

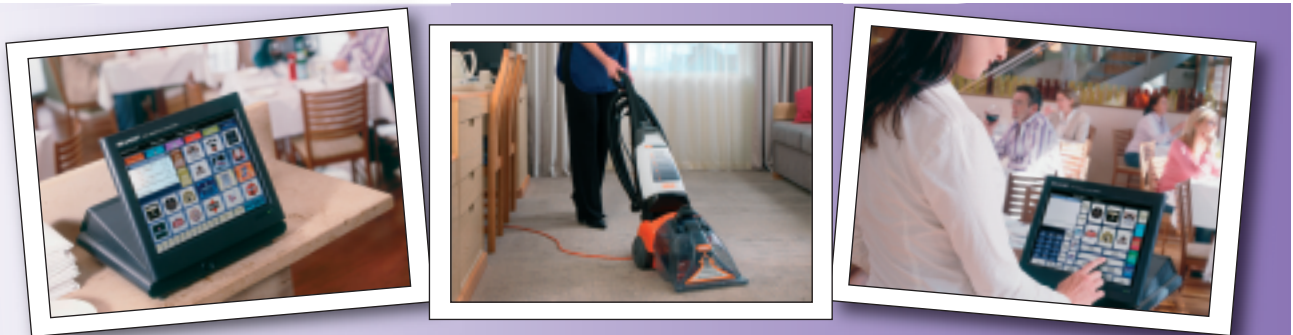
Introduction

Running a successful foodservice business relies on both back of house and front of house efficiency and good practice. Thankfully with the latest technology now available, this day to day running can be much easier, the service more efficient and profits can be boosted too.

In this section we have chosen the latest entry level business equipment which is both simple and affordable and includes cash registers and basic EPOS solutions. More bespoke and sophisticated solutions are available and our sales team can advise and recommend state of the art EPOS systems from our network of supply partners.

Business efficiency and profitability can be enhanced by even the most basic of cash registers, for example, up to 80 PLU's can be programmed in for accurate price entry, reducing operator errors and potential losses. An EPOS (Electronic Point of Sale) register is a superior step up from the basic cash register, helping significantly to improve order taking, stock takes, table turns and reservations. Orders go straight from the EPOS terminal to the kitchen, helping to reduce order mistakes and therefore food wastage. As staff become more familiar with the system, order taking becomes faster more efficient and can even result in increased sales.

We have also included another range of efficient equipment in this section – commercial cleaners. We have recently added another leading name to our range. Vax has now entered the commercial cleaner market, so we can now offer these commercial cleaners from stock.



Tips for buying Business Equipment & Commercial Cleaners

What equipment do you need?

Assess your needs in line with your current business and service requirements. If you determine an EPOS system is for you, make a list of what you want the system to do, including integration with any existing PC based systems. Ensure the system is quick and easy to learn, simple to use, easy to configure and has flexibility for future business expansion. Look for Chip & Pin and Weights & Measures approval.

Reliability and durability

Choose a leading brand with an established reputation for good quality, durability and reliability. Check the after sales service and technical back-up available, plus the access to technical advisers and maintenance engineers in case of till or system failure. Ascertain the length of warranty available.

What operational features should you look for?

With cash registers, look for clear LCD displays; currency conversion, PLU's for automatic price entry; receipt on/off function; 2-3 methods of payment options, percent discount/premium facility; lockable cash drawer. For EPOS, software modules can include PoS, reservations and waiting list management, perpetual inventory management, kitchen display system to aid faster service, wireless and hand held solutions and possible integration with other packages-including accounts, inventory and payroll. For cleaners, look for robust and durable manufacture, engineered to deliver outstanding cleaning performance with good suction. To help with mobility, look for lightweight models.

Key to Icons

