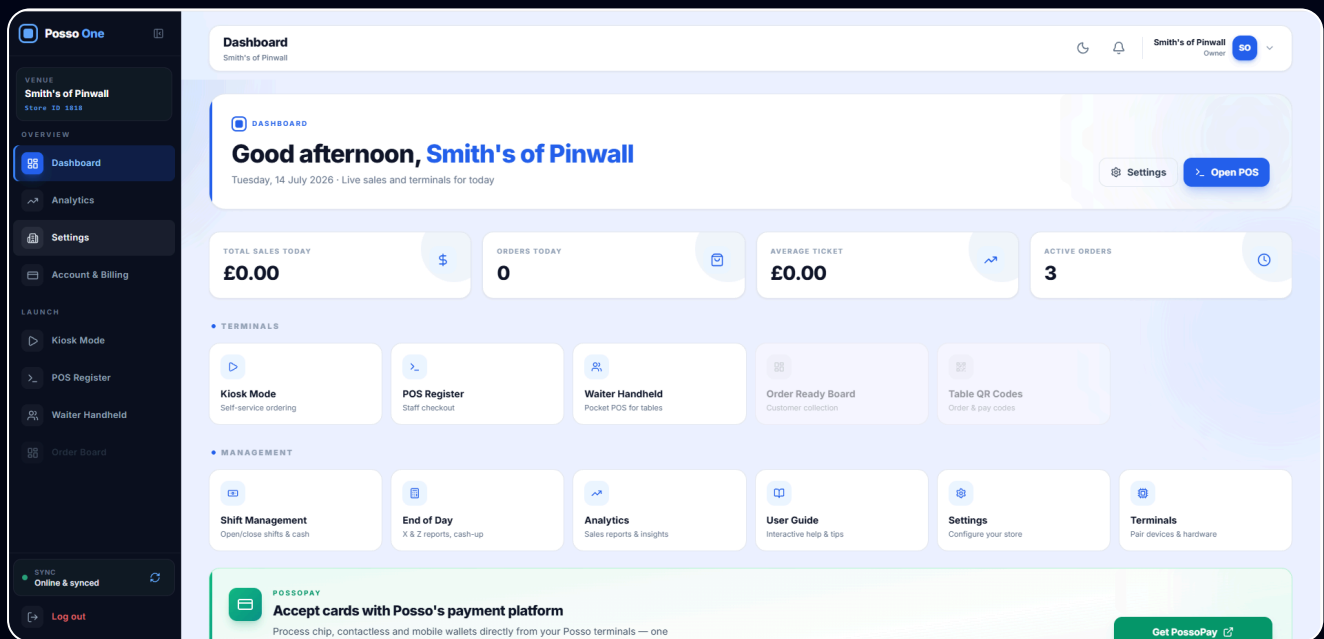


Posso One Software Guide

One system for every order: till, kitchen screens, self-order kiosks, online ordering, delivery, phone orders and card payments, all running on the same menu and the same reports.



Contents

Each section covers one part of Posso One: what it does, how your team uses it day to day, and what it costs. Prices are ex VAT and correct at October 2026.

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Reading this on screen? Every module is also described at posso.co.uk, and the apps in section 12 are free to download from posso.co.uk/downloads. For a quote on your site, call 0808 175 3956.

One system, every order

Posso One is a cloud ePOS built in the UK for hospitality. You build your menu once, and every channel sells from it: the till, the kiosk, your website and app, the delivery platforms and the phone. Every order lands in the same kitchen queue and the same reports.



POS Register

Touchscreen till for eat in, takeaway, collection and delivery.



Kitchen Display

Live tickets by station, item-level completion, production totals.



Tables and waiter pad

Floor plan, handheld ordering, order and pay at the table by QR.



Self-order kiosks

Customers order and pay themselves, with an upsell on every order.



Online ordering

Your own ordering website and branded apps, orders straight to the till.



Delivery and drivers

Just Eat, Uber Eats and Deliveroo on one screen, plus your own driver app.



AI phone ordering

Calls answered 24/7, orders typed onto the till for £1 an order.



Posso Pay

Integrated card terminals and online payments from 1% + 10p.



Reports and Xero

Live dashboards, X and Z reports, cash control, sales synced to Xero.



