

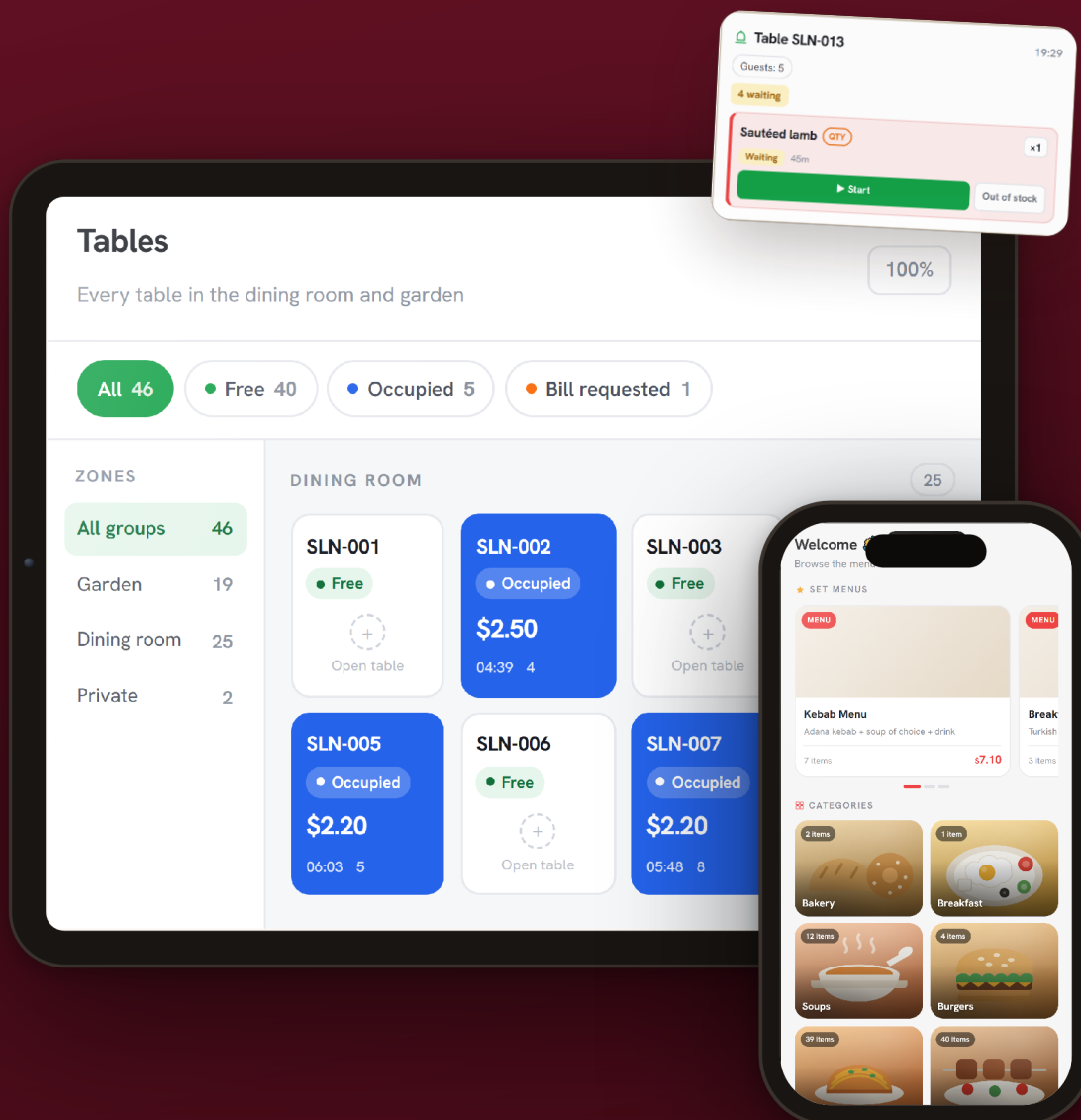
PENTA

Gusto

RESTAURANT · CAFÉ · CHAIN

One system for restaurants and cafés

From opening a table to the end-of-day report, the whole operation lives in one system: orders, kitchen display, QR menu, inventory, fiscal devices and e-invoicing. On top of it, an AI layer that reads the numbers for you.



ABOUT US

Written by people who know the floor

PentaGusto is built by a team that sees the daily problems of the restaurant business from the inside, not from a distance.

PentaSoft Yazılım develops sales and management software for restaurants and cafés from İzmir, Türkiye. PentaGusto is all of that work in a single product: from table orders to the kitchen display, from inventory to e-invoicing.

We build against one test: does it hold up on a busy Saturday night? That is why we spend our time making the screens people actually use faster and simpler, rather than lengthening a feature list. We built the AI layer with the same eye: not for show, but to make the decisions an operator takes during the day easier.

We do not disappear after installation. We stay on the line through the first service days, retrain when staff change, and reconfigure the system with you as the business grows.

7

modules in one system

5

device types: POS, tablet, phone, display, kiosk

1

system for every branch

20

languages

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Simplicity

A screen a new waiter cannot learn in one shift is a badly designed screen.

Continuity

When the system stops, sales stop. Uptime is not a feature for us; it is the baseline.

Transparency

We state price, scope and limits up front. We dislike modules that appear on the invoice later.

Proximity

Support should be a team that knows you and your kitchen, not a ticket number.

A DAY OF SERVICE

From opening to the next morning, at every step

Instead of a feature list, here is what the system does across an ordinary day. The times are examples; the flow is the same in every venue.

