iPad   Kitchen Display   Rear Display   iPod Touch

Introducing a new way to build relationships. It's a new type of restaurant Point of Sale concept called ISISPOS and it changes the way restaurant owners, managers, front-of-the-house staff and back-of-the-house staff all interact with customers, each other, and their restaurant software.

"its time for the next generation in point of sale"

" Imagine a system that works wirelessly and is affordable. All you need to do is connect to iTunes, download a client license and then begin to build your menu on the web . How great would that be! "

Get a sneak Peek.......

Just think. Your guests walk in, and they'll be greeted by staff with iPads. From swiping credit cards to capturing a signature to suggestions of wines and talking up upcoming events, ISISPOS delivers on all fronts with an iPad POS system for restaurants that is completely mobile and offers the restaurateur a unique tool set and a truly mobile experience that is easy to use, reliable and affordable.

At ISISPOS our vision is all about 'touch,' meaning the ability to interact with the guest on all levels. From headquarters to individual properties throughout the world, ISISPOS is changing the way restauranteurs do business. With easy to use features like suggestive pairing, item favorites, event and package coupons. ISISPOS is taking orders and it's all on iPad. Our customers are showing their guests how to get to theaters, shows and other points of interests. If a guest wants to see what a specific dish looks like they simply touch the items and the use iPad. From writing up notes during a meeting to automatically making a PDF, and emailing it, the iPad has already become part and parcel of the way we do business.

For the IT staff, supporting the iPad has been a straightforward process requiring no formal user training. Customers simply enter their account information and immediately begin using the device. Get instant synchronization without any IT involvement. It's fast, it's secure, and it's easy to use.

Cloud computing
Cloud computing platforms are based on subscription pricing. This approach is a major departure from the traditional IT procurement process. With subscription-based pricing, no capital expenses are required to kick off projects. Companies can start small, with virtually no up-front costs, and instantly scale to meet broader business needs. The ability to pay-as-you-go is expensed as a service or operating expense rather than a capital expense. This difference makes it a compelling option for CFOs who are intensely focused on financial predictability and project accountability.

Pay-as-you-go model
The pay-as-you-go model minimizes both project and financial risk because organizations can scale the project based on business results and also ensure that vendors are held accountable over the project's lifetime. There are no large up-front investments that lock a project into a specific technology. That means CFOs can account for the business value generated by the service during the same financial period as costs are incurred. In other words, cloud computing provides a better way for IT departments and CFOs to match investments in a project with business value or return.

Minimal up-front cost and little risk
Because there is little risk and no up-front costs, cloud computing helps hospitality companies attain better technology despite reduced capital budgets. And because charges from technology vendors usually go in the column of business expenses rather than capital expenses, hotels can invest in cloud-based projects even when IT budgets are slashed.

Get a sneak Peek.......

Next time you place an order at a restaurant, it may be with ISISPOS. For years, companies such as eBay, Amazon and Google have used cloud computing to bring easy-to-use services to consumers by offering a fundamentally faster, less risky, and more cost-effective alternative to on-premises hardware and software. Cloud computing has now reached the hospitality industry and is now exploding all over the restaurant landscape as restauranteurs are re-discovering new, affordable and mobile ways to run and enhance operations. ISISPOS provides its customers with the worlds most sophisticated Apple iPad POS solution that is cloud based.

Restaurants that embrace new technological tools "have a definite business advantage," Smart restaurants aren't ignoring technology, they're figuring out how to make it work for them.

Even though we are experiencing one of the most difficult economic situations in 50 years, Restaurants must continue to deliver value. Most people understand that the old traditional POS model has increased complexity and generates additional cost. IT departments of all sizes are now looking to the cloud to break the cycle. I find this to be especially true, as most people I speak to are reevaluating strategies and looking for innovative ways to create competitive advantages.

