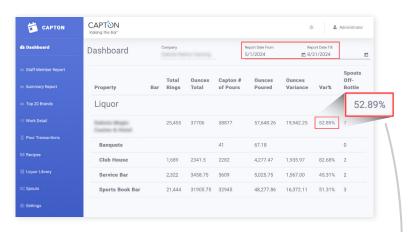
## Wireless Beverage Management System Reveals the Magnitude of the Hidden Overpouring Problem and How to Solve It

## Phase 1: Capton Reveals Massive 53% Overpouring Problem

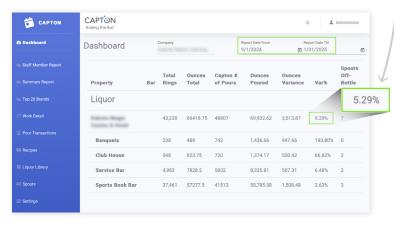
- Capton collected accurate pour data for first time, revealing a 53% overpouring problem
- (This magnitude of overpouring is what we typically find when we first install Capton)
- Ensured Capton had all recipes from the POS
- Management able to monitor that staff were ringing up drinks correctly
- Implemented training for pouring methods, including use of jiggers and pour counts

## Phase 2: Drive Overpouring Down to Just 5% and Keep it There

- · Overpouring almost entirely eliminated
- Capton pour spouts remain on bottles
- Drinks are rung up correctly and match up with pour data
- · Bartenders pour to standards consistently
- Supervisors and managers continue to enforce standards



Capton revealed a 52.89% pouring variance — significantly decreasing profitability.



Using Capton, pouring variance is reduced by 90%, to just 5.29%.

## Overpouring is costing you more than you think. Take control.

Find out how Capton can help you connect pour data to your POS to uncover hidden costs and improve your bottom line.