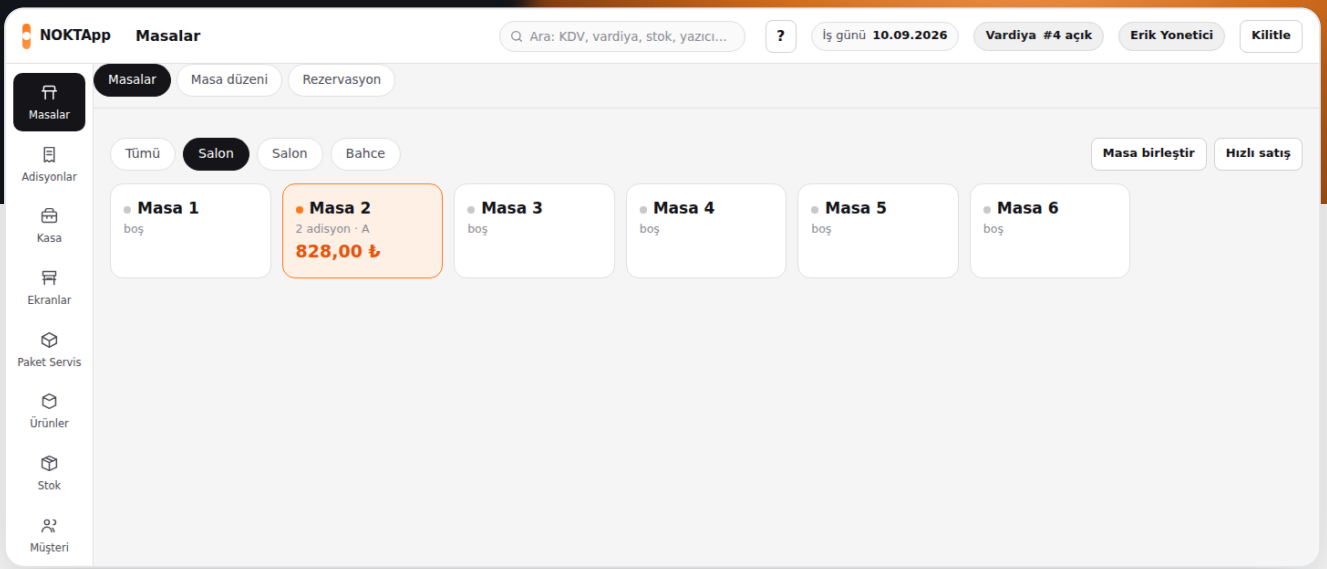
NOKTApp POS

RESTAURANT POINT OF SALE

Your restaurant's till, on your own computer.

Bills, kitchen, deliveries, payments and reports in one program. Sales do not stop when the internet does.



1,368
automated tests

15 min
backup interval

24/7
sales without internet

noktapp.com

0850 84 00 654 · destek@noktapp.com

WHY IT IS DIFFERENT

The program runs on your computer.

Most cloud tills stop when the line drops. NOKTApp POS runs on the restaurant's own computer: bills open, kitchen tickets print, payments are taken and the day closes — even with the connection down. Our server does only three things: it verifies your licence, keeps your nightly backup, and relays the waiter's phone from outside.

Your data stays with you

Your sales live in a database on your own machine. Even if you stopped paying, the data is still yours.

Speed

Screens do not go to a server. Tap a product and there is no wait.