Promotions and loyalty

Deals that apply themselves, points or stamps, email and SMS campaigns.



TableMaestro bookings

Commission-free table bookings with deposits, waitlist and reminders.



Digital signage

Menu boards that change when the till does. 4K commercial screens.

How it fits together

Build the menu once

Products, modifiers, prices, allergens

Sell everywhere

Till, kiosk, web, app, phone, marketplaces

One kitchen queue

Tickets print or show on KDS by station

Take payment

Posso Pay in store, online and by link

One set of numbers

Dashboards, Z reports, Xero

Built and supported in Leicester

Posso Ltd designs the software, supplies the hardware preconfigured, and answers the phone itself. Systems arrive plug-and-play with your menu already loaded.

500+

UK businesses on Posso

Mon-Fri

UK support, 9am-9:30pm

2 yrs

hardware warranty

A till built for the rush

POS Register is the staff-facing till. A new team member can take an order, add extras and settle the bill in a few taps, and every order type lives on one screen with its own flow and its own kitchen routing.



Visual product grid

Tap products from a grid with category tabs. Modifiers, combos, special instructions and quantities are handled in the same flow.



Every order type

Eat in with table selection, takeaway, collection and delivery from the same till. Scheduled orders take a time slot with capacity limits.



Cash, card or mixed

Card payments go straight to the linked Posso Pay terminal. Take cash, card or split a bill by headcount, by item or by custom amount.



Refunds, voids and service charges

Full or partial refunds linked to the original transaction. Void and no-sale reasons, service charges and tax configuration are all built in.



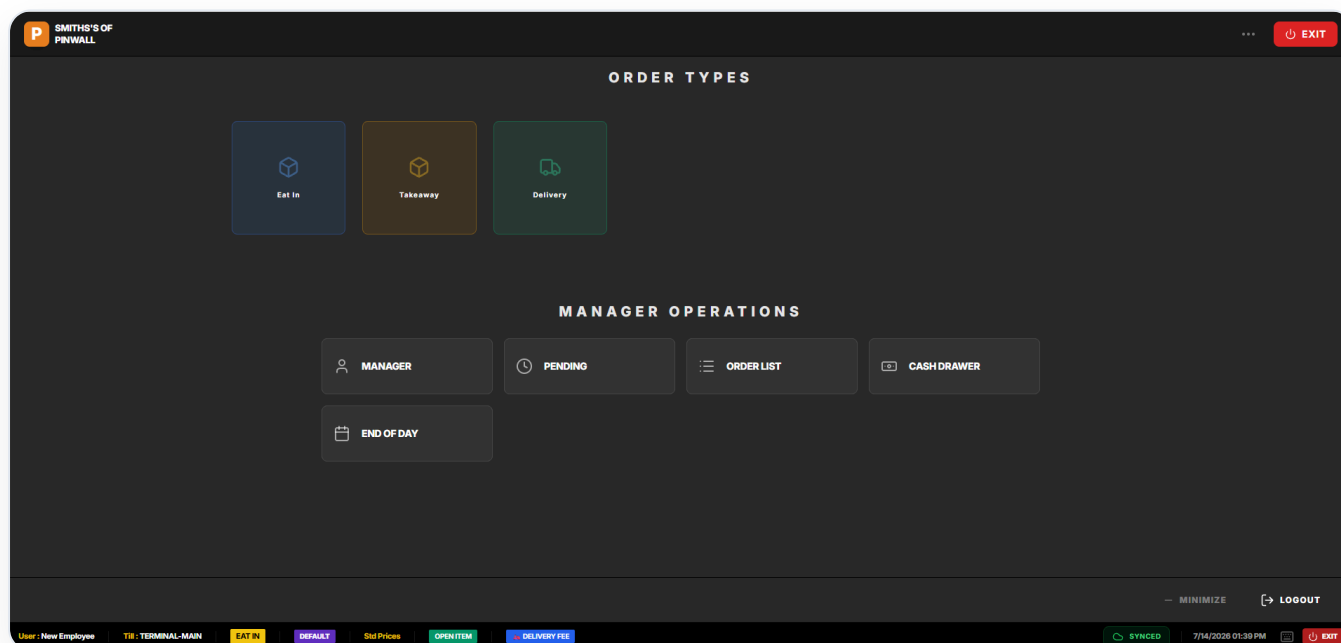
PIN login and roles

Admin, manager and cashier roles with role-based permissions. Every order records who took it and who changed it.