07:30

Opening

- ✓ The shift opens and the till float is entered
- ✓ Daily hygiene and checklist on staff screens
- ✓ AI prepares the day's summary: yesterday's revenue, expected traffic, critical stock

10:00

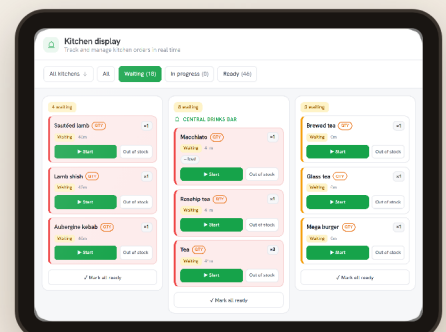
Prep

- ✓ Portion cost and stock level from recipes on one screen
- ✓ Supplier orders for items at critical level
- ✓ Transfers between stores and branches, waste and spoilage records

12:00

Lunch rush

- ✓ QR ordering at the table, quick sale and takeaway at the counter
- ✓ Delivery-platform orders on the same screen
- ✓ Every order goes to the right station: bar and hot kitchen apart



15:00

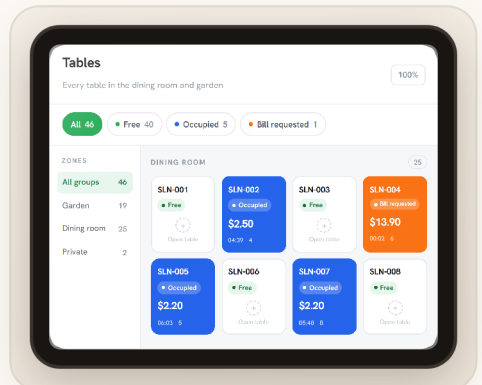
Quiet hours

- ✓ AI spots the slow hours and suggests a campaign
- ✓ Happy hour rules apply the price automatically
- ✓ Staff rota suggested from expected traffic

19:00

Dinner service

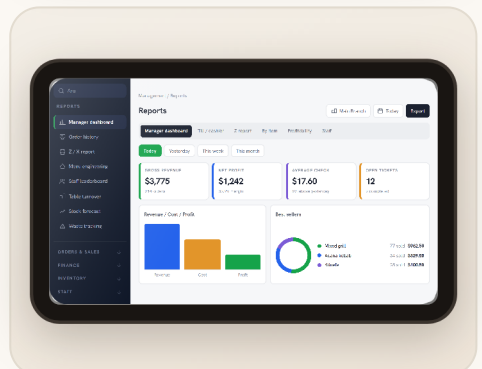
- ✓ Waiters take orders on tablets; the floor plan shows status in colour
- ✓ Move, merge and split tables, comps and discounts
- ✓ Cash, card and meal cards; where a fiscal device is required, no payment closes without a receipt



23:30

Closing

- ✓ Cash count, X and Z reports, fiscal reconciliation
- ✓ Electronic invoices sent to the provider
- ✓ Shift handover is recorded; any till difference is visible



08:00

Next morning

- ✓ The owner sees revenue and profit on the phone
- ✓ Unusual discounts, frequent voids or till gaps are flagged
- ✓ Branches side by side in a comparison report

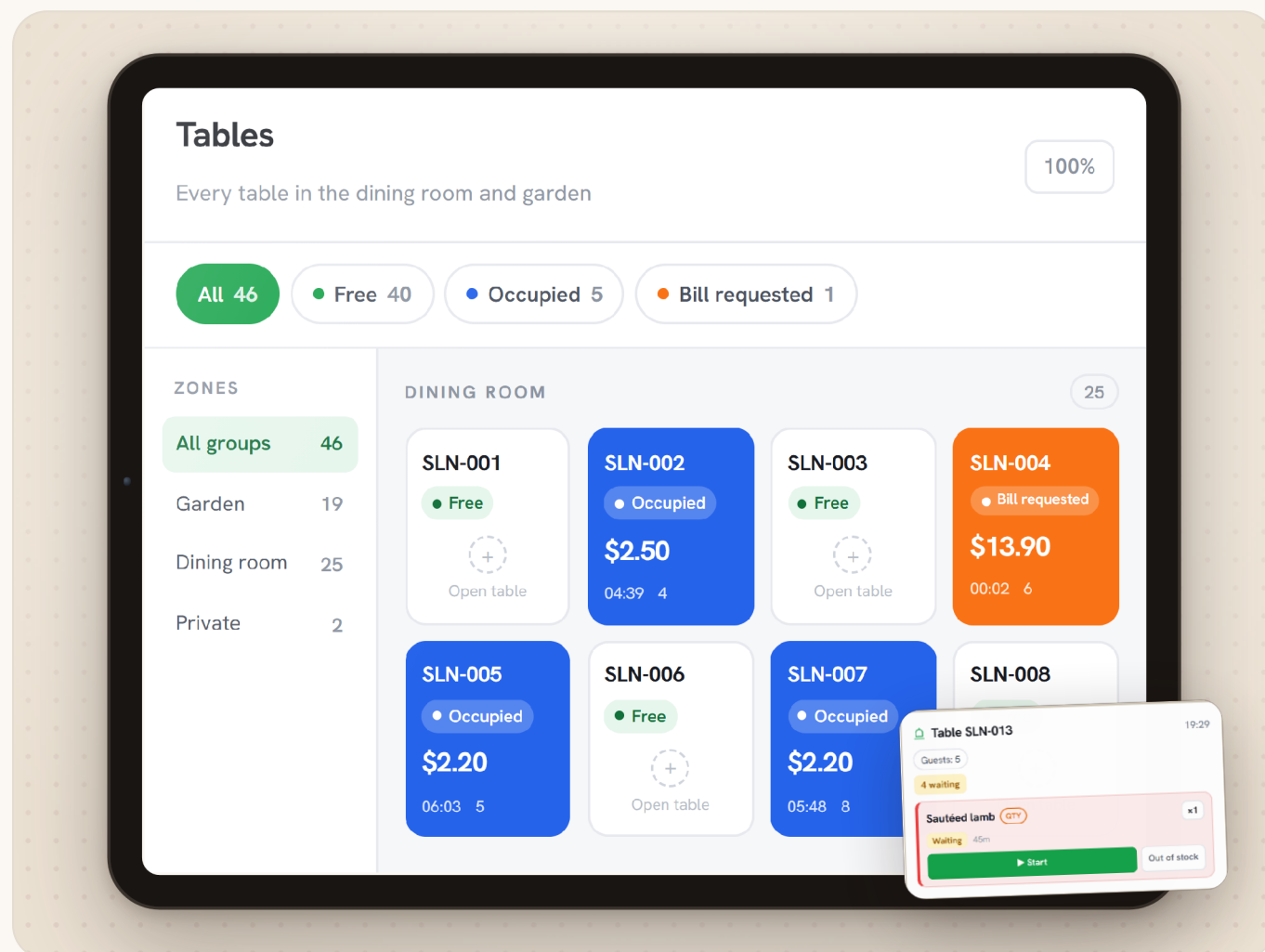
"We build the product with one test in mind: does it work on a busy Saturday night?"