Backed up twice

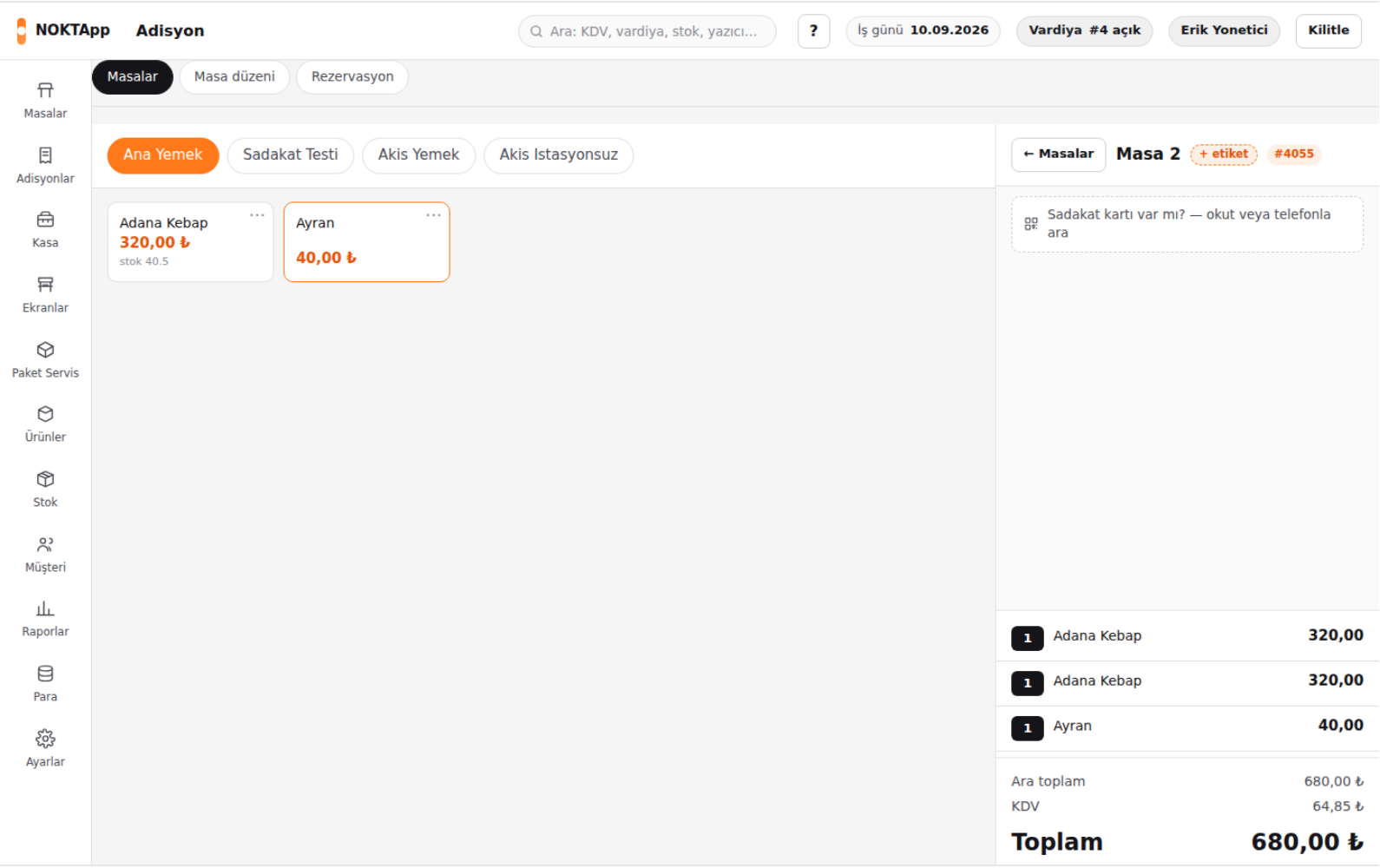
Every 15 minutes to your own disk, every night to the cloud. If the computer is lost entirely, you carry on from a new one.



FLOOR

From the table to the bill, by touch.

The floor plan is your real layout. An occupied table is coloured and carries its running total. One table can hold several bills; bills split, move between tables and merge.

