EFFECTIVE
RESTAURANT MANAGEMENT
IN ONE APP

The features you need, in an app that's easy for your entire team to use.

Team Task Management

- **Assign Tasks** - Assign tasks to appropriate parties and keep them accountable, all on your TaskBoard™.

- **Communicate** - With real-time email and text, send reminders, updates, and summaries to the right employee, maintenance crew, vendors, and more.

- **File and Record** - Keep track of your tasks, inventory and assets. Easily capture and share images, video, drawings, and documents.

Parts/Inventory Management

- **Resupply** - Use task settings to easily stay on top of all necessary supplies.

- **Status and Priority Tagging** - Make sure everyone is informed and important tasks are handled first.

- **Vendor Integration** - Quickly and easily communicate, leave notes, and share tasks directly with vendors.

Maintenance Management

- **Preventative Maintenance** - Schedule maintenance across all locations using templates to shortcut the planning process.

- **Asset Management** - QR code your equipment and store all warranty, costs, manuals, parts lists, and history in one place.

- **Lemon List™** - Track repair costs and maintenance intervals, create reports, and see which equipment creates the most issues with our Lemon List™.

Reporting and Standardization

- **Unify** - Easily unify tasks and maintenance schedules between any locations with task cloning and cross-team messaging.

- **Checklists** - Create health and safety, inspection, or routine checklists from scratch or jump start the process with a template.

- **Gain Insights** - Dive deep with logbooks, custom reports, and a full-on dashboard to monitor your operations.

Learn more at
owlops.com