



BecasPOS products & services

A complete view of your POS.

Explore the products, features and services that bring your sales, service and venue management together.



From the first order to the back office.

Counter POS · Handhelds · Kiosks · Online & QR ordering
Kitchen displays · Loyalty · Cloud management · Hardware & support

Choose what your venue needs.

Build around the way you serve today, with room for new service areas and ordering channels as the business grows.

Serve & sell

Counter POS	3
Handheld POS & floor management	4
Self-service kiosks	5
Online & QR ordering	6

Prepare & manage

Kitchen display system	7
Loyalty & gift cards	8
Cloud management & reporting	9

Equip & connect

Hardware & payments	10
Integrations	11

Plan your setup

Feature reference	12–13
Setup, training & support	14
Book a demonstration	15

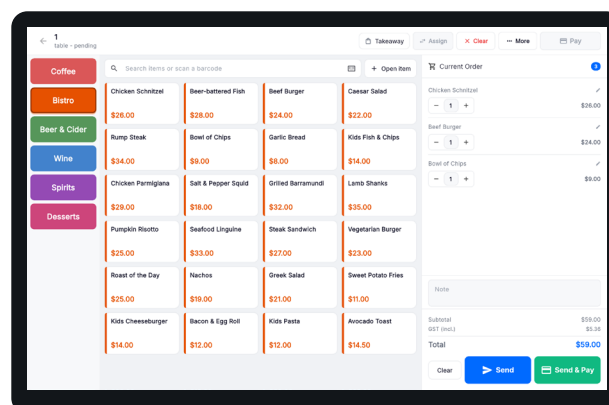
Products and integrations are configured around the venue. This guide explains the range; your final setup is scoped with the Becas team.

The centre of your service.

Give your team a clear, consistent place to take orders, manage bills and complete the sale.



DUAL-DISPLAY POS



THE BECASPOS INTERFACE

**One view for your team.
Another for your customer.**

Order taking and customer-facing review at the same counter.

OCOM POS-1528 shown with the BecasPOS customer display. Operator and customer screens use demonstration data.

Dual-display terminal

A 15.1-inch operator touchscreen and a separate customer-facing display.

Bills that suit the table

Split by item, equal share or amount; keep open bills ready for the next round.

Payment workflow

Bring cash and supported integrated card payments into the checkout.

Modifiers & notes

Capture preparation choices, extras and special requests with the item.

Flexible service

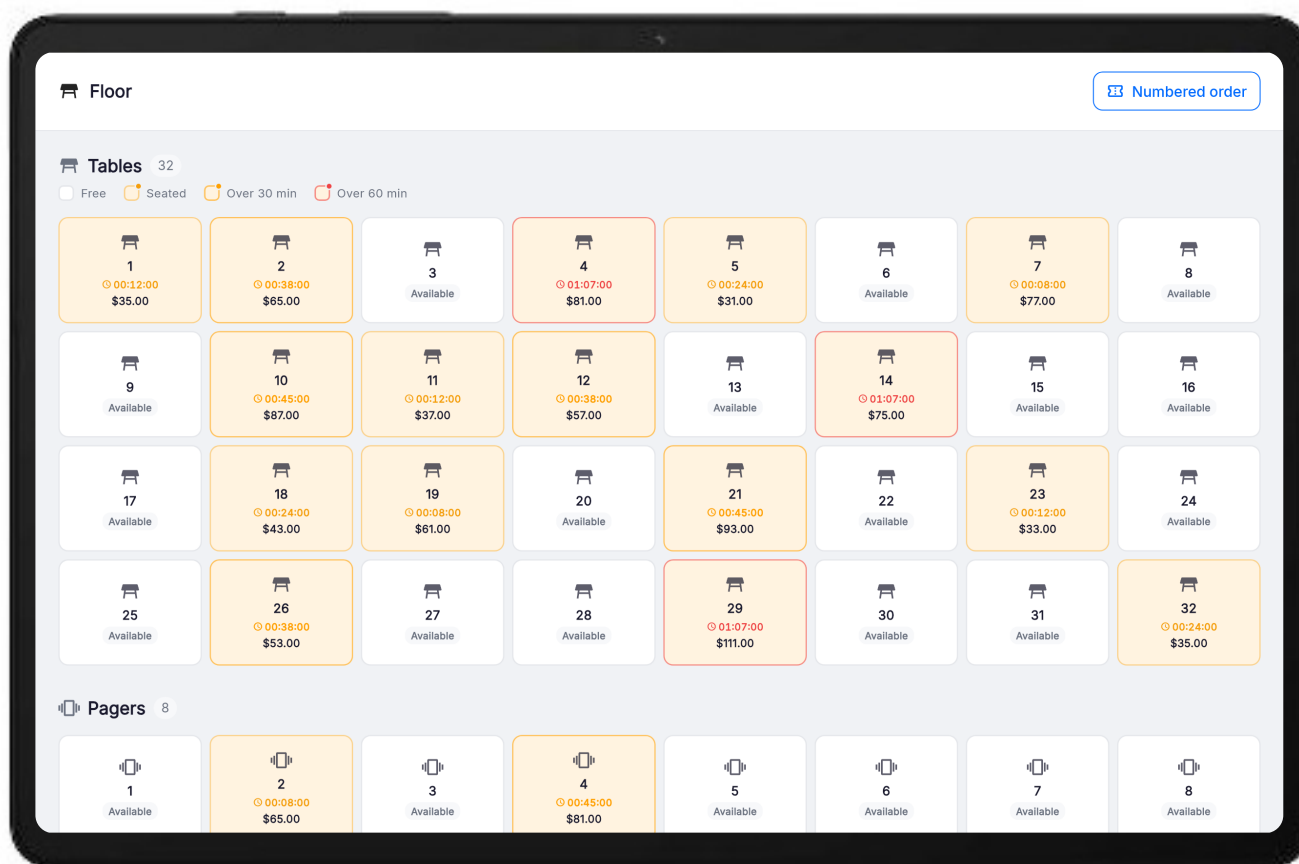
Handle dine-in and takeaway orders, with hold and recall when service pauses.

