

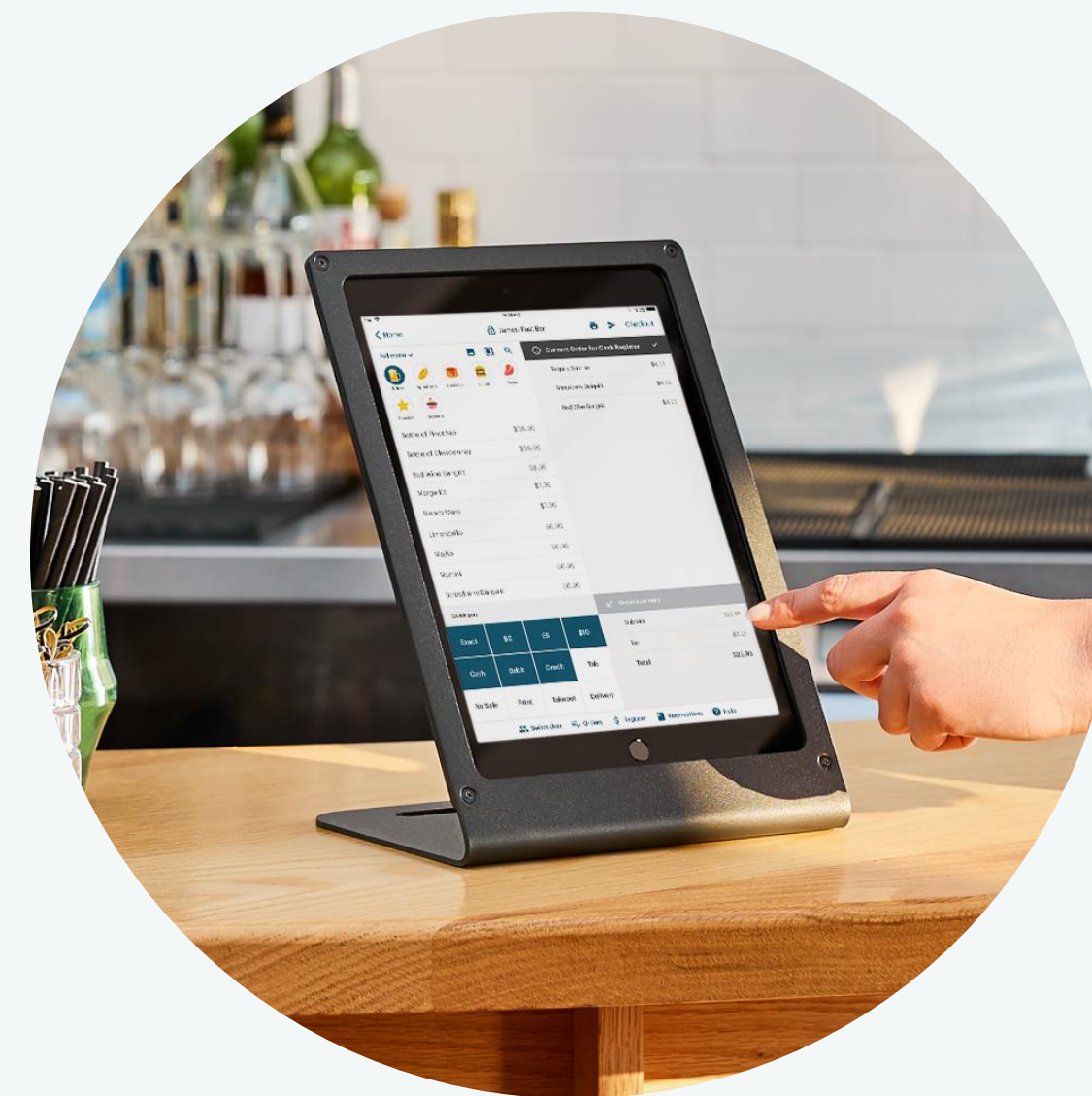
Point of Sale (POS) System

A POS system is the backbone of your operation, and includes all the hardware and software used to operate and manage your business. There are generally two different types of POS systems used in restaurants:



Legacy POS Systems

Stores your data on-site on local servers and runs on a closed internal network.



Cloud-Based POS Systems

Stores your data in the cloud via remote servers, which allows staff to serve customers and process transactions from anywhere in the restaurant.

What to do to ensure you choose the best restaurant POS system:

- Check review and advice sites to compare systems
- Make a list of venue requirements for your POS
- Check POS Internet requirements
- Analyze POS reporting functionality
- Assess POS customer loyalty integrations
- Review POS inventory tracking abilities
- Assess POS employee scheduling integrations
- Book a demo with a sales representative to see how the POS system works

POS Hardware

- POS Terminal**
The device that the point of sale software runs on.
- Printers**
 - Receipt/Thermal Printers**
Printers that print off customer receipts from POS tablets.
 - Kitchen/Impact Printers**
Printers that are specifically designed for printing kitchen tickets in high-heat environments.
- Barcode Scanner**
A device that scans a product for pricing information and adds it to the customer's checkout total.
- Cash Drawer**
A secure place to store cash for transactions.
- Payment Terminals**
Mobile or stationary hardware that allows you to accept credit cards, debit cards, digital, and contactless payments.
- Router**
A device that communicates between the Internet and Internet-connected devices to provide secure, local wireless coverage.
- Kitchen Display System (KDS)**
A digital screen that replaces or complements the printed or handwritten ticket orders that kitchens traditionally rely on.
- Bump Bar**
Allows you to easily navigate through order tickets without touching the kitchen display system.
- Customer Facing Display (CFD)**
A digital screen that allows you to display itemized order information to customers. This can help staff reduce errors and improve service.

What to look for when shopping for POS hardware:

- Is your chosen POS hardware compatible with your chosen POS software?
- Is the price of the POS hardware within your budget in terms of upfront or leasing costs?
- Does the provider offer flexible payment options?
- Is the POS hardware user-friendly for both you and your restaurant staff?

Other Restaurant Tech Solutions

- Online Ordering**
A solution that allows customers to place a takeout order through your restaurant's website, app, or third party provider.
- Reservation Software**
Software that can be used to support your team to help simplify and manage restaurant bookings on a daily basis.
- Marketing and Loyalty Solution**
A CRM system to help create loyalty programs and support marketing efforts.
- Gift Cards Solution**
A solution that can help your restaurant boost sales and drive repeat business through customizable branded digital and physical gift cards.
- Inventory Management Software**
A tool that helps you and your staff manage, track, and organize your inventory efficiently.
- Staff Scheduling Software**
A software that allows you to manage your employees, optimize labor costs, and track employee activity.
- Analytics and Reporting Tool**
A tool to help you and your staff access real-time insights, and make quick and informed decisions.
- Back Office Software**
Software to help you and your team manage the administrative side of your business, as well as maximizing restaurant profits.