iTAB POS

ITAB POS | RESTAURANT BUYING GUIDE

iTab Restaurant POS Buyers Guide

How to Choose a POS System for Your Restaurant

Your POS affects how quickly staff take orders, how accurately the kitchen prepares them and how confidently you manage the business. Choose a system by testing the work your team does every day, then review the full cost and the service behind it.

This guide helps independent restaurant owners and growing operators evaluate restaurant POS software, payments, equipment, implementation and ongoing support. Use it when opening a business, replacing an older POS or preparing for another location.

Start With the Problems You Need to Solve

Write down your three biggest operating problems before watching a demonstration. These might be long lines, missed modifiers, orders entered twice, difficult menu updates or too much time spent assembling reports. Ask each provider to demonstrate the steps that would address them.

Your Operation	What to Test First
Quick service or cafe	Counter ordering, customization, payment and kitchen handoff.
Full service or bar	Table and seat ordering, tabs, check handling and closeout.
Pizza or delivery	Complex modifiers, takeout, online orders and delivery workflow.
Multiple restaurants	Central controls, location reporting and consistent menu updates.

iTab offers a cloud restaurant platform with ordering, menu and inventory tools, reporting and multi-location capabilities. Your service model and selected plan determine the configuration you need.

Explore iTab: Restaurant Platform Overview ↗

01 DAILY OPERATIONS

Evaluate a Full Service Period

A useful demonstration follows an order from the guest to the kitchen, through payment and into the reports your manager reviews. Bring a small sample of your actual menu, including an item that is difficult to enter today.

Make Order Entry Practical for Staff

iTab supports counter and table service, modifiers, bar tabs and standard split-check workflows. Ask to see your most common order, a substitution, an extra charge and a correction. Count the steps and check whether staff can understand the screen without memorizing shortcuts.

For tableside ordering, test the device where staff will use it. Consider carrying comfort, screen readability and wireless coverage. Mobile POS software and compatible hardware should be identified in your quote. If you choose dual pricing, review its separate check-handling limitations on page 4.

Check What the Kitchen Receives

iTab Kitchen Display System sends digital orders to preparation stations and provides timers and color alerts. Ask to see an order routed to the right station with its modifiers clearly visible. Then test a change after the order has been sent.

Confirm the equipment required at each station and decide how staff will handle an unavailable screen or printer. KDS software and KDS hardware are separate parts of the buying decision.

Connect Online Orders to the Same Workflow

iTab online ordering can send website orders into the POS and kitchen workflow. Demonstrate pickup, item customization and order timing. Treat a branded mobile app and third-party delivery connections as separate items to confirm in the proposal.

Choose Reports You Will Actually Use

Ask the manager to review a day of sales, discounts, payment totals and item performance. For food cost control, demonstrate how recipes, ingredient quantities, receiving and waste records affect the figures. Reliable inventory information depends on consistent entry and counting procedures.

Before buying, decide who will maintain menus and recipes, review exceptions and reconcile the day. Those responsibilities belong in the training plan.

Explore iTab: Point of Sale ↗ | Kitchen Display ↗ | Online Ordering ↗

02 PRICING AND VALUE

Understand the Total Investment

Compare systems using the same equipment, operating requirements and time period. A monthly software price is only one part of the budget. Request an itemized proposal showing one-time charges and recurring expenses.

Published iTab Restaurant Software Pricing

As of October 14, 2026, iTab Pro is advertised at $65 per month for the first register and $35 per month for each additional register. Cloud management access for owners and managers is included without additional administration access fees.

Single Restaurant Example	Monthly Register Software
1 register	$65
2 registers	$100
3 registers	$135

These examples cover register software only. Hardware, professional setup, training, payment processing and optional applications or integrations are additional. Confirm taxes, any shipping charges and final pricing in your proposal.

Separate Included Tools From Optional Purchases

The current Pro feature list includes menu management, reporting, staff scheduling, inventory tools, KDS software and an online ordering website. Compatible equipment, configuration and connected services still need to be specified. Multi-location requirements should be reviewed against the Enterprise plan.

Optional purchases include mobile POS and kiosk software, marketing and loyalty tools, and third-party connections such as accounting and delivery services. Ask whether a connection requires an integration subscription, provider fees and setup work.

Compare Value Over Time

- One-time costs: equipment, installation, configuration, training and any approved data preparation.
- Recurring costs: register software, processing, optional applications, integrations and selected support coverage.
- Future costs: another register, replacement equipment, another location and additional training.

Ask for the agreement terms as well as the price. Review billing, cancellation, equipment ownership and any separate payment-processing commitments. Estimate benefits using your own labor time and transaction volume.

Explore iTab: Current Restaurant Pricing ↗ | Optional Apps and Integrations ↗

03 PAYMENTS AND RELIABILITY

Review Payments and Connected Services

Understand How You Will Get Paid

iTab supports integrated chip, contactless and mobile wallet payments. Ask for a processing proposal based on your sales volume, average ticket and payment mix. Review transaction charges, monthly fees, funding terms and refund procedures.

