



A quiet till. A busy room.

Your waiter, your kitchen, your regulars, your close.
One tablet they already know how to hold.

Here is the short version.

Tavio is what your team uses while the room is full. A waiter types a four-digit code, opens a tab for the table, and sends food the way the guest asked for it. The kitchen sees that ticket. You take cash or card. Later you can see the service on your phone.

It is not the machine that swallows the Visa. That stays whoever you already use. Tavio is the running of the place: who sold what, what left the pass, who still owes you, and whether lunch — or the last table — made sense.

Thirty days, no card. We help you put the menu on, give each person a code, and print a test ticket. Then you use it on a real service, and you decide.

“Same till from breakfast to the last table. The numbers are on the phone before we lock up.”

THE BISTRO, JHB

Tavio

hello@taviopos.co.za · +27 62 753 8020



ON THE FLOOR

They clock in with four numbers. Then they sell.

No email on the floor. A code, a name on the tab (T4 Sarah is fine), drinks, food, a note if she wants the steak well done. Park it. She is still eating. You have not taken money yet. The kitchen already has the plate.

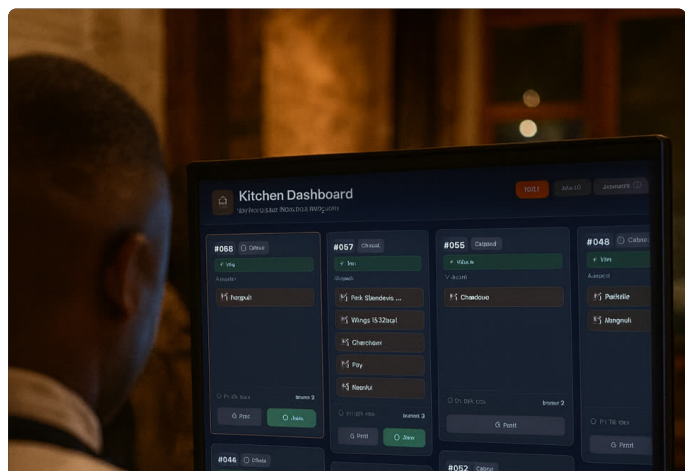
If another waiter takes the table, the tab moves with them. Tips sit on the close, not in someone's head.

ON THE PASS

Well done. No onion. On the ticket.

Chefs do not want a story. They want the line, the table, the note. Tavio puts that on a kitchen screen, and on paper if you still like a printer. When the plate leaves, they bump it. That is the whole job.

Kitchen and bar can have their own tickets. A coffee does not have to shout over a steak.



THE HOUSE

A void needs a manager. Not a shrug.

Waiters sell on their own four-digit code. Discounts, comps, recalls, signed tabs — those ask for a manager token. In the morning you can see who sold, who voided, and who said yes. Not a shared login. Not “someone did it.”

HAPPY HOUR & SPECIALS

When the special starts, the price changes. The till already knows.

Set the window once — lunch, after work, Sunday roast. When it is live, the floor does not type a discount. When it ends, the old price is back.

YOUR REGULARS

Sarah comes every Thursday.

Put her number on the tab when you want to. Next visit the till can show the nut allergy before anyone asks. Loyalty is optional. Name-only tabs still work.

AFTER SERVICE

You should not need a calculator in the car.

Cash-up is by person: what the till expected, what they counted, where it drifted. Sales follow the hours you actually trade. Live sales, open tabs, who is carrying the room, which comps leaked — the same picture on your phone.

Tavio POS is on the App Store and Google Play. From the car, the house, or a supplier run. You do not wait until you get back.

THE CLOCK

You know who was on the floor.

They clock in with the same code they sell on. Sales, tips, and open tabs sit on that person. You cash them up before they go home. If the drawer is light, you are not guessing which shift it was.

BUNDLES

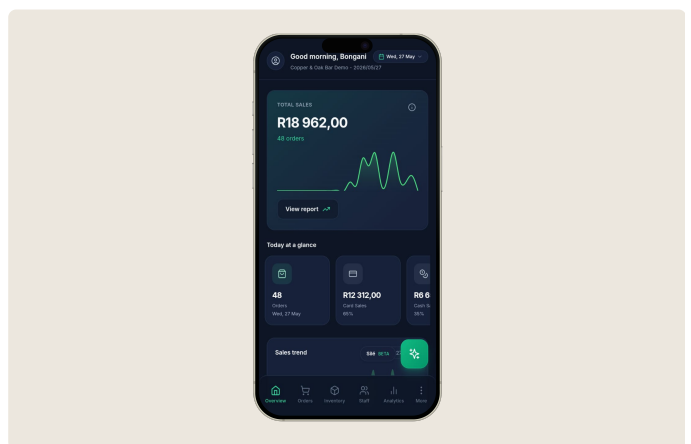
Burger and a drink. One tap. Stock still moves.

A burger and a drink is two things in one line. The guest sees the deal. The kitchen and the stock still see the parts. Combos do not become a hole in the stocktake.

IF THEY DID NOT PAY

You still know who owes you.

Close the bill as unpaid, with her on it. In the morning you open her name and see the amount. You settle it like any other bill. No spreadsheet on the manager's phone.



WHAT IT COSTS

Pay for the size of the room, not a surprise.

STARTER · A MONTH

R799

A small room, a till, a few staff codes. Open tabs, take money, see the day.

GROWTH · A MONTH · THE USUAL ONE

R1,699

Most kitchens: tickets on screen, recipes, stock, and a till the floor already understands.

ENTERPRISE · A MONTH

R1,999

More than one site, more devices, and a till that keeps taking orders if the Wi-Fi sulks.

Thirty days on the real floor. Full features. No card to start. Bring the tablets you have, or lease a kit. Recipes and stock if you want them — the till still works without. If it is not right, you walk away owing nothing for the month.

IF YOU NEED THE KIT

Lease it for two years. Then it is yours.

Bring your own devices if they already work. If you need a till on the counter, the kit is extra on the same month as the software. After 24 months there is no buyout.

STARTER KIT · A MONTH

+ R500

One 10-inch tablet, a printer, a stand, and we set it up.

GROWTH KIT · A MONTH · THE USUAL ONE

+ R800

Counter till, kitchen screen, a printer, and we set it up.

ENTERPRISE KIT · A MONTH

+ R1,200

Counter, a floor tablet, kitchen screen, two printers, a cash drawer, stands.

Software and kit together, for Growth, is R1,699 + R800. Need a different mix? We build that. Call.

THIRTY DAYS. YOUR FLOOR.

Run one service where nothing is anonymous.

Your menu. Your staff codes. Voids that need a manager. Specials that turn themselves on. The room live on your phone, from anywhere.

Call. We put your top sellers on this week.

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TAVIO

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