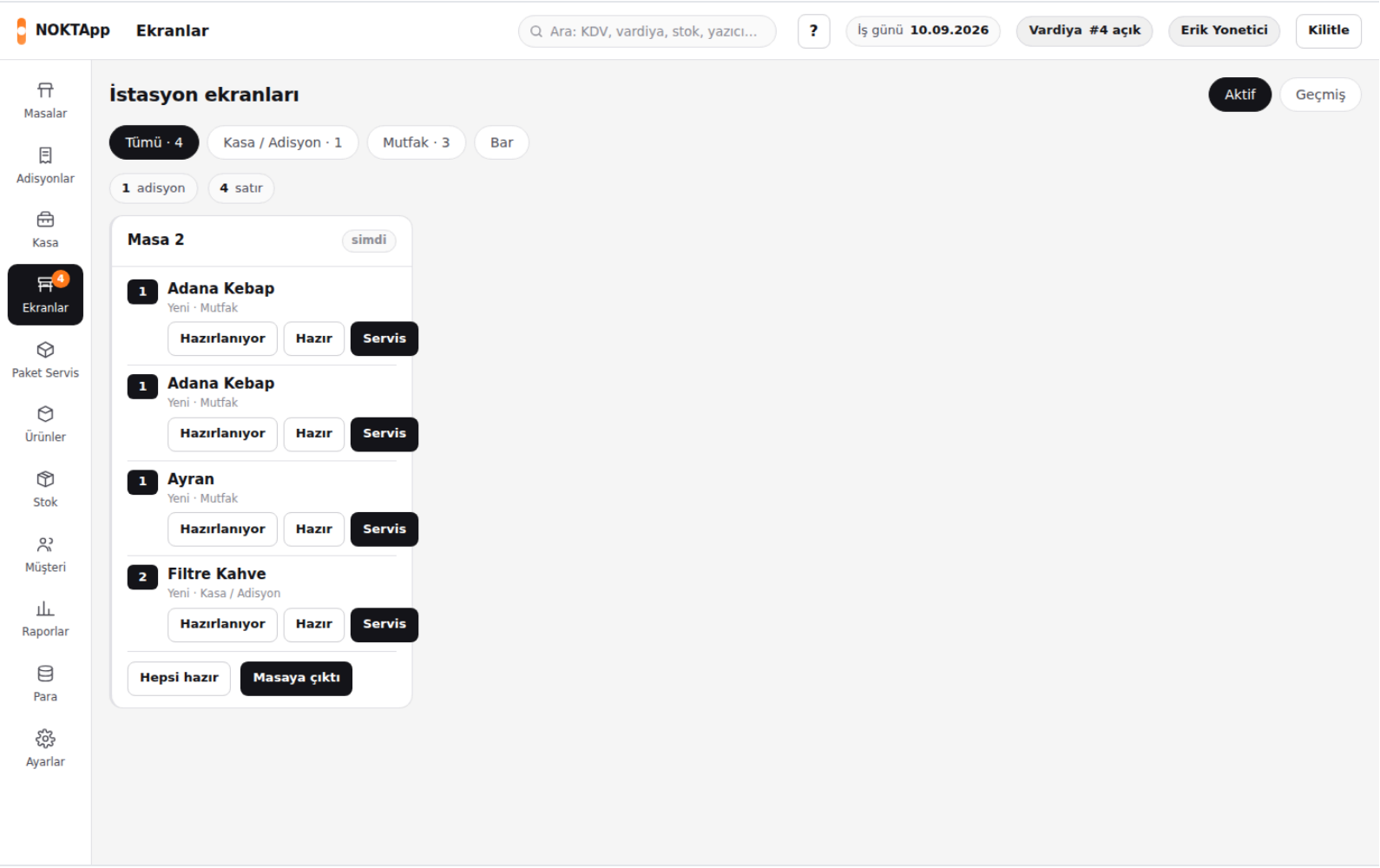


- Tables, counter sales and deliveries in one place
- Bills A, B, C on a single table
- Half portions, notes, comps, discounts
- A customer-facing second screen

KITCHEN

The kitchen reads what to cook off a screen.

Every order sent becomes a card on the kitchen screen with a timer on it. Prefer paper? Each category goes to its own station — bar to the bar, grill to the grill.

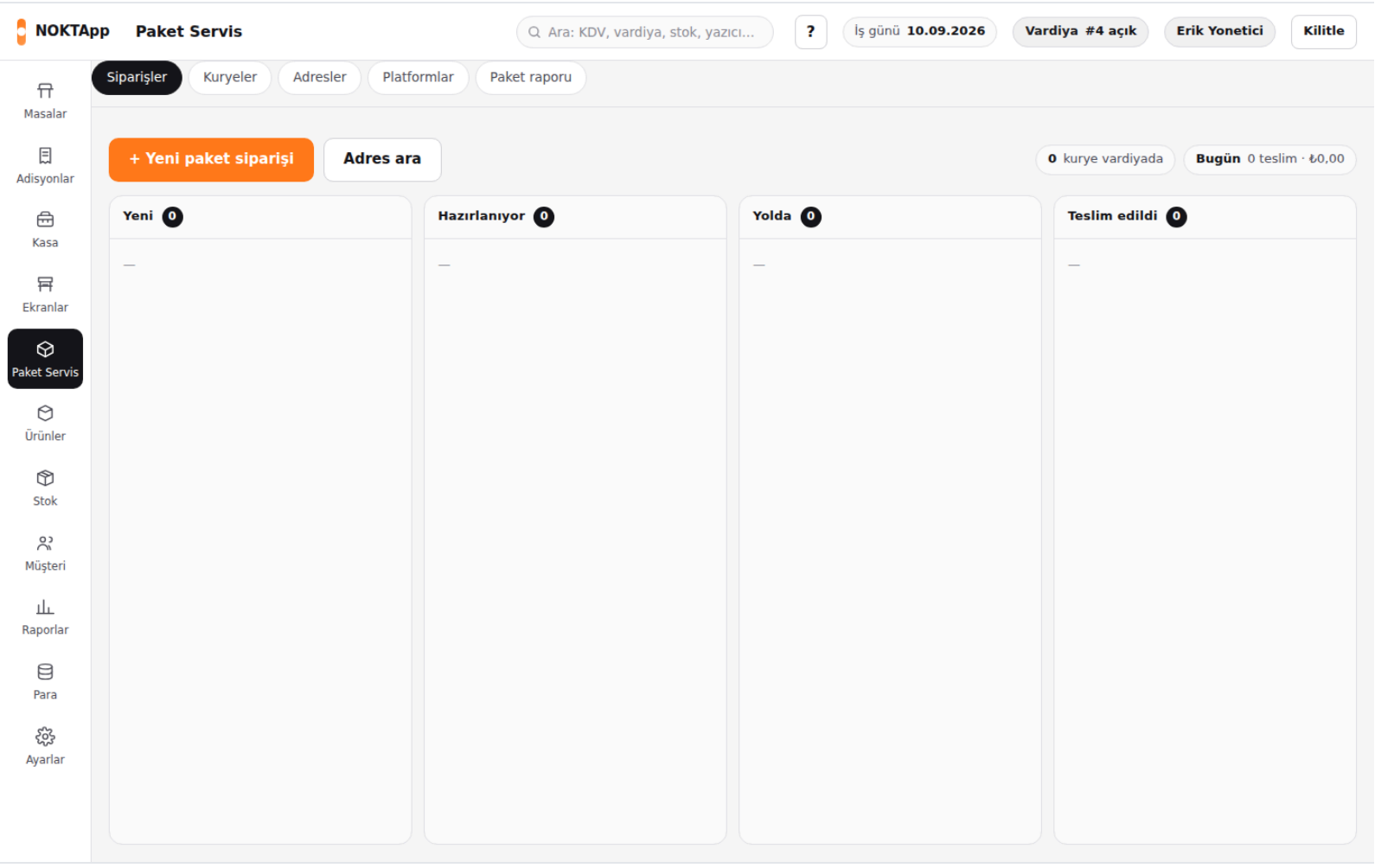


- Screen, printer, or both
- Routing by category to a station
- Cancellations reach the kitchen too
- A waiting-time counter on every ticket

DELIVERIES

The phone rings and you already know them.

