

WHERE
TECHNOLOGY
BLENDS WITH
COMFORT





BRANDING
FAST VIDEOS
CHANGE
DIGITAL DINING
LIFESTYLE

Progress to the future



Hi-tech Digital Dining the name says it all, a sophisticated system by AbsIT with forward-looking design, clever features and exclusive Hi-tech technology providing fast and smart way of ordering at customers delight. Setting standards of excellence for hospitality industry with its graciousness is a perfect branding opportunity for all small and large scale restaurateurs. With entirely new visuals its design reflects the future aesthetics.

Advancement in communication technology had altered trends in hospitality vastly. Interaction with consumers via digital menu boards has become ever more handy and lucrative. Service applications for palm devices are to become fundamental for both large and small hotels. These would play a necessity to complete a wide

array of tasks as to reserve rooms, order room service, make spa appointments, control the drapes and thermostat, provide reminders for guests, lock and unlock the doors, pay bills, order food and much more.

Hi-tech Digital Dining is a stunning tablet application that leads to manifold dynamic content to be displayed instead of static images of print menu. More importantly, digital content can be updated quickly and easily according to altering needs of business incurring no additive expenses. An Ideal synergy for Customers, Management, Entrepreneurs, and Hospitality Industry it's going to capture the world because Hi-tech Digital Dining is the future.

FLIP TO NEW SIDE

Touch Power

Hi-Tech Digital Dining, fondness of all restaurateurs to fashion an impactful brand image amongst customers. Far-fetched features of digital dining are the foundation behind the reputation of our ordering systems. Guest's experiences a 'no frustration zone' hassle free ordering, no human interaction is required offering complete privacy to visitors.

Easy Interface for Tablets replaces the lengthy printed menus infusing all information in a single screen, proffering visual display of all items acquainting guest to the real feel of dishes enlightening them with the ingredients used in preparation, its recipe, appearance, preparation time and price before the dish get served to them. It will aid in precise selection and shields from regrets of erroneous choice. Guest can request for various services like, call the waiter, for personal assistance just on single touch without gazing for someone to come around their side. Further Hi-Tech Digital Dining system facilitate to compute bill amount parallel to dish selection, and prior to finalizing order so that guests are conscious of invoice calculation before meals get served on table and may maneuver order accordingly.



Live Display

Restaurateurs necessitate maintaining delight for an enduring rapport with their guests. It calls for a speedy service with no bewilderment. To relieve the trauma Hi-Tech Digital Dining endow with display of awaiting orders in the kitchen area, so that kitchen activities could be supervised accordingly. It assists catering team to deliver orders timely and in organized manner. Leeway of mistake is eradicated entirely as the orders from guests are transmitted straight to kitchen staff without any manual interference.

As the cuisine is prepared, kitchen staff merely requires tapping on screen to announce the ready orders. It saves immense time as there is no requisite to call and wait for waiter for pick service and focus can be channelized to subsequent orders. Kitchen workforce can be administered in harmony to the gush of guests that smooth the itinerary preparation system.



Enduring Rapport

HI-TECH DIGITAL DINING

Qty.	Items	Amt
2	AMARETTO PEACH	720
1	KELER BURGER	240
2	BUTTER ROTTI	72
1	CUCUMBER SALAD	160
1	DAL FRY	160
1	METHI MUTTER MALAI	200
2	NAAN	160
1	PANEER CHANI	400
2	VEG NOODLES SOUP	220
2	VEG SOUP	160
Amount:		2132
Service Tax (12.38%)		264
Net Amount:		2396

CALL WAITER PAY NOW ORDER NOW

+	ALMOND AMARETTO	200
+	ALOHA	200
+	ALPHONSO MANGO	240
+	AMARETTO	220
+	AMARETTO CHEESECAKE	280
+	AMARETTO PEACH	240
+	ANCHO CHOCOLATE	240
+	BELGIAN CHOCOLATE	180
+	DARK CHOCOLATE	200
+	MEXICAN VANILLA	200
+	SWEET CREAM	160

