

The Hospitality Industry Problem

Hospitality industry averages up to 20% beverage slippage rate

The hospitality industry is historically plagued by a slippage problem that far exceeds any other business sector. A lack of employee responsibility and accountability results in the average hospitality establishment losing up to a 20% of its beverage alcohol revenue – that's an unacceptable hit to the bottom line.

The Draft Beer Problem:

Traditionally draft beer has always been the most difficult beverage to control. Often referred to as the “Black Hole” of the bar business, bartenders have never had cause to care about the way they treat draft beer. Overpouring, waste, spillage and outright theft have become “operational standards”. With kegs ranging in size from 1690 ounces to 1984 ounces – large specific glassware, accountability and true data is very difficult to accumulate, particularly in a timely manner. With constantly increasing keg costs and high margins, the industry average of 25% loss is simply unacceptable.

Combat slippage by tracking pours every minute.

Bevchek System is the first and best beverage dispensing equipment and beer control software – bar none!

The Bevchek System combines several technologies to deliver real-time results. Our unique, proprietary technology transmits product sales from outlet's Point of Sale (POS) terminals relative to real-time pours - that are captured through our advanced flow metering technology - to BevChek Management Software that owners and operators can access through the Internet – anytime, anywhere. Now you can account for every ounce as it's poured. Bevchek System is easy to use, affordable and provides the data that enables you to reduce slippage from the industry average

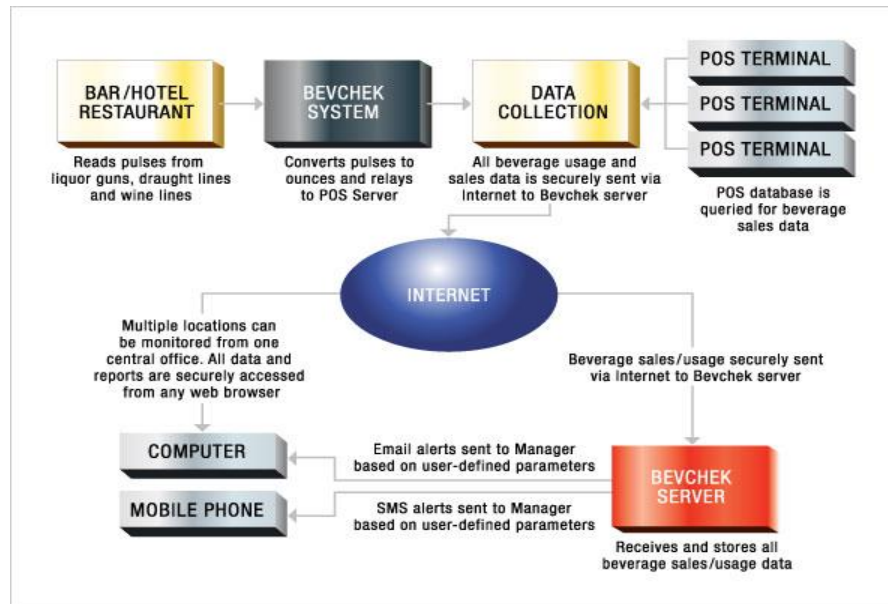
The Bevchek System provides by-the-minute variance reports and can be customized to provide alerts through email or mobile phones if any reported pours exceed normal. This dynamic **beer inventory control** and beverage management system highlights slippage caused by theft, carelessness, inefficiency, over/under pouring or negligence.

(Operated by : Inceptio Systems DMCC)

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How the Bevchek System works



- Bevchek software reads usage volumes as they are poured
- POS interface reads beverage sales data from all establishment POS machines
- All data is then sent to Bevchek servers where it is sorted, stored and prepared for viewing
- The user can access the data on any web-enabled device worldwide through secure access to our website
- The Bevchek System measures ounces within 99% accuracy of what is actually poured, providing real time information updated every minute
- If the Internet connection is lost, the information is backed up and will be re-sent once the connection is re-established
- The Bevchek's **beer control software** allows operators to manage their on-hand inventory levels without having to weigh kegs or check coolers and storerooms
- Multiple “user levels” allow varying degrees of information access
- Graphing tools track changes in customer purchasing trends providing you with real-time marketing data
- Advanced detailed analytical graphs on daily slippage allows the client to see trends in online data, enabling them to create detailed action plans with any given issue that may arise in their daily beer and beer monitoring process

Sculpture Hospitality MENA
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