Keeps working offline

The till runs on a local database on the terminal. If the internet drops you keep taking orders, cash and printing, and everything syncs when it returns.



The POS Register home screen: pick the order type, or open manager operations for pending orders, the order list, the cash drawer and end of day.

Caller ID for phone orders. Plug in caller ID and a returning customer's name and address appear on the till as the phone rings, so a delivery order starts with the address already filled in.

Every order on one kitchen screen

Orders from the till, kiosk, website, app, phone and the delivery platforms share a single kitchen queue. Each station sees only what it cooks, and the pass sees what is ready to go.



Item-level completion

Tick off each item as it is made rather than bumping the whole ticket. Orders progress from new to preparing to ready, and each card shows how long it has been waiting.



Routing by station

Send drinks to the bar screen, mains to the grill and desserts to the pass. Filter each screen by category, and switch the filter per device.



Production totals

See outstanding portions across all open orders, so the fryer knows it needs twelve portions of chips, not six tickets.



Alerts and course firing

A sound on every new order and a ready notification back to the floor plan when the kitchen marks food done. Fire starters, mains and desserts as separate sends.



Or print, or both

Thermal kitchen printing over network or USB with custom ticket templates, with separate printers per category. Many sites run a printer for the pass and screens for the stations.

Kitchen screen

£399 + VAT per 21-inch screen

One-off. No per-screen software licence, so a second or third station costs the screen and nothing more. Runs full screen and offline-first alongside the till.

Order Ready Board

A customer-facing screen for collection: order numbers move from preparing to ready as the kitchen ticks them off, so the counter stops calling names across the room.

Collection and delivery timers

Scheduled and marketplace orders show a countdown to their promised time with a visual progress bar, so nothing is cooked too early or missed.

A ticket's journey

Order placed

Till, kiosk, web, app, phone or marketplace

Routed

Each item to its station screen or printer

Cooked

Items ticked off, timers show the wait

Ready

Floor plan and Order Ready Board notified

Closed

Served or collected, into the day's reports

Worked example. A £499 till with two kitchen screens is £1,297 + VAT, one-off, with no screen licences on the monthly bill.

Table service without the walking

Draw your floor plan, take orders at the table on a handheld, let customers order and pay by QR code, and manage bookings in the same system.



Visual floor plan

Drag tables, bar stools, walls and doors onto a grid, across several floors. Each occupied table shows its running total and pulses when a course is ready to collect.



Merge and move

Merge tables for a large party, move covers when a table changes, and keep the bill intact throughout.



Courses, tabs and splits

Send starters now and mains later as separate kitchen tickets on one bill. Open named bar tabs. Split by headcount, by item or by amount, and settle each part by card or cash.



Order and pay by QR

A table-specific QR code opens your menu in the customer's browser, no app download. Group ordering, allergen filters, tips and pay-at-table, with the order on the kitchen screen in seconds.

Posso Waiter Pad

£259 handheld, one-off

An Android handheld running the Waiter Pad app: take orders table-side straight to the kitchen, manage tables, split bills and take payment without leaving the table. It also works offline. The app is a free download for your own Android phones and tablets.

TableMaestro bookings

£5 a week, zero commission

- ✓ Branded booking widget for your website and social profiles
- ✓ Deposits or a card hold to cut no-shows
- ✓ Automated reminders before the booking
- ✓ Waitlist with SMS when a table frees up
- ✓ Bookings and arrivals visible on the floor plan

A typical table service

Seat

Open the table on the floor plan, or from a TableMaestro booking

Order

On the waiter pad, or the guests scan the table QR

Fire courses

Starters now, mains later, one bill

Ready

The table pulses when the kitchen marks a course done

Settle

Split by seat or item, pay at the table by card

No extra monthly fee for QR ordering. Table QR codes are part of Posso One: generate them from the dashboard, print them and put one on every table.

Customers order, pay and move on

A kiosk runs the same menu as the till. Customers browse with pictures, customise, pay by card and the order goes straight to the kitchen. Every order gets an upsell prompt, and the queue at the counter shrinks.