- SNACKS VEG
- SNACKS NON VEG
- ROTI
- VEG
- SHAN-E-MUGAL
- RICE
- BIRYANI
- FISH
- SWEETS
- ICE CREAM
- BREAKFAST
- BURGERS

Lead with HTDD

ESCALATING PERFORMANCE



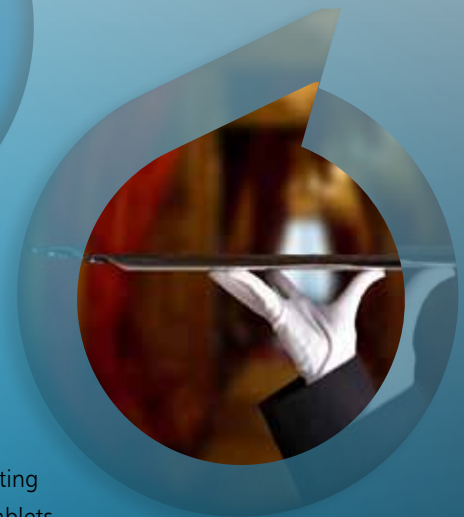
Customer



Management



Entrepreneur



Hospitality

Hi-Tech Digital Dining

is a powerful application that simplifies the functions of Management, it's a boom for Hospitality Industry, its smart features set back all old worries about control, implementing modern way of digital management enriches the hospitality art . The soft menu for touch tablets delivers ultimate customer experience. Instead of guests waiting in queue can walk ahead of kiosk, tap in their preferences on digital board, and order is on the kitchen display in no time. Hi-Tech Digital Dining software is also connected to the billing department and customer can view actual bill while placing the order in synchronization to the one generated at billing desk. Implementing this mechanized work culture supports in optimizing human resource and reducing manual efforts simplifying the overall management tremendously. It streamlines order submissions to the kitchen in real time that help the catering team in cooking preparation without any impediment. It's adaptable for all wants and variety of eatery joints. One time installation cost rally round huge revenue returns for Entrepreneurs. Hi-Tech Digital Dining helps in brand building of organization as it enriches high tech user experience, minimizes the human interference and thereby removes the possibility of errors and annoyance. And spread vibes of leisure and comfort among guests when you serve service beyond meals.

CUSTOMER & MANAGEMENT

Revitalizing Hospitality

Customer: Success of food industry resides on customer delight. Through touch pad screen set on table customers can instantly place order, may browse menu details, pictures, nutritional descriptions and price to finalize their preference. Hi-Tech Digital Dining is a simple to use system where customers can order and keep an eye on billing in the same screen and have one touch call for waiter for any personal assistance. The billing integration in system smoothens payment process avoiding unnecessary hustle during payment with an increase in customer loyalty. Not just food, but family time experience at restaurant holds a great importance, a single mouth of criticism is enough to spoil the reputation, digital dining offers complete privacy to guests for spending pleasure time with families.

Management: Hi-Tech Digital Dining is an all-encompassing elucidation to varied issues faced by management. It simplifies the complex operations and assists to flexibly handle these issues. Waiters/attendants linked with their individual handheld devices get the alerts immediately for service, food layout, bill request and other needs. This feature not only reduces waiting time at guest's end it also shrinks response time for providing timely delivery at desired table. Kitchen display coordinated from customer table presents accurate order details and catering team can be more attentive on cuisine preparation with no perplexing calls. This software also helps keeping transparency in billings and monetary transactions ensuring proper sentinel of all sections.



