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Welcome to **Limerr**

All-in-one platform designed to streamline and simplify all aspects of restaurant operations

- | | | |
|--|---|--|
|  Fine Dine |  Pizzeria |  Food Stalls |
|  Cafe Shop |  Fast food/QSR |  Cake shop |
|  Ice cream parlour |  Bakery |  Brewery |



Our Mission

Our mission is to empower food business with innovative and customizable management solutions that optimize operations, enhance guest experiences, and increase profitability.

We strive to be a trusted partner for our clients by providing user-friendly technology, unparalleled customer service, and support that exceeds their expectations.



Limererr

Running Food business is Complex Task

- Running a successful restaurant requires a complex set of tools and processes to manage everything from orders and inventory to finances and employees.
- Managing all of these tasks can be overwhelming, especially if you're still using multiple systems and manual processes.

Current challenges in food industry



Food waste:

Food waste is a key concern for food business owners, as it can have a significant impact on their bottom line.



Inventory management:

Managing inventory, including ordering, receiving, and analysis, can be a time-consuming and complex task for food business owners.



Menu development:

Creating and updating menus to meet changing customer demands and trends can be a challenge for food business owners.



Labor costs:

Labor costs are a major concern for food business owners, as staffing and payroll expenses can make up a significant portion of their budget.



Marketing and customer acquisition:

Attracting new customers and retaining existing ones is a key concern for food business owners, particularly in a competitive market.



Where Limerr can help to improve.

- **Identifying Wastage/Theft:**

Simplify and standardize waste identification, expiration tracking, and cancellation analysis by staff. Identify weaknesses in areas like overproduction, overstocking, order errors, vendor selection, or training for better efficiency.

- **Inventory Management:**

Carefully analyze inventory with ARISE by calculating unit costs on a weekly basis which provides you with the opportunity to maintain tight control in operation. This procedure assists you in identifying food items which may be contributing to high costs.

- **Streamline menu offerings:**

Simplify menus for efficiency, focus on popular items, eliminate low-performing items to reduce waste and improve profitability. Single-page pricing with configurable options helps understand margins quickly.

- **Optimize staffing:**

Optimize staffing based on demand, automate scheduling with technology. Identify strengths of staff and align them accordingly. Automate HR and work schedules, use productivity and forecast tools for accurate staffing requirements. Streamline staffing, publish and track schedules for efficiency.

- **Focus on customer service:**

generate offers which suits most based on your business criteria, put condition on time, date, clerk and even customer centric discount offer which will help to streamline footfall. Auto offering of discount based on customer's buying pattern will enhance customer experience as well.

Modules for Enhanced Profitability

- **Leverage data and analytics:**

Use data and analytics to track sales, identify trends, and make data-driven decisions. This can include analyzing sales data, tracking customer preferences, and identifying areas for improvement.

- **Embrace technology:**

Use technology to automate processes, increase efficiency, and improve customer experience. This can include using cloud POS software, implementing mobile ordering and payment, and leveraging social media to reach customers.

- **Staff Training:**

Invest in training staff to deliver exceptional customer service. This can include providing training on product knowledge, communication skills, and conflict resolution. With **Limerr Academy** Get access free online training and evaluation tool. In addition to specific courses, general management courses are available to help you educate, evaluate and manage your staff. If your staff is well trained customer service will be at highest level.



How Limerr can help you,

- **Front of house tools:** easy order taking, table management, and guest management
- **Back of house tools:** inventory management, employee management, and financial management
- **Improved guest experience** with quick and easy order placement with multiple user-friendly options.
- Employee management features for creating schedules, managing **time and attendance**, and tracking performance.
- Strong focus on **security and compliance** with industry standards.
- Seamless integration with the best **payment processing solutions** and wallets for efficient cash flow for your business.
- **AI-driven data analytics** for customer behavior, menu optimization, inventory projection, and sales trends. Empowers data-driven decision making.
- **Increased profitability** with minimized waste and maximized revenue



