



Trackory for Hospitality

EPOS, payments, stock and operations — connected in one platform.

Built for cafés, bars, pubs, restaurants and busy venues. Trackory helps hospitality teams serve faster, control stock, manage payments and run smoother daily operations — all from one connected platform.

[Book a Demo](#)

[See Trackory in Action](#)

More than a till system.

Hospitality businesses need more than a basic EPOS. They need a connected platform that helps teams manage service, payments, stock, staff and reporting from one place – without stitching together disconnected tools.

Trackory is built to support real hospitality operations, from quick counter service to table service, kitchen workflows, mobile ordering and multi-site reporting. One platform. Less complexity. More control.

Faster Service

Speed up ordering, payment and kitchen flow across every service point.

Cleaner Payments

Integrated payment workflows that reduce manual steps and reconciliation errors.

Better Stock Control

Connect sales with stock, suppliers and wastage to protect your margin.

Smarter Reporting

Visibility across sales, margin, cash and site performance in one dashboard.

Flexible Hardware

Modern iMin devices, handheld POS and payment terminals for every service style.

Built to Scale

Start with core EPOS and grow into full enterprise operations at your pace.



Fast, flexible EPOS for busy service.

From quick coffee orders to complex table bills, Trackory gives your team the tools to serve quickly, reduce mistakes and keep every transaction under control. Whether you're running a single till or a fleet of handhelds, Trackory's EPOS is built for the pace of real hospitality.

→ Order Capture & Checkout

Fast basket management, product modifiers, add-ons, custom items and barcode scanning – built for speed at the counter.

→ Flexible Transactions

Split bills, tabs, partial payments, discounts, refunds, voids and exchanges handled cleanly in one workflow.

→ Receipts & Controls

Receipt printing, email receipts, custom receipts, start-of-day float, end-of-day Z report and offline cash trading where required.

→ Staff & Manager Controls

POS staff sign-on, manager overrides and role-based access built directly into the checkout flow.

Designed for the counter.

Trackory's EPOS is optimised for speed – customisable till screen layouts, clean category navigation and fast product search mean your team spends less time tapping and more time serving.

 Offline cash trading supported where connectivity is limited so service never stops.

Payments built into the flow of service.

Payments should feel like part of the service, not a separate process. Trackory connects payment acceptance with the order, receipt and reporting flow — helping teams take payments quickly while reducing manual reconciliation at the end of every shift.



Integrated Card Payments

Card payments connect directly to the order — no manual re-entry, no reconciliation gaps. Powered by an integrated payment partner.



Cash & Card Workflows

Support cash, card and split payment flows from the same till — with clean end-of-day reconciliation built in.



Portable Payment Devices

PAX A920 Pro support and portable terminal workflows for table-side payment — keeping service moving without trips to the counter.



Android Tap-to-Pay

Where approved, Android SoftPOS turns a handset into a payment terminal — ideal for mobile and event hospitality teams.

Built for tables, tabs and real hospitality workflows.

Whether you run a café, pub, restaurant or bar, Trackory gives your team the control to manage tables, tabs and payments with less friction — and fewer awkward moments at the end of a guest's visit.

Front-of-House Management

- Table and floor plan management
- Area and zone controls
- Covers and service charge
- Tips and gratuity handling
- Order routing from table or counter

Billing Flexibility

- Bar tabs and running accounts
- Split bills and split by item
- Partial payments
- Custom item additions mid-service
- Print bill and pay from table

📌 Trackory supports hospitality-native billing workflows so your team can handle even complex table situations without losing pace or professionalism.

Keep the kitchen moving.

Kitchen teams need clarity. Trackory helps route orders to the right place, track preparation and reduce missed items during busy service – with kitchen display screens that give prep teams exactly what they need to see.



KDS Screens

Orders appear instantly on kitchen display screens, routed to the correct station with modifiers clearly visible.



Order Timers

Visible prep timers help kitchen teams prioritise orders and identify delays before they affect service.



Ready & Bump Status

Bump course, ready status and course-by-course view keep the kitchen and front-of-house in sync.



Collection Screens

Customer-facing collection screens show order status, reducing queue pressure and improving the guest experience.

Hospitality stock control that protects margin.

Trackory connects sales with stock, giving hospitality operators stronger control over ingredients, suppliers, wastage and profitability so you always know what you have, what you've spent and where margin is being made or lost.

From cellar to counter.

Trackory supports unit, outer, case and keg stock — covering everything from bottled products and draft lines to ingredient-level recipe control.