PENTASOFT YAZILIM

FLOOR PLAN AND TICKETS

The whole dining room at a glance

A sales screen that keeps up with the room and that new staff learn in one shift. Which table is busy, which is waiting for the bill, how long an order has waited in the kitchen — the colours tell you.



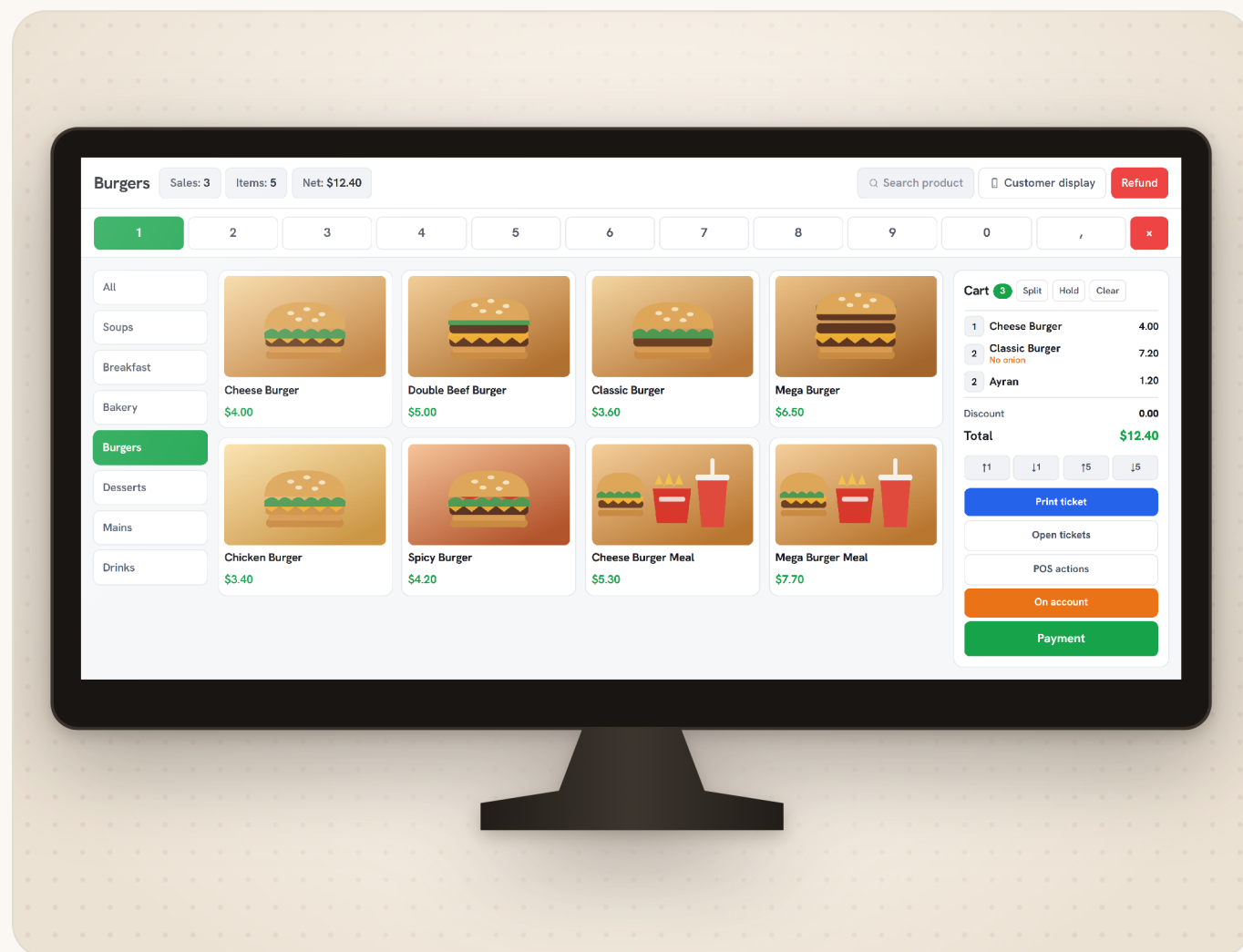
- ✓ Table-based sales and order management
- ✓ Multiple payment methods
- ✓ Discounts, comps and campaigns
- ✓ Move and merge tables
- ✓ Quick sale (delivery / takeaway) mode
- ✓ Split and merge bills
- ✓ Per-waiter orders and commission tracking
- ✓ Order notes and special requests

⚡ An order entered on the waiter's tablet reaches the kitchen display, the till and the reports at once; no page refresh needed.

