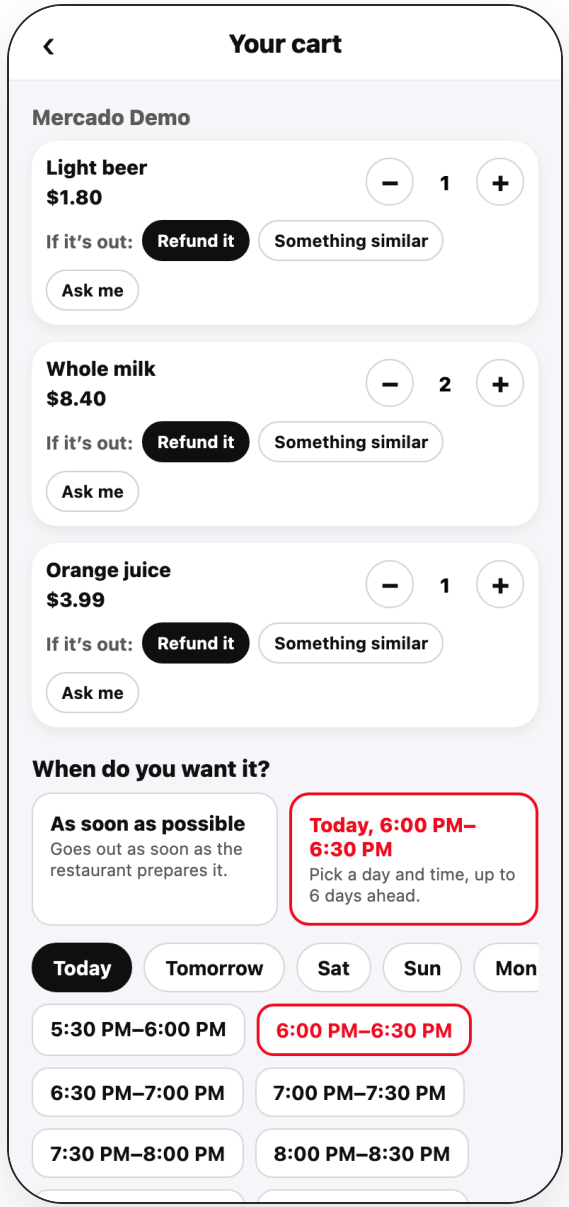
Tools to sell more

Divoox for restaurants

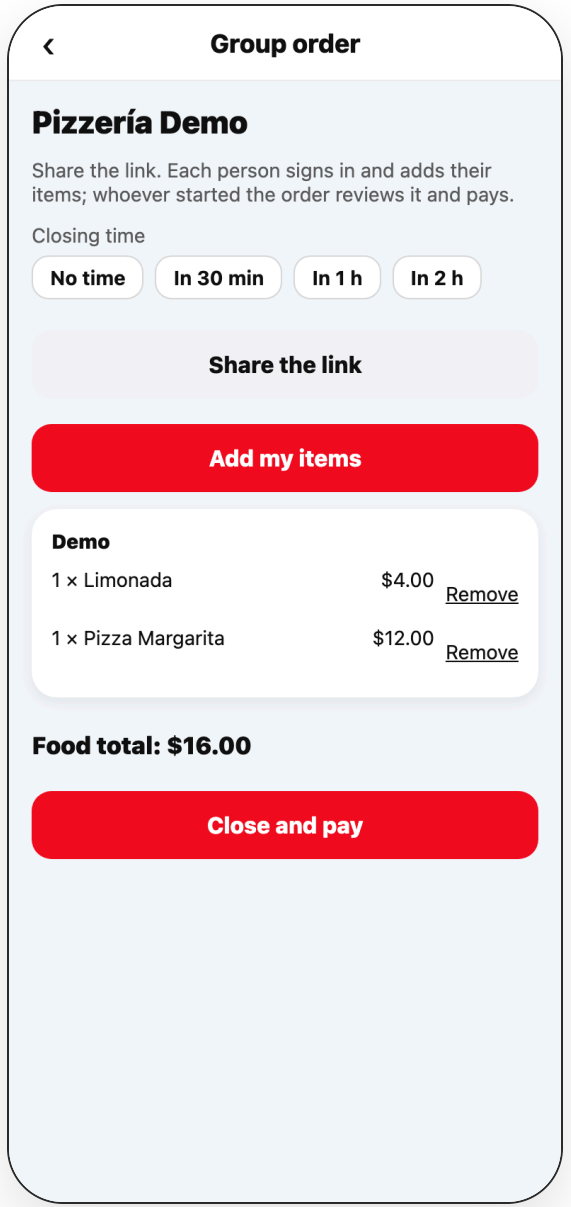
Scheduled orders

- Customers order today for tomorrow or for the weekend.
- You see them marked “Scheduled” with their time, and we alert you 45 minutes before.
- You sell outside rush hour too, with an organized kitchen.