Guided stock counts, variance review and wastage tracking give operators real numbers, not guesswork.

Stock Operations

- Stock-on-hand and adjustments
- Stock transfers and location stock
- Guided stock counts and variance review
- Wastage tracking

Purchasing & Supply Chain

- Supplier records and orders
- Purchase orders and GRN
- Procurement tracking
- Base orders, picklists and fulfilment

Margin Control

- Recipe and ingredient-level stock
- Margin visibility per product
- Label and barcode printing

Flexible menus for every service style.

From coffee menus to restaurant dishes, bar products, stadium food and event pricing, Trackory makes menus easier to manage and easier to sell from. Whether you're updating a daily special or rolling out new pricing across multiple sites, product control is always at your fingertips.

The screenshot shows the 'Edit Stock Item' interface with a list of items. Each item has a name, a quantity field, a barcode, and a checkbox for 'Is Default Code'. The items listed are 'StockItemc70bca7b2', '000499', and '137962'. There are 'REMOVE' buttons next to each item. At the bottom, there are 'Cancel' and 'SAVE' buttons.

Product Catalogue

Full product catalogue with SKUs, barcodes, QR codes, images, tags and category groupings. Organised for fast service and easy management.

The screenshot shows the 'Edit Stock Item' interface for 'Apple Pie'. It includes fields for Name, SKU (optional), Sub Title (optional), and Quantity units. The units are listed as UNITS, GRAMS, KILOGRAMS, POUNDS, OUNCES, MILLILITRES, LITRES, GALLONS, and PINTS. The default sale prices (per unit) are shown as Gross £ 1.20 and Net £ 1.00. The tax code is set to 20.0% S - Standard Rate VAT. There are 'Cancel' and 'SAVE' buttons at the bottom.

Modifiers & Options

Product options, add-ons, kits and variants let your team customise every order — from milk choices to sides, sauces and extras.

The screenshot shows the 'Order' interface. It includes a summary of the order with item details, quantities, and pricing. The items listed are 'Long Sausage & Bacon' and 'Long Sausage & Bacon'. The quantities are 1 and 1. The pricing is shown as Unit Cost Net £ 1.00, Total Cost Net £ 1.00, and Stock Item Cost Net £ 1.00. There are 'Cancel' and 'SAVE' buttons at the bottom.

Multi-Tier Pricing

Set standard, event, member and customer group pricing. Tax rules, product margin visibility and profitability reporting all built in.

Know what is happening across your operation.

Trackory gives managers visibility across sales, stock, margin, payments and site performance — so you can make faster decisions and understand exactly how your business is performing.

Operational Reporting

- Sales, stock and cash-up reports
- Reconciliation and payment visibility
- Product profitability and margin reports
- Site, event and route reporting

1

Connected Platform

All reports draw from one data source — no manual exports or reconciliation between systems.