QUICK SALE

Taking an order is one tap

Cafés, kiosks, bakeries, self-service counters — the quick sale screen is built for fingers, not mice. Pick the item, set the quantity, take the payment. Scanning a barcode, putting a tab on account or processing a refund is a single button.



- ✓ Large category and product buttons sized for touch screens
- ✓ Works with barcode scanners, scales and customer displays
- ✓ Cash, card, meal vouchers and split payments
- ✓ Split, hold, open tickets and refunds on the same screen
- ✓ Put it on account: credit and corporate tabs stay tracked

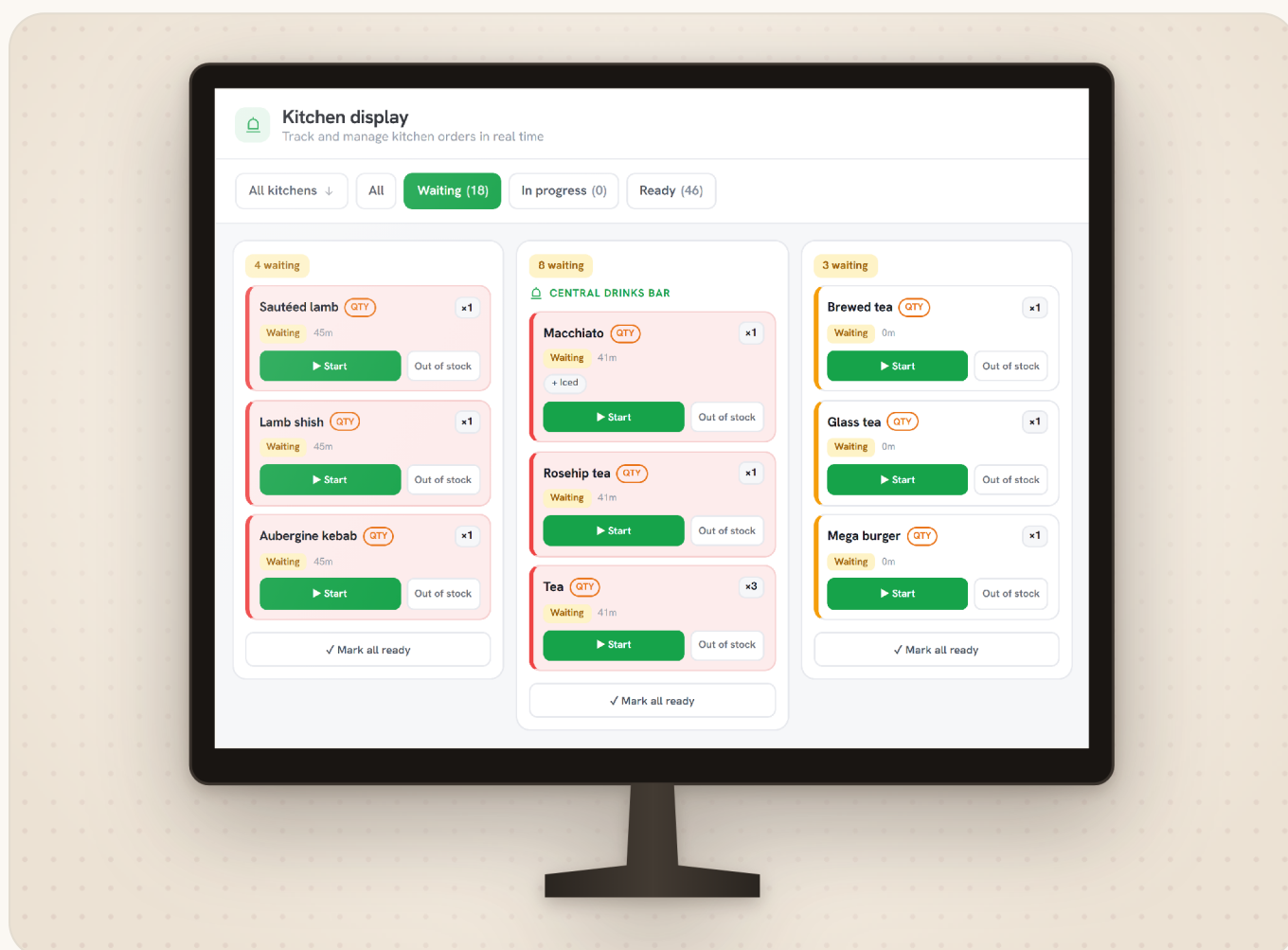
Who is it for?

Cafés, kiosks, bakeries, patisseries, self-service counters and takeaway points. Staff learn the touch screen in their first shift.

KITCHEN DISPLAY

The ticket appears the moment it hits the kitchen

As soon as an order is taken it lands in the right kitchen — drinks to the bar, hot food to the line. Every item shows how long it has been waiting, and late ones turn red. No printed tickets, no shouting.



- ✓ Station routing (bar, hot line, desserts)
- ✓ Per-item wait time and late warnings
- ✓ Start / Ready / Out of stock in one tap
- ✓ Mark a whole table ready at once
- ✓ Notes and special requests under each item