Local operation

Core POS operation runs locally, with cloud synchronisation when connected.

Take service to the table.

Put the floor view and ordering tools in your staff's hands, from the dining room to the lounge.



Actual BecasPOS floor view on a Samsung Galaxy Tab A9+. Demonstration data; tablet shown as an example.

Floor at a glance

View table availability, open bills and elapsed service times.

Keep the bill open

Add another drink or course to a table throughout the visit.

One familiar menu

Give floor staff the same product categories, modifiers and order notes.

Roaming orders

Let staff take orders beside the guest and send them to the relevant station.

Table & pager workflow

Manage numbered tables and pagers to suit your service model.

Tableside checkout

Pair the service workflow with suitable supported payment hardware.

Let guests take their pick.

A 21.5-inch self-service kiosk for guests to browse, customise and order, connected to your menu and kitchen workflow.

Visual menus

Show products with clear categories, descriptions and food photography.

Guided choices

Take guests through sizes, extras, modifiers and order review.

Order & pay

Complete the self-service journey with suitable integrated payment hardware.

Kitchen connection

Send submitted orders to the assigned preparation stations.

Venue presentation

Carry your venue's identity through the customer ordering experience.

Print & scan

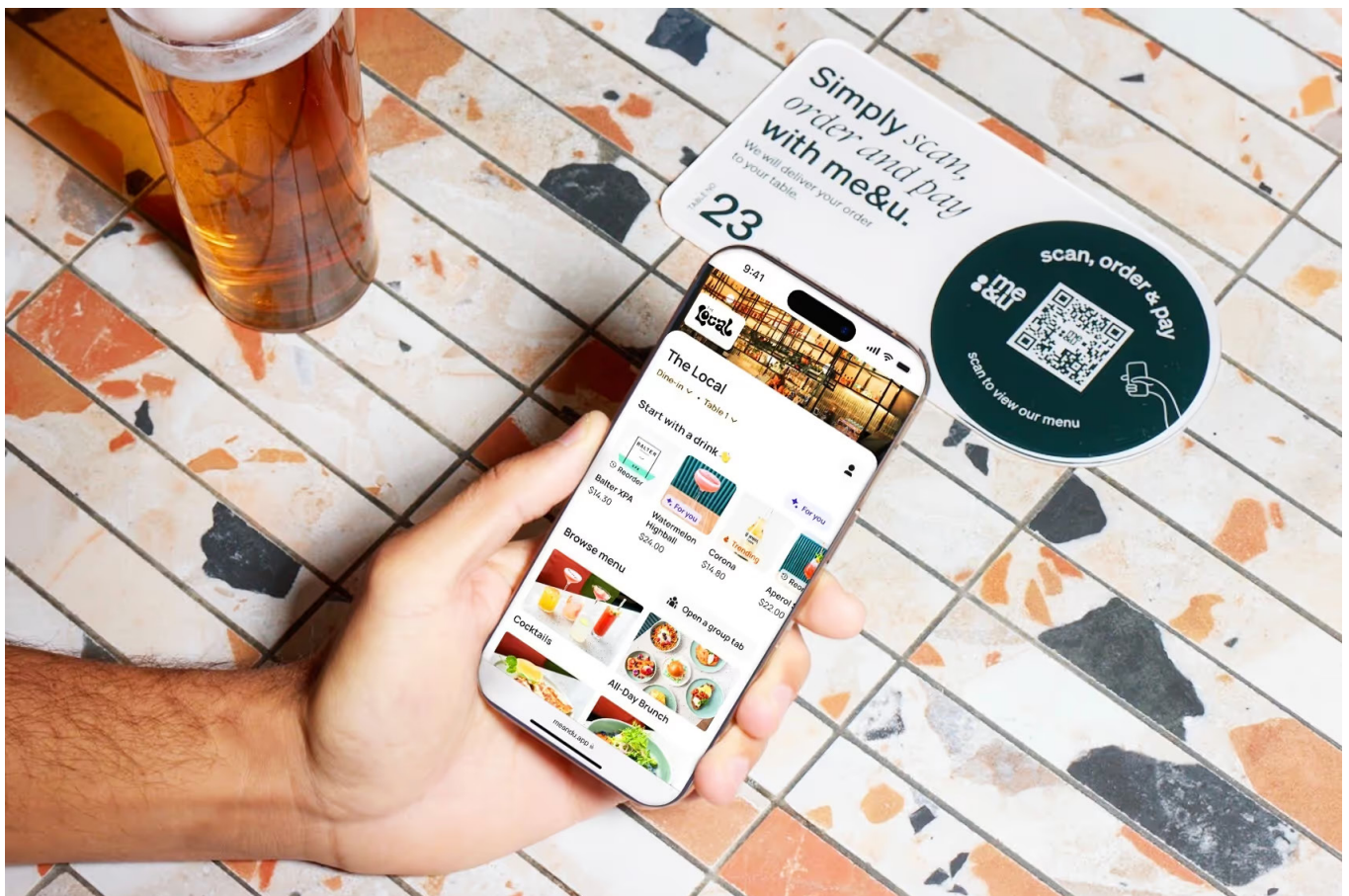
Built-in receipt printing and scanning in a compact, floor-standing kiosk.

OCOM POS-K004. Supplier photograph with supplier demonstration screen.



Your menu. More ways to order.

Let customers order ahead or scan at the table, with a venue-branded experience connected to your POS.



Mobile ordering example: me&u product photography. Example interface; final BecasPOS presentation varies.

Direct online ordering

Give customers a branded place to browse and order from their own device.

Pickup & fulfilment

Set up collection and delivery workflows around the service you offer.

Online checkout

Support digital payment through the selected payment integration.

QR at the table

Link a table's code to the menu and capture the table with the order.

Menu consistency

Manage products, modifiers and availability across ordering channels.

Orders into service

Feed submitted orders into the POS and kitchen preparation workflow.

Keep the kitchen in the picture.

Bring incoming orders, preparation notes and progress together on screens set up for your kitchen.



Station routing

Direct items to the relevant kitchen, bar or preparation station.

Preparation detail

Keep item choices and special requests beside the ticket.

Course coordination

Organise the timing of courses around the floor's service workflow.

Visible ticket times

Use elapsed times and colour cues to see orders that need attention.