Type the number: the name, the address and their last order appear. The order moves across the board, the courier gets an address slip, and the money is recorded against that courier. At the end of the shift one button settles what they brought back.



- Delivery fee and minimum order by zone
- Change prepared for the door
- Orders scheduled for later
- Per-courier performance and reckoning
- Flagging a problem customer

MARKETPLACES

Marketplace orders land straight in the till.

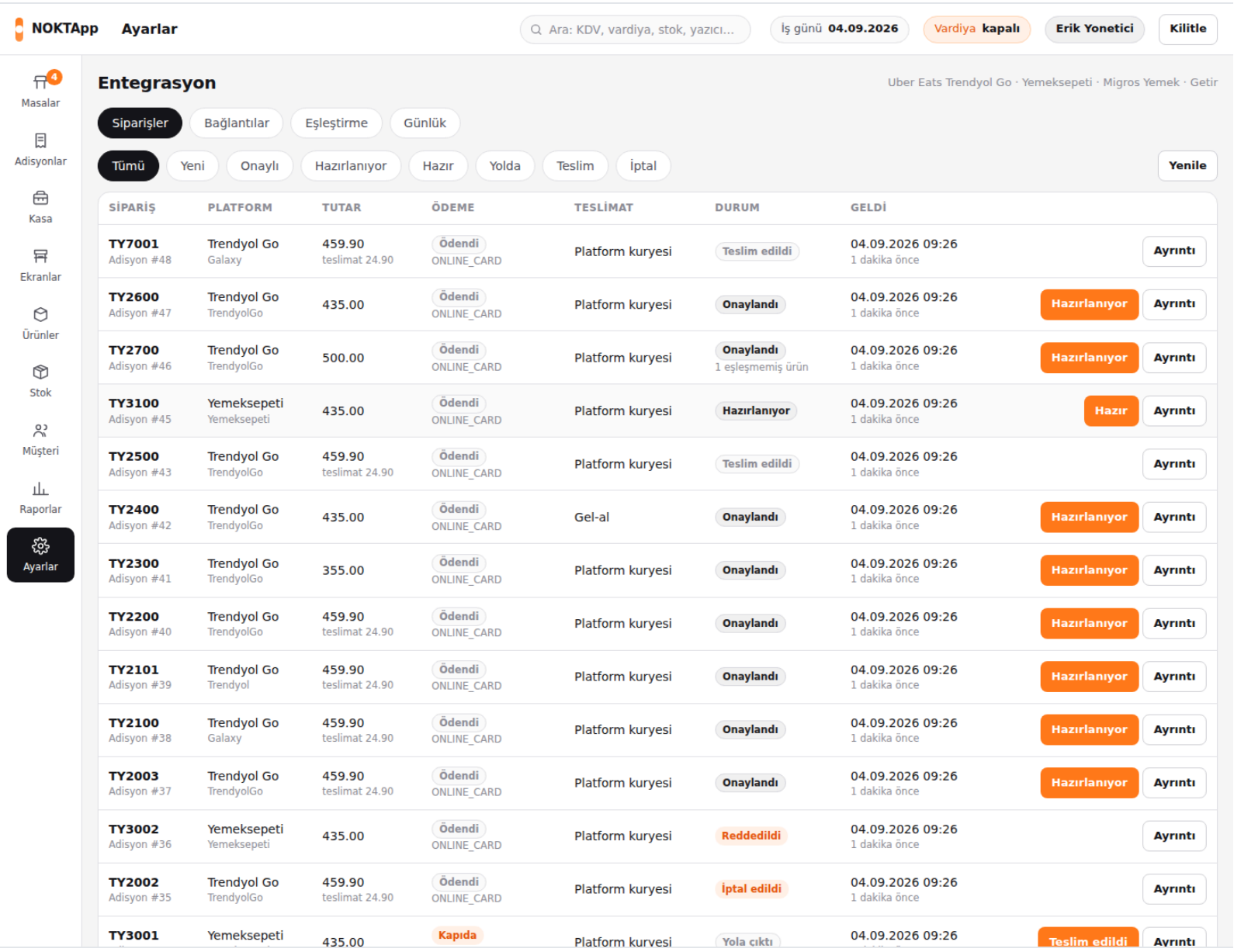
No tablet to watch and no retyping. An order becomes a bill the moment it arrives, goes to the kitchen and lands in your takings. Accept, prep time and cancellation are all driven from the till.

