The Dinerware POS Competitive Edge

Whether your establishment is fine dining, a cafe or something in between, Dinerware is the perfect fit.

Dinerware was created by and for restaurateurs, designed from your point of view. Dinerware provides many advantages over other restaurant POS systems.

Dinerware	Other Approaches
"Live System" technology means you never have to manually restart the system to effect changes. Your system is always live.	Complex back-of-house software requires you to make changes at a designated terminal, then manually update your system.
Dynamic Terminal technology allows employees to login at any terminal. Dinerware responds to the person, not the hardware.	Individual terminals are configured to operate in certain ways — not all of your employees can use any terminal. Terminals cannot be replaced easily.
Dynamically configure menus without placing or sizing buttons. Enter menu items and be ready to sell in a matter of seconds.	Create a button and place it on the menu, and then assign an item to the button in a complex, multi-step process.
Implement happy hour in one minute or less. Change it back just as quickly. Happy hour numbers flow to your reports automatically.	You must set price levels for each item, and the create a schedule. Limited reporting means that to report on your happy hour sales, you must create special menu items.
Change the price of similar menu items easily.	The price of each item must be set individually.
Modify your menu and set policies. Implement new ideas as soon as you think of them.	Complex back office software and implementation overhead make it more difficult to implement your ideas.
Perform management tasks from any terminal at any time. Keep managers and staff on the floor with the customer.	Configure your system from only one machine, operated with a mouse and keyboard from the office.
Customize behavior and menus for specific jobs (such as bartender).	Menus can only vary by terminal, not by user.
Recover from the vast majority of software errors in a matter of minutes with a restart.	Software errors corrupt data (which requires manual intervention to repair).
Share an item in any proportion and split out in any way among any number of guests.	Share items in even proportions only.
Accept any number of payments, in any tender combination.	Other systems limit the number and combination of payments.
Set modeless choices for any item so servers get the order right the first time, without having to cancel and start over.	If you make a mistake on a "modifier" you may have to re-enter that item, or even the entire order.

Provide superior, professional customer experiences every time with Dinerware.

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