



Point of sale for cafés and restaurants

TapTill

Tap, bill, serve. The café till that keeps up with your rush hour.

Fast touch and keyboard billing, KOT, tables, offers and daily reports. It runs on one laptop at your counter and keeps working when the internet doesn't.

Works offline

GST ready

Thermal receipts & KOT

Windows & Mac

Chai & Crumbs Café POS Tables Kitchen Orders Menu Dashboard Reports Add payout Offers Settings

Trial: 14 days left

Search items, or just start typing

Online order

Counter F2 Dine-in

Walk-in counter order

Chai + Sandwich Combo - 1

Subtotal
CGST 2.5%
SGST 2.5%
Round off
Total

Discount

Pay F7

Bill: CC-00001
Date: 2026-10-18 21:40:06
Type: Counter

Item	Qty	Rate	Amt
Cappuccino	1	₹150.00	₹150.00
Chai + Sandwich Combo (combo)	1	₹179.00	₹179.00
- 1 x Masala Chai			
- 1 x Cheese Corn Sandwich			
Subtotal			₹329.00
CGST 2.5%			₹8.22
SGST 2.5%			₹8.23
Round off			-₹0.45
TOTAL			₹345.00

Paid by: UPI
Thank you! Visit again.

A-Z search 1-9 add + - Enter add highlighted + - qty DeL remove ready F7 print bill F8 discount Ct

Try it free for 14 days

Full Pro features, no key needed.

Praveen Kumar

WhatsApp 8409718693

Made for a small café counter, not a cloud office.

TapTill is installed on your own laptop. Bills, menu and reports live there, so the till opens instantly and never waits for a network.

Works fully offline

Billing, KOT, tables and reports all run on one laptop. No internet bill to keep paying just to take an order, and no stalls when the Wi-Fi drops.

Thermal bill and KOT

Prints to 58 mm or 80 mm receipt printers. Kitchen order tickets print the moment an order is saved, or show on a kitchen screen.

Simple to install

One installer for Windows and one for Mac. Set an Admin PIN, add your menu (or upload it from Excel) and start billing the same day.

A bill in a few seconds

Tap item tiles on a touchscreen, or just start typing. Number keys add items, **F9** pays, **F2** – **F4** switch counter, dine-in and delivery.

Your data stays with you

Sales and customer details sit on the café's own machine, not on someone else's server. Daily backups run on their own.

Indian GST built in

GST extra or included in price, CGST and SGST split on every bill, GSTIN and FSSAI printed in the header, and round-off to the rupee.

Chai & Crumbs Café			
Main Bazaar, Mahendragarh, Haryana			

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Paid by: UPI			
Thank you! Visit again.			

