

8 Must Haves for Your Restaurant POS Purchase

With the ongoing changes in the payment industry, many restaurants are in desperate need of a new POS system or an upgrade of their current system. The good news is there are tons of great options available in the POS market today. The bad news is not all of them are built for restaurants, and not all of the companies are proven, well-funded, reputable leaders of industry R&D.

As you're searching for a new system, it's important to have a list of your must-haves, your nice-to-haves and your don't-needs. We have put together a list of the 8 Must Haves for Your Restaurant POS Purchase. It's a must-read if you'll be searching for a new system in the near future.

1 Labor & Break Management

Labor is the "it" word of 2016 - California State labor laws are complicated; make sure that your POS system has the ability to help you protect yourself and your staff.

2 Merchant Processing Freedom

Don't let your POS provider dictate who your credit card processor is - make sure you have the freedom to choose the processor who gives the best rates and service for your unique business.

3 EMV Capability

Ensure your POS system will meet the new US and world standards for credit card payments and security.

4 Customer Engagement

On-Line Orders/Kiosks/Apps/Loyalty - all this technology engagement helps make sure your customers stay loyal to your brand by making every day transactions trouble free & flexible for our fast-moving society.

5 Hybrid POS Model

Look for a hard-wired Back of House terminal with built-in redundancy, purpose built Front of House terminals, and restaurant grade wireless handhelds/tablets.

6 Real Time Reporting

Make sure your POS can offer real-time reporting in the Cloud. Next day numbers make for old news.

7 Purpose-built POS Terminals

iPads and/or Android tablets were never designed or meant for use in a high-volume and often turbulent restaurant environment. True Purpose-built POS terminals and Kitchen Display Systems have the processing power, memory resources and hardened design to handle the demanding restaurant settings.

8 Service & Stability

Does your POS Company have a proven history of providing reputable service? Will they be there to answer the phone in 2, 5 or 10 years? Be careful of investing your hard-earned money into startup companies that may run out of financing and resources before they make it into the black.

