

In January 2016 Independent Cellars (ICS) installed their draught manager beer monitoring system to our newest bar in Wellington, München. Our bar is themed as a German beer hall and we had been experiencing horrendous beer wastage and couldn't put our finger on the core causes. The ICS team installed the hardware and software in under six hours and it immediately told us that we were losing an average of 50 litres of beer each week.

The live reporting software enables our managers to monitor performance live from our on-site office and the per shift summary reports that are emailed to me automatically provide an easy to read snapshot of what the performance was for that shift. It has enabled us to react immediately to over pouring issues, unregistered sales or beer system issues and our managers have embraced the system and adjusted the way they manage the bar and their staff as a result.

Our average weekly beer wastage is now around 10 litres per week. When you multiply that saving over a year it is one of the smartest investments we have made with 40L per week now charged out rather than lost. Being a German Beer Hall we sell 1L Steins so over a year that equates to **\$52,000 through our till rather than down the drain!**

I took a bit of convincing to spend the dollars on the system but for us the payback has been immediate. If you think you have a wastage problem, it is probably twice what you think, and this system is the only system I have seen that will tell you how to fix it!

A very satisfied,



Andrew Williams
Managing Director
Wellington Hospitality Group

