

# Auper draft beer metering systems

Helping our customers get paid for every glass of beer served in their bar since 1985!

## You can lose draft beer one of two ways

1. Over poured and excess foam wasted down the drain.
2. Glasses served not paid for.

### 1. Waste and over pour.

**Caution!** Draft beer is served at 2 Oz/sec (60 ml/sec). Have you ever actually measured the amount of beer served in a pint or a glass? This is the first step in calculating how many beer glasses a keg should yield. Then figure that every half second draft beer is wasted or over poured; you just wasted the cost of an ounce (30 ml). You should be interested in finding out how much that costs you in a year.

### 2. Glasses served not paid for. Forgotten, unauthorized comps or theft?

Take your pick! A glass served for which you don't get paid for costs you the beer inside the glass and the income from the sale. Do you know how many go undetected each week?

## Management and preventing losses is the key!

Your POS keeps track of the sales but does not keep track of the beer served. The metering system provides you the other half of the information needed to manage your draft beer taps and bar staff efficiently: the quantity served while they were working behind your bar.

Waste and over pour can be prevented with proper training once you know who you need to work with. Awareness raising, training and supervision will go a long way in keeping your staff from carelessly wasting beer.

Measuring how much beer your bartenders served during their shift and comparing that value with the sales report will help you keep them accountable each day of the year. You will be able to rate their individual performance at serving beer and at collecting sales revenues. This management has to take place every day of the year to insure your pour cost and sales are, and remain, where they should be.



## How it works

There are two main components: the flow meters and the metering system.

### Flow meter:

The flow meter is mounted in the beer tubing going to the beer tap in the beer cooler. One per beer tap is normally used. As soon as beer flows, the flow meter generates a pulse train proportional in frequency to the speed of the liquid moving through it. Auper flow meters are specifically designed for draft beer.

### Metering system:

This is the device to which the flow meters will connect to. Its job is to read the pulses sent by the flowmeters in real-time and count how much is being served. The metering system you need is selected based on how many flow meters you will connect to it.

### Manual control:

You can read the amount served from the display and reset the counters when done to start a new period. If you want a hard copy of the counters, you can print a report to a serial printer. The comparison with your sales report is performed manually.

### Software control:

The absolute time and money saver! The Draft Manager Live software will record the beer glasses served and rung in the POS automatically. Everything is reconciled in real-time. The data recorded includes the quantity served in the beer glasses and the menu items rung in by the staff, all time stamped for absolute traceability. The software reports are emailed automatically at the end of each shift and will help you differentiate waste and over pour from missing sales. You can see a demonstration video on our web site or by clicking on this link: <https://youtu.be/KRstqodNTig>