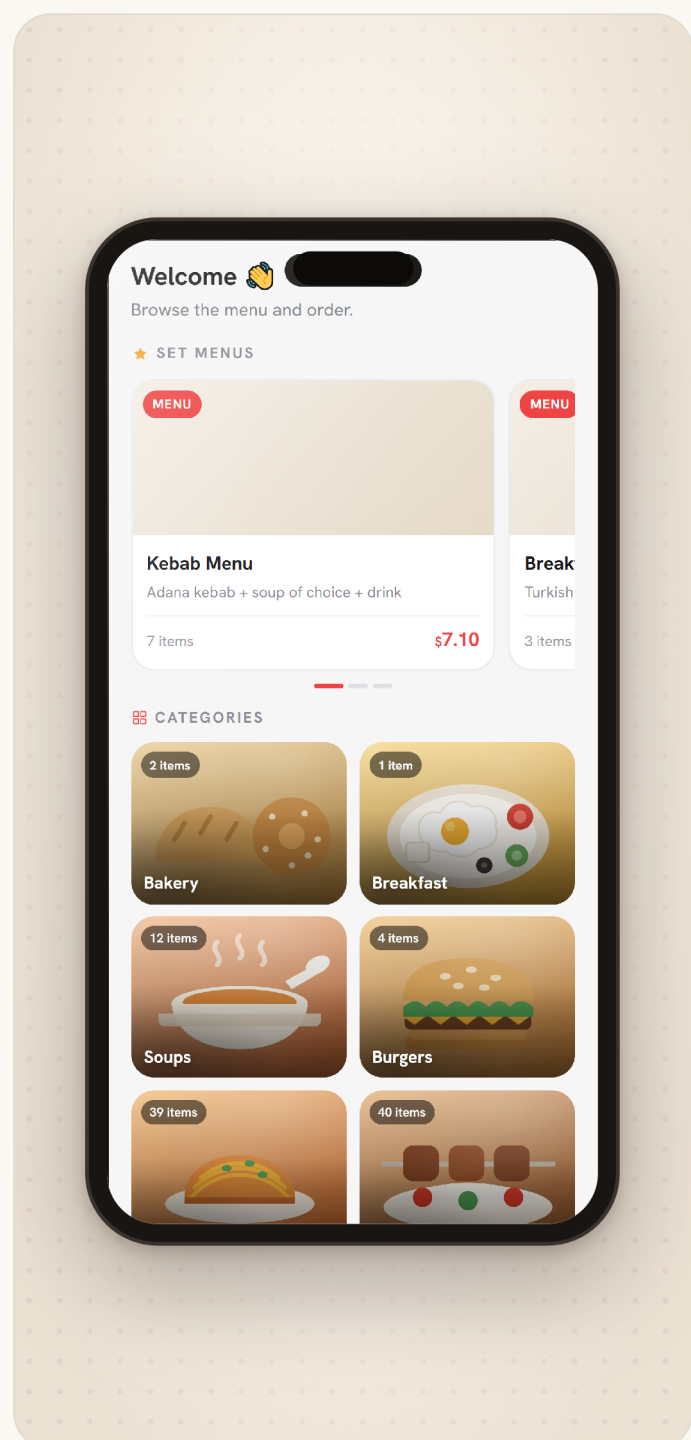
The rest of operations

- ✓ Recipe and portion costing
- ✓ Inventory and stock tracking
- ✓ Waste and spoilage management
- ✓ Daily control and hygiene checklists
- ✓ Warehouse and transfer management

QR MENU

The menu is in their hand the moment they sit down

Guests scan the code on the table and see your current menu on their own phone, in their own language. Change a price and the QR menu updates at the same moment — no reprinting, no redesign.



- ✓ Price and item changes appear instantly
- ✓ Automatic menu in 20 languages
- ✓ Photo categories and set menus
- ✓ Allergen, ingredient and portion details
- ✓ Order from the table and call a waiter

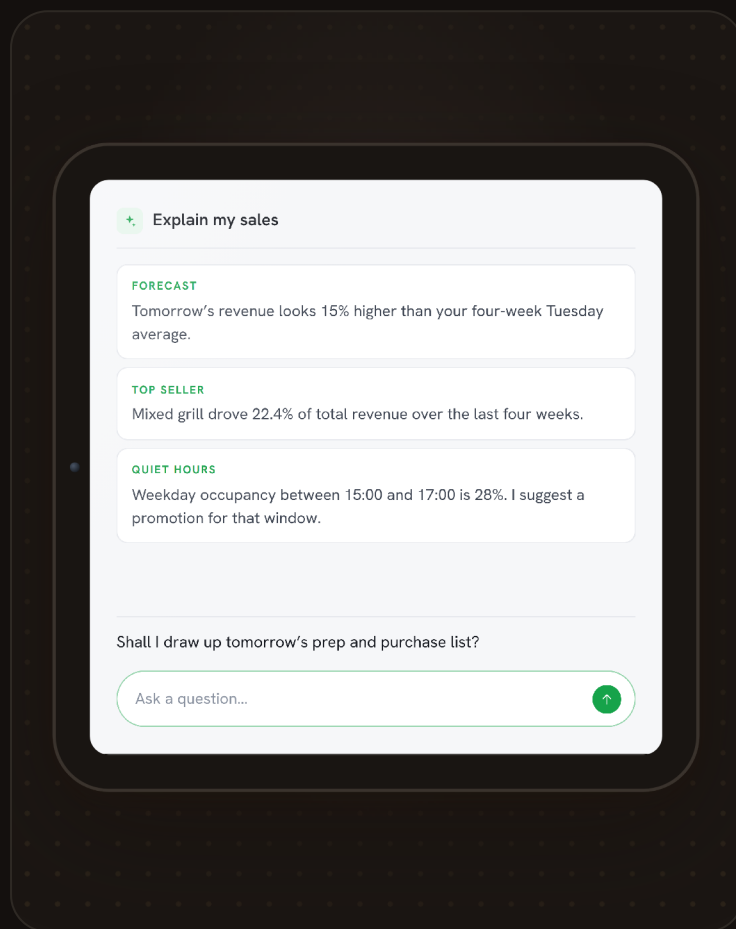
On the guest side too

- ✓ Self-service kiosk mode
- ✓ Loyalty programme and points
- ✓ Gift card system
- ✓ Feedback and satisfaction tracking
- ✓ Customer-facing second screen
- ✓ Reservations and waitlist

ARTIFICIAL INTELLIGENCE

AI built into the platform, so decisions come faster

PentaGusto does not just collect data; it tells you what it makes of that data in plain language. It forecasts, warns and suggests — you make the call.