Picture menus with modifiers

Full-screen product grid with photos, descriptions and category navigation. Required and optional modifier groups, combos and suggested extras at checkout.



Card-only unattended mode

An attract screen between customers, payment on the kiosk's own Posso Pay reader, and the order appears on the kitchen screen with a kiosk badge. A hybrid mode lets staff take over with a PIN.



Your brand, five languages

Your logo, colours and welcome screen. English, Spanish, French, Italian and Simplified Chinese built in. Eat in or takeaway, with a table number where you want one.



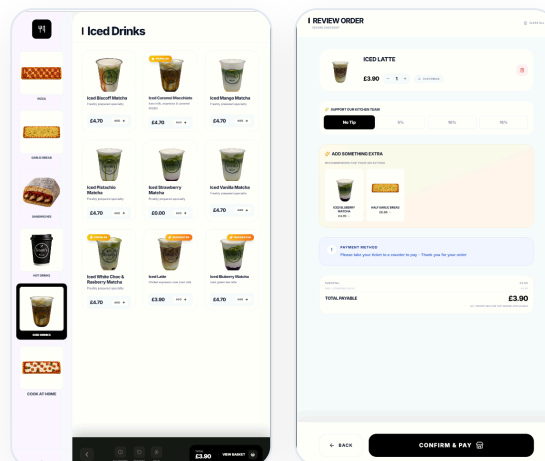
Promotions apply themselves

Meal deals, buy-one-get-one and kiosk-only offers are applied at checkout automatically, so the kiosk sells the deal every time.



Countertop, freestanding or outdoor

Indoor kiosks come floor-standing or wall-mounted. Outdoor IP65 units running on 4G are available as a special order for drive-throughs and trailers.



Top: the kiosk menu, and checkout with a tip prompt and suggested extras. Above: Posso kiosks in service on a Krispy Kreme trailer.

Standard kiosk

£699 + VAT

each

Touchscreen, card reader and enclosure included. Pairs with the £499 till for cash, kitchen printing and the full floor plan.

Fast Lane kiosk

£399 + VAT

each

Runs standalone with no separate till: card payment through Posso Pay, cloud reporting and Xero. Add the £199 + VAT order tablet at the counter, one per site however many kiosks feed it.

Your own ordering website, orders straight to the till

Take collection and delivery orders on your own domain, 24 hours a day, with no tablet on the counter and no re-keying. Hosting is free and Posso takes no commission.



Your domain, your brand

A responsive ordering site at your own address or yourshop.posso.co.uk, with hosting and SSL included. Share it on social media, print it on menus and add it to your Google Business Profile.



Branded iOS and Android apps

Your own app on the stores for repeat customers, running the same menu and the same promotions as the website.



ASAP or scheduled

Customers choose a collection or delivery time from the slots you set per day, with capacity limits so a busy Friday does not overrun the kitchen.



Delivery zones and fees

Define delivery zones with their own charge and minimum order value. Customers see the fee and the minimum before they order.



Posso Pay online

Card, Apple Pay and Google Pay at checkout through the Posso Pay gateway, at the same rate as your in-store terminals.



Straight to the kitchen

Web and app orders land on the till and the kitchen screen like any other order, with the customer's details and payment status attached.

What it costs

ITEM	PRICE
Ordering website hosting Included with Posso One. No monthly gateway fee.	Free
Service fee per web or app order Added to the customer's order and paid by the customer. The store pays nothing beyond card processing.	60p
Website build £450 for the ordering site, or £750 for a build on a modern Next.js framework with SEO work and up to 30 blog pages.	From £450

Moving from GloriaFood? GloriaFood closes on 30 April 2027. Posso already connects to it through HubRise, and when you switch we bring your menu and customer database across so your regulars keep ordering from the first day.

Every platform on one screen, your own drivers on one app

Marketplace orders arrive on the till and the kitchen screen next to your own, and Posso Dispatch runs your drivers with live tracking for the customer.

Marketplace integration

- 
Just Eat, Uber Eats and Deliveroo
 Orders accept automatically and print or show in the kitchen with the rest. No more tablet wall, no more re-typing.
- 
Menu and availability sync
 Prices, items and sold-out status push from Posso One to the platforms, so you change the menu once.
- 
Unified reporting
 Platform sales sit in the same reports as counter, kiosk and web, by channel and by hour.

