

## Yearly Waste in the US









5+ Billon Gallons of Water



25+ Million Pounds of Hops



\$1 Billion of Other Ingredients (Grains, Yeast, etc)

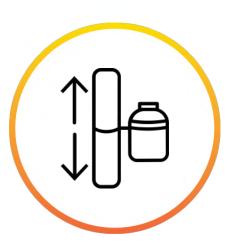
## The Problem:

### Wasted time, money & inventory





Antiquated keg weighing can be very tedious & time consuming



Manual keg weighing process doesn't give insights into when or why the waste occurred



Mechanical breakdown becomes your problem & headache

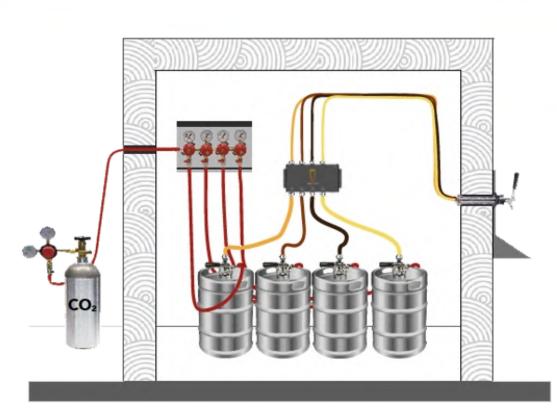
Unbalanced draft systems, over-pouring, and unaccounted drinks cause establishments that pour beer to experience an average of **22.5%** loss per keg.



## How our smart draft system works

Tracks every fluid ounce!





#### Non-intrusive sensor for each line

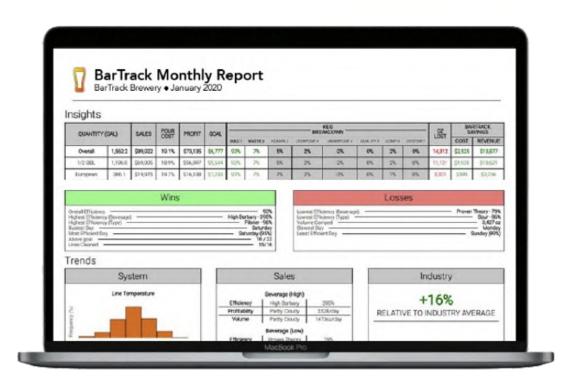
sensor in between

Plug-and-play sensors easily install to any draft system, installed by our certified installers. Simply cut existing lines and place



#### App

Our formal integration with your system removes all manual entries for draft products. You will now be able to analyze individually timestamped pours.



#### Data, analytics, trends and bar management



Daily, weekly, and monthly reporting automatically display actionable data on the where, when, why, how, and who waste occurred, as well as automating all draft beverage metrics.