Question. Analysis. Advice. Action.

- 1 Type your question, or wait for the daily summary.
- 2 Let PentaGusto analyse your data.
- 3 See the suggestion with its reasoning.
- 4 Apply it in one tap.

The AI layer connects your sales, menu, inventory and staffing data. It is not a separate module — it is included in your plan.

Sales and demand forecasting

Weighs your sales history against day, weather and calendar effects to tell you tomorrow's revenue and busy hours in advance.

Smart purchasing suggestions

Calculates how much of each item to order from expected demand and current stock — less running out, less waste.

Menu engineering advice

Which dish earns and which just takes up space? It suggests a price change, a portion change or removal, and shows its reasoning.

Reporting in plain language

No hunting through report screens. Type your question the way you would ask a colleague and get tables and charts back.

Anomaly alerts

Unusual discounts, repeated voided tickets or a till discrepancy trigger an alert before you notice them yourself.

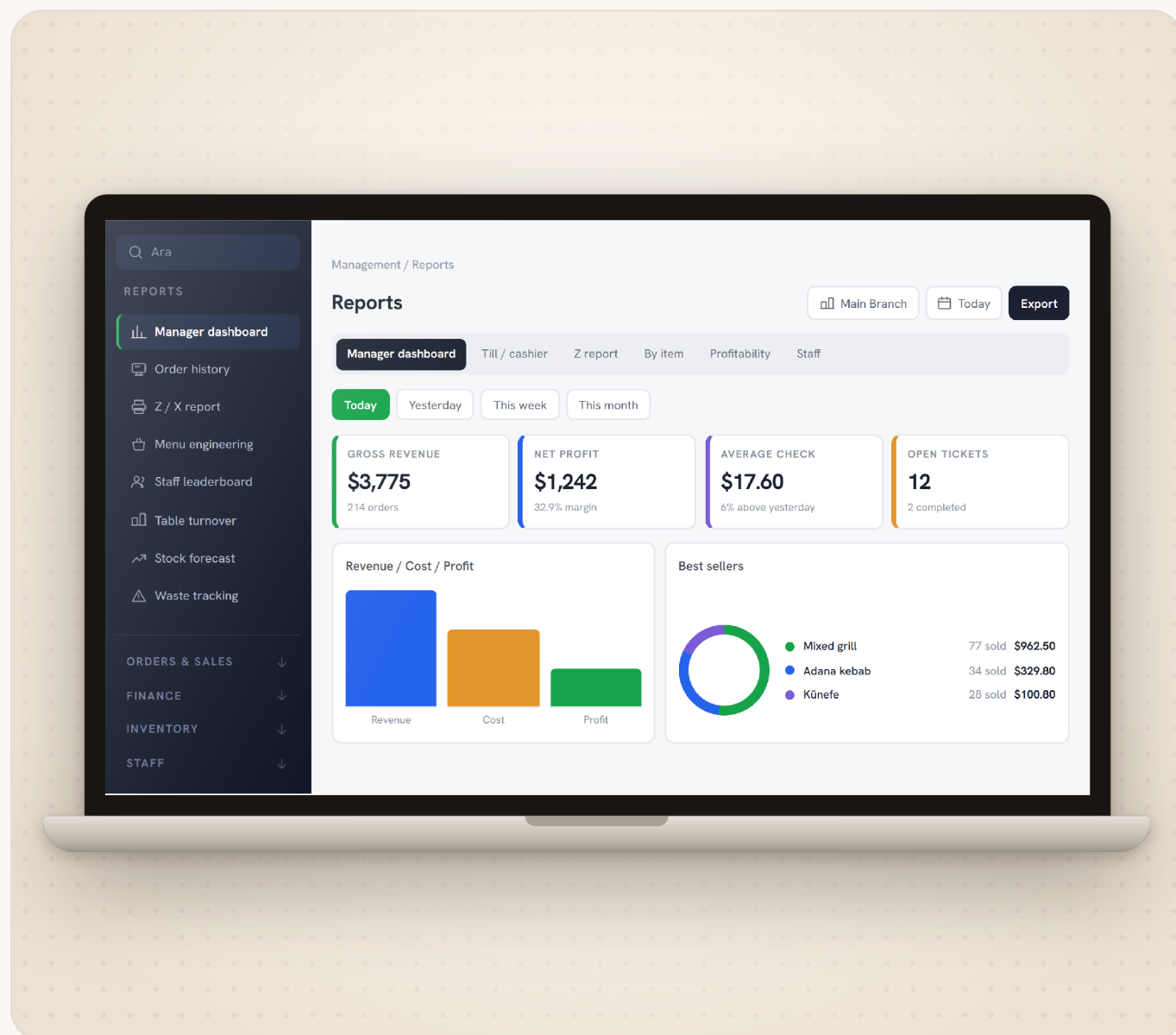
Shift planning suggestions

Recommends how many people you need at each hour based on expected demand — less overtime, fewer idle staff.

REPORTS

Close the day on data, not on a feeling

Revenue, cost, margin, waste, open tickets and best sellers on one dashboard. Pick a branch, pick a date range, and the report is in front of you in seconds — export it to Excel if you need to.



- ✓ Manager dashboard and 15 ready-made reports
- ✓ Z/X report and fiscal reconciliation
- ✓ Menu engineering and profitability analysis
- ✓ Staff leaderboard and table turnover analysis
- ✓ Headquarters panel comparing branches
- ✓ Real-time sales dashboard
- ✓ Product and category performance
- ✓ Hour and day level demand analysis
- ✓ KPI alerts and notifications
- ✓ Budget tracking and planning

WHO USES IT

Set up for your business

The same system is configured differently for each type of business. We decide together which modules to switch on during setup.