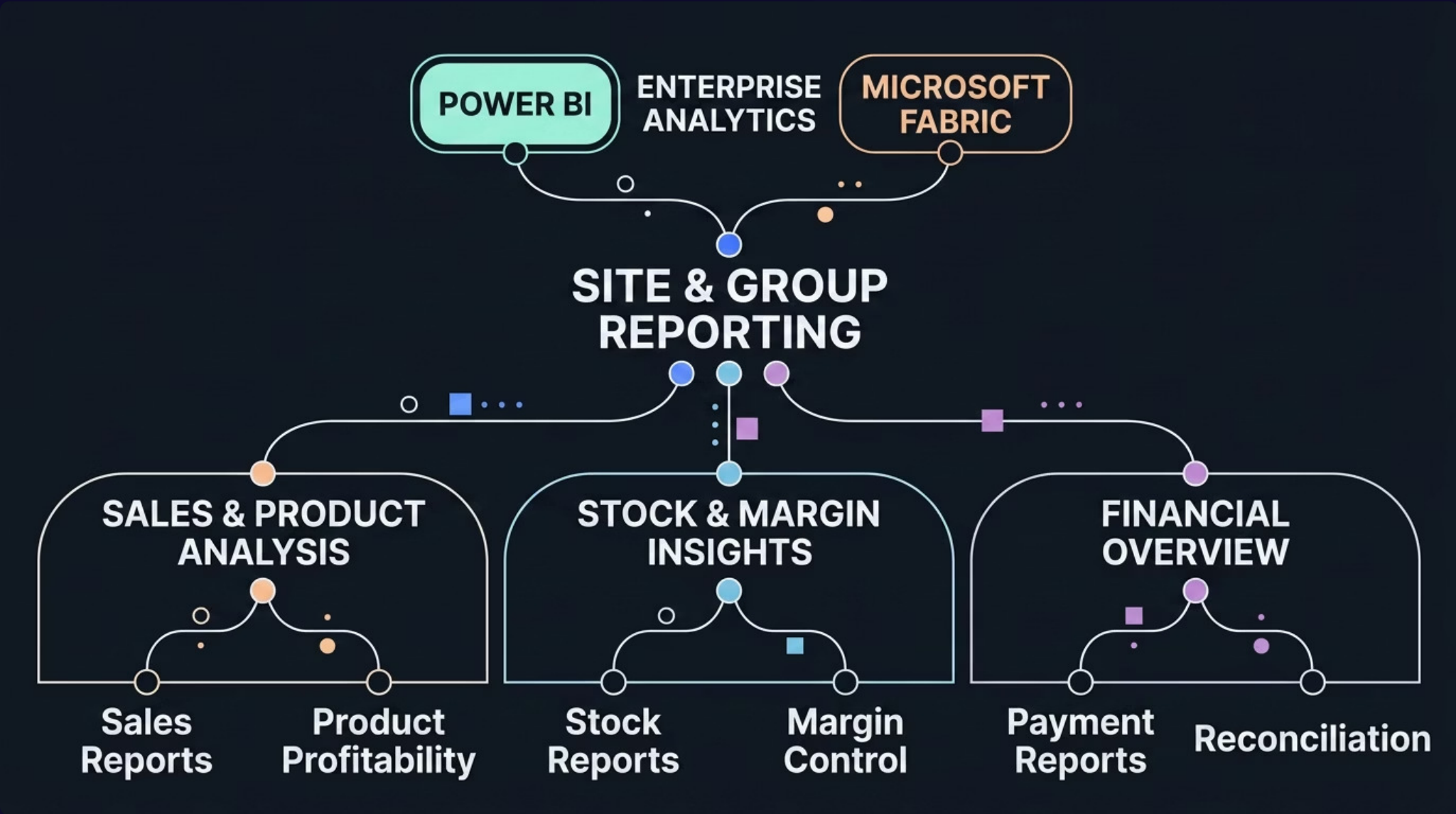
Enterprise Analytics

For larger hospitality groups, Trackory supports advanced reporting through Power BI and data warehouse architecture using Microsoft Fabric — helping leadership teams analyse performance across sites, products, stock and finance.

360°

Full Visibility

Sales, stock, payments, margin and staff activity in one reporting view.



Control access. Protect the operation.

Give staff access to the tools they need, while keeping sensitive controls protected. Trackory's permission framework means the right people see the right things — and nothing more.

Staff Accounts & Sign-On

Individual staff accounts with POS sign-on, manager controls and role-based permission layers across every area of the platform.

Portal & Back-Office Access

Permission-led back-office access for menus, stock, suppliers, promotions and payment providers — controlled at the user and site level.

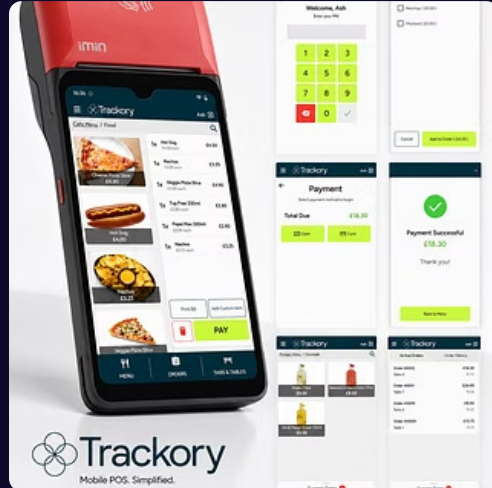
Site-Level Controls

Assign staff to specific sites, restrict cross-site access and manage multi-location teams without complexity.

Audit-Friendly Workflows

Cash drawer control, manager overrides and structured workflows that support accountability across your entire team.

- ✓ Trackory's permission model supports growing teams and multi-site estates — from a single owner-operator to a group with dozens of staff across multiple locations.



Modern hardware for every part of service.

Trackory runs across approved modern hardware — including iMin devices, compatible payment terminals and flexible handheld options. Where suitable, existing hardware can be assessed to reduce switching friction and minimise upfront investment.

Counter POS

iMin Swan & Swan 2 — sleek, all-in-one Android counter terminals with customer-facing screens.