Trendyol Go
Integrated

GetirYemek
Integrated

Yemeksepeti
Integrated

Migros Yemek
Integrated

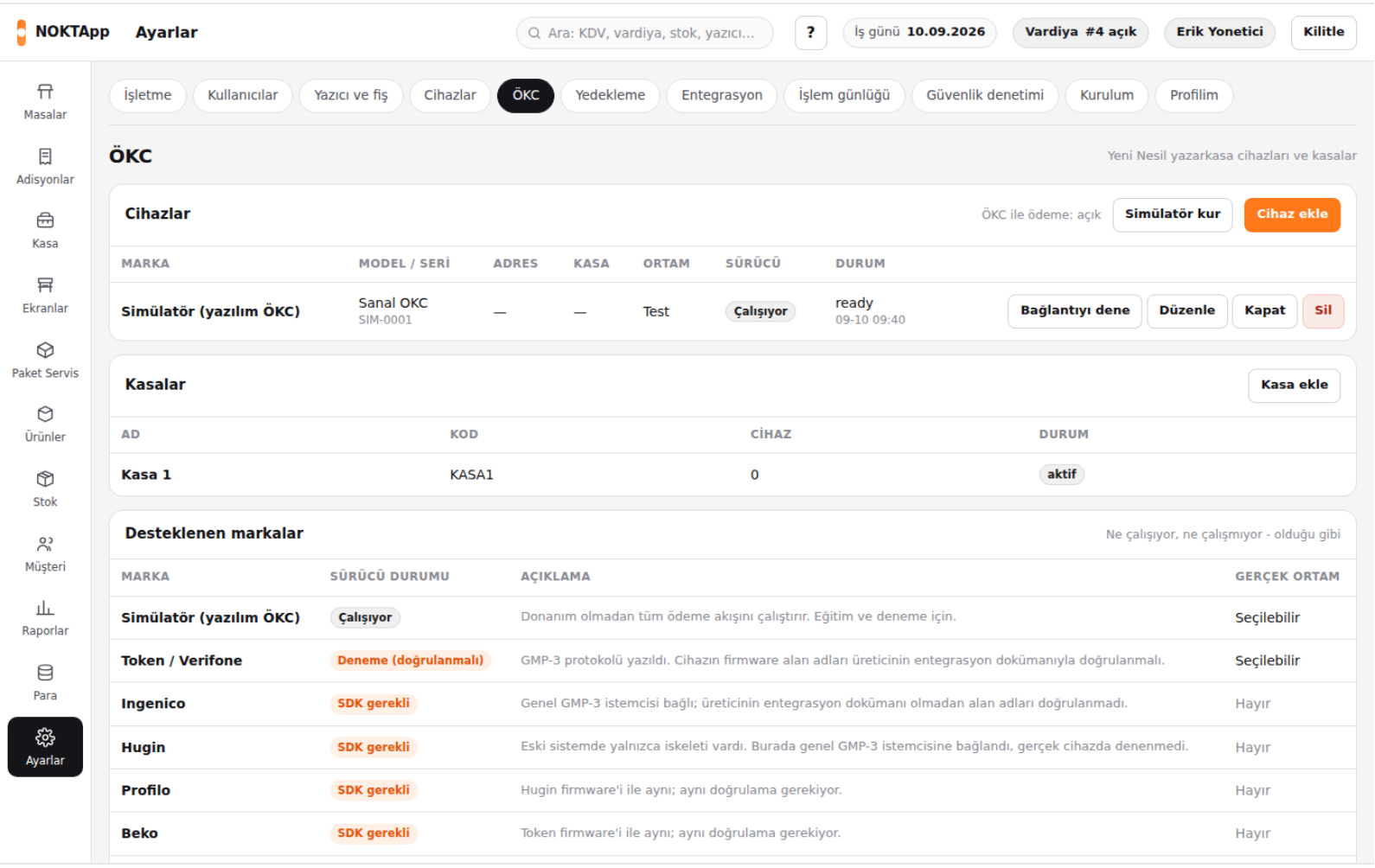


- Every platform on one screen
- Automatic accept and prep time
- Menu and price mapping
- Marketplace takings shown separately

FISCAL

Ready for your fiscal device.

The integration is built. Once official approval completes, payment will pass to the fiscal device and it will print the legal receipt. Until then, a simulator rehearses the whole flow without printing anything fiscal.

