



OWN YOUR RESTAURANT OPERATING SYSTEM

Installation, ownership, equipment, updates, support, and pricing

STANDARD INSTALLATION \$4,950

**Early Access: first 5 restaurants pay \$500
plus equipment and direct cloud costs**

Your data. Your accounts. Your operation.

Why RestaurantSynk Exists

Restaurants already own their recipes, equipment, customer relationships, and daily work. Yet many operators do not truly control the systems that manage sales, labor, food cost, inventory, purchasing, reports, and payments.

RestaurantSynk was created to change that.

Our purpose is simple: give independent operators practical technology they can own, understand, and improve over time. Instead of forcing another expensive software bundle, RestaurantSynk builds an operator-controlled back-office and intelligence layer around the tools the restaurant already uses.

More control, not more software

RestaurantSynk is designed to reduce software overlap, improve daily visibility, protect margins, and keep the operator in control of the underlying data and accounts.

What RestaurantSynk helps operators see

- What happened yesterday and what needs attention today
- Sales, labor, tender, deposit, discount, comp, void, and refund activity
- Estimated food cost, labor cost, and prime cost
- Inventory, recipe, invoice, vendor, and waste information
- Operational P&L trends and margin risks
- Clear recommendations based on the restaurant's own data

The first installation can begin as a back-office system connected to the restaurant's current POS. A full POS replacement is not required.

What Operator Ownership Means

RestaurantSynk ownership is not just a marketing phrase. It is created through the accounts, contracts, credentials, exports, and documentation used during installation.

The operator controls	RestaurantSynk provides
Restaurant data	Configuration and implementation
Cloud and database accounts	Deployment and security setup
Domain and administrative access	Import mapping and validation
Customer-specific reports and workflows	Updates, monitoring, and support
Exports and backup copies	Documentation and training
Local equipment purchased by the restaurant	Reusable RestaurantSynk platform framework

No data hostage model

The operator should be able to export core records, recover administrator access, and appoint another technical provider if needed. RestaurantSynk support is valuable, but the restaurant should not lose access to its own operation if support ends.

Handoff package

- Administrator credentials and account list
- System and data-flow overview
- Import mappings and source definitions
- Backup and recovery instructions
- Export guide and ownership summary
- Training session and quick-start guide

Installation Options

The right setup depends on internet reliability, existing POS access, local equipment, and how much offline continuity the restaurant needs.

Option	How it works	Best fit	Planning cost
Cloud	Runs in operator-owned cloud accounts. Staff use a secure browser.	Fastest and lowest-cost back-office launch.	\$4,950 standard \$500 Early Access*
Hybrid	Cloud system plus a small on-site edge computer for imports, caching, and local connections.	Recommended when POS exports, printers, or internet resilience matter.	\$4,950 install plus equipment
Local	Application and database run primarily inside the restaurant with off-site backup.	Special requirements or unreliable internet.	Custom quote

*Early Access is limited to the first five restaurants that sign up and meet the launch requirements. Equipment and direct cloud costs are paid separately by the restaurant.

Recommended starting point: cloud-first hybrid

Most restaurants should begin with the cloud system and add a small edge computer only when it provides clear operational value. This avoids a costly local server while preserving a path to local imports and limited offline continuity.

What the install looks like

1. Confirm goals and available data.
2. Create operator-owned accounts and access.
3. Configure the RestaurantSynk environment.
4. Map one POS sales source and one labor source.
5. Import and validate sample data.
6. Train the operator and launch.
7. Add optional modules and equipment as needed.

Standard Installation - \$4,950

The standard installation is designed for one restaurant location using an existing POS. It creates a reusable operating foundation without requiring a full POS replacement.

Included area	Standard scope
Discovery and setup	Operator questionnaire, one planning session, one location, one POS source
Data mapping	Standard menu, category, tender, labor, and operating mappings
Application setup	Restaurant branding, users, targets, dashboards, and alert settings
Cloud setup	Operator-owned application, database, authentication, storage, and backups
Import connection	One standard sales import and one standard labor import
Core modules	Back Office Overview, Daily Sales, labor, prime cost, inventory, recipes, invoices, waste, and Operational P&L foundation
Training and handoff	One remote training session, launch guide, account list, and export instructions
Launch support	Initial launch review and correction of installation-related issues

Not included in the base installation

- A full POS replacement or payment-terminal installation
- Custom proprietary POS API development
- Several years of manual historical-data cleanup
- Payroll, tax filing, or full accounting migration
- Network cabling, electrical work, or on-site travel
- Unlimited custom reports, training, or revisions
- Restaurant labor for entering recipes, counts, invoices, or missing records

Any work outside the standard scope is discussed and approved before additional charges are incurred.