IT projects have always been judged by three financial criteria: initial capital expense, ongoing operating costs, and time to value. For those that are still on the fence about cloud computing, here are five reasons

Why cloud computing is the right technology

1. Delivers faster time to value
2. Requires no up-front capital expense
3. Minimizes operational costs
4. Requires fewer technical resources
5. Simplifies integration

In Summary. In today's economic climate, with limited budgets and a highly dynamic market, it is critical to be able to refocus an organization and its systems quickly, with minimal resources. With cloud computing, hospitality operators can implement solutions with new innovations, improve time to market of new systems, and create competitive advantages faster than ever. If you are considering cloud-based technologies, the time is now to make your move.

How will I know which POS system I need?

First, you need to evaluate your business. What do you want to accomplish with a system? What is a POS System? "POS" is an acronym for "point-of-sale." Even if you currently don't use a POS system, chances are you've seen one being used. Most retail stores, restaurants, stadiums, theme parks, casinos and hotels use POS systems to place orders and calculate bills. Point of sale systems have roots dating back to the 1870s when the cash register was invented. In the 1970s, computer-driven cash registers were introduced allowing client-server technology, peer-to-peer communications, backups and remote access. Only recently have these systems advanced and now are integrated in most all hospitality industries. POS systems today are quicker, more secure and more reliable than ever before. POS systems process transactions immediately as they occur and can be linked can be linked with your merchant services account. These systems allow for the fastest processing possible, better customer service, and increased accuracy in record keeping.

Most people who inquire about POS systems are experiencing frustration from one or more of the following areas:

1. Poor service from their current vendor
2. High cost of a new system
3. Expensive ongoing support and maintenance
4. It's too complicated to use and modify
5. Features don't keep up with the times
6. No method to help build business
7. Costs associated with employee errors
8. Losses due to theft or damage

Any one of these reasons is sufficient to motivate a restaurateur to purchase a new POS system. Some specific questions can help to clarify what you need:

1. Is it primarily for handling sales transactions?
2. How much marketing data do you want to gather and how do you plan to use it?
3. Who will be using the system?
4. Will you and your employees be able to easily use and understand the system?
5. How many stations do you have?
6. What peripheral devices will you need?
7. What kind of budget do you have for such a purchase?
8. Do you need a dedicated Information Technology (IT) department?

The POS systems deployed by very large restaurant chains are very different in cost, complexity, and purpose from the ones used by small and medium-size operators. Your answers to these questions will help determine the type of system you choose and whether it's one you can run yourself or one that requires a room full of computer technicians and business analysts to use effectively.

Support

Regular Support Hours are Monday to Friday – 9am to 6pm Eastern Standard Time.

ISISPOS Support strives to respond to phone and email requests within 1 business day from customers with a valid Support & Upgrades Subscription, all email requests will receive a response, however response times may vary. Emergency support is offered during extended hours and is available to those unable to connect to ISISPOS

Get the most out of your ISIS system.

There's no better way to get set up, get trained, and get going on your new system than with a One-on-One session. Our most knowledgeable people in the world will teach you all the basics in face-to-face training sessions, and guide you through more advanced projects. So whether you're brand-new to ISISPOS, a seasoned pro, or somewhere in between, All you need to do is book a session online. One-on-One is a face-to-face Personal Training Session that offer an uninterrupted hour with a Trainer. As experts in all things ISISPOS, Trainers provide guidance, support, and creative inspiration. Exclusive One-on-One Workshops are a unique opportunity for you and a few other members of your team to work with a Trainer on special interest topics. Get going and create anything else you can dream up. Whenever you have a question, just ask — one of our Trainers will be available to show you how to keep your project moving forward.

