

TOP 10

MUST-HAVE QUALITIES IN AN IDEAL POS SOLUTION

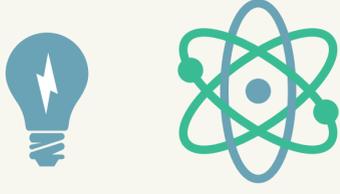
We asked our customers what they consider to be the most important aspects of a point of sale solution.

In no particular order, these ten must-have qualities topped the list!

1 Smart:

A great point of sale is the brain of your restaurant, the Einstein of your eatery. It makes splitting the bill for a **piece of cake**, well, a piece of cake!

Look for a POS with smart features built specifically for the restaurant industry like advanced order modifications, single swipe seat joining, and effortless bill splitting.



2 Mobile:

Your POS should be wherever the action is, not bolted to a counter. Give your staff the flexibility of being mobile - always armed to take even the most complex orders and send them wirelessly.

With a mobile POS, errors are reduced, precious time is saved, and customer experience is **cream of the crop!**

3 Easy:

A quick-to-learn POS solution will make onboarding new staff as **easy as pie**, helping them to be star employees from their very first shift.

Look for a point of sale solution with intuitive design that will make both using and managing your POS a no-brainer.

1+1=2



4 Complete:

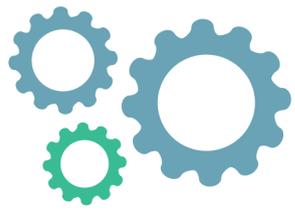
Have your **cake and eat it too** with a POS that has full front and back end features.

Look for a front end complete with intuitive table, take-out, and reservation management and a back end loaded with dynamic reporting, tailor-made staff profiling, and an easily customizable floorplan & menu.

5 Customer Experience:

The **secret sauce** to any booming business is a combination of happy customers and five star reviews.

A best-in-class POS will enhance the customer experience by eliminating order-taking errors, speeding up meal prep time, and allowing guests to settle the bill any way they want.



6 Customizable:

You're one of a kind! Flattery aside, no two restaurants are the same so your POS should be flexible enough to meet the unique needs of your business.

A great POS is fully customizable and easily adapts to the way that you run your restaurant. Choose a POS that celebrates your differences, not one that tries to stick you into a **cookie cutter** mold.

7 Reporting:

A top-notch POS has robust reporting that will give you insight into your business in real-time, allowing you to save money through detailed labour, cost, and sales reports.

Dynamic reporting will help you make minute-to-minute decisions that will positively impact your bottom line and help you to **bring home that bacon!**



8 Support:

You treat your customers like gold, now it's your turn to receive the royal treatment! Find a POS provider that values customer service as much as you do and is there to help 24/7.

You and your POS support team should go together like **peanut butter and jelly**, a scrumptious pair committed to the success of your business.

9 Cloud:

Being able to access your restaurant data anytime, any place, across any device will **make life a bowl of cherries!**

An ideal POS will allow you to do in-app reporting, securely storing your data on a cloud so that you can visualize your restaurant's performance anywhere. Welcome to Cloud 9!



10 Ecosystem:

A great POS solution seamlessly integrates with all the other aspects of your business like loyalty programs, all types of payment processing, delivery & take-out, and more.

Your POS is the **key ingredient** in your restaurant management recipe, making every other part of your business that much sweeter!