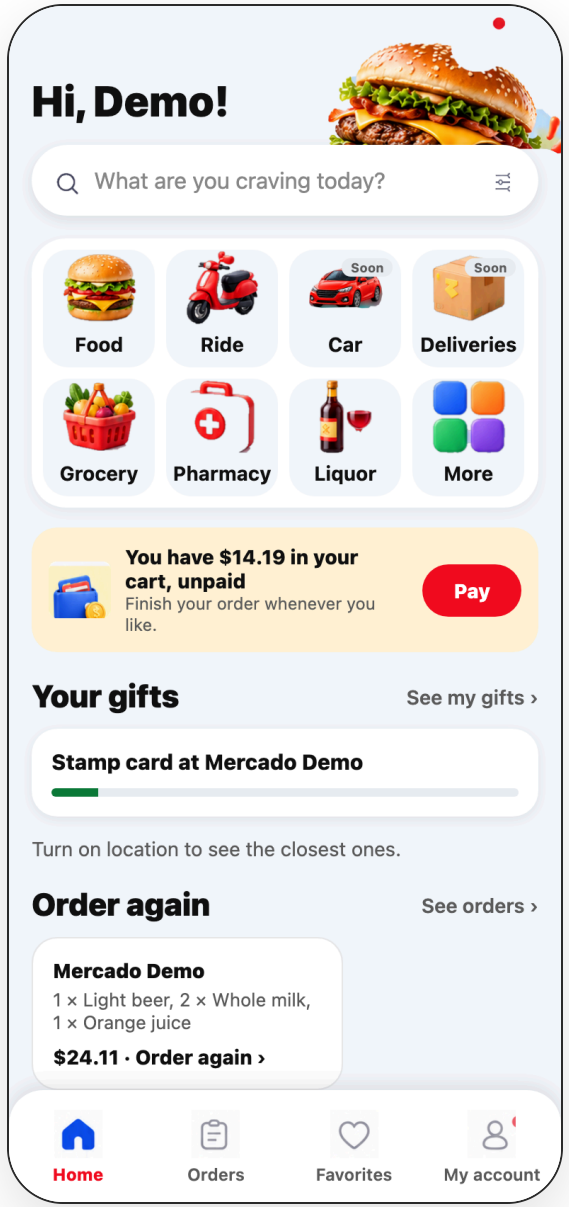
Group orders

- Offices, families and gatherings build one order together.
- Bigger tickets in a single delivery.
- Each item comes with the name of who ordered it.