During the demonstration, follow a payment through the receipt, the POS totals and the settlement report. Include a tip and a refund so your manager understands the full reconciliation process.

Evaluate Dual Pricing for Your Service Model

iTab Dual Pricing uses an advertised card price with a lower cash price through a configured discount. The difference can help offset processing costs and contribute toward the POS software bill. Card processing fees still apply, and results depend on eligible sales and your actual costs.

The current iTab Dual Pricing program does not support split checks or surcharges. This matters if splitting checks is common in your restaurant. Have the team demonstrate your intended payment workflow before choosing the program.

Confirm the proposed setup, price displays and receipts with your payment processor, and obtain legal or tax advice as needed before activation. Use the linked dual pricing explanation to review the program and estimate its potential contribution.

Plan for an Internet Interruption

iTab provides offline sales operation. Ask which functions work locally, which require an internet connection and how records synchronize after service returns. Confirm card-processing behavior with the processor; offline sales capability does not by itself establish offline card authorization.

Test a simulated outage before launch. Identify who staff should contact and the steps for continuing service. Review the network, device connections and any backup internet option as part of installation planning.

Confirm the Details of Every Integration

For accounting or delivery connections, list the exact application, information exchanged, update timing and responsible support provider. Ask how failed transfers are identified and corrected. Approve each connection only after its scope, fees and test procedure are clear.

Explore iTab: Payment Processing ↗ | Dual Pricing Explained ↗

04 IMPLEMENTATION

Prepare the System and Your Team

Professional implementation turns your menu and service procedures into a working POS environment. iTab offers configuration, hardware preparation, remote or on-site training and post-launch assistance. The proposal should identify the services selected, customer responsibilities and the launch schedule.

A Practical Implementation Sequence

1 Define the Project

Review service style, locations, ordering channels, equipment and integrations. Agree on the scope, responsibilities and milestones before scheduling the launch.

2 Prepare Your Information

Provide an approved menu with categories, prices, modifiers and tax instructions, plus employee roles and kitchen routing requirements. Identify any requested imports for review. Confirm supported records and formats before committing to data transfer.

3 Configure Software and Equipment

Configure menus, permissions and approved payment settings. Prepare terminals, receipt printers, kitchen equipment and network connections. Include optional devices and integrations only where they are part of the agreed scope.

4 Train by Job Responsibility

Cashiers and servers practice orders and payments. Kitchen staff practice ticket handling. Managers learn menu maintenance, permissions, reporting, inventory procedures and daily closeout. Schedule practice using representative transactions.

5 Test Before Opening

Validate prices, taxes, modifiers, routing, receipts, payments and reports. Test each selected ordering channel and integration. Have a manager confirm that the agreed workflows are ready.

6 Launch and Review

Confirm launch assistance, support contacts and issue-reporting procedures. After launch, review transaction results and staff questions, then arrange any additional configuration or training needed.

Build a Realistic Schedule

Timing depends on menu complexity, equipment readiness, integration scope and staff availability. Your implementation plan should set dates for information delivery, configuration review, training and testing. Avoid choosing a launch date before these dependencies are understood.

Explore iTab: iTab Implementation Services ↗

05 YOUR BUYING CHECKLIST

Choose With a Clear Launch Plan

Confirm Support Before You Sign

Ask who handles software, hardware, network and payment questions, and how you request help. Our priority service and after-hours emergency assistance are available to customers with active service contracts. Confirm coverage, charges and escalation procedures in the agreement you select.

For growth, request a demonstration of central menu control and location reporting, then obtain pricing for the next restaurant. Confirm how registers, optional applications and support will be licensed across locations.

Bring These Questions to Your Demonstration

- ✓ Can staff enter our common orders and difficult modifiers efficiently?
- ✓ Do changes reach the correct kitchen station with clear instructions?
- ✓ Have we tested the payment and check-handling workflows we need?
- ✓ Can managers review the reports and inventory information they use?
- ✓ Are included software, optional purchases and all recurring fees itemized?
- ✓ Are compatible equipment and network responsibilities documented?
- ✓ Are data preparation, training, testing and launch responsibilities assigned?
- ✓ Do we understand outage procedures, support coverage and agreement terms?

Prepare for Your iTab POS Demo

Bring a sample menu, your biggest operational challenges, the number of registers and locations, and a list of applications you want to connect. A recent processing statement can help the team prepare a more relevant payment proposal.

DataNet Systems, Inc. operates iTab POS and POS Highway. Our team brings restaurant and retail POS implementation experience to planning, configuration, training and ongoing service. We will review your requirements and help define an iTab setup and service scope for your business.

Book an iTab POS Demo Call 888.600.1458 | www.itabpos.com

Pricing and feature information reviewed October 14, 2026. Availability, fees and services are subject to the final proposal and applicable agreements.