draft, adjust, mark paid'. It features four main sections: 1. 'Who can access payroll' with checkboxes for Owner / Admin (always), Manager, and Accountant. 2. 'Pay run' showing the current month as September 2026 and a 'Build this month's payroll' button. 3. 'Salary advances' with a form to give an advance to a staff member. 4. 'Staff pay setup' table listing staff members and their roles.

STAFF	PAY	DAYS	HOURS	BASE N	ADJUST N	ADVANCE N	TOTAL N	STATUS
Nothing yet for this month, press "Build this month's payroll".								

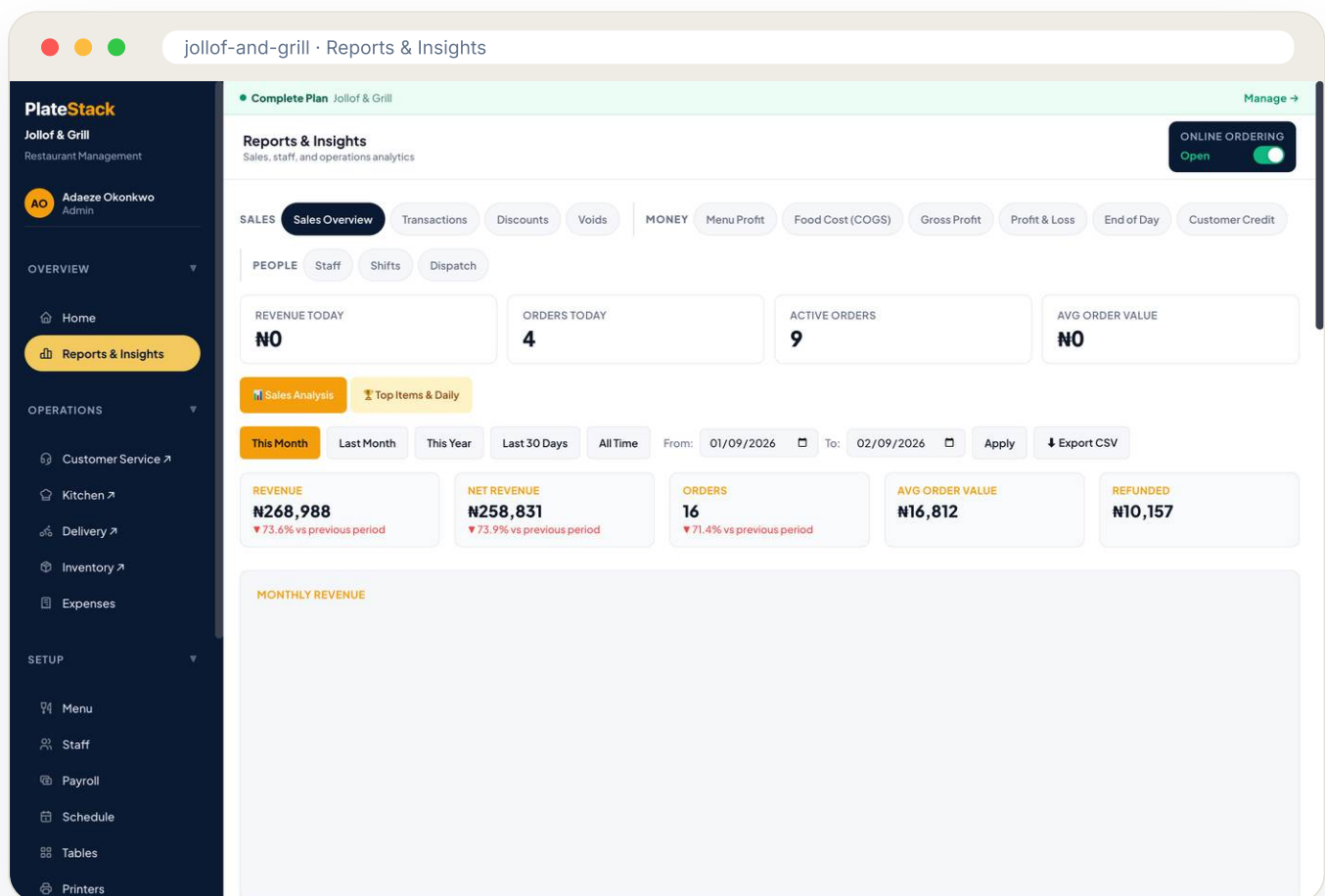
STAFF	ROLE	PAY TYPE	RATE N
Adaeze Okonkwo	admin	no pay set	-
Amaka Obi	auditor	no pay set	-
Blessing Umeh	store keeper	no pay set	-
Chidi Okafor	kitchen	no pay set	-

The payroll desk: build the month's pay run in one click, give an advance, and set who may touch payroll at all.