Handheld POS

iMin Swift & Swift 2 Ultra — compact handheld devices for table ordering, queue-busting and mobile selling.

Payment Terminals

PAX A920 Pro for portable payment acceptance — fully integrated with Trackory's payment workflows.

Kitchen & Display

KDS screens, customer-facing displays and collection screens that keep service flowing end to end.

Self-Service

Self-service kiosk support for quick service venues, stadiums and high-volume hospitality environments.

Peripherals

Receipt printers, label printers, cash drawers, barcode scanners — the full hardware ecosystem in one platform.

See it in action

[Watch: Trackory Hardware Overview](#)



The quiet magic
of a well-run
ecosystem

Keep customers coming back.

Trackory helps operators create better customer experiences before, during and after the sale — from loyalty programmes and promotions to branded ordering experiences and digital displays that reflect your brand.



Loyalty & Vouchers

Reward repeat customers with loyalty schemes, vouchers and promotional offers — built directly into the POS and ordering flow.



Branded Consumer App & Web Ordering

A branded consumer app and web ordering experience lets customers order ahead, browse your menu and engage with your brand on their own terms.



Self-Service & Collection

Self-service ordering kiosks and collection screens reduce queue pressure and keep service flowing during peak periods.



Digital Menu Boards

Dynamic digital menu boards keep your offering current, highlight promotions and create a polished in-venue experience.

The quiet magic of a well-run ecosystem.

Connect Trackory with the tools your business relies on.

Trackory is designed to connect with the wider systems operators use across finance, ordering, delivery, reporting and ecommerce. Integration pathways can support booking, finance, delivery and reporting ecosystems depending on the deployment.



- i** For enterprise clients, Trackory supports Power BI reporting integrations and data warehouse connectivity to give leadership teams the analytical depth they need across sites, channels and financial performance.

Ready for single sites, groups and growing estates.

Trackory gives growing operators the ability to manage multiple sites, teams, menus, stock and reporting from a connected platform – scaling alongside your business without the need to change systems as you grow.

Single Site

Everything you need to run a professional, efficient hospitality venue – EPOS, payments, stock, staff and reporting in one platform.

- Full EPOS and payment workflows
- Staff accounts and permissions
- Stock control and purchasing
- Reporting and reconciliation

Multi-Site & Groups

Central control across multiple locations – with site-level permissions, individual reporting and group visibility all from one place.

- Multi-POS and multi-site controls
- Central product and pricing management
- Site-level and group performance reporting
- Payment provider controls by site



Independent Venue

Start lean, operate professionally.



Growing Group

Scale sites without scaling admin.



Enterprise Estate

Full multi-site control and analytics.



One platform. Less complexity. More control.

Here is why hospitality operators across the UK choose Trackory over disconnected point solutions and legacy EPOS providers.

1

Faster Service

Trackory helps teams take orders, send them to the kitchen and complete payments quickly – reducing wait times and improving the guest experience.

2

Better Stock Visibility

Connect sales, stock, suppliers and wastage in one place. Know your margins. Reduce shrinkage. Buy smarter.

3

Cleaner Payment Flow

Integrated payment workflows reduce manual steps, speed up end-of-day reconciliation and remove the gap between the till and the terminal.

4

Flexible Hardware

Use approved iMin hardware, payment devices and compatible existing hardware where suitable – modern kit without unnecessary switching costs.

5

Stronger Reporting

Understand sales, stock, margin and site performance from one reporting environment – with enterprise analytics available for growing groups.

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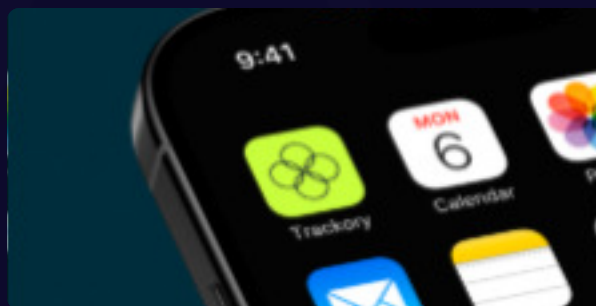
Built to Scale

Start with core EPOS and grow into stock, KDS, multi-site reporting and enterprise workflows – at your own pace, on one platform.



Ready to see Trackory in action?

Trackory gives hospitality operators the tools to run service, payments, stock, staff and reporting from one connected platform. Whether you operate one venue or a growing hospitality estate, Trackory is built to help your business move faster, operate smarter and scale with confidence.

[Book a Demo](#)[Explore Trackory for Your Venue](#)

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