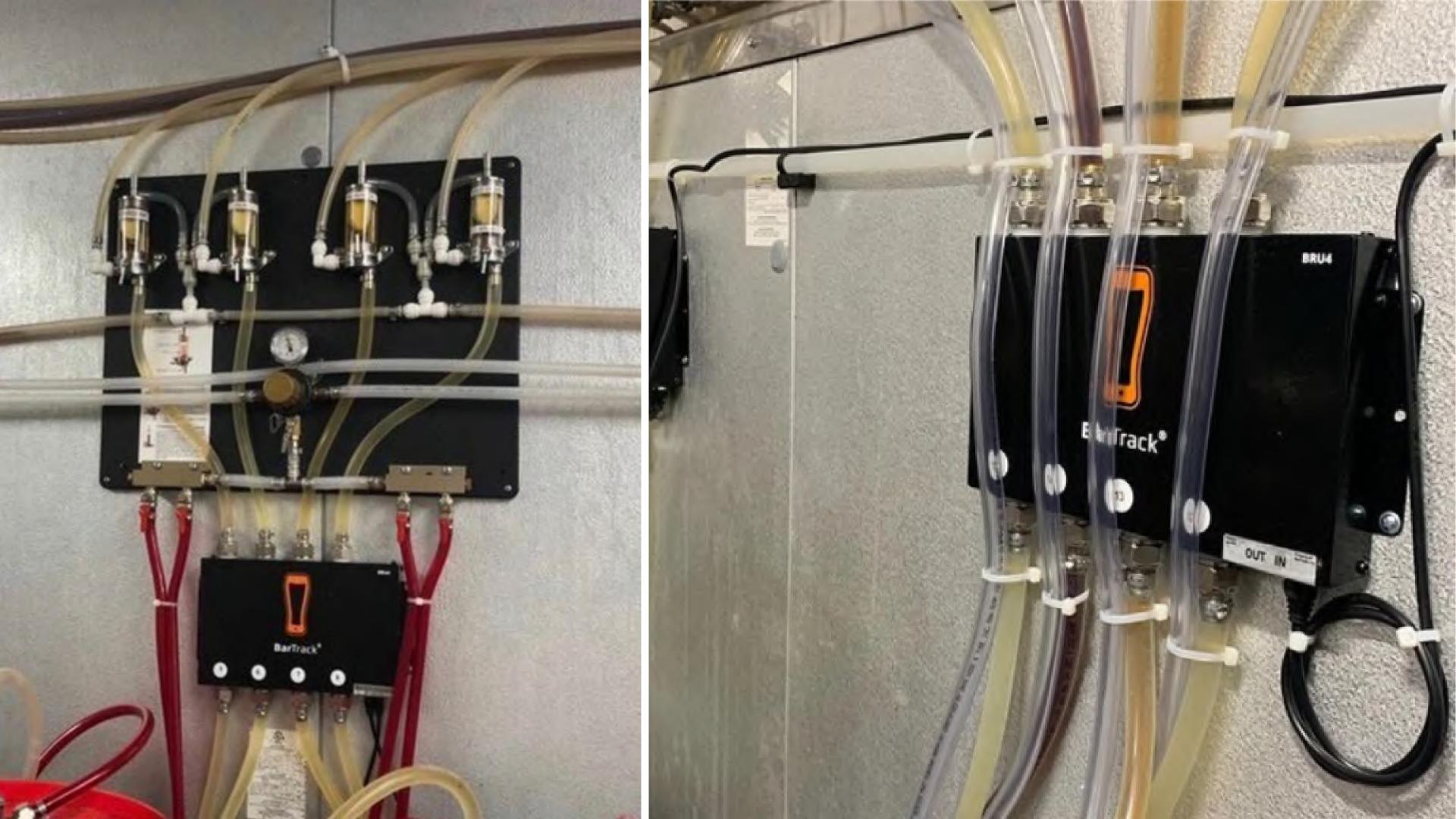


BarTrack streamlines draft audits through automated pour-by-pour analysis & a team of hospitality consultants at your fingertips.