"Every naira has a name on it."

Sixteen reports. One evening email. Zero mystery.

- ✓ Sales, transactions, discounts and voids by staff member, Menu Profit per dish, food cost, gross profit, full P&L, end-of-day cash-ups, staff, shifts, dispatch and customer credit
- ✓ At closing, the whole day lands in your inbox: revenue, cash taken, top dishes, every discount and void with a name, and the stock about to run out. You choose the send time
- ✓ Any date range, one-click CSV export for your accountant
- ✓ Live KPIs from your phone, anywhere: revenue today, orders in the kitchen, who is on shift



The Sales Overview, with Discounts, Voids, Menu Profit, COGS, P&L and End of Day each one tab away.

SECURITY, RELIABILITY AND SUPPORT

"Built like the money depends on it. Because it does."

Locked down, backed up, and never alone.

- ✓ Owner sign-in is protected with email verification codes; staff use PINs that only a manager can reset
- ✓ Every void, discount, credit and payroll change carries a name in a permanent audit trail that nothing can silently edit
- ✓ Payment keys are encrypted at rest; every online payment is verified with the processor before an order is trusted
- ✓ Works through network failures: the till keeps selling offline and syncs when the connection returns
- ✓ Automatic off-site backups, and strict separation between businesses on the platform
- ✓ Clear Terms and NDPA-conscious privacy, with consent recorded per business

"My staff are not computer people."

If they can use WhatsApp, they can use this. A walk-in sale is three taps, and everyone signs in with a PIN, not a password.

"Network fails here."

The till keeps selling offline, queues the orders, and syncs by itself when the network returns.

"Who holds my money?"

You do. Card and transfer payments go straight to your own processor account. Plate Stack never touches your revenue and charges no commission.

"What if I need help at 9pm on a Friday?"

A built-in Help Centre with over ninety step-by-step guides, an in-app assistant that answers questions in plain language at any hour, and human support behind both.

"I already have a POS."

Bring your menu over in a spreadsheet and run both through the free trial. Compare the evening reports and decide with facts.

"What if I stop paying?"

No lock-in contracts. Your data stays safe, and your reports export to CSV whenever you want them.

The leaks this closes.

Most owners do not need more revenue to feel the difference. They need the quiet losses to stop. Each of these leaks has a specific mechanism that closes it:

Unauthorised discounts

Every discount above the line waits for a manager's PIN and is recorded with two names: who asked, who approved.

Ghost voids

Voids demand a PIN and live forever in a permanent audit trail. The evening email lists each one by name.

Stock walking out

Recipes deduct exact quantities per sale; used-versus-sold variance and portioning yields show precisely where food went.

Aggregator commissions

Your own ordering website at 0% commission turns your regulars into direct customers instead of rented ones.

Forgotten supplier bills

Purchase orders and bills carry due dates on a money-owed list, so no vendor surprises you mid-service.

Payday disputes

Pay is computed from clock-in records and locked advances, so payday is a printout, not a negotiation.

"Plate Stack does not have to make you money to pay for itself. It only has to stop a fraction of what you were already losing."

PRICING

One flat price. No commission on sales. Ever.

Per business, per month. Fourteen days free, no card required. Pay yearly and get twelve months for the price of ten. Every plan includes the website, offline mode, the Help Centre and the evening summary email.

BASIC

₦14,000/month

- ✓ Till, kitchen screen, riders
- ✓ Your own website
- ✓ Receipts, refunds, void control
- ✓ Customer profiles
- ✓ Evening summary email
- ✓ Works offline · up to 5 staff

MOST POPULAR

BUSINESS

₦25,000/month

- ✓ Everything in Basic
- ✓ Website ordering, 0% commission
- ✓ All website styles & colours
- ✓ Shifts, attendance, cash-ups
- ✓ Payroll & staff leaderboard
- ✓ Store credit & loyalty
- ✓ Tables & QR · printing · 10 staff

COMPLETE

₦40,000/month

- ✓ Everything in Business
- ✓ Custom domain for your website
- ✓ Full inventory with alerts
- ✓ Vendors & purchase orders
- ✓ Recipes that deduct stock
- ✓ Portioning & wastage control
- ✓ Menu Profit & food-cost reports

Add-ons: extra branch ₦10,000/month · extra staff seat ₦1,500/month · set-up done for you (menu, staff, printer) ₦25,000 once, optional. Prices include VAT where applicable.

Run your restaurant from your pocket. **Miss nothing.**

Set up in under an hour. Fourteen days free, no card. The demo on our homepage is a real Plate Stack, running. Click around, then open a real restaurant's website and order something.

Start free trial → platestack.ng