Store Operations Overview



Other key features

- Inventory Control
- Vendor management
- Local / Central purchase and receiving.
- Local recipe and cost control
- Staff time-sheet and scheduling



Store Level Reporting

- Real-time sales data for each store location
- Detailed inventory and stock management reports
- Hourly labor reports to optimize staffing levels and reduce costs
- Customer feedback and review analysis to improve customer experience
- Performance comparison reports between multiple store locations
- ARISE - 360° evaluation of your store

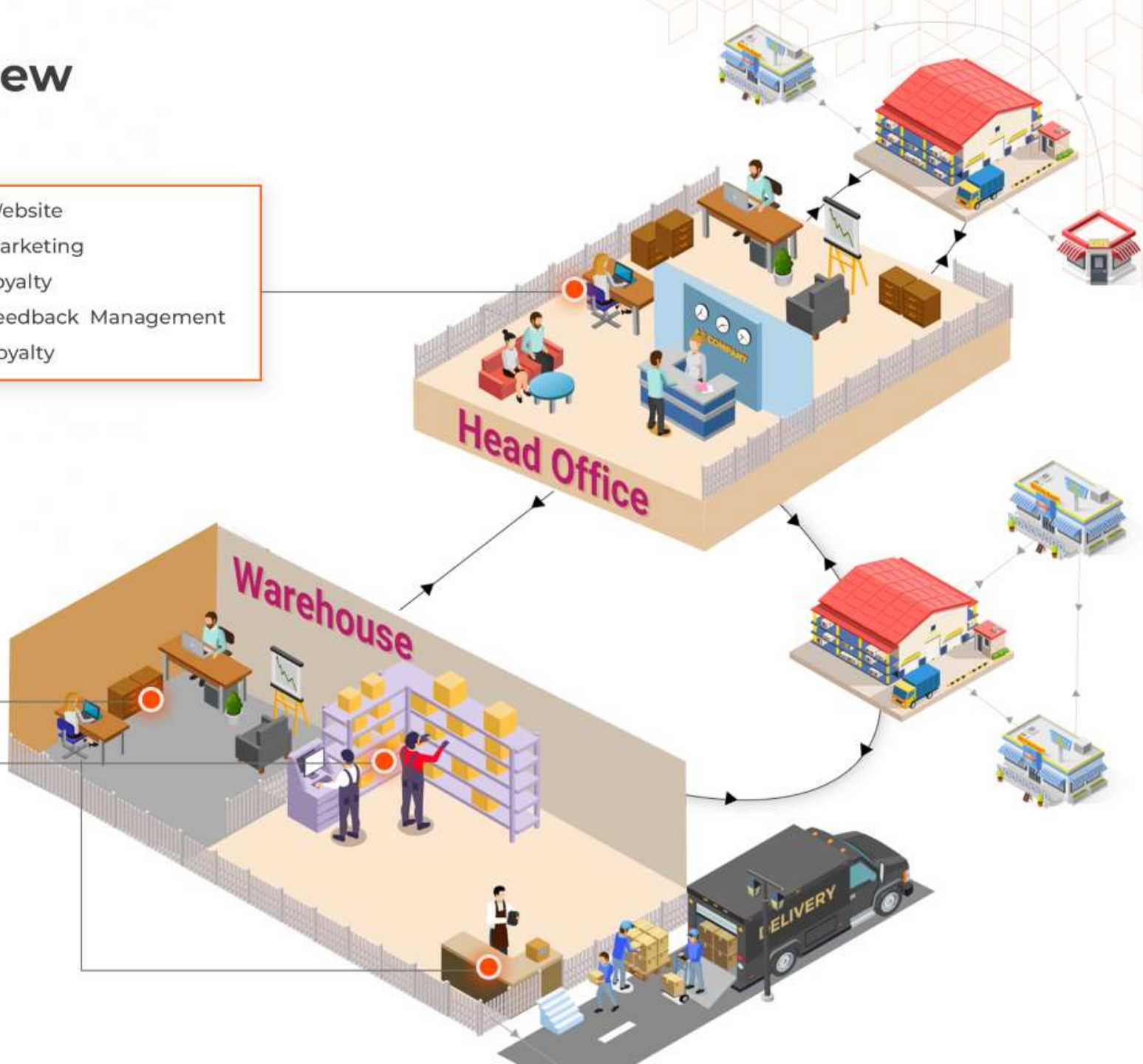


Central Operations Overview

- Reports & Analytics Accounting
- Integrated Payments
- Financial & Loans
- Banking Services

