touchbistro®

The POS for
RESTAURANT SUCCESS

The Award-Winning iPad POS

TouchBistro's iPad point of sale helps restaurateurs increase their sales, improve their service, and inform business decisions. That's why we're ranked as the #1 food and beverage app in 37 countries on the Apple® App Store.

1 Increase sales

Help staff increase average check size and move more profitable items with powerful upsell tools like visual menus and pop-up modifiers.

Enable staff to turn tables faster and serve more customers with tableside ordering and mobile payment processing.

Identify slow-turning or high-value tables at a glance with floor plan & table management tools.

> " With TouchBistro, during our highest periods we're able to turn over 176 more tables, which equates to at least $2,000 a night, four nights a week. You do the math! "

CROSSTOWN PUB
Jim Nichols, Napperville, IL

2 Improve service

Send orders straight from the table to the kitchen, allowing servers to spend more time at the table with customers.

Keep staff aware of inventory levels automatically so they never sell anything you don't have.

Reduce order errors by allowing customers to visually confirm their order through our Customer Facing Display.

> No one else comes close to what TouchBistro offers. TouchBistro's mobility eliminates the walk back and forth from the table to a traditional POS. As a result, we've decreased wait times by 33%.

THE MAIN CROSSING
Garrett Pariseau, Brighton, MI

3

Inform business decisions

Understand what's working so you can do less of what isn't with comprehensive reporting and analytics.

Know when to bring on more staff, when to run promos, and what items are making you the most money – without the heavy number crunching.

Access reporting & analytics from anywhere, anytime with cloud reporting and our Reports-To-Go app.

> " With TouchBistro, I was able to see that our food sales were very low at a certain time each day. As a result, I changed the kitchen hours, which allowed us to save on labor costs. "

JOE BROADWAY'S
Joe Polimeni, Staten Island, NY

TouchBistro is designed with smart features and customization options for foodservice businesses of all types. So whether you're a QSR, FSR, bar, food truck, or cafe...TouchBistro is at the heart of your business with tools, knowledge, and support for your restaurant's success.

QSR Features

- ✓ Smart tender register
- ✓ Pop-up modifier prompts
- ✓ Barcode scanning
- ✓ Take-out & delivery management
- ✓ Ingredient inventory tracking
- ✓ Staff scheduling
- ✓ Theft prevention & security
- ✓ Multiple payment processors

FSR Features

- ✓ Tableside ordering
- ✓ Bill splitting by seat
- ✓ Dynamic coursing
- ✓ Floor plan customization
- ✓ Pop-up modifiers & visual menu
- ✓ Staff scheduling
- ✓ Ingredient inventory tracking
- ✓ Multiple payment processors

PLUS, GET EXPERT SUPPORT WHENEVER YOU NEED IT

- • 24/7/365 phone & email support
- • Access to an extensive library of self-help tutorials
- • Training from POS specialists with years of restaurant industry experience

CONTACT YOUR LOCAL TOUCHBISTRO DEALER TODAY!