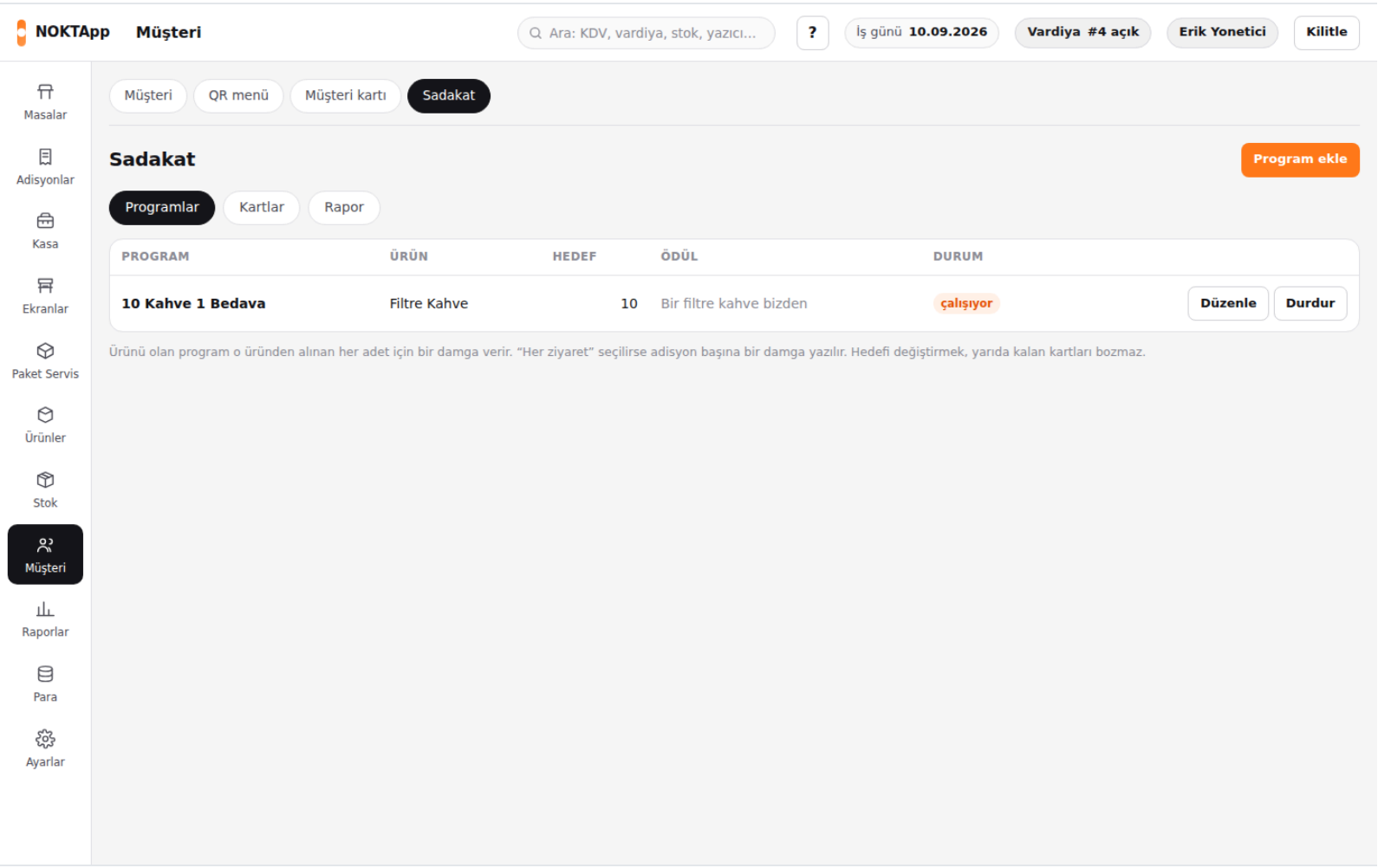


- VAT-inclusive pricing, as Turkish rules require
- VAT and department tables taken from the device
- Z report and end of day together
- The supported-brand list states the truth plainly

GUESTS

Bring the guest back.

A guest recognised by their phone number comes back for the card. Set up “ten coffees, one free” and the till counts the stamps. The QR code on the table puts your menu on their phone.

