

Beer Monitoring System:

Control Beer Inventory

Increase Profit with Same Turn-Over



The customer is happy, but what about the till?

In almost every catering outlet 12.5 to 25 percent of the cold drinks '**sold**' are not charged for. That take's away the money and the businesses, that is. No surprise then that at the end of a long day the money is not in the cash register. There has always been some discrepancy amongst bar owners, managers, and bar tenders, as to which is best – “free pour” or “short glass/electronic/measure pour”.

There are definite reasons behind why you want your bartenders to measure the pour, but when it comes right down to it, it makes little difference which way your staff dispense the beer out from the tap.

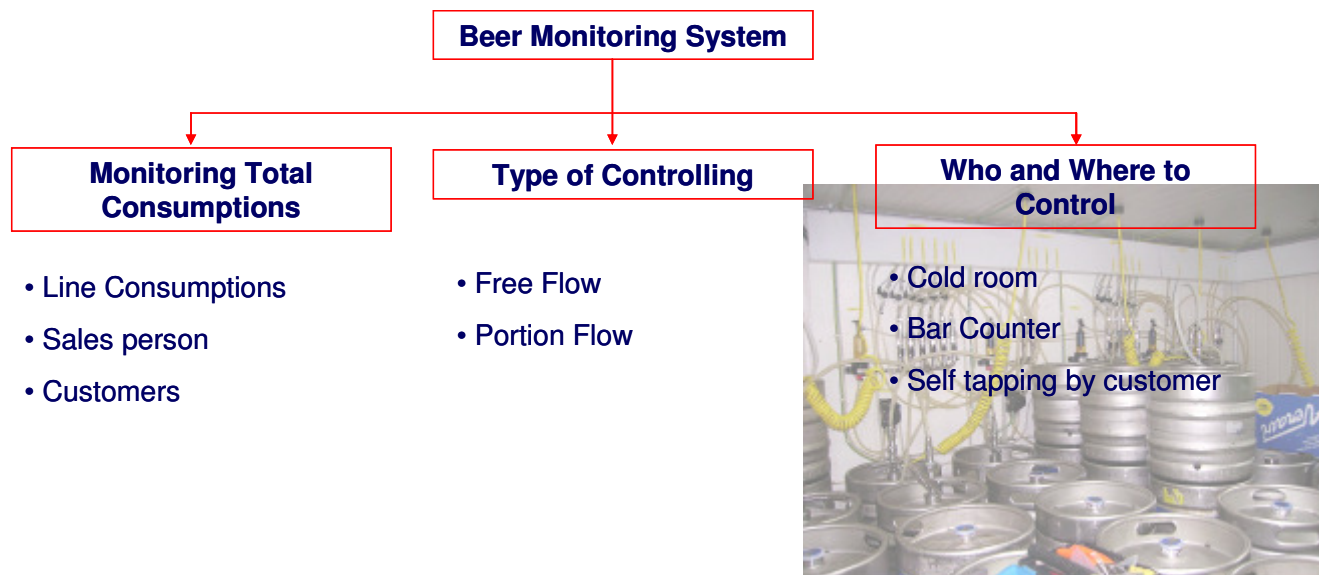
Happiness is everywhere, when quantity and quality are right.

It helps if bartenders work at a bar where there is accountability through a well-defined inventory control system. Most importantly, it helps bar owners or managers to know something about their bar business. There are many owners and manager who can administratively handle people and the business, but they don't know much about the technical skills required at the bar. Many of them have never been a bartender as well. As a result, the bartenders run the bar, not the owner or manager.

Our Beer Monitoring System from Digmesa, Switzerland is a monitoring meters and electronics where by the problem of inaccurate accounting can be solved. Our devices have been developed in accordance with state-of-the-art knowledge in drinks dispensing technology and will ensure the accuracy of measurement. And: Digmesa's food-graded flow meters are not only extremely accurate; they will also offer you an excellent cost-performance ratio.

The catering trade - precise measuring and better accounting.

Our food grade flow meters are patented and universally usable precision products. All devices meet the conditions of the German bar dispensing standard (SK 223.01) and can just as easily be fitted retroactively.



Advantages of the beer inventory control system:

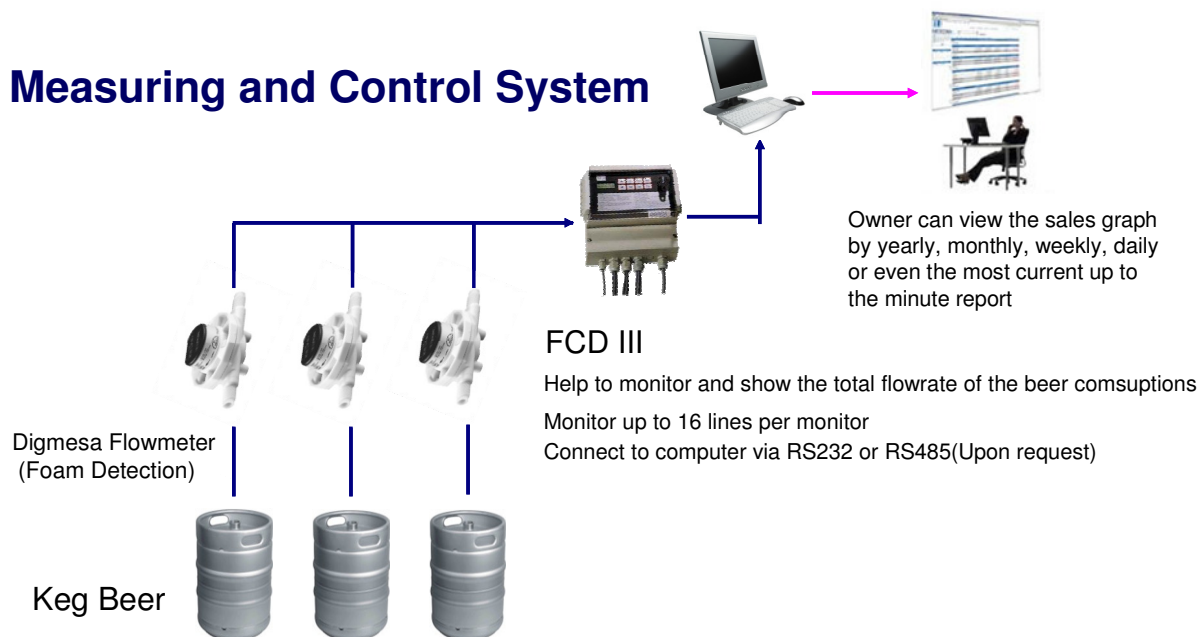
- **Flow Monitoring**
Monitor the quantity of beer that flows over a period
- **Instant Alert**
Bar manager or owner can be alerted when the keg beer is empty
- **Quality Monitoring****
Constant watches over the quality of the beer you pouring
- **Inventory Monitoring**
Keep track of beer keg inventory in real time, all the time

*** Depends on different type of inventory control system. Contact us for more information.*



Typical flow of the beer control system

Measuring and Control System



* The diagram is only for illustration purpose. Please contact us for more detail information.



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Contact us now for free consultations!

