

Tailored EPOS for Every Hospitality Venue

Bars Restaurants Pubs Hotels Takeaways Nightclubs Stadiums



One system that scales
with your covers, your
sites and your service.

Till, kitchen, table and back office
running on one set of data.

Key features

- ✓ Time and attendance
- ✓ Stock control
- ✓ Loyalty schemes
- ✓ Cashless payments
- ✓ Happy hour scheduling
- ✓ Secure sign-on
- ✓ Tabs and accounts
- ✓ Table plans
- ✓ Reservation diary
- ✓ Price lookup
- ✓ Barcode lookup
- ✓ CCTV integration
- ✓ Dispense monitoring
- ✓ Mix and match
- ✓ Card payments
- ✓ Shelf edge labels
- ✓ Biometrics
- ✓ Cloud backup

Why ICRTouch

Faster at the till, tighter on stock and built to grow with you.



Speed

Ring a round in fewer taps. Split bills calculate themselves.



Control

Stock, discounts and permissions locked down to the operator.



Visibility

Every clerk action logged. Every transaction traceable.



Scale

Add tills, sites and modules without replacing the system.



Ready to see it on your own menu?

We'll configure a demo around your venue.

Experience ICRTouch in Action

See how one system handles a full service, front to back.

Table plans

Multi-floor service areas mapped and numbered on screen.

Kitchen translation

Tickets print or display in a second language.

Upsell prompts

Suggestions trigger automatically when specific lines are rung.

Live stock

Remaining quantities shown on the product button itself.

Split bills

Values calculated instantly, however the table divides it.

Low stock inhibits

Sales stop the moment a line hits its floor.