

How to choose a POS that's right for your restaurant

1. Define your needs

Think about your operational flow and service logistics. Will people line up to order and then wait at another area to retrieve their food? Will you take orders at the table and allow them to pay after?

If you run a quick-serve style operation, you'll want a POS with the following features:



Flexibility: Equipment should be easy to move around! Sometimes, it takes time to learn the most optimal workflow, so the ability to move your POS and cash register around is important.



Optimized screen: It should be simple to use, to enter orders, and to take payments. Look for a clean, streamlined and user-friendly screen layout.



Volume ability: A point-of-sale must be able to process a high volume of sales in a short period of time to serve customers efficiently during a rush.



Integrated ordering: Online and mobile ordering gives customers the chance to cut down on the wait time by ordering take-out. It also boosts sales and increases customer retention.

2. Minimal hardware for maximum space



The type of hardware you need depends on the size and type of restaurant you run. For example, a small coffee shop will likely need one stationary terminal, while a much larger restaurant that serves made-to-order meals will benefit from multiple terminals and mobile ordering apps/integrations.

If your business model is the fast-casual type, avoid table service equipment and invest in hardware that's better-suited for handling lineups at the cash.

While hardware needs differ from one restaurant to another, most businesses choose different variations of the following:

- [Tablet terminal](#)
- [Cash drawer](#)
- [Receipt printer](#)
- [Kitchen printer](#)
- [Networking router](#)
- [EMV reader](#)

3. Budget (look at various pricing models)

As with any investment, you're looking for the best value, as opposed to simply the best price. Look for a system that is dependable and that can actually help you save time and money in the long run.

When it comes to functionality, make sure you aren't paying for a bunch of functions you don't need (see point above) and ensure that you'll be able to update and upgrade as your business grows.

Most POS systems have two pricing models, SaaS (Software As A Service) meaning licensed on a subscription basis and delivered through the cloud, or annual financing, where you pay up front for the whole year.

A SaaS model might be cheaper if you have a seasonal business, such as a food truck. With SaaS, you pay monthly rather than all in one shot, and it's probably the best option if you aren't up-and-running all year.

Otherwise, an annual payment plan usually ends up being the least expensive option at the end of the year.

4. Talk to a person!

A good account manager will be real about what's right for your business and will be forthcoming about a system's limitations.

Your point of contact should act as a consultant rather than a salesperson, and should listen to your needs and give you time to make a decision. If you're on the fence about a product, call them as often as you need to.



Final Thoughts

Owners need to focus on providing great food and service, and not on their software; which is why shopping for a POS should be a priority and not an afterthought.

A wise choice of POS will streamline your operations so you can spend more time with customers and less time solving ordering and payment problems.

A point of sale can actually lift some weight off your shoulders by telling you what you need to know, and push more orders through your restaurant. It can open you up to more customers with online ordering apps and cut down on wait times with portable order-taking.

Ultimately, the time you put in to choosing a system that works for you will save you time in the future.

About MYR.

MYR is the brainchild of savvy entrepreneurs in Montreal, Canada. In one of North America's most food-centric cities, the restaurant business is booming, and yet is undeniably fickle. Restaurateurs need the right tools to make business-saving decisions, or may risk serious challenges.

Our 100% cloud-based POS was created specifically to help quick-service and takeaway restaurants increase orders and revenue in short amounts of time. It is the first POS that allows restaurants to fully bridge mobile, online, and regular ordering, including order platforms such as Uber Eats.

MYR's iOS platform streamlines the entire process of order entry, making it one of the fastest, most robust systems for any restaurant that experiences long line-ups. Its unique omni-channel approach allows restaurants to manage all aspects of their POS system from anywhere, and accept orders no matter where they come from – ultimately preventing customer-loss and increasing revenues during a rush.



Experience the difference.
Master Your Rush.

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