Commonly asked questions

Question	Answer
How long does it take to be up and running after I place my order?	It all depends on the size of your menu and where your order sits in the file building queue. a typical installation happens with lead times between 2 and 3 weeks.
What do I have to do in order to get setup?	It's a simple process designed for restauranteurs. 1. Purchase your system 2. Setup your internet connection 3. Purchase your hardware and accessories 4. Send your menu and prices 5. Cable for your printers 6 .Download the client app from iTunes 7. Setup your training date. 8. Complete training 9. Review and test your menu items 10.Go Live!
What kind of Internet connection do I need?	ISISPOS works with a dedicated connection such as DSL, Cable, ISDN, Frame Relay, VSAT (Satellite) and 3G 4G.
Who configures the software and sets everything up?	ISISPOS will build your menu and train you online and support your initial hardware setup. You will need to attach your cables to your WiFi router and printers. Once you plug everything in, setup your IP addresses. Don't worry its easy, We do provide a Start Guide that walks you through the implantation and can provide on site support if you request it.
How do I see the product is there a demo?	As part of our "touch the customer" philosophy and our commitment to service support and building relationships we provide a real time demo online where we (ISISPOS) and you jump online via computer and phone, we even make it easy to have multiple people on the demo all at the same time. All you need to do is open the invitation and click on the link. The process to sign up is easy. The demo itself takes about 45 mins and we cover everything from the front of house to the back of house. Simply visit our web site and navigate to our home page, scroll down a bit, you will see a heading "click sign up for an online demo" please click on the green text and choose a time and date or click here http://www.isispos.com/en/home/appointment/ When choosing your time please keep in mind we are on (EST) Eastern Standard Time (New York Time) and choose something that works for you. When you sign up you will be emailed an invitation.

Question	Answer
Is there a FREE TRIAL available?	No, with over 150 features and all of our modules it would be difficult to just send you a static demo so we decided to enhance our demo process and drive and lead important conversions that help understand your operation. Best of all, our demos are always designed for flexibility and extensibility so that you get all the answers you need to make an informed decision. Simply sign up for a demo and we'll take you through a walkthrough.
Is your app available for iPhone or iPod Touch?	YES. Our App is available for iPad, iPhone and iPod Touch.
What happens if I lose my Internet connection?	If you loose your internet connection you have 2 choices 1. Use a 3G back up stick from your cell provider so you can switch from WiFi to 3G and the system will automatically default and run in WiFi local Mode until your internet connection returns 2. Your terminals will go into standalone mode
What type of support does ISISPOS Offer?	All of customers are entitled to technical support through email and phone support. We only offer one support plan that is all encompassing, 24 hours a day 7 days a week. Its that simple, worry free support

features

hundreds of amazing features

item pairing recommendation	server reminder screens	real time reports
wine selector mode	timed items	walk to the table or simply mount the iPad for mixed use
email guest check option	hold and un-hold	go completely mobile with 3G.
menu item counters	multi-lingual international support	can be used for more than a POS terminal
valet message support	time & attendance	easy software updates via iTunes
divide by feature for payment	auto gratuity service charges	web access for all your reports and configuration changes
server commissions by dollar and points	discounts by dollar, percentage, fixed or open	order by PLU number
messaging, internal and external email	visual favorites menu	stay connected with exception based alerts
printing guest check 6 different ways	long character name support	support for PCI compliant credit card reader
intelligent item placement on screen	forced modifier support	happy hour support
table screen interface with table alert indicators	unlimited modifier to modifier screen	stand alone capabilities if your WiFi stops working
themes manager	re-order last round	auto employee TIP out feature
landscape portrait mode	remove Tax	Export all reports to Excel, Word and PDF
transfer check	order by guest seat number	Interface to Quick Books
splitting item(s)	supports buttons and list mode	Built from the ground up for multi-store enterprise mode
electronic gift cards	open dollar item	Executive real time dashboard
advanced deposit	iPhone mobile manager application	real time configuration changes
item return mode	Customer Survey module	Item description for nutrition and ingredients
check tab name support	wireless WiFi or 3G no need for cabling or fixed stations	customize floor plan layouts
intelligent item coursing	minimum maximum modifier selections	employee overtime and regular rate
choose between button and item list mode	events and packages with email support	custom check headers and trailers
change item price on the fly	quick service counter service mode	foreign currency tender support

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