Posso Dispatch driver app

- 
Offers with live earnings
 Drivers go on duty, see delivery offers with the fee shown, and accept in one tap. Navigation hands off to Google Maps.
- 
Live tracking for the customer
 Background GPS keeps the restaurant and the customer's tracking page up to date from pick-up to the door.
- 
Delivery zones
 Set a fee and minimum order per zone, for example free within a mile and a few pounds further out, and the till and website apply it.

Delivery platform integration

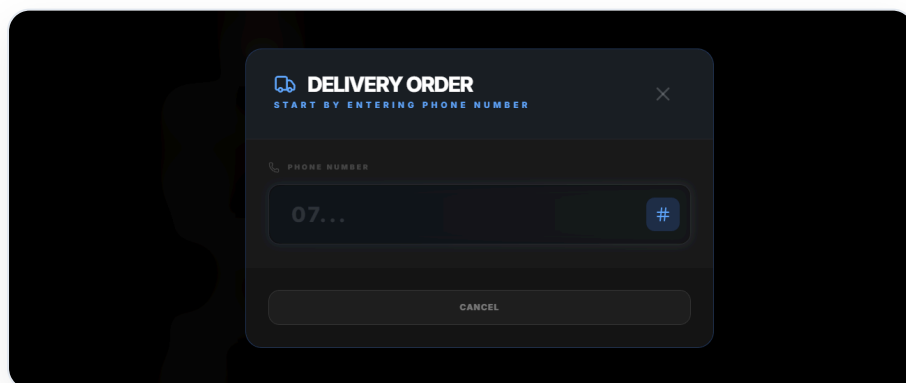
£45 + VAT a month, unlimited orders

One fee covers every connected platform. Also connects to HubRise and Shipday.

Driver app pricing

30p per delivery, no per-driver licence

Five hundred deliveries a month costs £150, against roughly £3,000 in marketplace commission at typical rates. Below about ten deliveries a night, the platforms alone may still be the simpler option.



A phone delivery order starts with the customer's number: returning customers are matched and their address fills in.

Every call answered, every order on the till

An AI assistant answers your phone in a natural voice, takes the order from your live menu, confirms the total and places it on the till and the kitchen screen. Nobody waits on hold and nobody stops plating to pick up.



Answers 24/7, no busy tone

Unlimited simultaneous calls, so ten people ringing at once on a Friday night all get through. Use it for every call or only when the line is busy.



Orders land on the till

The assistant works from your live menu with modifiers and sold-out items, then sends the order to the POS and the kitchen like any other channel.



Payment by text

For delivery or prepaid collection it texts a secure Posso Pay payment link, and the order is marked paid when the customer completes it.



Recognises regulars

Returning customers are greeted by name with their usual address on file, so the call is shorter and the order is right.



Takes bookings too

Table bookings go straight into TableMaestro, and the assistant can answer opening hours and allergen questions from your menu data.



Transcripts and recordings

Every call is transcribed and recorded, so a query about an order is settled in a minute.

AI phone ordering

£1 per order taken

Free dedicated number and free setup. Keep your existing number by forwarding it. Typically live in one to two days.

Cloud phone for restaurants

£55 + VAT a month

Unlimited business broadband and a two-line cloud phone with the desk handset and inclusive UK calls, ready for the landline switch-off. Three-year agreement, number porting and a mobile app included.

How a call works

Customer rings

Your number forwards to the assistant, always or only when busy

Order taken

From the live menu, with modifiers and sold-out items

Confirmed

Total read back, collection time or delivery address checked

Paid

Posso Pay link by text, or pay on collection

On the till

Order on the POS and kitchen screen, call transcribed

Why it matters. Around a third of calls to a busy takeaway go unanswered at peak, and each answered call takes a member of staff off the counter for around three minutes. The assistant takes the order instead, and the kitchen never hears the phone.

One rate, in store and online

Posso Pay is Posso's own integrated card payment service. The till or kiosk sends the amount to the terminal, the customer taps, and the order is marked paid, with no retying and no mismatched totals at close.



