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20% INCREASE IN VISITOR NUMBERS »

Tossed beats the queues with pointOne EPoS

pointOne, a leading supplier of EPoS (electronic point of sale) technology has supplied Tossed – the healthier eating place, with a new electronic point of sale solution to replace the company's old cash till technology across the group's seven stores.

Tossed's Vincent Mckevitt explains the reason for the upgrade "We needed to have better business information in order to expand, and the only way we could achieve this was to upgrade our point of sale system, so we could access information and reports in real-time from a centralised source."



The new pointOne EPoS solution will enable Tossed to hold information such as menu details; pricing and special offers in one place, as well as increase their throughput and improve customer service.

Following initial installation, Tossed has undergone dramatic growth and now has 7 outlets with 3-4 pointOne terminals installed at each site. Vincent continues "The great thing about pointOne EPoS is that it is fast and reliable at the point of sale, which reduces stress for the team during peak servicing periods and our guests love it because it busts the queues".

Using pointOne's Head Office product Vincent can also manage Tossed's chain of eateries remotely, irrespective of location. He added "I can sit anywhere in the world, even on the beach, and still be in control of our business which gives me a great sense of freedom. I can monitor team performance, and even send them a message saying hi".

Tossed are delighted with their new EPoS system and Vincent said "pointOne EPoS is a very good system for the hospitality operator. I would have no hesitation in recommending this product; it really has transformed our business".

Using pointOne EPoS Tossed has realised the following benefits:

- High throughput of customers at its outlets
- Enhanced customer service
- Ease of use reduces training and errors

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This entry was posted on Friday, June 25th, 2010 and is filed under [EPoS](#). You can follow any responses to this entry through [RSS 2.0](#). Both comments and pings are currently closed.

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