



Let Us Enhance Your Restaurant Operations

Streamline your success with Pineapple POS. From a own personally-assigned onboarding agent who keeps your team moving to reliable hardware and software built to meet the demands of busy kitchens, every detail is designed to support your restaurant. And with responsive, US-based tech support always within reach, you can stay focused on what matters most—delivering exceptional dining experiences.

Game-Changing Benefits

Enjoy long-term savings with a POS system designed to grow with you. Our innovative solutions offer reliable, no-cost hardware placement and zero upfront costs, all while giving you powerful tools without the long-term financial burden.

- ✓ **\$0 Upfront Costs**
- ✓ **Referrals up to \$2,000**
- ✓ **Free Hardware Placement**
- ✓ **Get \$5,000 When You Switch to Shift4 Dine***

*Minimum \$30k average monthly card processing volume over first two months required, \$1,000 signing bonus guaranteed for lesser volume.

Shift4 POS Hardware Built for Restaurants



Shift4 Dine

Power your restaurant with a futuristic POS designed with modern hardware, sleek interface, and an integrated card reader.



Handheld

Keep service moving with an all-in-one handheld POS that allows for fast orders and even faster payments.



Kitchen Display System

Optimize operations between kitchen and front-of-house with simple touchscreen functions and an intuitive user interface.



Kiosk

Serve guests with ease with self-service ordering. Built to streamline payments, increase efficiency, and secure customer data.



Shift4 Duo

From tableside to curbside, easily accept payments on-site or off premise with a device that offers mobile ordering and point of sale tip capture.



Tablet

Supercharge your servers with a dynamic handheld POS that's designed for speed, efficiency, and the ability to keep up with high-volume sales.

See How Pineapple Works in Your Restaurant

Contact Pineapple POS Today to Get Started ▶ 330-800-1464 ▶ www.pineapplepos.com

SHIFT 4
PARTNER



Discover the Ultimate POS Solution

A point of sale buyer's guide for restaurants that require speed, efficiency, and powerful integrations

Pineapple POS
330-800-1464
www.pineapplepos.com



Running and operating a restaurant in today’s competitive marketplace can be a challenge, especially when speed, accuracy, and consistency need to work together. From food trucks and quick-service restaurants to fine dining and franchises, daily operations depend on reliable systems. That’s why having the right point of sale (POS) system in place can make all the difference.

In modern restaurants, staff and management need seamless communication between front-of-house and back-of-house, real-time visibility into inventory, and a payment processing experience that’s reliable for staff and easy on customers. When choosing a POS system, it’s important to examine the software features, hardware durability, financial benefits, and integrations to understand how well they will hold up during day-to-day operations.

Choosing the Right POS

Explore Features That Meet Your Needs

Modern POS systems should offer features that help you manage every aspect of your restaurant. Look for reliable order entry that instantly sends information directly to kitchen displays, marketing solutions that keep your customers engaged, and powerful business tools that support better decision-making. **Here are some questions to ask when shopping for a new POS system:**

- **Do you want to market to your customers?**

If marketing to your customers is important for your restaurant, you’ll want a POS software solution that includes email marketing campaigns to reach your audience, an easy-to-manage website builder with online ordering to support your online presence, and a loyalty program with gift cards and redeemable rewards.
- **What types of ordering & payment features do you need?**

Depending on your restaurant model, you’ll need features that meet the demands of your staff and customers. Kiosks can simplify workflows with online ordering and QR code payments, while quick-service restaurants (QSRs) require speed of service and omnichannel ordering across counter, kiosks, drive thru, and online ordering. Table service restaurants need tools to manage customers, reservations, and waitlists through intuitive touchscreens that connect directly with kitchen displays.
- **What level of analytics & reporting do you want to access?**

The ability to effectively manage your restaurant starts with clear visibility into key performance indicators (KPIs) . Find a reporting tool that offers customizable reports and dashboards so you can monitor business performance in real time from anywhere, as well as employee management features like scheduling and labor management. Accurate, real-time reporting is essential for long-term growth and smarter management.

Consider Hardware That Streamlines Operations

When choosing a POS system, it’s important to select hardware and peripherals that can stand up to busy restaurant environments. Be sure to choose equipment backed by a lifetime warranty that covers replacement if something breaks, along with the durability to withstand spills, accidents, and high-volume use. **Here are a few other features to look for in your POS hardware:**



Reliable POS Terminals

Choose hardware that holds up to heavy volume, heavy touchscreen use, and has the ability to create specialty menus and accept multiple forms of payment.



Durable Kitchen Displays

Optimize operations between front-of-house and back-of-house with large kitchen display screens, intuitive interfaces, and touchscreen functionality.



Mobile Handheld Devices

In the world of modern food service, mobility matters—whether you’re taking orders and processing payments tableside, curbside, or from a food truck.



Request Demos Before Committing

Before committing to a POS system, it’s important to give it a test drive. Request demos from multiple providers so you can easily compare features, payment processing options, hardware compatibility, marketing solutions, and connectivity options.

PRO TIP: Make a list of all the must-have features you want in a POS solution, then keep track as you demo various products.

Evaluate Long-Term Cost of Ownership

There are many factors that affect the long-term cost of POS ownership. Reducing or eliminating these costs can help create a stronger return on investment. Consider factors such as hardware and software costs, as well as monthly processing fees and expenses for installation, training, and ongoing support.

- **Hardware Costs**

Hardware placement costs can quickly add up. Look for a POS provider that offers restaurants free hardware placement, lifetime warranties, and overnight replacement programs.
- **Software Fees**

Avoiding high software subscription fees can help reduce long-term cost of ownership. You’ll also want a plan with minimal fees for updates, add-ons for CRM, and advanced reporting.
- **Monthly Processing Fees**

High monthly processing fees can easily increase overall costs. Look for providers that offer one-step transaction processing, end-to-end encryption, and no monthly processing fees.
- **Installation & Training Fees**

Avoiding installation and training fees can save you money in the long run. Choose a plan that offers free installation, easy onboarding, and US-based tech support at no additional cost.