Integrated terminals

Contactless, chip and PIN, Apple Pay and Google Pay. Assign a terminal to each till and each kiosk, so every device talks to its own card reader.



The same rate online

The Posso Pay gateway takes website, app and payment-link orders at the same guide rate as your terminals.



Refunds that follow the order

Full or partial refunds from the till, linked to the original transaction, with no card needed for a card-not-present refund.



Tips, splits and pay at table

Prompt for a tip on the kiosk or terminal, split a bill across several cards, and take payment at the table on the waiter pad.



Payment links

Send a secure link by text for phone orders and deposits. Used by the AI phone assistant and by TableMaestro for booking deposits.



Reconciles itself

Card totals appear on the X and Z reports and in the payment breakdown, split from cash and online, so the day balances without a terminal printout.

Posso Pay guide rate

From 1% + 10p

on card turnover

Quoted on your card turnover and business profile. Ask for a like-for-like comparison against your current statement.

Already have a card machine?

Posso One also works with Teya and Dojo terminals where a site already has one in place. If you are mid-contract elsewhere, Posso can run with your existing terminal until it ends and switch you to Posso Pay afterwards.

How a card payment flows

Till sends the amount

No retying on the terminal

Customer taps

Card, phone or watch, with a tip prompt if you want one

Terminal confirms

Order marked paid, receipt printed

Kitchen fires

Paid orders go straight to the kitchen screen

Reconciled

Card totals on the Z report and in Xero

Build the menu once, sell it everywhere

Categories, products, photos, modifiers and allergens are managed in one place and appear on the till, the kiosk, the website, the app and the delivery platforms the moment you save.

Menu builder

- ✓ Drag-and-drop categories and products with images and descriptions
- ✓ Modifier groups, required or optional, with minimum and maximum picks and their own prices
- ✓ Combo and bundle builder for meal deals
- ✓ Scheduled availability: lunch menu until 3pm, happy hour from 5pm, and opening-hours exceptions for holidays
- ✓ Sold-out toggle that removes an item from the kiosk, website and marketplaces instantly
- ✓ Fourteen EU-standard allergen tags per item, shown to customers on the kiosk, QR menu and website
- ✓ Five languages built in: English, Spanish, French, Italian and Simplified Chinese
- ✓ Service charges, tax rates and void reasons configured per site

Promotions

Percentage off

Fixed amount off

Buy one get one

Meal deals

Free item over a spend

Free delivery over a spend

Coupon codes

Timed and day-of-week deals

Per order type

Kiosk-only offers

Promotions apply themselves at checkout on the till, kiosk and website, so staff never have to remember the deal.

Loyalty and marketing suite



Points or stamps

Choose a points scheme or a digital stamp card. Customers earn on the till, the kiosk and online, and the balance follows them across your sites.



Email campaigns included

The marketing suite is free with Posso One, including 2,000 emails a month. SMS packages can be added.



Automated triggers

A birthday offer three days before, a nudge after fourteen days of inactivity, a reward on the tenth visit. Set them once and they run.



Customer database

Every web, app, phone and loyalty order builds a customer record with order history, so you can segment by spend, frequency or favourite item.

Photos without a photographer

Posso's AI food image generator produces menu photos for the kiosk and website from a short description, so every item can have a picture from day one.

Know the numbers before you leave

The dashboard shows today's sales, orders, average ticket and active orders as they happen. End of day closes the till with a Z report, and sales flow into Xero without a spreadsheet.



Live dashboard

Revenue, order count, average order value and payment-method split, updated with every transaction, from any browser.



X and Z reports

Running totals during the day and a full end-of-day reconciliation: cash, card, online, refunds, discounts and a category-by-category breakdown, with a full audit trail.



Shift and cash management

Opening float, cash drops, blind-count closing and variance alerts, so a short drawer is flagged on the night, not at the end of the month.



Analytics by item, hour, channel and staff

Best sellers by quantity and revenue, an hourly heatmap for rota planning, sales by channel, and who sold what.



Export anything

Daily, weekly or monthly summaries to CSV for your accountant, VAT-ready.



Roles and audit

Role-based permissions decide who can discount, refund or open the drawer, and every action is logged against the PIN that did it.

