

Restaurant POS & Tech Selection

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Recommends a POS and core restaurant technology — billing/POS, KOT, aggregator integration, inventory and reporting — matched to format and scale. Use it to pick your systems. For a broader tech roadmap use the Tech Stack tool.

Purpose of this tool & output

Choose the right POS and restaurant tech

How the output is used

Use the guide to choose the right POS and restaurant tech.

Important cautions

Aggregator-order integration (unifying Swiggy/Zomato into your POS) and inventory/food-cost tracking are the highest-value features — they cut errors and reveal margin. Choose a system your staff will actually use, with reliable reporting and support. Verify current integrations.

Companion documents

- Restaurant Technology Roadmap
- Restaurant Data & Analytics Guide
- Food Business Diversification Advisor
- Catering & Events Service Builder
- Packaged Food Product Line Builder

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.