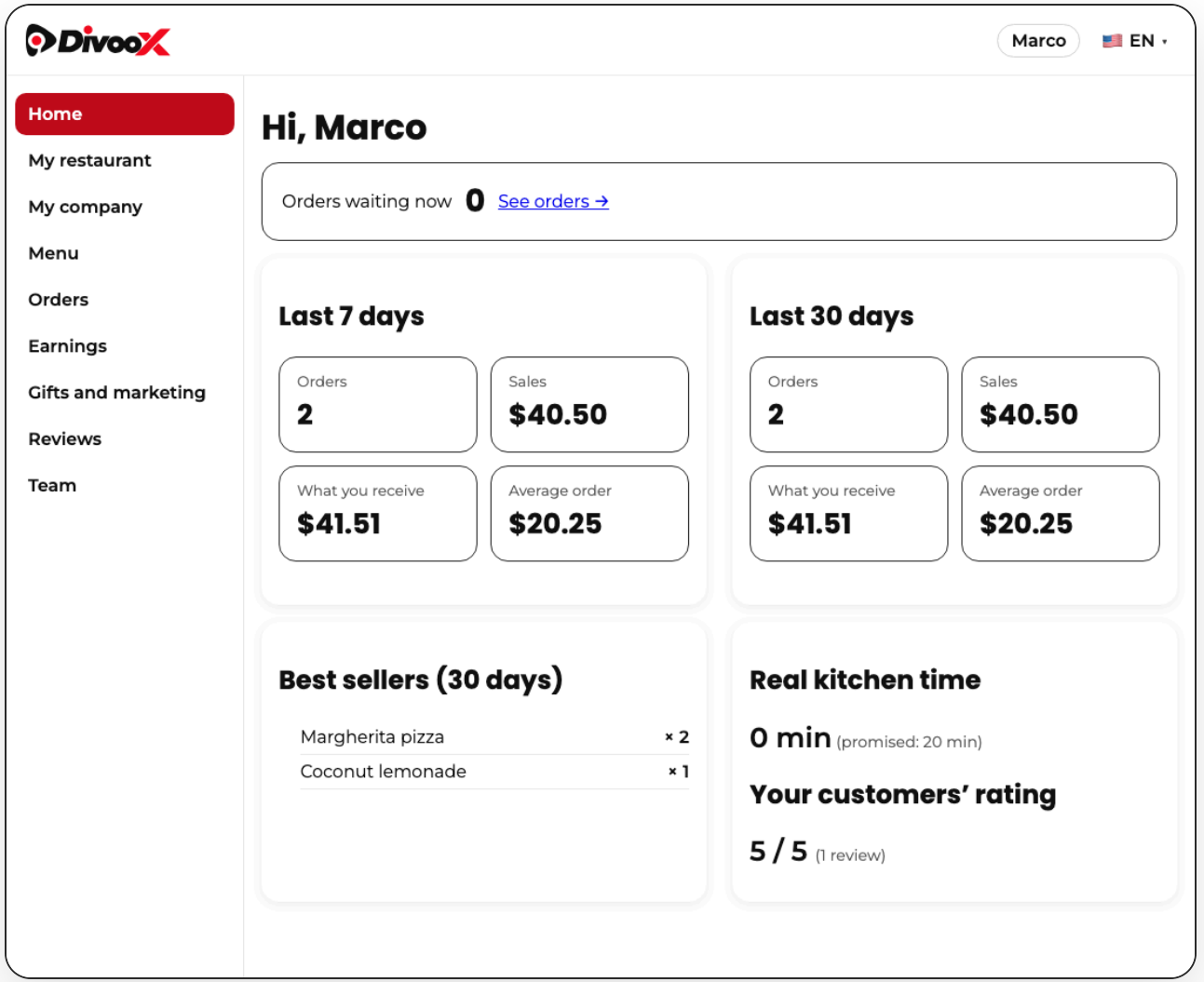
Returning customers and new ones

- “Order again” brings back people who already bought from you, with one tap.
- “You might like” shows you to people who order your kind of food and haven’t tried you.
- Without paying for ads.



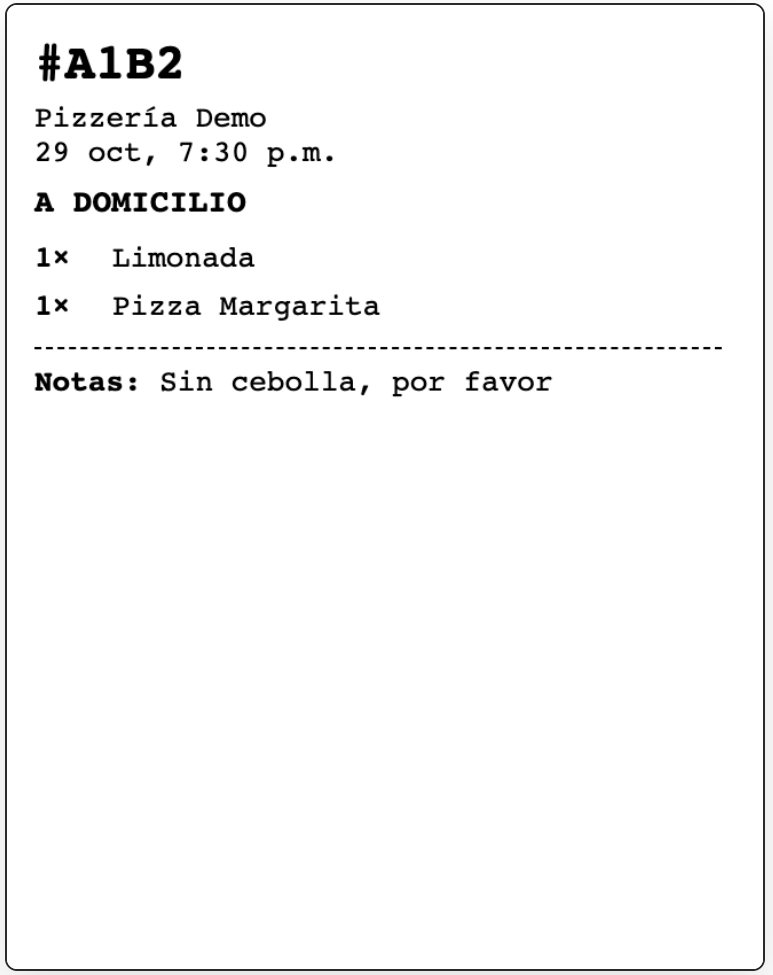
Your dashboard

- Sales, orders, average ticket and your payout, over 7 and 30 days.
- Your busiest hours and days, so you know when to staff up.
- New and returning customers, and your real kitchen time.