Customer bill, combo listed with its items

KOT	
Order #5756 - T2	
2026-10-18 21:39:52	

Latte	x 2
Double Patty Burger	x 1
Cheese Corn Sandwich	x 1

KOT for table T2

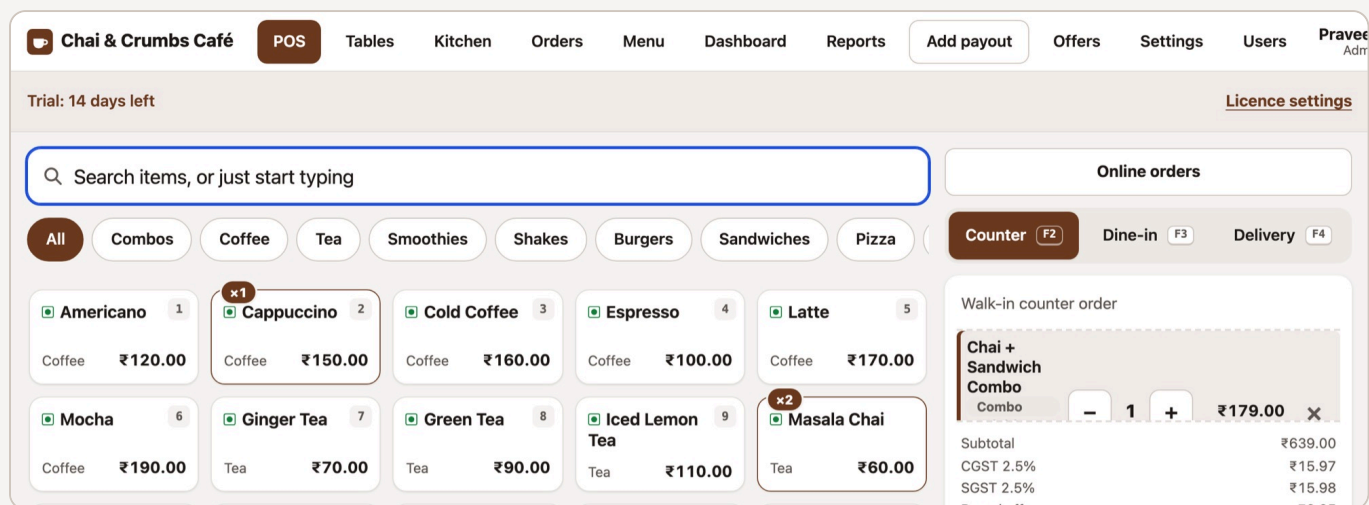
Real prints, straight from TapTill

These are actual prints from the demo café used throughout this brochure, "Chai & Crumbs Café". Your café name, address, GSTIN and a thank-you line go on every bill.

All screens in this brochure are real TapTill screenshots with sample data.

Billing

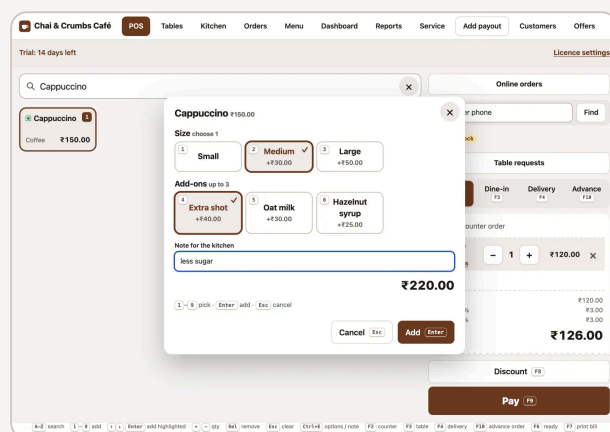
Counter, dine-in, delivery and advance orders from the same screen.



The billing screen: veg and non-veg marks on every tile, GST and round-off worked out as you add items, keyboard shortcuts along the bottom.

Everything a busy counter needs

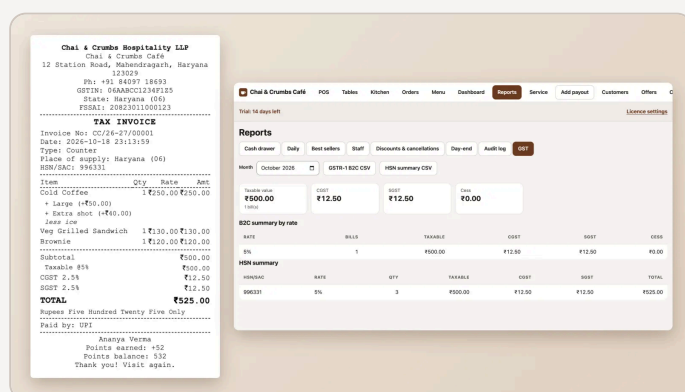
- **Sizes and add-ons:** Small, Medium or Large, extra shot, oat milk, each with its price, plus a short note for the kitchen.
- **KOT to the kitchen** as a printed ticket, on a kitchen screen, or both. Only new items go on the next KOT.
- **Split payment:** part cash, part UPI or card on one bill. The drawer counts each part.
- **UPI QR** with the exact amount on the bill and the customer display.
- **Advance orders** with a pickup time; the kitchen gets them in time. **Pro**
- **Discounts** by amount or percent, each one in the audit log.



Pick a size and add-ons with a tap or the number keys; the price updates as you go.

GST tax invoice and GSTR-1

"Tax Invoice" with your legal name, GSTIN and state, HSN/SAC, taxable value per rate and the amount in words. Bill numbers can restart each financial year (CAFE/26-27/00001). Reports → GST gives the monthly B2C and HSN summaries as CSV for your accountant.