Restaurant and Grill

NEED

Busy evening service, unbroken communication between floor and kitchen, splitting bills at large tables.

IN PENTAGUSTO

- ✓ Floor plan and waiter tablet
- ✓ Station-based kitchen display (grill, hot kitchen, bar)
- ✓ Move, merge and split tables
- ✓ Recipes and portion cost
- ✓ Payment with fiscal device and meal cards



Café, Patisserie and Bakery

NEED

Clearing the queue fast, selling by weight, tracking display stock and regulars.

IN PENTAGUSTO

- ✓ Touch quick-sale screen
- ✓ Scale integration: items by weight and tare
- ✓ Barcode scanning
- ✓ Loyalty points and gift cards
- ✓ Table ordering with QR menu



Fast Food and Chains

NEED

Same menu and price at every branch, relieving the till at peak times, comparing branches.

IN PENTAGUSTO

- ✓ Self-service kiosk
- ✓ Order status (ready) display
- ✓ Central menu and price list updates
- ✓ Branch comparison reports
- ✓ Role-based permissions and audit log



Hotel Restaurants and Resorts

NEED

Several points of sale, international guests, more staff in season.

IN PENTAGUSTO

- ✓ Restaurant, bar and pool bar as separate points of sale
- ✓ Interface and QR menu in 20 languages
- ✓ Multi-currency support
- ✓ Reservations and waiting list
- ✓ Central management and reporting



Delivery and Cloud Kitchens

NEED

Collecting orders from different platforms in one place, never missing a delivery time.

IN PENTAGUSTO

- ✓ Delivery-platform orders on one screen (in Türkiye: Yemeksepeti, Getir, Trendyol Go, Migros Yemek, Hemen Yolda)
- ✓ Platform orders go to the kitchen automatically
- ✓ Courier assignment and delivery tracking
- ✓ Separate flow for delivery orders
- ✓ Electronic invoices for online orders



Canteens and Catering

NEED

Selling on corporate accounts, menus that change daily, reporting consumption.

IN PENTAGUSTO

- ✓ Sales on account and corporate account tracking
- ✓ Meal cards (in Türkiye: Multinet, Pluxee, Edenred and more)
- ✓ Daily menu and price list
- ✓ Consumption and per-item reports
- ✓ Quick sale to keep the queue moving

DEVICES AND HARDWARE

Works with the devices you have

PentaGusto is the same system in the browser, the desktop app and on tablets. Printers, fiscal devices and scales connect through the bridge app at the till.

PentaGusto cloud



Every branch's data in one place. If the internet drops, the till keeps working locally and syncs when the connection returns.

Till

POS terminal	Windows desktop app
Fiscal device	in Türkiye: Hugin, Pavo
Receipt printer	tickets and receipts
Scale and barcode scanner	by weight and barcode
Customer display	second screen
Cash drawer	opens on payment

Floor

Waiter tablet / phone	ordering at the table
QR menu	the guest's own phone
Self-service kiosk	order without queuing

Kitchen

Kitchen display	monitor or TV
Kitchen printer	tickets by station
Order status display	orders ready for pickup

Management

Owner dashboard	revenue and profit on the phone
Reports	from any browser
HQ dashboard	all branches on one screen



PentaBridge — the bridge app that runs on the till computer. It connects the printer, fiscal device, scale, barcode scanner, customer display and cash drawer; you don't need to replace your existing devices.

ALL FEATURES

Everything you need to run the floor

Every module below is part of the same system. Turn them on as you need them and configure them to your type of venue.



AI & automation

Collecting data is not enough; the system should tell you what it means.

- ✓ Sales and demand forecasting
- ✓ Menu engineering advice
- ✓ Alerts for unusual discounts and till gaps
- ✓ Summaries of guest feedback
- ✓ Smart purchasing and stock suggestions
- ✓ Reporting in plain language
- ✓ Shift planning suggestions
- ✓ Automation rules (condition → action)



Point of sale

A sales screen that keeps up with the room and that new staff learn in one shift.

- ✓ Table-based sales and order management
- ✓ Multiple payment methods
- ✓ Discounts, comps and campaigns
- ✓ Move and merge tables
- ✓ Quick sale (delivery / takeaway) mode
- ✓ Split and merge bills
- ✓ Per-waiter orders and commission tracking
- ✓ Order notes and special requests



Kitchen & operations

Stop guessing how long a ticket has been sitting in the kitchen.

- ✓ Kitchen display system (KDS)
- ✓ Recipe and portion costing
- ✓ Waste and spoilage management
- ✓ Warehouse and transfer management
- ✓ Station-based ticket routing
- ✓ Inventory and stock tracking
- ✓ Daily control and hygiene checklists
- ✓ Supplier and purchasing records



Analytics & reports

Which dish earns, which hour is empty, which member of staff sells what.

- ✓ Real-time sales dashboard
- ✓ Staff productivity reports
- ✓ Hour and day level demand analysis
- ✓ Budget tracking and planning
- ✓ Product and category performance
- ✓ Menu engineering (profit / popularity)
- ✓ KPI alerts and notifications
- ✓ Export to Excel / PDF



Guest experience

A flow that starts on the guest's phone and does not end when the bill closes.

- ✓ Contactless ordering via QR menu
- ✓ Loyalty programme and points
- ✓ Feedback and satisfaction tracking
- ✓ Reservations and waitlist
- ✓ Self-service kiosk mode
- ✓ Gift card system
- ✓ Customer-facing second screen
- ✓ Coupons and campaigns



Financial management

The file your accountant asks for should be ready by the end of the day.