Bump & recall

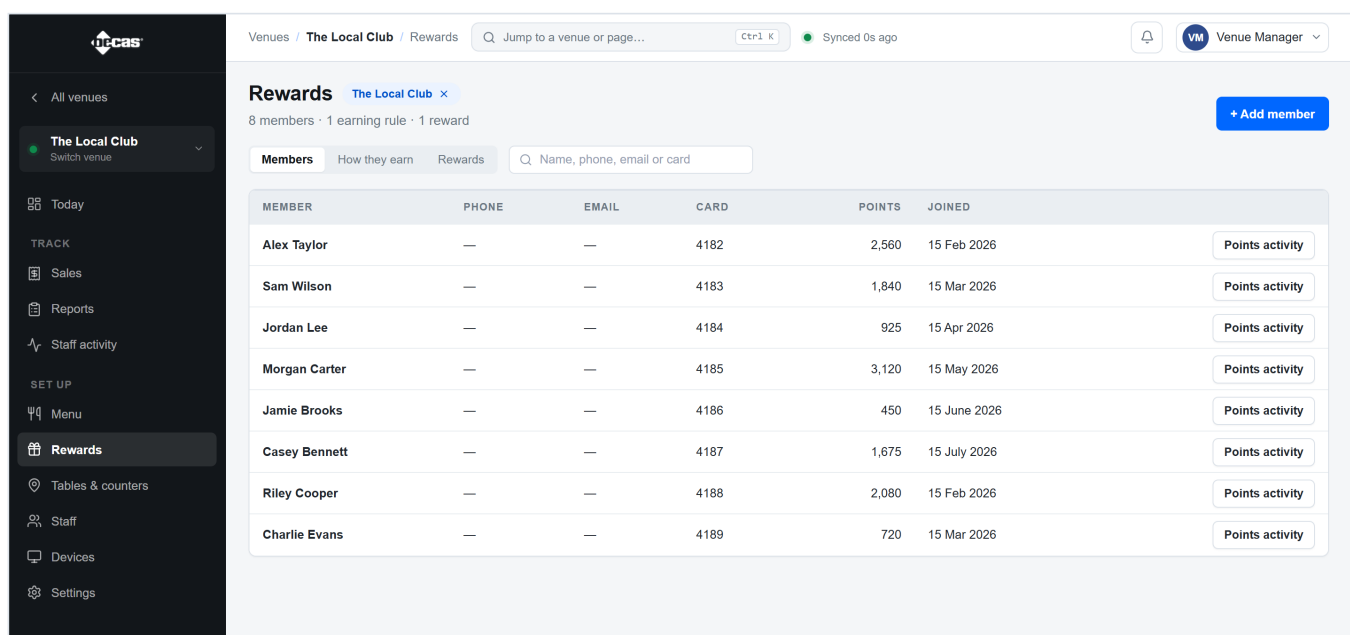
Complete tickets and recall an order when the team needs to review it.

Display & print options

Configure kitchen screens and printers around the way each station works.

Your members. Your program.

Integrate with your existing loyalty, membership or gaming platform, so member recognition is part of the sale.



The screenshot shows the 'Rewards' section for 'The Local Club'. It displays a table of members with columns for Member, Phone, Email, Card, Points, and Joined. Each member has a 'Points activity' button next to them. The table lists 8 members, including Alex Taylor, Sam Wilson, Jordan Lee, Morgan Carter, Jamie Brooks, Casey Bennett, Riley Cooper, and Charlie Evans.

MEMBER	PHONE	EMAIL	CARD	POINTS	JOINED	
Alex Taylor	—	—	4182	2,560	15 Feb 2026	Points activity
Sam Wilson	—	—	4183	1,840	15 Mar 2026	Points activity
Jordan Lee	—	—	4184	925	15 Apr 2026	Points activity
Morgan Carter	—	—	4185	3,120	15 May 2026	Points activity
Jamie Brooks	—	—	4186	450	15 June 2026	Points activity
Casey Bennett	—	—	4187	1,675	15 July 2026	Points activity
Riley Cooper	—	—	4188	2,080	15 Feb 2026	Points activity
Charlie Evans	—	—	4189	720	15 Mar 2026	Points activity

YOUR EXISTING LOYALTY SYSTEM

Membership. Rewards. Gaming integration.

Actual BecasPOS rewards portal with demonstration members. Existing-system integration is scoped per venue.

Existing loyalty systems

Integrate with your loyalty, membership or gaming platform.

Member benefits

Apply eligible member offers and benefits supported by the integration.

Gift cards

Offer physical or digital gift cards with supported balance and redemption flows.

Connect member recognition and eligible benefits to everyday service.

Member recognition

Identify the member at the sale through the agreed lookup or card workflow.