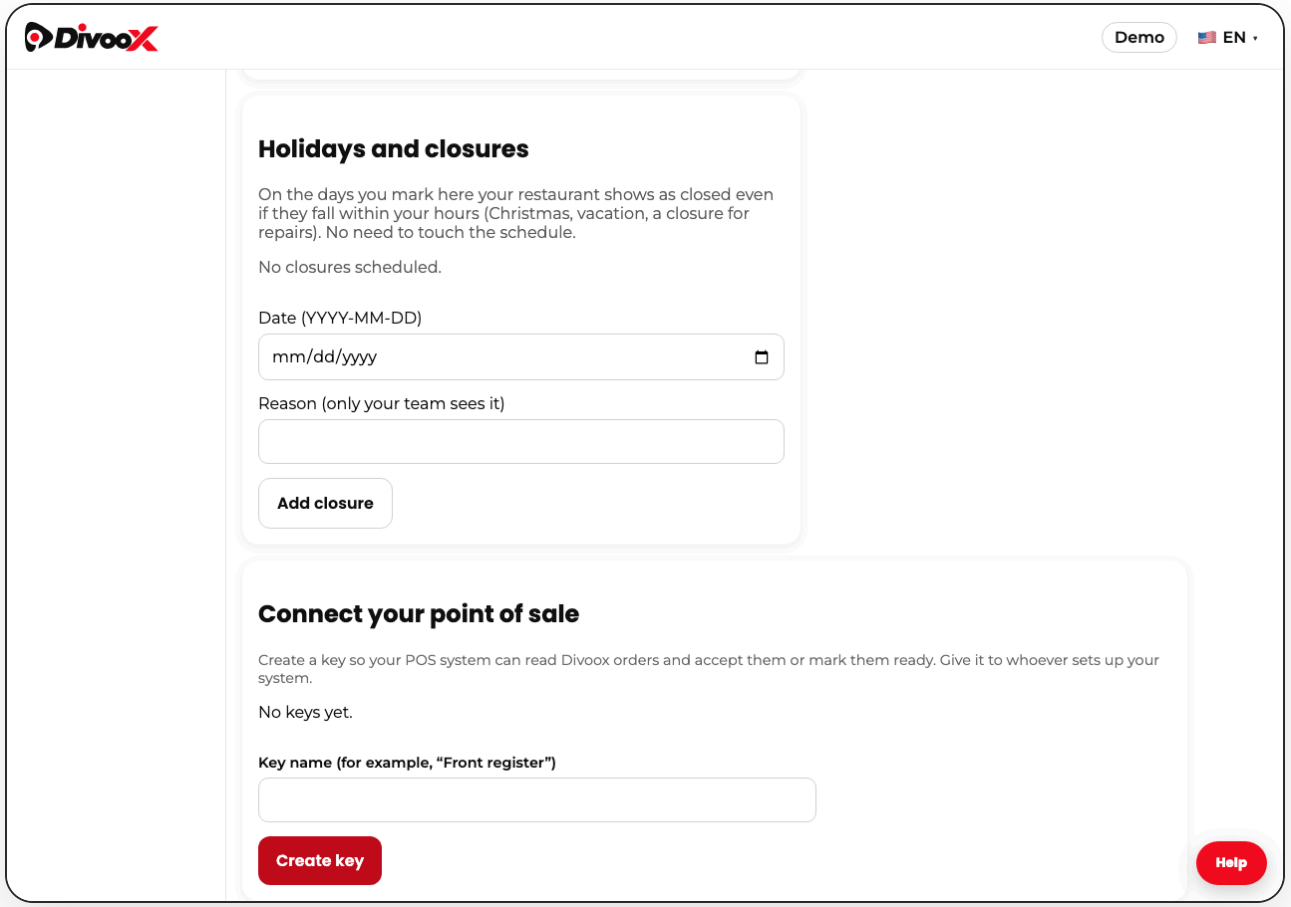
Printed kitchen tickets

- Print each order for the kitchen, by hand or when you accept it.
- Works with any 80 mm receipt printer.
- With items, options and notes; no private customer data.



