

Step 37 · Workflow

Frequently Asked Questions

What equipment should I use to make cold foam?

Choose it around your recipe and busiest serving pattern. A handheld frother may suit single drinks; a suitable blender or frothing pitcher may help with several at once. Owners report different results with dairy, non-dairy, and sweet-cream mixtures. Test the smallest batch, texture, speed, cleanup, and durability before buying. Confirm commercial-use suitability and local approval. A cheap device that repeatedly fails or slows the line may cost more in practice.

Which kitchen display system should I use?

Choose a system that sends complete orders from your register to the right preparation station. Test drink modifiers, food-and-drink orders, changes, and the final handoff with your own team. Check current POS integration, supported tablets, connection needs, and the full subscription cost before buying hardware. Keep a workable fallback for an outage. A screen helps only if everyone knows who starts, finishes, and clears each order.

What should I use for mobile or order-ahead ordering?

Start with the ordering options your POS can currently support. A mobile-friendly ordering page may be enough; a branded app adds cost and maintenance that need a clear customer benefit. Test menu availability, modifiers, payment, pickup times, and order routing before launch. Compare all fees across your locations, and make sure advance orders fit the same team serving walk-ins. More ordering channels do not create more bar capacity.

Can my POS print drink-order labels for cups?

It may, but the exact POS device, software, printer, and connection must work together. Ask for a live demonstration using your menu before buying. Check that the label clearly shows the order, drink, size, and modifiers, and that it stays readable on your cups. A branding sticker printer is a different tool. Confirm whether your setup needs an additional display system, and keep a manual order-marking method for downtime.

Educational guidance. Check your own circumstances with the appropriate local professional.