Rewards programs

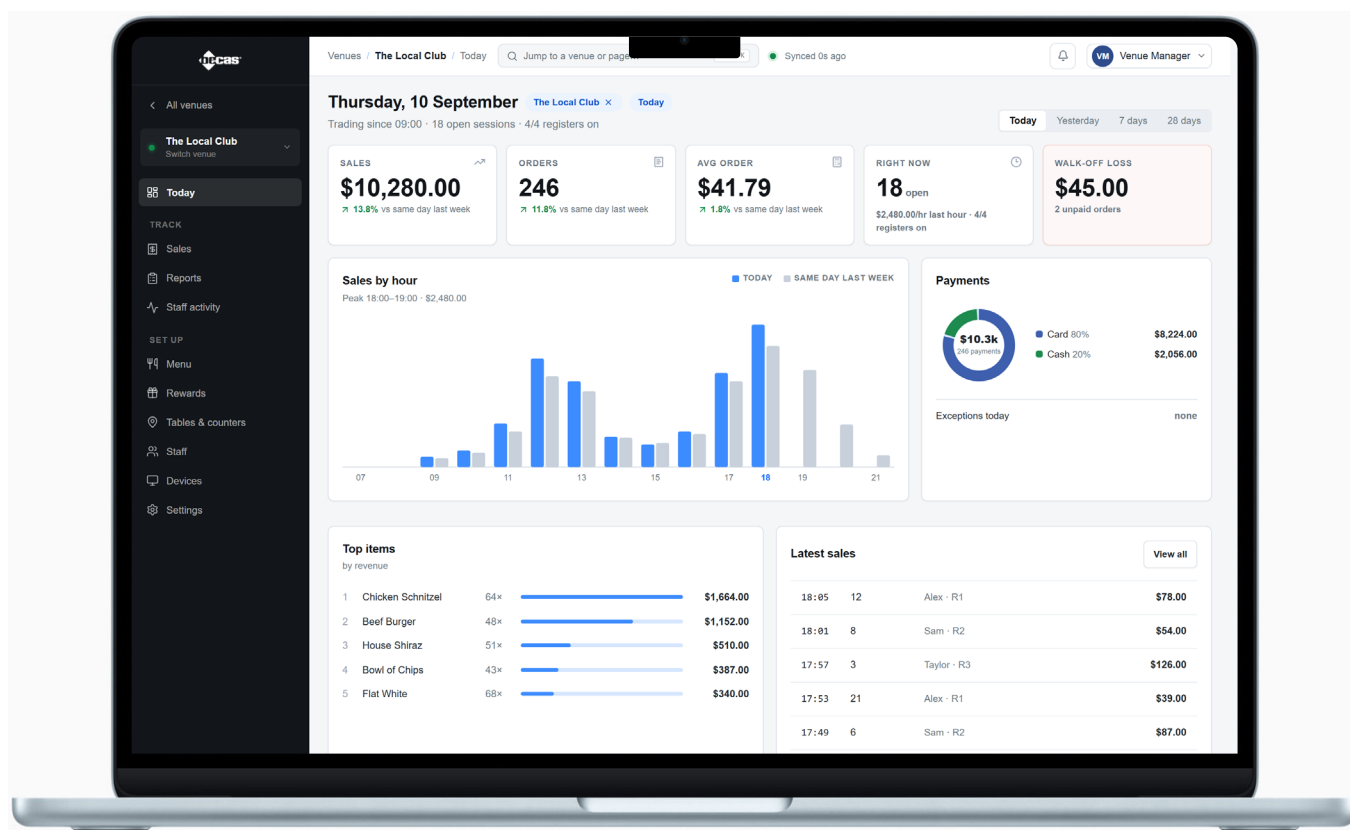
Configure points, stamps or reward rules around the program you choose.

Venue-specific scope

Confirm identification, benefits, earning and redemption with your provider.

See the day. Manage the detail.

Bring sales visibility, menu management and venue controls into a central back office you can reach through a browser.



Actual BecasPOS cloud dashboard with demonstration data, shown on a MacBook Air. Laptop is an example device.

Sales & product mix

Review sales trends and the products contributing to each trading period.

Multi-venue oversight

Compare locations and move from a group view into individual venue activity.

Stock visibility

Review product stock and availability as part of the back-office workflow.

Central menu control

Manage categories, items, modifiers and venue settings in one place.

Staff access

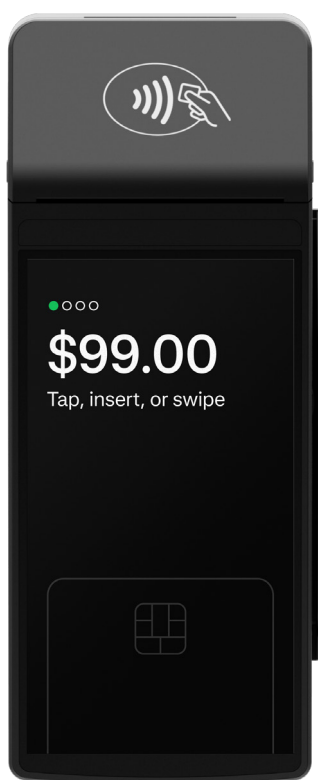
Give owners, managers and staff the access appropriate to their role.