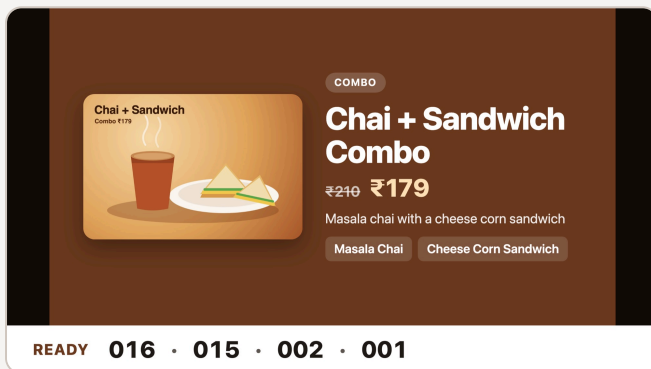


Offers, screens and staff

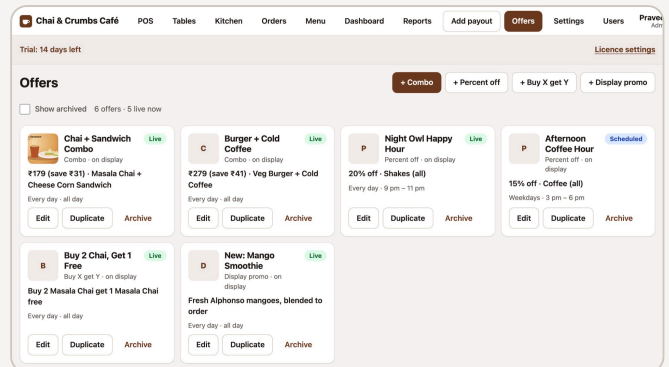
Run combos and happy hours without a calculator, and let a TV do the talking.

Menu and offers Pro

- **Combos** at a fixed price, with a photo.
- **Happy hours**: percent off chosen items or categories, by day and time.
- **Buy X get Y**: the till suggests the free item to the cashier.
- **Promos** that only show on the customer display.
- **Excel menu upload**: fill the template, upload, check, done. Basic



Customer display: an offer slideshow, with “ready” order numbers along the bottom.



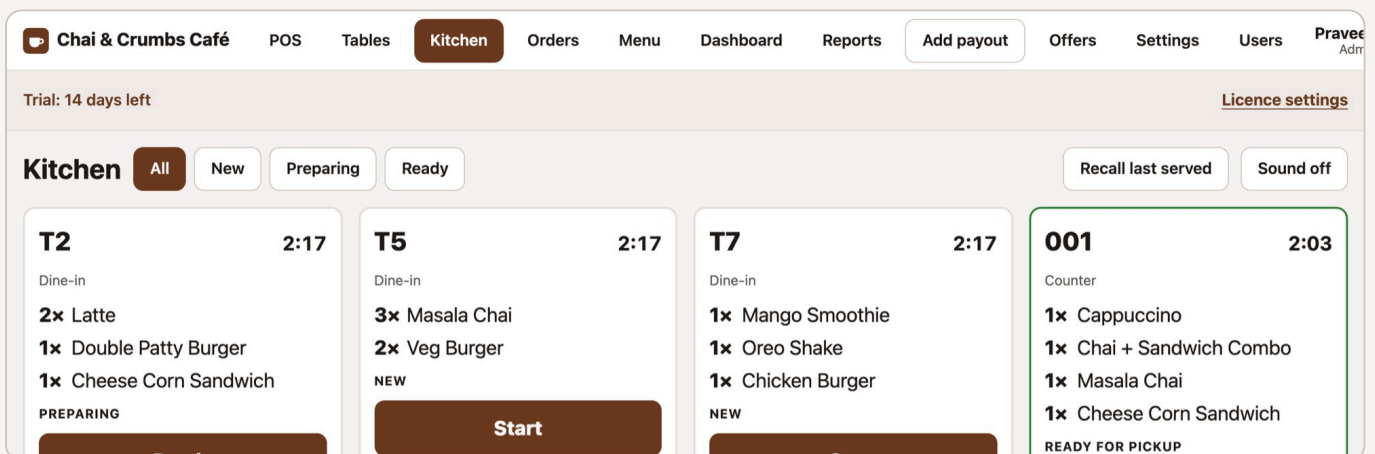
Offers show whether they are live now or scheduled.

Customer display Pro

Put any TV or spare screen near the counter. It loops through your live offers and best sellers, and shows the numbers of orders that are ready to pick up, so nobody has to shout names. It can also show your **menu board** with prices Pro.

Kitchen display Pro

Orders appear on a kitchen screen the moment they are saved. Cooks tap **Start** and **Ready**; tickets turn amber, then red, if they wait too long.