Xero integration

Posso One syncs sales to Xero, split by payment method, with refunds, discounts and VAT, using account mappings set up for your business by the Posso team. Your bookkeeper sees the day's trade without re-keying a Z report.

Multi-site and franchise

£499 + VAT per site

One login across sites with consolidated reporting, a central menu and site-level control. Each location holds its own isolated data, which suits franchises and multi-academy trusts.

End of day

Close the till

Shift ends, drawer goes to count

Blind count

Count the cash without seeing the expected figure

Variance flagged

Any difference is shown and logged against the PIN

Z report

Cash, card, online, refunds, discounts, by category

Into Xero

Sales and payment methods synced for the bookkeeper

Runs on Windows and Android, with or without the internet

Posso One is cloud software that keeps a copy of your menu, orders and settings on every device, so the till never stops because the broadband did.

- 

Offline-first
Orders, cash payments and printing carry on without internet. Everything syncs the moment the connection returns, with nothing lost.
- 

Windows desktop app
The full till, kitchen display, kiosk and online-order management on Windows 10 and 11, with USB printers, cash drawers and card terminals, and an auto-updater.
- 

Android app
The same till, kitchen display and order management on Android tablets and phones, printing to USB, Bluetooth and LAN printers, with integrated Posso Pay.
- 

Real-time cloud sync
Run the till on one screen, the kitchen display on another and a kiosk on a third. A price change on one appears on all of them, and on the signage.
- 

Isolated, secure data
Every business has its own isolated data space. Staff log in with PINs, and card data never touches the till: it stays on the payment terminal.
- 

Free downloads
The Windows installer, the Android till, the Waiter Pad, the Posso Dispatch driver app, Printer Helper and PrintAssist for Citaq H10 tills are all at posso.co.uk/downloads.

Digital signage and menu boards

- ✓ Menu boards driven by the till: a price change updates on screen, a sold-out item disappears
- ✓ Daypart scheduling for breakfast, lunch and evening menus, and multi-site control from one dashboard
- ✓ Promotions and video alongside the menu on a single screen or a bank of screens

COMMERCIAL 4K SCREEN

PRICE

Posso E43P1, 43-inch

£455 + VAT

3840 × 2160 IPS panel, 350 cd/m², rated for 24/7 use, portrait or landscape, two HDMI inputs. VESA 400 × 200.

Posso E55P1, 55-inch

£649 + VAT

Same panel family at 55 inches. VESA 400 × 400. Both carry a three-year commercial warranty. Prices exclude delivery; mounts, media player and installation are quoted.



The E43P1 and E55P1 share one slimline chassis. Datasheets are on the downloads page.

You buy it, you own it

Hardware is a one-off purchase with a two-year warranty, supplied preconfigured with your menu loaded. You own the hardware outright; software is from £25 + VAT a month.

ITEM	EX VAT
POS system, single screen Windows 11 Pro touchscreen terminal with 8GB RAM and a 128GB SSD, 80mm kitchen printer, receipt printer and cash drawer. Menu build and configuration included.	£499
Restaurant Full Service package For table-service restaurants. Single-screen POS as standard; the exact contents are itemised on your quote.	£899
Fast Food Growth package For counter and takeaway trade. Single-screen POS as standard; the exact contents are itemised on your quote.	£1,250
Self-order kiosk Indoor, floor-standing or wall-mounted. Touchscreen, card reader and enclosure.	From £699
Fast Lane kiosk Standalone kiosk with Posso Pay. The counter order tablet is £199 + VAT, one per site.	£399
Kitchen display screen, 21-inch Per screen, one-off. No per-screen software licence.	£399
Handheld waiter pad Android handheld with the Waiter Pad app installed.	£259
Twin-screen upgrade Customer-facing display so the customer sees the order as it is rung in.	£150
Extra kitchen or receipt printer 80mm thermal, USB or LAN, each.	£99
Zebra box label printer For pizza and box-labelling sites.	£325
Digital signage screens E43P1 43-inch £455, E55P1 55-inch £649, plus delivery, with a three-year warranty.	From £455

Worked examples

Till and one kitchen screen: £499 + £399 = **£898** + VAT.
 Till and one kiosk: £499 + £699 = **£1,198** + VAT.
 Two Fast Lane kiosks and the order tablet: **£997** + VAT.

