



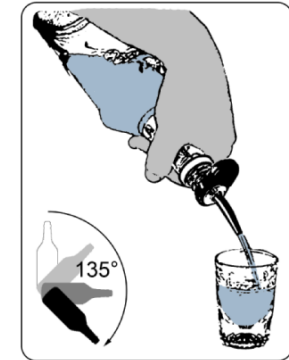
HOW TO USE BARVISION®

Pouring

- Make sure a BarVision Spout is securely attached to the bottle before you pour.
- Rotate the bottle, quickly but smoothly, to at least a 135 degree angle.

Changing bottles

- When a bottle runs empty, remove the BarVision Spout and attach it to a new, full bottle of the same size and brand.
- Remember that some BarVision Spouts must be twisted on and off rather than pushed in and pulled out.
- Do not over-tighten bottles with twist-on collars.



When cleaning BarVision pour spouts, observe the following guidelines:

- Briefly submerge and agitate the spout in warm soapy water, and then rinse the spout in cold water.
- Do not wash with water that is too hot to touch.
- Do not use bleach or abrasive cleansers.
- The plastic corks and metal nozzles are dishwasher safe; the electronic tag should not be exposed to the extreme heat of a commercial dishwasher.



BARVISION® SOFTWARE BASICS

Container Alerts

- Provides a summary of containers with current alerts.
- Select “Containers” tab.
- Select “Tags with alerts” in dropdown, hit “Search.”

A screenshot of the software's navigation bar. It features a series of tabs: "Reports", "About", "Summary", "Activity", "Containers", and "Settings". Below the tabs is a search area with a "Date:" label, a dropdown menu currently showing "Today", a "Search" button, and a "reset" link.

Sales Summary

- Select date (i.e. Today, Yesterday, or a Range), hit “Search.”
- Provides actual POS liquor sales vs. estimated sales from BarVision pours.
- Pour Cost Percentage is liquor cost as a percentage actual POS sales.
- Use “Reports” tab to drill down discrepancies in Sales and PC%.

Basic Reports

- **Summary Page** – Shows POS sales vs. estimated sales (by pours), COG, pour cost percentage, and after-hours activity. This is the “Red Light/Green Light” page.
- **Liquor Summary** – Snapshot of dispensed volume, COG, and overall & per-bottle pour averages.
- **Liquor Exceptions** – Drill-down exceptions by bottle (with BarVision spouts) with a time stamp – overpours, underpours, slowpours, and irregular bottle yields. Includes POS product ringups.
- **Liquor Dispensed** – Detail on active bottles including expected sales, actual sales, COG, overall dispensed, average pour, overpours, underpours, and category (i.e. well vs. premium).
- **Empty Bottle Count** – Shows what bottles were emptied by category and brand.
- **Container Summary** – Shows amount left in bottles, inventory cost, expected sales.