



SET-UP SERVICE

Your hospitality business on Miselup, set up by our team

Send us your data as it is and we'll hand over an account that's ready to use: suppliers, ingredients, sub-recipes and costings loaded and checked.

Optional service · One-off payment · 100% online



THE PROBLEM

You sign up for Miselup... and the account stays half-built

01

Suppliers

Invoices and delivery notes scattered everywhere, and no time to enter them.

02

Ingredients

Hundreds of items, each with its purchase format, price and allergens.

03

Recipes

Quantities and costings that never get finished between services.

Meanwhile, you still don't know what each dish really costs you.

THE SOLUTION

The Miselup team loads your data and configures the platform

Always in the same order, so every costing comes out right:

- 1 **Suppliers** who sells to you and how.
- 2 **Ingredients** purchase format, price and allergens.
- 3 **Sub-recipes** stocks, sauces, doughs and bases.
- 4 **Final preparations** portions and selling price, ready for your menu.

Plus: menu set-up, users and the team PIN portal, and a costing review before hand-over.

ELABORACIONES FINALES - NIVEL 3 - CHINA

Bao de char siu (pan al vapor de cerdo asado)
 Panecillo esponjoso al vapor típico de la cocina cantonesa, relleno de cerdo asado char siu caramelizado, vegetales encurtidos y un toque cremoso de mayonesa. Un bocado calderero lleno de contrastes dulces, salados y ácidos.

COSTE TOTAL: 4,25 € COSTE / UNIDAD: 0,71 € PVP SUGERIDO: 2,36 € MARGEN: 70.0 % TIEMPO: 27 min

Composición del escandalo — 6 unidades

Componente	Cantidad	Bruto (mema)	Precio / unidad	Coste
Mayonesa	60 g	—	5,00 €	0,30 €
Cilantro fresco	10 g	—	10,00 €	0,10 €
Semillas de sésamo	5 g	—	8,00 €	0,04 €
Cerdo char siu elaboración	240 g	—	12,90 €	3,10 €
Vegetales encurtidos elaboración	120 g	—	2,72 €	0,33 €
Masa bao elaboración	300 g	—	0,0013 €	0,39 €
Coste total - 0,71 € por unidad				4,25 €

Ingredientes
 Tu base de datos de materia prima: precios, unidades, memas y alérgenos. El catálogo incluye 1228 ingredientes de serie — personaliza cualquiera y pasará a ser tuyo.

Ingrediente	Alérgenos	Categoría	Precio	Origen
Albano de cerdo	—	Carnes	8,00 € / kg	Cataluña
Ajón	—	Frutas	14,00 € / kg	Cataluña
Acorda	—	Hierbas	22,00 € / kg	Cataluña
Aceto de aguacate	—	Acetates	15,50 € / l	Cataluña
Aceto de avellana	—	Acetates	14,50 € / l	Cataluña
Aceto de cacahuete	—	Acetates	8,90 € / l	Cataluña
Aceto de chile crujiente	—	Acetates	14,00 € / kg	Cataluña
Aceto de coco	—	Acetates	8,00 € / l	Cataluña
Aceto de colza	—	Acetates	6,50 € / l	Cataluña
Aceto de girasol	—	Acetates	2,50 € / l	Cataluña
Aceto de lino	—	Acetates	14,85 € / l	Cataluña
Aceto de nuez	—	Acetates	22,00 € / l	Cataluña

Real Miselup screens: dish card and ingredients

HOW IT WORKS

100% online, wherever you are

1

Request it from your account

In the Set-up tab. Pay by bank transfer or card payment link; in two parts if you need to.

2

Kick-off video call

We plan the data loading with you and your project lead: you, your manager or your head chef.

3

Send us your data

As it is: invoices, spreadsheets, PDFs or photos. We fill in any gaps together.

4

We load, check and train you

You just review and approve. Online training and a handover review.

No travel, wherever you are

Video calls

Kick-off, follow-ups, training and handover review.

WhatsApp group

Day-to-day questions and sending data.

Progress board

Follow the progress of your set-up.



CHOOSE YOUR SET-UP PACKAGE

Three fixed-price packages, plus custom Enterprise

One-off payment. Your Miselup subscription is billed separately.

