beez360

Sales brochure

One platform for ordering, kitchen and management across restaurant networks

Beez360 brings everything that keeps a restaurant running onto a single platform, from the customer's first click to the franchisor's dashboard.



1 The challenge

Too many tools

POS, kiosk, online ordering, delivery, kitchen display: each piece comes with its own vendor and its own logins.

Scattered data

Sales, production and menus live in systems that don't talk to each other.

Networks that are hard to manage

Franchisors struggle to monitor their sites and roll out a menu or a price everywhere at once.

2 The Beez360 system

Like a bee that collects, brings it back to the hive and shares the information with the whole colony, every order flows from one piece to the next with no re-entry.

1 Order

- BeezKiosk
- BeezC&C
- BeezMobile
- BeezTable
- BeezWA

soon

Kiosk, click & collect, app, QR code at the table; WhatsApp coming soon.

2 Receive

- BeezOrders
- BeezPOS

Every order in a single queue, even alongside an existing POS.

3 Prepare

- BeezKitchen

The kitchen display receives every order, by station and by priority.

4 Inform

- BeezDisplay

Dynamic menus and on-screen order tracking for customers.

5 Manage

- BeezBO
- BeezAI

Multi-site back office, central catalogue, reports and forecasts.

3 Built for networks

- **Multi-site and franchise:** one central menu, prices and options per site, and figures for the whole network in one place.
- **Enterprise:** dedicated or white-label platform, built on the same configurable core.
- **Open to other tools:** card terminal built into the POS; delivery, bookings, inventory and food cost, accounting connected step by step.
- **Guided rollout:** setup, staff training and follow-up for each site.

4 Why Beez360

One platform
One point of contact, one back office, teams trained once and for all.

No re-entry
Every order, whatever the channel, goes straight to the kitchen.

More direct sales
Kiosk, click & collect, app and QR code: your customers order from you.

Better decisions
Sales, products and sites tracked in real time, with forecasts from BeezAI.

5 Who it's for

Independent restaurants
Start with the essentials, then add a kiosk, click & collect or a kitchen display as you grow.

Chains and franchises
One central menu, prices per site and figures for the whole network in one place.

Large networks
Enterprise offer: dedicated or white-label platform, multi-site and multi-country.

6 Open to your ecosystem

Beez360 opens up to the tools restaurants already use. Integrations are being rolled out one by one, so information flows without double entry.

Delivery · **Bookings** · **Payment** · **Inventory and food cost** · **Human resources** · **Accounting**



Software vendors, equipment suppliers, integrators, networks: we are building partnerships to go further together.

7 Getting started with Beez360

1 Demo
We start from your business and your sales channels.

2 Setup
Menu, equipment and sites configured with you.

3 Training and support
Trained teams and day-to-day support.

Pilot network, partner or just curious?
We are preparing our first rollouts: let's talk about your project.

Book a demo
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Contact Beez360
Demo, partnership, pilot network

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