



# LIQUOR CONTROL

**WHY YOU NEED IT**



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# Why You Need Liquor Control

**LIQUOR CONTROL** is a portion control device for liquor and wine. This unit allows the flexibility of four portions and 256 different products. All these 256 products are made possible through microchip technology. Allowing the user to individually program each spout.

To allow better bar management this device offers numerous options, such as:

- \* Programmed Start up and Shut down
- \* 8 price levels that automatically change at pre-programmed intervals
- \* Programmable printing reports or On demand
- \* Quadrilingual (English, French, Spanish and Portuguese)

This product is user friendly and cash register, printer and POS compatible.



## Portion Control

- o Controlled portions gives consistent drinks
- o Reduces spillage and over pouring
- o Free pour and shot glass are often over poured. Why do you think they call it “free” pour?

## Accountability

- o Eliminates give-aways and theft
- o Records all drinks poured
- o Prevent unauthorized pouring after bar is closed

## Profitability

- o Best way to increase profits is to control costs.
- o Even a 1/4 oz overpour on a one ounce shot has increased your costs by 25%
- o Tens of thousands of dollars are spent for equipment to dispense gasoline, as gasoline prices rise. Yet, liquor costs are often over \$100 a gallon and are often dispensed with cheap plastic pourers.
- o Quick pouring increases efficiency of your workers.
- o Consistent drinks and more pours means better tips for your employees.
- o Dramatically cut liquor purchases

## Liability

- o Consistent pouring means better tracking of a customer’s alcohol intake and reducing drunk driving.
- o Decrease Liability insurance premiums
- o Provides stronger defense if ever sued for negligence

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