N1 · Essential set-up

€590 + VAT

One-off payment

Requires Mise Esencial or higher

Your venue with a short menu: recipes, costings, spec sheets and food cost

- Up to 15 suppliers and 250 ingredients
- 40 sub-recipes and 80 final preparations
- 1 menu and a team PIN portal
- Costings checked before handover
- 45-min kick-off · 1 training session
- Delivery in 5 business days · 14-day support

N2 · Pro set-up

€1,440 + VAT

One-off payment

Requires Mise Pro or higher

If margins drive your decisions: kitchen management and operations, with stock, purchasing and daily P&L

- Up to 40 suppliers and 600 ingredients
- 120 sub-recipes and 150 final preparations
- 3 menus and 1 event template
- Owner + 2 users with a PIN portal
- Stock: locations and guided count
- 6 fridges or freezers
- 60-min kick-off · 2 training sessions
- Delivery in 10 business days · 30-day support

N3 · Pro HACCP set-up

€2,400 + VAT

One-off payment

Requires Mise Pro HACCP

Everything in Pro with more capacity, for central kitchens, bakeries and caterers with HACCP

- Up to 80 suppliers and 1,200 ingredients
- 250 sub-recipes and 300 final preparations
- A draft HACCP plan to review and sign
- Stock with batches and labels
- 12 fridges or freezers
- 90-min kick-off · 3 sessions (incl. HACCP)
- Delivery in 15 business days · 45-day support

Enterprise · Custom Several locations, a central kitchen, multiple brands or more volume? We prepare a custom quote.

WHAT EACH PACKAGE INCLUDES

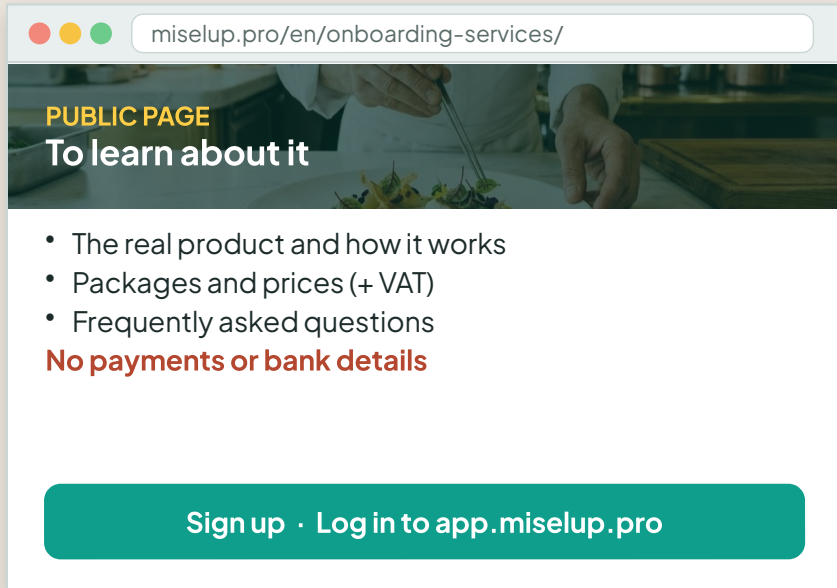
Everything we leave ready in your account

	N1 · Essential · €590 + VAT	N2 · Pro · €1,440 + VAT	N3 · Pro HACCP · €2,400 + VAT
Required plan	Mise Esencial or higher	Mise Pro or higher	Mise Pro HACCP
Users set up	Owner and PIN portal	Owner + 2 and PIN portal	Owner + 5 and PIN portal
Suppliers / ingredients	15 / 250	40 / 600	80 / 1,200
Sub-recipes / final preps	40 / 80	120 / 150	250 / 300
Menus or buffets	1	3	6
Event templates	—	1	3
Fridges and freezers	—	6	12
Initial stock and inventory	—	Locations and guided count	Locations, count, batches and labels
HACCP	—	—	Draft plan: you review and sign it
Kick-off video call	45 min	60 min	90 min
Follow-up video calls	As many as needed	As many as needed	As many as needed
Online training	1 × 60 min	2 × 60 min	3 × 60 min, incl. HACCP
Costing review	Final preps + sample of sub-recipes	Final preps and menu sub-recipes	Final preps, menu sub-recipes and allergens
Handover review call	30 min	45 min	60 min
Support after delivery	14 days	30 days	45 days
Delivery (business days)	5	10	15

Not included: your Miselup subscription (billed separately), POS or other software integrations, or migration of historical data. Delivery time starts once the team has your complete data.

