UCView Digital Signage for Restaurants

There are many advantages for restaurants to utilize digital signage. Digital signage allows for you to run menu boards without any issues. Restaurants can utilize digital signage to communicate to multiple customers who come in every day. Many restaurants are favoring digital menu boards over regular static paper menu because it's cost-effective and allows for you to make frequent changes.

Even though digital menu boards can be used for its aesthetic qualities, there are many other reasons a restaurant can use electronic displays. It can actually be very advantageous for restaurants and can even boost profits overtime.

Cost-Effective

There are many cost-effective solutions for using digital signage instead of using a static menu. Digital signage minimizes any chance for errors to occur, because any errors that are made can be changed very quickly and easily. It can also decrease the cost of printing. Going through the process of printing papers and laminating the pages can become very expensive. Digital menu boards can greatly decrease the amount of paper necessary to print out for your menus.

Quick Menu Item and Image Changes

It's very easy to make a couple of changes to digital menu boards. As menu items often need to be changed frequently, digital menu boards allows for the network operator to make changes within a couple of seconds. Digital menu boards provide network operators with quick item changes. Quick changes to your menu items allows for the employees to focus more of their attention on the customers and not the menu boards.

Posting images can greatly enhance the aesthetic quality of your digital menu board. Images can be changed just as quickly as menu items. Images can also make a big difference on what customers will purchase. Using a quick and easy to use tool allows for images to be changed on a frequent basis without any issues.

List of Items

Change menu items and images frequently by using EZBoard. In EZBoard, changes to items can be made by simply replacing the name of an item and pressing save. Using List of Items allows for restaurants to make changes to their menu boards in just a few seconds. Break down sections of the digital menu board into appetizers, entrées, and desserts. List of Items also allows for menu items or images to be organized in groups, therefore, taking less time to make any changes.

Enhanced Readability

Digital menu boards can actually be more readable than paper menus. The brightness level can be adjusted so that even though the board is from a distance, customers can still easily read the displays. Different fonts can also be changed on the digital signage displays. Change the font to show different styles or change the size to make it more readable for customers waiting in line.

Maintenance

Digital menu boards do not require much maintenance. In fact, digital menu boards do not require daily maintenance, and once it's up and running, the displays can last for many hours throughout the day.

Dynamic Content

Digital menu boards can be used to display other dynamic content for your audience. While customers are waiting in line to order, your digital menu board can be used to display music videos, live TV, interesting facts about the restaurant, and other content. This allows the network operator to run entertaining content while customers are waiting in line or eating in the establishment.

Centralized Control

Centralized control allows for you to control one or more digital signage monitors from one location. Modify menu prices, images, and other content from one central location. Centralized control is easier to maintain and manage your digital signage displays.

Specials and Promotions

Include specials and promotions on a digital signage monitor. Digital signage monitors allow for customers to view and take advantage of a variety of specials and offers.