Kitchen screen: new, preparing and ready tickets with how long each has waited.

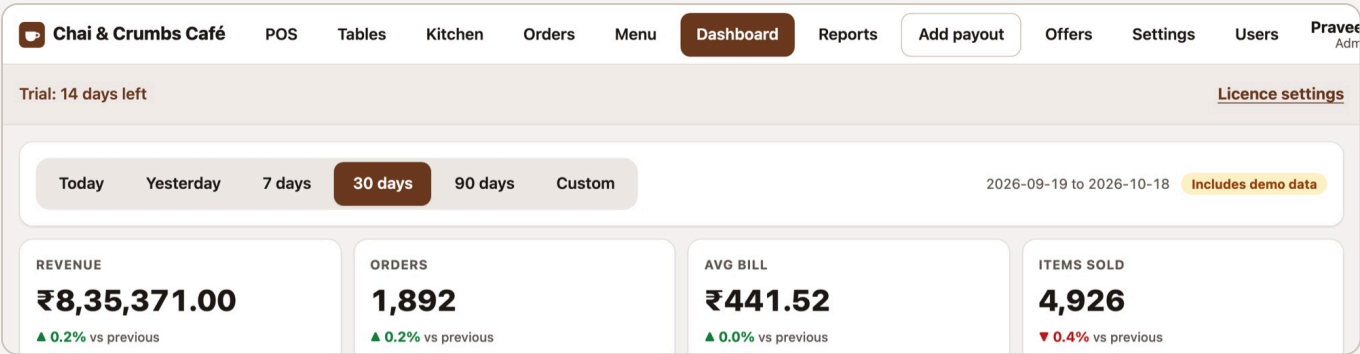
Staff and security

Everyone logs in with their own PIN, and the till locks itself when idle. An audit log records discounts, cancellations and setting changes, with who did them. More than 2 users needs Pro. Staff clock in and out with the same PIN for an **attendance** report Pro.

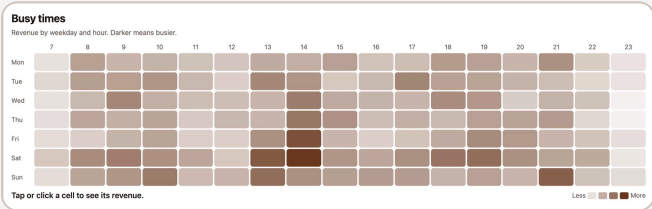
- **Admin**: everything, including menu, reports and settings
- **Cashier**: billing, payments and discounts
- **Order taker**: takes table orders, no payments
- **Kitchen**: sees only the kitchen screen

Know what sells, and when

Reports that answer the questions owners actually ask at closing time.



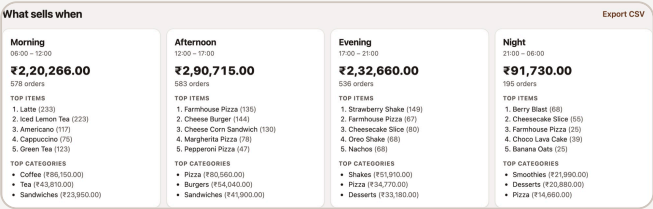
Dashboard for the last 30 days, compared with the 30 before. Pick today, 7, 30 or 90 days, or any dates; sales by hour, order types and payment methods follow below.



“Busy times”: darker squares are your busiest hours of the week, so you can plan staff and offers.