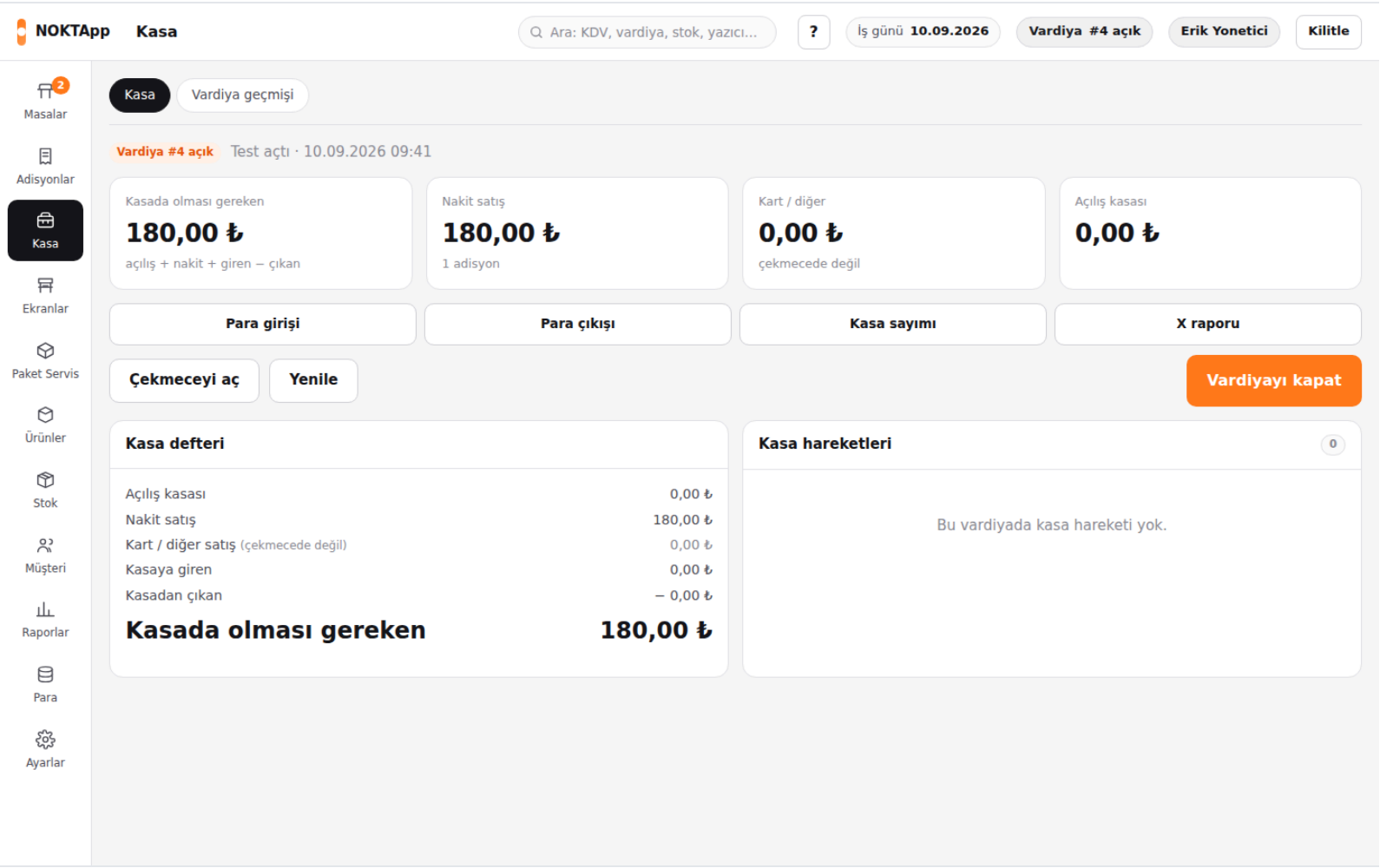


- Loyalty programmes and stamps
- QR menu and table cards
- Guest history and addresses
- E-mail the bill to the guest

MONEY

The drawer balances at the end of the day.

Opening float, money in and out, a denomination-by-denomination count and the difference. Who took what, when, and why — all written down. Once the day is closed it cannot be changed.

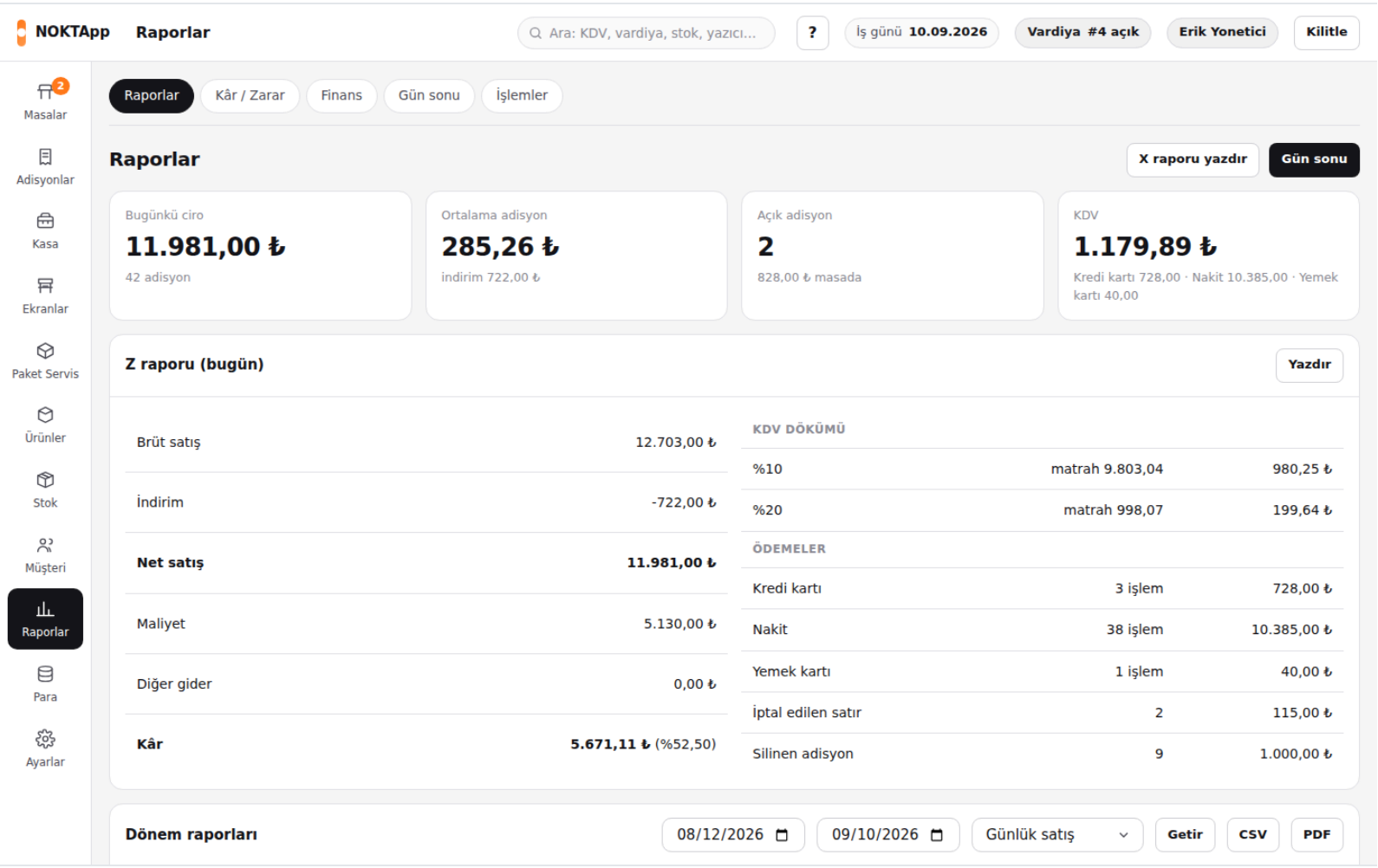


- Shifts and a denomination count
- Money in and out, with a reason
- X and Z reports
- A closed day is locked

REPORTS

See what you actually made.