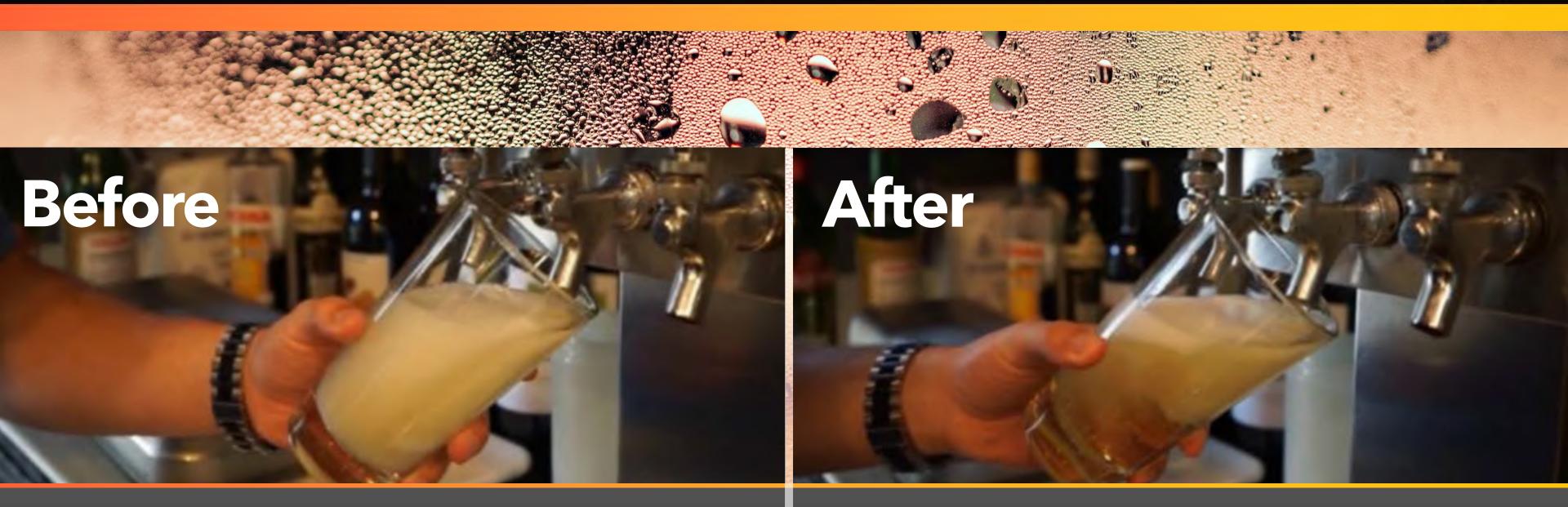
We are here to serve you. Your clients' questions, comments, & concerns will all be addressed by BarTrack consultants, taking the onus off you.





## Seeing is Believing





Before BarTrack installation.
Unbalanced draft lines caused nearly 50% of draft waste.

After BarTrack installation. Issue fixed the same day!

# Case Study Improvement from day 0 - day 60



#### Metrics **BEFORE** BarTrack Installation

QUANTITY (GAL)		REVENUE	COST	PROFIT	POUR	GOAL	KEG BREAKDOWN									PROFIT	MANAGEMENT SAVINGS	
							SOLD 1	WASTE 2	HUMAN 3	OVER 4	UNDER 4	QUALITY 5	COMP 6	SYSTEM 7	LOST	LOST	COST	REVENUE
Overall	1,226.6	\$46,932.15	\$13,858.67	\$33,073.48	29.5%	-\$4,857	81%	19%	13%	5%	-1%	1%	0%	< 1%	29,473	\$10,843	\$588	\$2,016
1/2 BBL	1,059.8	\$38,351.78	\$11,281.37	\$27,070.41	29.4%	-\$6,214	79%	21%	15%	5%	-1%	1%	0%	< 1%	28,630	\$10,255	\$507	\$1,830
1/6 BBL	158.1	\$5,780.87	\$2,479.07	\$3,279.80	42.9%	-\$1,344	80%	20%	13%	5%	-1%	1%	0%	< 1%	4,120	\$1,479	\$81	\$186

#### Metrics **AFTER** BarTrack Installation

QUANTITY (GAL)		REVENUE	COST	PROFIT	POUR	GOAL	KEG BREAKDOWN									PROFIT	MANAGEMENT SAVINGS	
							SOLD 1	WASTE 2	HUMAN 3	OVER 4	UNDER 4	QUALITY 5	COMP 6	SYSTEM 7	LOST	LUST	COST	REVENUE
Overall	1,361.8	\$52,850.81	\$14,521.47	\$38,329.34	27.5%	-\$5,060	94%	6%	5%	2%	-2%	< 1%	< 1%	< 1%	9,930	\$3,192	\$2,296	\$8,289
1/2 BBL	1,353.7	\$51,188.81	\$14,410.24	\$36,741.57	28.2%	-\$6,279	93%	7%	6%	2%	-2%	< 1%	< 1%	< 1%	11,509	\$3,642	\$2,296	\$8,289
1/6 BBL	7.2	\$342.00	\$100.79	\$241.21	29.5%	-\$91	61%	39%	30%	2%	0%	6%	0%	< 1%	354	\$215	\$0	\$0



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