Reports Basic

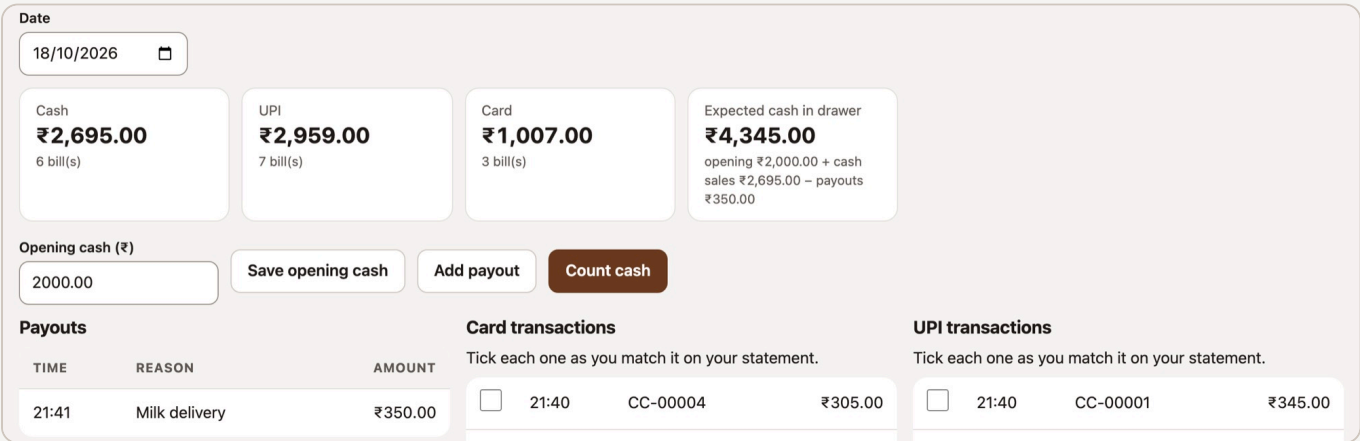
- Best sellers for the day, week or month, by quantity and revenue
- Daily sales, staff sales, discounts and cancellations
- Day-end Z-report to close the day
- GST report: GSTR-1 B2C and HSN summaries
- Export any table to CSV for your accountant



“What sells when”: top items for morning, afternoon, evening and night.

Cash drawer Basic

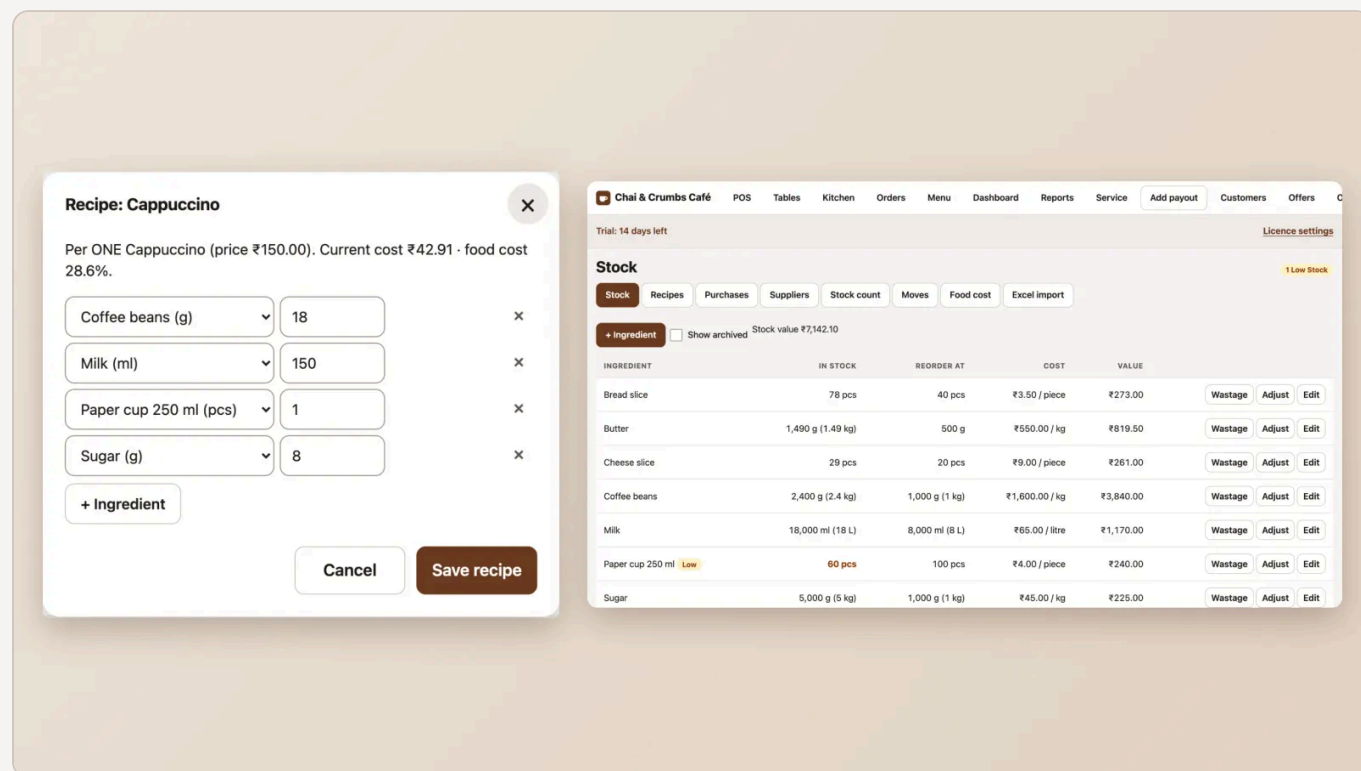
- Cash, UPI and card totals for the day
- Opening cash, payouts (milk, gas, change) and expected cash
- Count notes by denomination and see any difference
- Tick off each UPI and card payment against your statement



