



The **ultimate solution** for draft beverage quality

Pour Smarter™ with BarTrack



Before
BarTrack



After
BarTrack

LINE TEMPERATURE
37°F

KEG AGE
32 DAYS

PRESSURE
NORMAL

FLOW RATE
20Z/SEC

LINE CLEANING
2 DAYS AGO

COOLER TEMPERATURE
41°F

THE PROBLEM:

Wasted time, money, inventory & decrease in quality



Antiquated keg weighing can be very tedious & time consuming



Beverage quality & foaming issues cause waste & worse drinking experience



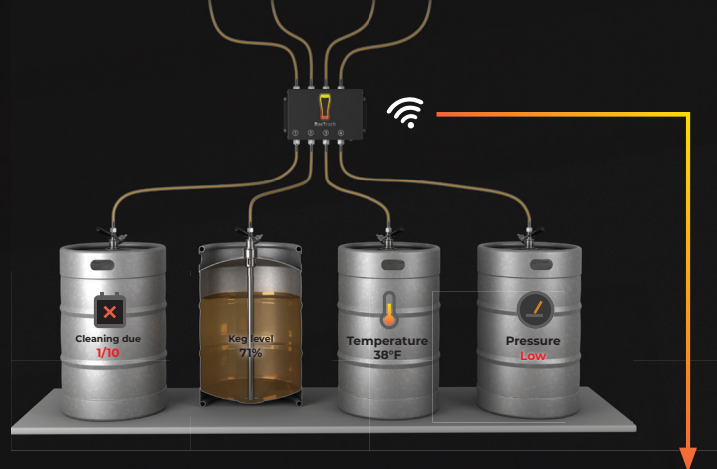
Unaccounted drinks & over-pouring equals substantial waste



Unbalanced draft systems, over-pouring, & unaccounted drinks cause establishments that pour beer to experience an average of 20-25% loss per keg

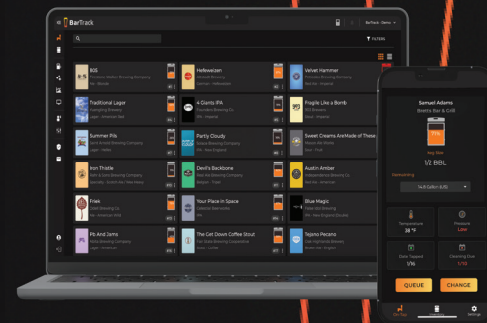
22.5% =

draft waste can reach **\$100K+ per year**



THE SOLUTION: **BarTrack's Beverage Sensor Technology**

BarTrack is the first beverage monitoring solution that has no obstructions, & monitors nearly a dozen beverage specific variables in real-time, like temperature & pressure.



Optimize Draft Quality



Boost profits



Streamline Inventory



Data-driven insights

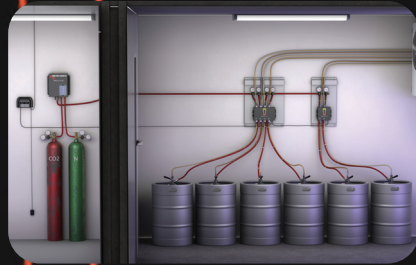


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HOW THE BARTRACK SENSOR WORKS:

Tracks every fluid ounce!



Non-intrusive sensor
for each line



Remotely manage your
taproom with our App



Data, analytics,
trends & consulting



SMART DRAFT™

POWERED BY BarTrack

The Smart Refrigeration and Glycol sensors detects issues with the refrigeration and glycol unit. It can be put on any cooler, kegerator, glycol unit, or back bar refrigerator which will provide real-time alerts on equipment status.

ASSESS CRUCIAL SYSTEM HEALTH PARAMETERS:

Cabinet temperature • Compressor health
Glycol line temperature • Outbound glycol line temperature
Cooler temperature • Tap tower temperature
Ambient temperature