Reports by product, waiter, hour, category and cancellation. Enter costs and you get profit per dish. All of it exports to Excel — one button to send to your accountant.

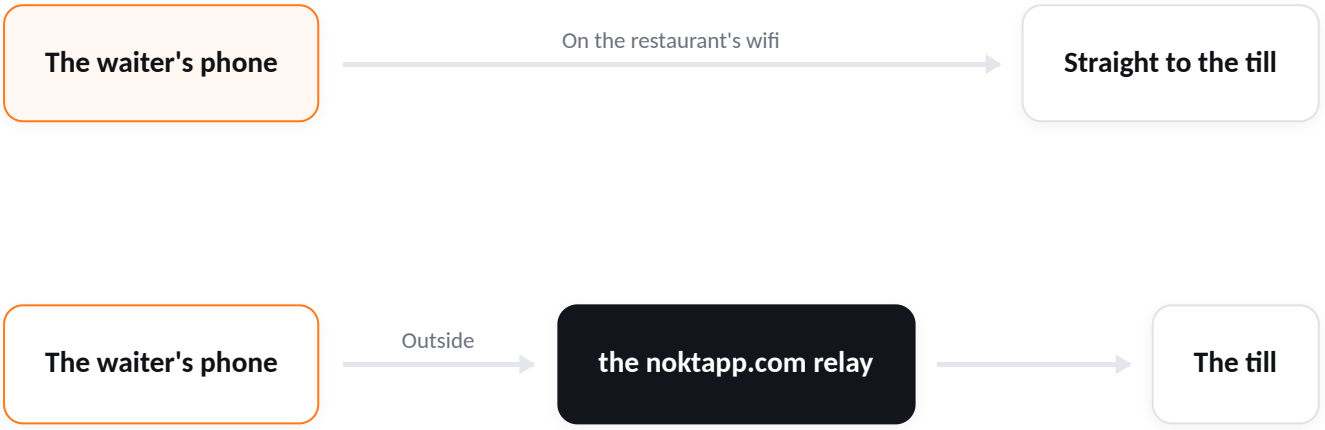


- Product and waiter performance
- Profit and loss, if you enter costs
- An audit trail for cancellations and discounts
- Excel and PDF output

WAITER'S PHONE

The order is taken at the table.

The waiter takes the order on their own phone, sends it to the kitchen and prints the bill.
On the restaurant's wifi the phone talks to the till directly; from outside, through our relay.



Either way the order reaches the same till and the same bill.

- Android and iOS
- The same menu and prices as the till
- Each phone is authorised one by one
- A lost phone is revoked instantly

TRUST

A till has to work.

Every release is put through 37 test suites — 1,368 automated checks. They run against a real database, a real browser and a real server; none of it is mocked. If one check is red, that build does not ship.

37	1,368	442	93%
test suites	automated checks	endpoints, every one exercised	line coverage

Chains

Head office builds the menu once and publishes it to the branches. A branch can hold an exception; the price lock stays central.

Permissions

Who can do what, chosen one by one: cancel, discount, reopen a day, take money out. Every action is logged with a name on it.

Restore

Restoring from a backup is built in, and it takes another backup first. A wrong keystroke does not cost you data.

TECHNICAL

What do you need?

Computer	Windows 10 or 11, 8 GB RAM, 20 GB free. A touch screen is optional.
Install	One file. The database and service install themselves; nothing else to set up.
Printer	80 mm or 58 mm thermal. Network, USB or a shared Windows printer.
Fiscal device	A new-generation ÖKC over TCP/IP or serial (approval in progress).
Internet	For the first sign-in and the nightly backup. Not needed during service.
Setup time	Half a day in a restaurant whose menu is ready.

From install to first sale

1

Install

Run one file; the database sets itself up.

2

Menu

Your menu is typed in or imported from Excel.

3

Hardware

Printer, drawer and the fiscal device if you have one.

4

Training

Staff learn it in half an hour; the manual stays by the till.

PRICING

Everything is included.

We do not sell modules. From deliveries to the fiscal device, from loyalty to multi-branch, every feature is in every installation. Nothing is switched on later for an extra fee.

PRICE

Pricing depends on the size of your business. Call us for today's figures.

What every installation comes with

- Floor plan and bills
- Several bills on one table
- Splitting bills, moving tables
- Counter sales
- Kitchen screen
- Kitchen printers per station
- Customer display
- Deliveries and courier management
- Zones, delivery fees, minimum orders
- Marketplace integration
- Fiscal device ready
- Loyalty programmes
- QR menu
- The waiter's phone app
- Stock, recipes and waste
- Drawer, shifts and denomination counts
- Every report, including profit and loss
- Multi-branch management
- Local and cloud backups
- Permissions and an audit log
- Excel and PDF export
- Free updates

Anything added later is included too. When a new part ships we do not ask you for more money — you install the update and use it.

Installation and menu entry

Staff training

Telephone support

Free updates

Let us show you, in your restaurant.

Call for an hour's demo. We set up your menu and try it on your own tables.

CALL FOR A DEMO

0850 84 00 654

noktapp.com

destek@noktapp.com