Cash drawer for today: totals by payment method, expected cash, payouts and UPI/card matching.

Stock, profit and regulars

See what each item really costs you, what you made this month, and who keeps coming back.



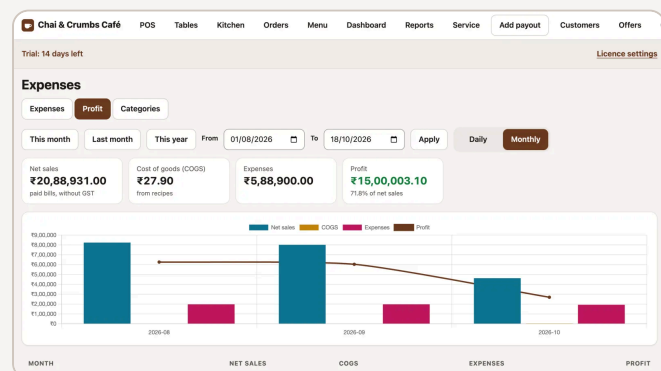
A recipe for each item gives its food cost; stock comes off as you sell and low items are flagged.

Inventory and recipe costing **Pro**

- Ingredients in g, ml or pieces, with a reorder level
- Recipes per item (and per add-on); stock comes off when a bill is paid
- Purchases from suppliers, wastage and stock counts
- Food cost % per item and per day; Excel import

Expenses and profit **Basic**

- Rent, salaries and bills by category, or straight from a cash payout
- Profit by day or month: sales minus food cost and expenses
- A chart of profit over time, and CSV export



Customer loyalty **Pro**

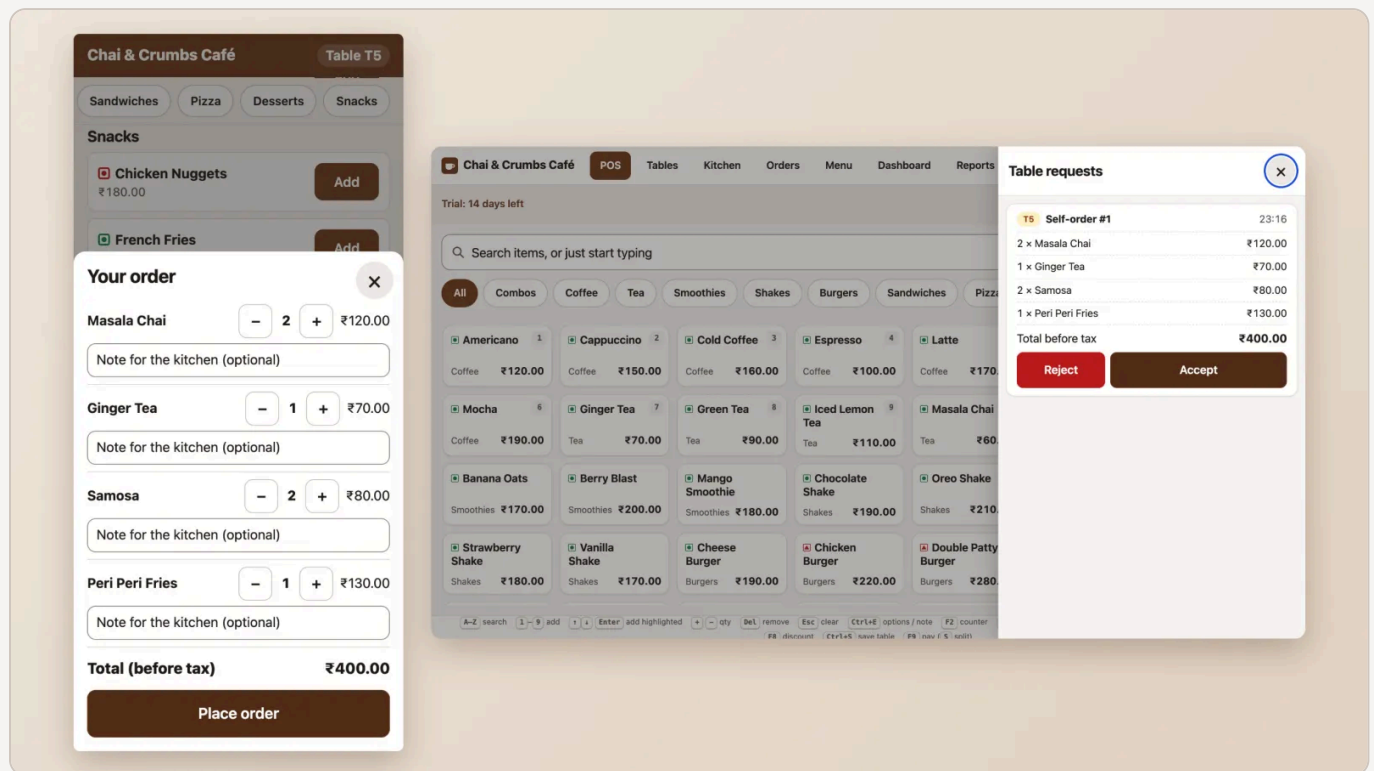
Find a regular by phone number at the till. Points or stamps build up on every bill and can be redeemed at payment; a birthday offer reminds the cashier on the day.