Leaping up in Industry



Entrepreneur: Hi-Tech Digital Dining reduces human effort to a great deal cutting on workforce requirement and eliminates drop in quality of service due to absenteeism or attrition. It cutback time and energy incurred to train and retrain staff, overall saving a lot of money in long run. Tormenting dynamic visuals helps to boost revenues as they divert more focus of customer, is the best way to promote exclusive dishes by up-selling. As people tend to eat with their eyes first vigorous images engross to both food and mood inducing them to superfluous picks and increase sales. This digital menu allows you to keep your prices and promotions newest, without incurring additive costs. It diminishes both expenses and toil exclusively when it comes to peak hour handling and establishments at extreme remote stations. Easy Reports in terms of customer load, quantity of orders and sales are valuable for rapid decisions and remain competitive strategically for future.



Hospitality: Technological advancement in hospitality is moving nearly at the speed of light. Taking advantage of the growth in online spending restaurateurs are saving time and money by employing digital menus developed for palm devices. Hi-Tech Digital Dining strengthens the brand image it brings a hi-tech and upgraded feeling to the industry and is a perfect way to enhance customer loyalty. It avails a consistent quality of customer service at a faster turnaround time leading to higher earnings. Digital menus can even be installed at places where visitors need complete privacy as in the conference halls, or for room services expanding the area of service. There are many advantages for brands to integrate digital function into their operations comprise gaining access to client relationships.

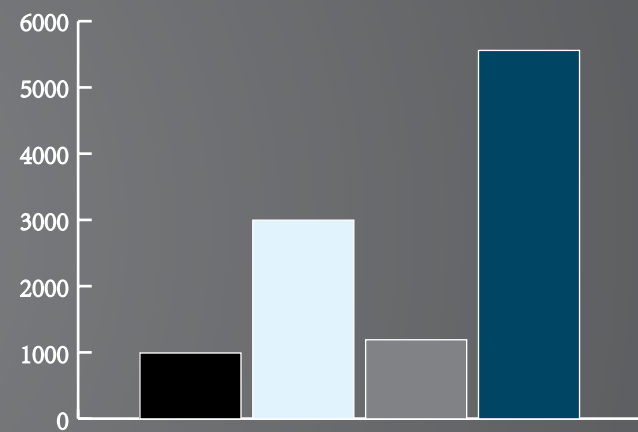
Acclimatizing Restauranting



Recruitment, retention and Turnover survey contains valuable information on current and emerging trends in people resourcing. Appointing talented candidates require heavy expenditure on recruitment process, prime of difficulties faced are lack of necessary specialist skills, followed by higher pay expectations and insufficient work experience. It is not always possible to find adequate talent in remote rural locations where hospitality mostly flourishes out of tourism. All this require additional training to fill posts maintaining organizations decorum. Increasing learning and development opportunities, improving the induction process and improved selection techniques raise the overlay of expenditures heavily. Targeting migrant workers polished in skills puts in the burden of high remuneration and regular post upgradation adding to enriched work environment for their retention.

Hi-Tech Digital Dining desires to make things easier and more treamlined for hotel industry. Digital menus bring reduction in manual works and trim down administrative outlay borne on staff recruitment, training, salaries, staff maintenance and refinement by regular training schedules. Particularly during peak hours of the day hiring extra staff to deal with that crest is costly, implementation of self-service kiosks need smaller amount of staff and no compromise is left in offering good service. Real-time adjustments can be made to menu and price. Business gets improved as people habitually tend to order more with digital menus an extra bottle of wine, desserts etc that they might not have ordered if they had to catch the eye of the waiter. It centralizes control and maintains harmony of information. Hi-Tech Digital Dining establishes a simplified customer service and concierge podium for all dining rudiments bring innovation in service.

