

SIGMA SYSTEMS

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Powering the Future of Restaurant Operations

Restaurant Billing Software Suite

Enterprise-Grade Solution • Real-Time Tracking • Zero Leakage • Full Reports

KOT System

Table Sync

Stock Control

Sales Reports

Bill Printing

WHY CHOOSE

Sigma Systems?

Total Transparency

Every ingredient in, every dish out.
Complete kitchen-to-table visibility.

Prevent Theft & Wastage

Real-time stock reconciliation flags
discrepancies instantly.

Faster Table Service

Synchronized orders across all tables
reduce errors and wait times.

Accurate Billing

Automated bill generation with GST,
discounts, and split options.

Actionable Reports

Daily sales, product performance, and staff
activity at your fingertips.

Scales With You

Built for multi-floor, operations from day
one.

Kitchen Stock Management

Track every item from raw ingredient to served dish.

Live Example

Stock In

50 Raw Chicken Pieces

Orders Out

35 Chicken Dishes Served

Balance

15 Remaining in Kitchen

Key Capabilities

- Real-time ingredient consumption tracking
- Per-item quantity deduction on every order
- Automatic low-stock alerts
- Prevents over-ordering and under-stocking
- Supports multi-unit items (kg, litre, pieces)

FEATURE 02

Theft & Leakage Prevention

Every item dispensed from the kitchen is matched against every order placed. Any mismatch triggers— giving you complete accountability through reports.

- Order-to-dispensing reconciliation
- No item leaves without KOT entry
- Staff accountability logs
- End-of-day variance reports

FEATURE 03

KOT — Kitchen Order Ticket

Every order from the floor is instantly printed or displayed in the kitchen via KOT — ensuring zero verbal miscommunication between waitstaff and chefs.

- Instant order push to kitchen display/printer
- Table number on every KOT
- Order modification tracking
- Reduces preparation errors by 90 % +

Billing Features



Table-wise order tracking

Full history per session



One-click bill generation

GST & tax auto-calculation



Split billing support

Multi-payment modes



Thermal receipt printing

Digital bill option

Reports & Analytics Dashboard

Sales Report

Hourly, daily, weekly & monthly revenue breakdown with trends.

Product Report

Best sellers, slow movers, item-wise profit margin analysis.

Stock Report

Consumption vs. intake for every ingredient tracked.

More Powerful Features

Multi-User Access

Role-based access for owners, managers, waitstaff and cashiers.

Menu Management

Add, edit, price or disable menu items anytime, instantly.

Discount & Offers

Apply flat, percentage or combo discounts at billing time.

Happy Hours

Auto-apply time-based pricing for promotions and offers.

Complimentary Orders

Track comps separately with manager-level authorization.

Void & Cancellation

Full audit trail for every cancelled or modified order.

GST & Tax Compliance

Auto CGST, SGST, IGST calculation as per Indian tax laws.

Customer Database

Save guest profiles, preferences, and visit history.

Ready to Transform Your Restaurant?

Sigma Systems delivers everything a large restaurant operation needs —
from the kitchen to the customer to the accountant.

Contact Sigma Systems Today

S I G M A S Y S T E M S

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