Spread the cost

From £24.92 a week

Over 12, 24 or 36 months, subject to status. A finance calculator is at posso.co.uk/finance.

Pay for what you switch on

The core software is a monthly subscription. Everything else is priced per order or per month and can be added when you need it, so a counter takeaway and a sixty-cover restaurant are not paying for the same things.

SOFTWARE AND SERVICES

EX VAT

Posso One software	From £25 a month
Till, kitchen display, kiosk mode, online-order management, reporting, menu builder, marketing suite with 2,000 emails a month, and UK support.	
Online ordering website	Free
Hosting free. A 60p service fee per web or app order is added to the customer's order; the store pays only card processing.	
Delivery platform integration	£45 a month
Just Eat, Uber Eats and Deliveroo, unlimited orders.	
Posso Dispatch driver app	30p per delivery
No per-driver licence.	
AI phone ordering	£1 per order
Free dedicated number and free setup.	
Posso Pay card processing	From 1% + 10p
Guide rate, quoted on card turnover and business profile. Same rate in store and online.	
TableMaestro bookings	From £5 a week
Zero commission on bookings.	
Website build	From £450
£450 for the ordering site, £750 with the Next.js SEO build and up to 30 blog pages.	
Cloud phone for restaurants	£55 a month
Business broadband, two-line cloud phone, handset and UK calls. Three-year agreement.	
Setup, menu build and configuration	Free
Setup (menu build + configuration) is free; on-site installation for larger sites is priced on application.	

Your quote lists everything. Posso sets out the hardware, the monthly software fee and any per-order services on a written quote before you commit, so there are no surprises on the first invoice.

From quote to first order

Systems are preconfigured and shipped plug-and-play. We build the menu, configure the hardware and train your team, and the same UK team answers the phone afterwards.

1 Book a demo

Call 0808 175 3956 or book at posso.co.uk/book-a-call. We load your menu and show you the till, kiosk and online ordering with your own products.

2 Get a written quote

Hardware, software and any per-order services itemised, with finance options if you want to spread the cost.

3 We build your menu

Send us your menu and we set up categories, modifiers, allergens, prices and promotions. If you are moving from another system, your customer database comes across with you.

4 Hardware arrives preconfigured

Terminals, printers, cash drawer and card readers arrive paired and tested with your menu loaded. Plug in, log in and start taking orders. Setup (menu build + configuration) is free; on-site installation for larger sites is priced on application.

5 Training and go-live

Staff training on the till and kitchen screen. Most new employees are taking orders within the hour.

6 Support when you need it

UK help desk Monday to Friday, 9am–9:30pm, with an urgent line for till-down issues outside those hours. Remote support over AnyDesk, and on-site help where a site needs it.

What every system includes

- ✓ Hardware warranty of two years
- ✓ Free setup, menu build and configuration
- ✓ UK support, Monday to Friday, 9am–9:30pm
- ✓ Remote assistance over AnyDesk
- ✓ Software updates as they ship
- ✓ The marketing suite with 2,000 emails a month

Switching from another system

Your customer database transfers. Historic sales data does not, so run a final set of reports on the old system before the switch. If you are mid-contract with a Teya or Dojo card machine, Posso One runs with it until that ends.

Who it is for

Restaurants, takeaways, pizzerias, cafés and coffee shops, dessert shops, bars and pubs, dark kitchens, food trailers, franchises and cashless catering in colleges and universities.

See Posso One running your menu

Book a demo and we will load your menu, show you the till, kiosk and online ordering with your own products, and price a package for your site.

CALL

0808 175 3956

ONLINE

posso.co.uk/book-a-call

SUPPORT HOURS

Mon–Fri 9am–9:30pm



Posso self-order kiosks on a Krispy Kreme trailer.

Prices are in GBP, exclude VAT and are correct at October 2026. Setup (menu build + configuration) is free; on-site installation for larger sites is priced on application. Finance is subject to credit approval. Posso Pay rates are quoted from 1% + 10p on card turnover and depend on your business profile. Platform availability and features are subject to change. T&Cs apply. Posso Ltd, The Oval, 57 New Walk, Leicester LE1 7EA. Registered in England, company number 11813595. © Posso Ltd 2026. All rights reserved.