Fortifying Industry Decorum



- RECRUITMENT**
Attracting and recruiting staff
- TRAINING**
Design induction training
- SALARIES**
Reimbursement of salary
- PROMOTION**
Developing Retention mechanism / Managing employee turnover

Self
billing
computation

HI-TECH

DIGITAL DINING

Qty	Items	Amt
3	AMARETTO PEACH	720
1	KELLER BURGER	240
2	BUTTER ROTI	72
1	CUCUMBER SALAD	120
1	DAL FRY	120
1	METHI MUTTER MALAI	200
2	NAAN	80
1	PANEER SHAHI	200
2	VEG NOUDLES SOUP	220
2	VEG SOUP	160
Amount		2132
Service Tax (12.36%)		264
Net Amount		2396



CALL WAITER



PAY NOW



ORDER NOW

- + ALMOND AMARETTO
- + ALOHA
- + ALPHONSO MANGO
- + AMARETTO
- + AMARETTO CHEESECAKE
- + - AMARETTO PEACH
- + ANCHO CHOCOLATE
- + BELGIAN CHOCOLATE
- + DARK CHOCOLATE
- + MEXICAN VANILLA
- + SWEET CREAM



HI-TECH

DIGITAL DINING

MUSHROOM BURGER 250

SNACKS VEG

SNACKS NON VEG

ROTI

VEG

HAN-E-MUGAL

RICE

BIRYANI

FISH

SWEETS

ICE CREAM

BREAKFAST

BURGERS

PEPPERCORN BURGER

Peppercorn Burgers are infused with black peppercorns and is one of our favorite burger recipes.

There are 1025 calories in a 1 burger.

Calorie breakdown: 52% fat, 28% carbs, 20% protein.

VEGAS VEGAN 340

ZORBA BURGER 250

Qty Item

- 2 BUTTER ROTI
- 1 CUCUMBER SAL
- 1 DAL FRY
- 1 METHI MUTTER
- 2 NAAN
- 1 PANEER SHAHI
- 2 VEG NOODLES
- 2 VEG SOUP

Amount
Service Tax
Net Amount

CALL WAITER PAY NOW ORDER NOW

Enthralling Interaction



ABS Group of Companies add value to businesses to realize their objectives cost-effectively. Its innovations in security systems, architectural products, and web applications have set the standards of excellence for promotion of small and large Companies market share in their field of interest.

We always strive to deliver customer-oriented innovative digital solutions that aim at making life and work better...faster....simpler...

ABS Group of Companies constitutes of four sub companies – each a master in its pertinent field



AbsIT objects to support the businesses in growing, managing and expanding it has set new benchmark through extraordinary combination of specialized technical skills and functional expertise since the evolution providing support to architectural, educational and marketing industries. And now it's adding new vertical in industries basket, offering a sophisticated digital dining system to cater our high end customers in hospitality industry. Along with this AbsIT is initiating in the satellite technology for global positioning systems, and Android applications to bring complex stand alone application functionalities in palm devices.



DesignLAB International company have been started specifically considering the Architectural Professionals intended for purging all the shortfalls analyzed in architectural industry. Our Architectural Consultancy has major dominance in markets of India, Kuwait and Dubai. DesignLAB International projects are reputable in Interior and Exterior Designs, Planning, Elevations, Walkthrough Making, 3D Rendering, Structure Designing and Brochure Designing works across the globe.



ABS ArchSoft objects to deliver state of the art architectural libraries and creative solutions through intelligent software's as Best of Architects, Updates of Best of Architects, 3D Innovation, 3D Innovation IInd, Arch Studio, Beauteous (formerly under absIT). ABS ArchSoft is working on some state of the art architectural e-libraries concepts to deliver advanced filtering features to sort designs that perfectly suit client's requisite to bring more ease in the field of architecture.



Abs Publication objects to share experiences of architectural professional's and knowledge among architectural community and to provide a platform to professionals for demonstrating their achievements. Building Giants magazine of ABS Publication give huge space to creativity, it is a source of inspiration to creators, providing them with detailed and finely illustrated reviews of architectural products and projects. It keeps one updated with Current Materials, Vastu Shastra, Creativity in architecture, Whats new in your city, Architectural Software Tips, Personality in Architecture, Landscaping, Exterior Views and much more.



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