Early Access Offer

First five restaurants: \$500 installation

The first five qualified restaurants that enroll in RestaurantSynk Early Access receive the standard \$4,950 installation for \$500. The restaurant pays any required equipment and direct cloud-service costs.

Why the offer is available

RestaurantSynk is building the first operator-owned installations with a small group of restaurants. Early Access operators receive a major installation discount in exchange for practical participation during the launch period.

Early Access operator commitments

- Provide timely access to usable POS and labor exports
- Assign one owner or manager as the project contact
- Review imported totals and report discrepancies
- Join scheduled feedback sessions during the launch
- Allow RestaurantSynk to improve standard workflows using de-identified lessons
- Pay direct equipment and cloud costs as agreed

Early Access financial forecast

Cost area	Cloud-only	Hybrid
Early Access installation	\$500	\$500
Edge mini computer	Not required	\$400-\$1,000
UPS battery backup	Optional	\$150-\$300
Network improvements	As needed	\$0-\$750
Direct cloud services	\$25-\$150/mo	\$25-\$200/mo
RestaurantSynk updates and support	Up to \$50/mo	Up to \$50/mo

Forecasts are planning ranges, not equipment or third-party vendor quotes. Final direct costs depend on the restaurant's existing equipment, data sources, usage, and selected cloud services.

Equipment: Required vs. Recommended

Many restaurants can launch cloud-only without purchasing new equipment. Hardware is added only when it improves reliability, local integration, or daily use.

Equipment	Cloud-only	Hybrid	Planning range
Existing computer or tablet	Required	Required	Use existing
Reliable business internet	Required	Required	Existing service
Business-grade router	Recommended	Recommended	\$250-\$750
Edge mini computer	No	Recommended	\$400-\$1,000
UPS battery backup	Optional	Recommended	\$150-\$300
Backup internet	Recommended	Recommended	\$20-\$100/mo
Scanner or camera	Optional	Optional	\$0-\$600
Barcode scanner	Optional	Optional	\$75-\$250

No unnecessary hardware package

RestaurantSynk does not require operators to buy a fixed bundle of terminals, printers, or servers for a back-office installation. Existing equipment is used when it is reliable and appropriate.

When a full POS replacement is requested

POS terminals, payment devices, kitchen displays, printers, cash drawers, networking, cabling, and launch labor are quoted separately. A full POS replacement is a different project from the standard back-office installation.

Updates and Support - Up to \$50 per Month

RestaurantSynk keeps ongoing support intentionally affordable. Standard updates and support will not exceed \$50 per month for a single-location standard installation, excluding direct third-party services and separately approved project work.

Included in standard monthly support

- Routine maintenance and security updates
- Reasonable assistance with normal use and access
- Monitoring of the standard cloud deployment
- Correction of defects in the installed RestaurantSynk configuration
- Standard import troubleshooting
- Basic backup and recovery guidance
- Advance notice of planned changes that affect operator workflows

Handled as separate approved work

- New custom modules or major workflow redesign
- New proprietary API integrations
- Large data-cleanup projects
- On-site service, travel, cabling, or hardware replacement
- Full POS migration, payment implementation, payroll, or accounting projects
- Third-party vendor charges, cloud usage, SMS, email, AI, or storage overages

Controlled updates

Changes move through testing before the live restaurant system is updated. Backups and rollback procedures are used for material releases. Updates should not be introduced during peak service without operator approval.

Simple monthly cost picture

RestaurantSynk support: up to \$50 per month

Direct cloud services: commonly forecast at \$25-\$150 per month for a small cloud-only installation

Optional backup internet or hardware services: based on operator choice

Custom project work: quoted and approved before work begins

A Practical Path to Launch

1**Fit review**

Confirm the restaurant, POS, available exports, goals, and installation option.

2**Early Access confirmation**

Confirm whether one of the first five installation positions remains available.

3**Account setup**

Create operator-owned accounts, administrator access, backups, and the RestaurantSynk environment.

4**Data connection**

Map and validate the standard sales and labor imports.

5**Operator review**

Compare RestaurantSynk totals with the restaurant's source reports and correct mappings.

6**Launch and improve**

Train the operator, launch the system, and add modules or equipment only when justified.

Standard value: \$4,950 | Early Access: \$500

Early Access is limited to the first five qualified restaurants. Equipment and direct cloud costs remain the operator's responsibility. Standard updates and support are capped at \$50 per month for one standard location.

Schedule a RestaurantSynk consultation

calendly.com/kitchen-restaurantsynk/30min

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Pricing and forecasts in this guide are planning estimates. Final scope, ownership terms, support terms, equipment, direct cloud costs, and any custom work are confirmed in the customer agreement.