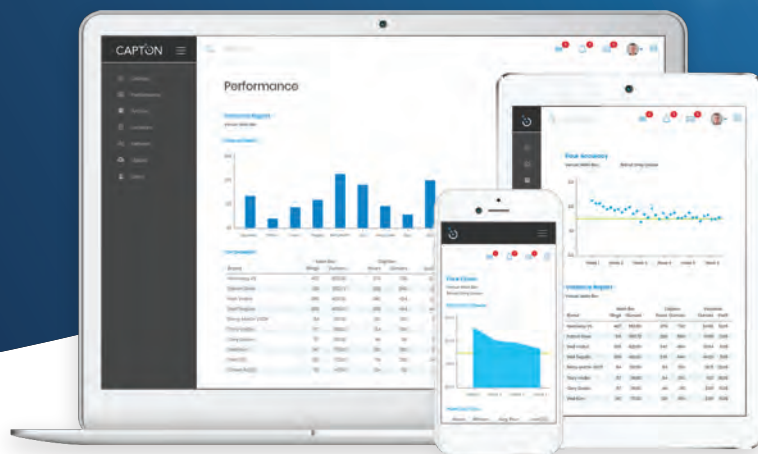# CAPTON
Raising the Bar™

Take Control of Your Bar

Maximize your profits.
Track every pour.

Happier Customers. Higher Profits.

Cost pressures are increasing and guests' expectations are higher than ever. Capton helps you take control of your bar operation, enhancing the guest experience and your bottom line.

☁ Cloud-Based
Capton's digital pour spouts link to powerful cloud-based software that provides meaningful business intelligence. Combine with inventory and POS data, to get a truly complete picture.

📶 Wireless, Free-Pour
Wireless digital spouts use an industry-standard chrome nozzle, so your bartenders won't need to make any changes to their pouring routines.

🔔 Alerts & Notifications
Automated reports provide key metrics and activities: business intelligence that helps you maximize yield and improve efficiency.

Capton's digital spouts use interchangeable parts to fit liquor and wine bottes of all sizes.

Trusted by Leading Hospitality Brands

Since 2006 Capton has been helping leading hotels, resorts, casinos, restaurants, nightclubs, and bars use data to drive their businesses more effectively. With over 100 years of combined experience and a proven record of building successful companies in the hospitality and technology industries, we understand the needs of owners and managers.

Hilton   WESTIN HOTELS & RESORTS   Marriott   ROUTE 66 Casino Hotel   Mohegan Sun

Fleming's PRIME STEAKHOUSE & WINE BAR   JC RESORTS   HOST HOTELS & RESORTS®   AMERISTAR CASINO · RESORT · SPA   Sheraton

Maximize your profits. Track every pour.

Capton's charts and graphs let you see at a glance how well your operation is performing, using real-time data from the digital pour spouts combined with your inventory and POS data. Track pour costs, accuracy, missing spouts, and more. And stay in the know, with alerts tied to key performance indicators.

Pour Accuracy
Venue: Main Bar
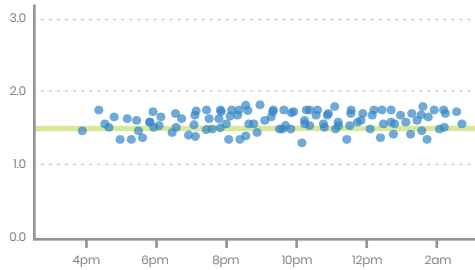
Using Capton
Accuracy: 89.9%

Pour Accuracy
Our advanced algorithms, refined over tens of millions of pour transactions, capture pour data to hundredths of an ounce — providing critical feedback that results in adjustments to behavior.

Spout Tracking
Notifications can be set to let you know if spouts remain off-bottle for an extended period of time, or if a spout is being taken off its bottle repeatedly.

Missing Spouts
Venue: Main Bar

Brand	Serial#	Last
Chivas Regal 18	11F31C	04/03/19 17:25
Grey Goose	11F44D	04/03/19 17:24
Tanqueray	11F26C	04/03/19 17:23
Jose Cuervo	11F88A	04/03/19 17:23
Courvoisier	11F12C	04/03/19 17:23

Variance Report
Venue: Main Bar

| Brand	Main Bar Rings	Ounces	Capton Pours	Ounces	Variance Ounces	Var%
Hennessy VS	181	212.00	165	277.33	65.33	30.8%
Patron Silver	82	128.00	80	206.66	78.66	61.5%
Well Vodka	125	118.50	119	198.61	80.11	67.6%
Well Tequila	75	115.50	73	169.28	53.78	46.6%
Remy Martin VSOP	67	105.00	64	146.98	41.98	40.0%
Tito's Vodka	53	87.50	50	121.45	33.95	38.8%
Grey Goose	48	74.00	56	102.48	28.48	38.5%
Well Rum	35	53.50	34	84.72	31.22	58.3%

Variance Reporting
Capton can compare its pour measurements with sales information entered into the POS — giving you the critical data and insights that allow you to close the gap between theoretical and actual performance.

Success Stories
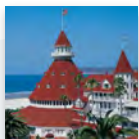
After five months our beverage cost went down 3.6 points. That's a three-month payback on the system in just one bar."
Steve Schackne, Hotel Manager
Hotel del Coronado, San Diego CA
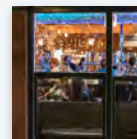
Liquor costs dropped right away, along with an increase in sales revenue and pour accuracy. The system paid for itself in six weeks."
Russell Shumway, Owner
High Pie Pizzeria, Telluride CO

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800-808-4224   sales@captoninc.com