Reporting & exports

Use reports and exports to support management and reconciliation.

Payments that fit your service.

Equip your counter and roaming team with Becas EFTPOS and the hardware your venue needs.



BECAS EFTPOS

EFTPOS FOR YOUR VENUE

At the counter. Across the floor.

A portable touchscreen terminal with receipt printing built in.

Ask about our competitive EFTPOS rates.

Terms and conditions apply.

Customer displays

Show the order back to the customer on a dedicated counter display.

Becas EFTPOS

A touchscreen payment terminal with a built-in receipt printer for your payment setup.

Stands & mounting

Select practical counter, tablet and kitchen mounting arrangements.

Epson receipt printers

Print customer receipts and route preparation dockets to the right printer.

Barcode scanners

Add barcode entry for retail items and supported member-card workflows.

Network & connection

Plan device connections, Wi-Fi coverage and internet-dependent services.

Work with the systems you use.

Connect BecasPOS to the services around your business. We work through the required data and service flow with you and the relevant providers.

Loyalty & membership

Connect existing loyalty, membership and gaming platforms to the sale.

Member lookup, eligible benefits, earning and redemption.

Payments

Bring supported card payments into counter, roaming and digital ordering.

Provider, device, transaction flow and reconciliation.

Kitchen & fulfilment

Send each order to the station responsible for preparing it.

Item routing, ticket detail, completion and collection.

Business systems

Scope reporting exports and links to the tools your business uses.

Accounting requirements, data fields and access.

Venue hardware

Connect the equipment around your POS and service areas.

Receipt and kitchen printers, barcode scanners and customer displays.

Ordering, service & checkout.

A practical reference to the capabilities covered in this guide.

Order entry	Categories, product search, barcode entry, open items, quantities, modifiers and order notes. Counter POS · p3
Bills & tables	Open bills, table assignment, pagers, elapsed time, hold and recall, split by item, amount or equal share. Handheld POS · p4
Checkout	Cash, supported integrated card payments, split tenders, receipts and customer-facing order review. Hardware & payments · p10
Self-service	Visual menus, guided modifiers, order review, integrated payment and kitchen dispatch. Kiosks · p5
Digital ordering	Venue-branded ordering, QR table identification, pickup and delivery workflows, online checkout. Online & QR · p6
Kitchen service	Station routing, preparation notes, ticket timers, course coordination, completion and recall. Kitchen display · p7

Membership, management & control.

A practical reference to the capabilities covered in this guide.

Member experience

Existing loyalty, membership and gaming integration; member recognition and eligible benefits.

[Loyalty & gift cards · p8](#)

Rewards & gifting

Points and stamp programs, reward rules, physical and digital gift-card workflows.

[Loyalty & gift cards · p8](#)

Menu & stock

Central categories, products, modifiers, availability and stock visibility.

[Cloud management · p9](#)

Team controls

Staff PIN access, role permissions, approval controls and activity history for key actions.

[Counter & cloud · p3, 9](#)

Reporting

Sales, product mix, trading-period views, venue comparisons and exports for reconciliation.

[Cloud management · p9](#)

Venue configuration

Registers, kitchen routes, connected devices, payment integrations and venue-specific workflows.

[Hardware & integrations · p10–11](#)

From planning to your first shift.

We help bring the product, your menu and your team together, with a rollout planned around the way your venue operates.

Scope the venue

Map service areas, ordering channels, devices, payment needs and the systems you want to connect.

Prepare the system

Set up menus, categories, modifiers, kitchen routes, staff permissions and venue settings.

Install & connect

Position the hardware, check network coverage and test the selected device and integration workflows.

Train the team

Walk staff and managers through everyday service, common exceptions, reporting and closing routines.

Support the rollout

Plan the changeover and go-live, then arrange ongoing support and future changes with the Becas team.

See the setup that fits your business.

Book a demonstration around your menu, your service areas
and the features that matter to your team.



Let's build your BecasPOS setup.

(02) 9432 7867

sales@becas.com.au

becastechnology.com.au