## Why XERA mPOS? No Limits

## The Scenario

As restaurants owners become more creative in order to draw in more customers and offer them new items on the menu the demand on Point of Sale systems becomes greater and greater. More and more restaurants are coming up with special menus with special prices in order to attract customers or entice current customers to come back more often. Often, they will use the same items over and over again with portion size differences or with no differences at all.

Incredibly, some systems have limits in some key areas of their software. Limits that restrict the size of the operation and the limits to the growth that can be handled by the POS system. Imagine having to tell a restaurant owner that they cannot add a menu, an item, an employee or a new job code because they have reached the limits of their POS system.

A point of sale system should never restrict the growth of an operation due to lack of expendability of the software. Unfortunately for most restaurant owners, it is their inadequate POS software that will restrict their growth.

## The Solution- the XERA Cloud

XERA mPOS uses the XERA Cloud. By design, the XERA cloud places no limits on key areas of the mPOS to give restaurant owners the ability to grow and have their mPOS system grow with them.

In XERA mPOS and the XERA Cloud, there are NO LIMITS on:

- Number of items.
- Number of modifiers.
- Number of priced modifiers.
- Number of modifier groups.
- Number of modifier templates.
- Number of modifier actions. (Add, Only, No, etc.)
- Number of menus.
- Number of price levels. (Happy Hour, Brunch, etc.)
- Number of item sizes. (Small, Medium, Large, etc.)
- Number of portion sizes. (Left <sup>1</sup>/<sub>2</sub>, Right <sup>1</sup>/<sub>2</sub>)
- Number of system devices. (Terminals, Printers, etc.)
- Number of device locations. (Kitchen, Bar, Pool, etc.)
- Number of printer routing definitions.
- Number of terminal routings.
- Number of order types (To Go, Eat In, etc.)
- Number of prep types.
- Number of postal codes.
- Number of vendors.
- Number of vendor types.
- · Number of matrixes.

- Number of departments. (Food, Beer, Wine)
- Number of categories. (Beverage, Dessert, etc.)
- Number of sub-categories. (Sodas, Brewed Items)
- Number of employees.
- Number of HR departments.
- Number of job titles.
- Number of job types.
- Number of labor locations.
- Number of pay rates.
- Number of tip pools.
- Number of security objects.
- Number of security roles.
- Number of tenders. (Including Foreign Currency)
- Number of discounts.
- Number of surcharges.
- Number of void reasons.
- Number of labor budgets.
- Number of labor schedules.
- Number of mix & match groups.
- Number of matrix columns.

## The Conclusion

The solid foundation and futuristic technology that went into the design of the XERA Cloud gives XERA mPOS the ability to offer so many "No Limits" functions to the restaurant owner. With XERA mPOS the restaurant owner does not have to worry about outgrowing their mPOS system or be worried if the system can handle their expansion. The restaurant owner can let their creative side run wild and know that XERA mPOS will allow for their growth ideas and concepts.

XERA mPOS is built to handle larger, faster and more difficult restaurant operations. The speed of the system is not affected by the size of the operation, size of the menu, complexity of the menu or number of iPads and printers.

XERA mPOS is truly mPOS without limits.