- Website
- Marketing
- Loyalty
- Feedback Management
- Royalty

- Inventory Management
- Supplier management



Key Modules for Central Operations

- Local/Central Purchase
- Logistics between Warehouse and Store
- Centralized Inventory with Recipe
- Royalty Calculation and Notification
- Centralized Mobile app and Social ordering
- Vendor management
- Store Auditing (Coming Soon)



Central Level Reporting

Business Reporting

- Centralized financial reporting for all store locations
- Forecasting and budgeting tools to optimize business performance.
- Customizable reports for profitability analysis
- Sales and marketing reports to monitor campaign effectiveness.
- Supply chain management reports to optimize costs and reduce waste.
- Royalty calculation and Invoicing.
- Row material sales and online payment collection.

Warehouse Reporting

- Inventory tracking and management reports
- Purchase and order management reports
- Quality control reports for food safety and compliance
- Delivery and distribution reports for logistics optimization
- Vendor and supplier management reports for cost optimization and quality assurance
- ARISE report

Why Limerr

COLLABORATE FOR SUCCESS:
Our growth is tied with the growth of our customers



Customization

Limerr allows for high customization, creating a unique experience for customers.



Affordability

Limerr is generally more affordable, appealing to smaller or independent restaurants.



Loyalty and customer management

Limerr offers tools to manage customer relationships, increase retention.



User experience

Limerr's interface is user-friendly and intuitive, making it easy for staff to learn and use.



Focus

Limerr's solutions are specifically designed for food businesses, catering to their unique needs and challenges.

Limerr's Support and Training

At Limerr, customer success is our top priority. Our dedicated customer success team is always available to ensure your business runs smoothly and efficiently.



Maximize Benefits with Dedicated Support

We emphasize the importance of ongoing support and training for maximizing the benefits of Limerr so we offer Dedicated technical team support for brands to cover.

- **Menu Setup**
- **Continuous monitoring of stores**
- **Recipe management**
- **Effective reporting for brands to get insight of key operations.**

Take Glimpse Of Limerr

Food and Retail businesses are one of the largest industry globally which keeps growing continuously.

\$25m

Total B2C orders.
80% of Growth

\$10m

Total B2B Orders (Raw Materials)
70% of Growth

98%

Annual Retention Rate

850K

Yearly Order numbers
80% of Growth

Subscription Plans

Our Feature-Packed Modules!



Starter

Our Starter Module! Perfect for Small Food Outlets, Packed with Essential Features to Boost Your Business!



Professional

Perfect for Restaurants with Advanced Inventory Management Needs, Packed with Robust Features to Boost Your Business!



Advance

Our Advanced Module! Tailored for Enterprises, Packed with Cutting-Edge Features to Take Your Operations to the Next Level!



Enterprise

Our Enterprise Module! Ideal for Multiple Outlets, Franchises, and Brands, Equipped with Powerful Features to Drive Efficiency and Growth!



QR Code Setup

QR Code Setup! Streamline Menus, Promotions, Payments, and Ordering for an Unbeatable Dining Experience!

We believe Future Growth and Continuous innovations



Future Growth

- Expanding operations to new locations
- Investing in new technology
- Diversifying Loyalty programs for business and partners



Innovation

- Implementing new technologies for mobile ordering and payment
- Developing new restaurant concepts
- Partnering with food delivery platforms to increase accessibility and convenience.

Restaurant Management System

- Single Outlet
- Multi unit Owner
- Franchisee Model
- Integrated Warehouse
- Integrated Central Kitchen
- Integrated Back Office



Scan Me



Thank You!



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