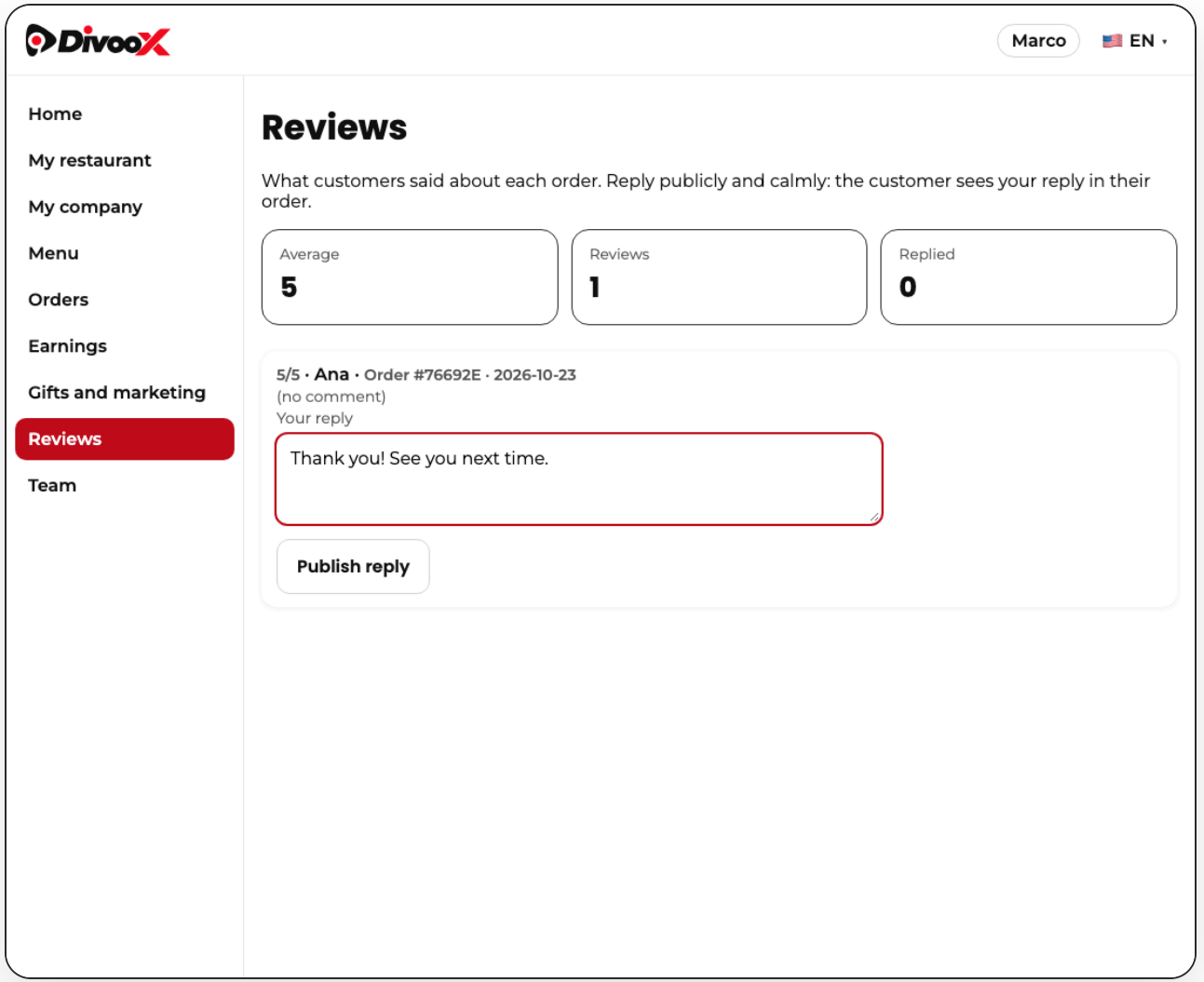
Connect your POS

- Your point-of-sale system receives Divoox orders.
- It accepts them and marks them ready without touching the tablet.
- One key per system, which you can revoke anytime.



Answer your reviews in seconds

- See what each customer thinks of each order.
- Suggested replies based on the stars, with their name.
- Edit them if you want and publish with one tap.



Join Divoox

Sign up at divoox.com/restaurants