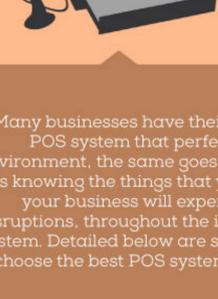
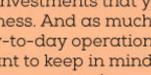


# 6 tips TO CHOOSE THE BEST RESTAURANT POS SYSTEM



Choosing the right point of sale system is one of the most critical investments that you would make for your restaurant business. And as much as you want to streamline your day-to-day operations as soon as possible, it is also important to keep in mind that coming up with the right POS system is an extensive process itself.

Many businesses have their own struggle finding the best POS system that perfectly fits with their business environment, the same goes in a restaurant business. Part of it is knowing the things that you must consider to ensure that your business will experience benefits, rather than disruptions, throughout the implementation of your new POS system. Detailed below are some of the tips that will help you choose the best POS system for your restaurant business.



## 1 OUTLINE YOUR BUSINESS NEEDS

The first thing that you should do before buying a POS system is to define the exact needs of your restaurant. You must list down all the features and functions that you'll be needing in a POS system to ensure a seamless processing of your customer's orders. Here are some of the features you should consider when choosing a restaurant POS system based on your specific needs:

**Entry-Level POS System** - Good for small restaurants who are shifting from a standard cash register.

- Accounting and Sales Integration
- Ingredient Level Inventory Tracking
- Payment Processing such as Credit Card Payments and Mobile Wallet Integration (Apple Pay)
- Standard Management Reports

**Mid-Level POS System** - An upgrade to an entry-level system with added features. Good for growing restaurants.

- Labor Tracking
- Table/Floor Management Functionality
- Online Ordering and Online Reservation Functionality
- Gift Cards and Loyalty Program Functionality

**High-Level POS System** - Allows big restaurants to enjoy the features of entry-level and mid-level systems, with these added features

- POS Terminal Integration in Different Sites
- Mobile Tableside Ordering
- Ad-hoc Customizable Ordering

## 2 KNOW THE COSTS OF POS SYSTEM

A lot of factors affects the price of a POS system. Go for the simplest one and you can surely save a lot of money yet you might find the system inflexible for your future needs. If you plan to purchase a system that has all the bells-and-whistles, you might just end up wasting money on functionalities you don't even need. To avoid that, you must identify the costs associated with implementing a POS system in your restaurant business.

Here are the costs that you should keep in mind when buying a restaurant POS system

- Physical Terminal/Hardware
- OS Software License Fee
- Credit Card Processing Charges
- Additional Features



The budget for POS, however, varies on the type and size of your business. If you are operating a big restaurant, you might be needing a high-level POS system which means that you have to pay additional fees. The industry average for a complete restaurant POS system nowadays ranges from \$1,000 up to \$20,000 for high-level POS systems.

## 3 RESEARCH ABOUT THE VENDOR

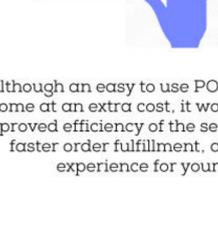
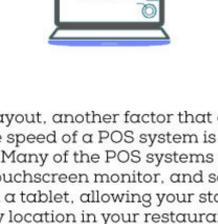
With countless POS vendors in the market today, it is important to do your own research to find out which company has the most suitable and cost-effective POS system for your business. When asking for a price quote, don't forget to ask for the inclusion of relevant information like their number of years in the industry or customer testimonials.



If the vendor has other clients in your industry, speak to them and ask about their experience with the POS and the vendor. Remember that positive reviews from their clients should always outweigh the negative ones. Otherwise, consider switching to other vendors and repeat this process.

## 4 CONSIDER THE EASE OF USE OF THE SYSTEM

The issue of ease of use is extremely important especially if your staffs are yet to be familiarized with the new system. Since speed is one the critical requirement in a restaurant, you have to make sure that the POS system has a user-friendly interface and can be operated with minimal training and supervision so that your staff can process the orders at lightning speed.



Aside from intuitive layout, another factor that can immensely affect the speed of a POS system is its hardware components. Many of the POS systems today can be operated via touchscreen like Facebook, Twitter, and some can even be installed in a tablet, allowing your staffs to take orders from any location in your restaurant.

Although an easy to use POS system may often come at an extra cost, it would pay off through improved efficiency of the server, reduced errors, faster order fulfillment, and better overall experience for your customers.



## 5 AVAILABILITY OF TECHNICAL SUPPORT



Your customers go to your restaurant because they need to fill their stomach, and aside from the long queue, nothing will annoy them worse than a sudden malfunctioning of the POS system. When this situation happens, it is important to ensure that your vendor has someone on the phone that can troubleshoot the system. This can save your staff from a lot of headaches and complaints from your customers in the long run.

## 6 INVEST IN MARKETING FEATURES

Gone were the days when POS system only revolves around the payment and order processing. With the advent of new technologies, many of the restaurant POS systems nowadays have an embedded marketing automation tools that will help you manage customer information, recall customer order history, and lets you add special notes to your customer's profiles, e.g. their allergies or preferred method of cooking.



Furthermore, most of the restaurant POS systems has an integrated social media management tools on it, allowing you to send messages to your followers on various social media channels like Facebook, Twitter, and Instagram, as well as alert them to special promotions and upcoming events in your restaurant.

Aside from these, you can also give your customer the option of receiving a printed receipt. Though email receipt is becoming a norm nowadays, you can take advantage of the printed receipts as a marketing tool to act as discount coupon or simple encourage them to dine again in your restaurant.

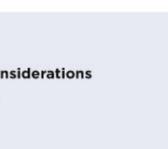


Although this feature might require additional fees, there can be no doubt that it will give your business a competitive edge in the market.

Whether you're just starting out or you've already been in the restaurant industry for several years, whichever POS system you will choose will greatly impact the overall efficiency of your operations and your workforce as well. With capabilities that can reduce the hours spent on manual processes and human errors, POS system is certainly one of the most assets that your company can own.

Let Panda Paper Roll provide your restaurant with quality thermal roll and other POS consumables today. With over 15 years in thermal paper roll manufacturing, we assure you that our service is reliable, accurate and will give you an advantage that can set you out from

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