- ✓ Till open / close operations
- ✓ Income, expense and account tracking
- ✓ Multi-currency support
- ✓ Export to accounting software
- ✓ e-Invoicing integration
- ✓ Price list management
- ✓ Reconciliation by payment method
- ✓ Z report and fiscal reconciliation



Multi-branch & team

Designed so that adding branches does not add complexity.

- ✓ Headquarters dashboard
- ✓ Central menu and price updates
- ✓ Role-based permissions
- ✓ Internal messaging and announcements
- ✓ Comparative reporting per branch
- ✓ Staff management and performance
- ✓ Shift planning and tracking
- ✓ Full audit log of actions

✓ **Included in every plan:**

Setup and menu import

Staff training

Software updates

Automatic backups

20 languages

Mobile and tablet access

WHY PENTAGUSTO

Software that fails in service is not software

These are the points that matter on the floor. Everything else is table stakes.



Keeps working offline

Local operation means sales continue when the connection drops, and data syncs the moment it returns.



Real fiscal integration

Talks directly to the fiscal device at the till — in Türkiye, Hugin and Pavo. No re-typing receipt data.



Live screens

Kitchen, table and order states update without a page refresh. Everyone sees the same thing at the same time.



Runs on any device

POS terminal, tablet, phone or browser — the same system, no installation required.



Interface in 20 languages

Staff and guests in tourist areas use the system, and the QR menu, in their own language.



Clear permissions

Who can discount, who can void a ticket, who can see reports — defined per role.

What we do differently

	PentaGusto	Traditional POS programmes
AI sales and demand forecasting	✓	—
Reporting in plain language	✓	—
Interface and QR menu in 20 languages	✓	—
QR menu and self-service kiosk	✓	Add-on
Fiscal device integration	✓	Partial
Live kitchen display	✓	Partial
Central multi-branch management	✓	Extra licence
e-Invoicing integration	✓	Add-on
AI-assisted menu engineering	✓	—
Works during internet outages	✓	Partial
Browser access with no installation	✓	—

INTEGRATIONS

Works with what you already use

No need to replace your devices or accounts — PentaGusto sits on top of them. The systems below are live in Türkiye; integrations with fiscal, e-invoicing and ordering systems in other countries are assessed on request.

FISCAL DEVICES (TÜRKIYE)

Hugin

Pavo

E-INVOICING (TÜRKIYE)

İzibiz

DATASOFT

Trendyol e-Faturam

PAYMENTS

iyzico

PayTR

Stripe

ONLINE ORDERING (TÜRKIYE)

Yemeksepeti

Getir

Trendyol Go

Migros Yemek

Hemen Yolda

MEAL CARDS (TÜRKIYE)

Multinet

Pluxee

Edenred

Metropol

Setcard

TokenFlex

SECURITY AND FISCAL COMPLIANCE

Your till and your books never drift apart

A point-of-sale system has to be correct before it is fast. These are not settings; they are rules the system enforces the same way in every business.



No receipt, no closed payment

Where a fiscal device is required by law, a payment only counts as complete once the device returns an approved receipt number. If the device fails, the table stays open and nothing is lost.



Compliant e-invoicing

Electronic invoices go through licensed providers (in Türkiye: e-Invoice, e-Archive and e-Dispatch). If the connection drops, the document is retried with the same number, so duplicates are never issued.



Every business's data kept apart

Each company's records live in their own scope. Access is checked on the server against the signed-in session, not in the browser.



Encrypted credentials

Passwords for e-invoicing and ordering platforms are stored encrypted with AES-256-GCM and only ever shown masked.



Permissions and audit trail

Sensitive actions such as discounts, voids and refunds require the right role and, where needed, a manager PIN. Every change is recorded along with who made it.



Built for outages

Sales keep going when the internet drops. Once the connection is back, transactions sync without writing anything twice, and data is backed up regularly.

HOW WE WORK

From first call to first service

We don't leave the setup to you. The same team is with you at every step.

01**Discovery call**

We learn about your business, your menu and the devices you already have, and decide together which modules you actually need.

02**Setup and data import**

Products, floor plan and prices are configured, and lists from your current system are imported. Fiscal printers and printers are connected.

03**Staff training**

Cashiers, waiters and kitchen staff are trained on their own screens, with your own menu.

04**First day of service**

We are on the line the day you go live. After that, our support team is reachable by phone and WhatsApp.

FAQ

What exactly is PentaGusto?

A cloud-based sales and management platform built for restaurants, cafés and chains. It brings orders, kitchen display, inventory, QR menu, delivery, reporting and e-documents into one system.

What happens if the internet goes down?

Sales continue. The system keeps working locally and syncs to the cloud automatically once the connection is back.

Can I manage more than one branch?

Yes. From the headquarters dashboard you can compare revenue, stock and staff performance across branches and push price updates centrally.

Where is my data stored?

Data is stored encrypted in the cloud, backed up regularly and processed in line with Turkish data protection law (KVKK). Dedicated servers are available for enterprise setups.

Does it integrate with fiscal printers?

Yes. In Türkiye there is direct integration with Hugin and Pavo devices: receipts go from PentaGusto to the fiscal device without a second manual entry. For other countries, tell us your local fiscal requirements and we will assess them.

How does setup and training work?

We start by listening to how your venue runs, build your menu and floor plan together, train your staff and stay on the line through your first service days.

Which devices does it run on?

POS terminals, Windows and Android tablets, phones and modern browsers. It also opens straight from a browser with no installation.

What exactly does the AI do?

It forecasts demand and revenue from your sales history, suggests order quantities, flags the profitable and the weak items on your menu, and alerts you to unusual discounts or till discrepancies. You can also ask for reports in plain language — “what sold best last Saturday?”



Contact us for a demo

Tell us about your venue; we'll work out the right setup and price together
with your menu and devices.



Quote and demo

pentagusto.com/en/contact



Plans and current prices

pentagusto.com/en/pricing

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