Feedback **Pro**

Guests rate their visit from a QR on the bill; low ratings show up for the owner.

Tables, phones and more outlets

Let guests order from their table, take orders on a phone, and keep several cafés in one view.



A guest orders from table T5 on their phone; the order waits in Table requests until staff accept it.

Table QR self-ordering Pro

Print one QR per table. Guests pick items on the café Wi-Fi and see only their own table's order; "Call waiter" and "Ask for bill" chime at the counter.

Table service status Pro

Each table shows seated, ordered, served or bill requested, so nobody waits unnoticed.

More than one outlet Pro

Each café exports its day; the owner's laptop combines them into multi-outlet reports. An **encrypted cloud backup** goes to a cloud-synced folder with a password only you know.

Phones and tablets on the café Wi-Fi

Pro

Waiters take orders on a phone; a tablet can be the kitchen or customer screen. Each device is paired once with a code from the Admin.

Swiggy and Zomato orders Pro

Online orders arrive to accept or reject and go to the kitchen like any other. Needs your own integration partner account.

Backups, updates and themes

A daily automatic backup, plus a copy to a USB drive. Updates come as **signed update files** that TapTill checks before installing, with no internet needed. Pick a theme or your own brand colour

Basic

Pick the plan that fits

Every plan includes the full till. Pro adds the extra screens, devices, stock, loyalty and more.

Feature	Basic one counter	Pro everything
Always included		
POS billing (counter, dine-in, delivery), KOT and tables	✓	✓
Sizes and add-ons, split payment, UPI QR, GST invoice, GSTR-1	✓	✓
Menu, dashboard, daily backups and signed updates	✓	✓
Owner tools		
Excel import, advanced reports, cash drawer, themes	✓	✓
Expenses and profit	✓	✓
Pro extras		
More users (beyond 2) and staff attendance	–	✓
Phones and tablets on the café Wi-Fi	–	✓
Kitchen screen, customer display and menu board	–	✓
Offers and combos, advance orders, inventory and recipe costing	–	✓
Customer loyalty and feedback	–	✓
Table QR self-ordering and table service status	–	✓
Multi-outlet reports and encrypted cloud backup	–	✓
Swiggy/Zomato online orders (partner account needed)	–	✓

14-day free trial – full Pro features, no key needed.

**Contact us
for pricing**

How it works

1 Install

On your counter laptop, Windows or Mac.

2 Try

Every Pro feature, free for 14 days.

3 Choose

Basic or Pro. Send us your Installation ID.

4 Activate

Your key works offline, tied to your laptop.

5 Renew

A new key each year. Bills and menu stay.

See TapTill at your counter

Call or WhatsApp for a demo, pricing or help setting up.

WhatsApp us

Email us

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