TWO PAGES, ONE SERVICE

Learn about it on miselup.pro, request it from your Miselup account



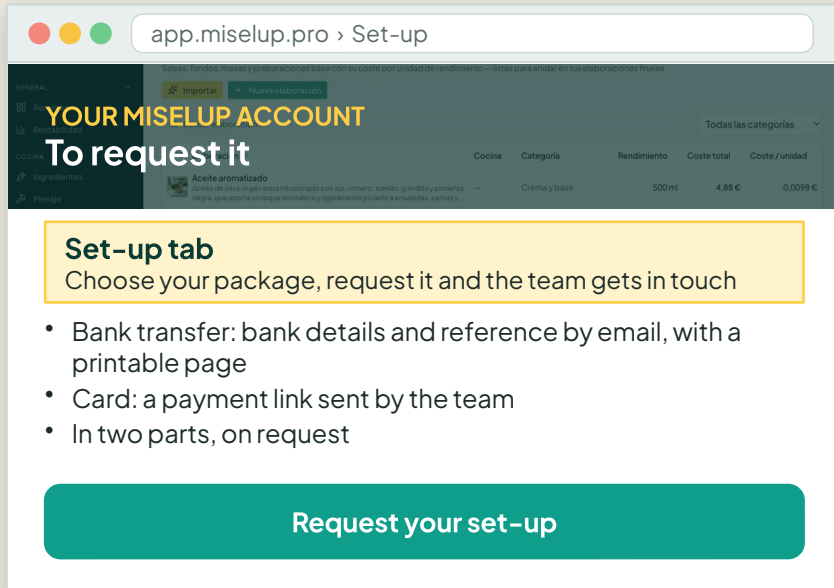
The screenshot shows a public page with a header image of a chef plating a dish. Below the image, the text 'PUBLIC PAGE' is in yellow, and 'To learn about it' is in white. A list of bullet points is provided, followed by a red text line 'No payments or bank details'. At the bottom is a green button with white text.

PUBLIC PAGE
To learn about it

- The real product and how it works
- Packages and prices (+ VAT)
- Frequently asked questions

No payments or bank details

Sign up · Log in to app.miselup.pro



The screenshot shows the 'Set-up' page in the Miselup app. The header includes the URL 'app.miselup.pro > Set-up'. The main content area has a dark background with the text 'YOUR MISELUP ACCOUNT' in yellow and 'To request it' in white. Below this is a table with columns for 'Cocina', 'Categoria', 'Rendimiento', 'Coste total', and 'Coste / unidad'. A row is visible for 'Aceite aromatizado'. At the bottom is a green button with white text.

YOUR MISELUP ACCOUNT
To request it

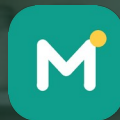
Cocina	Categoria	Rendimiento	Coste total	Coste / unidad
	Crema y base	500 ml	4.88 €	0.0098 €

Set-up tab
Choose your package, request it and the team gets in touch

- Bank transfer: bank details and reference by email, with a printable page
- Card: a payment link sent by the team
- In two parts, on request

Request your set-up

“We help you take the next step with a one-off payment: we load all your data and help you run Miselup in a competitive, optimised and efficient way.”



Shall we get started?

Choose your package and request it from your account: the Miselup team will get in touch to plan the data loading and payment.

1 Learn more

miselup.pro/en/onboarding-services/
Packages, prices and FAQ.

2 Sign up or log in

app.miselup.pro

The service is requested from your account.

3 Request it

Set-up tab

Bank transfer or card payment link; in two parts on request.

A group or several locations? Ask for an Enterprise quote: info@miselup.pro

miselup.pro