


SCANWABAR

Providers of inventory management solutions

WORKING TO BETTER YOUR BOTTOM LINE

A blue glass bottle, likely for liquor, is shown on the left side of the page. It has a long, narrow neck and a wider body. A white label is wrapped around the neck, featuring a vertical barcode and the text "Scannabar © 2000". Another white label is on the body of the bottle, featuring a horizontal barcode and the text "Scannabar ©" and "00301751".

SCANNABAR is an automated inventory-control system designed specifically for the hospitality industry. Whether you're running an independent local pub, nightclub, restaurant or hotel, or are part of a national or international chain, **SCANNABAR** is the one system that can adapt to your way of doing business. Designed by experienced hotel and bar managers and developed by a team of gifted programmers, our system puts you a keystroke away from all the information you need to improve your bottom line.

Power, flexibility & ease of use.

While **SCANNABAR** is flexible enough to monitor a variety of inventories (beer, soft drinks, perishables and dry goods), the system was designed primarily to keep track of all your liquor and wine supplies, and to maximize the returns generated by these assets.

Combining the latest in wireless technology with proprietary software and bar-code/volume scanning methods, the **SCANNABAR** system allows for the precise measurement and monitoring of every ounce of liquor inventory. With **SCANNABAR**, every single bottle purchased can be tracked and audited, quickly and easily and at every step – from stock-room to pouring station to recycling bin.

Interfaced with any of several leading point-of-sale systems (Aloha, Maitre'D, Micros, Positouch...) or used as a stand-alone, **SCANNABAR** enables you to increase profitability by keeping a close tab on your inventory and providing you with the information needed to significantly reduce financial losses due to "shrinkage" (the depletion of liquor product due to over-pouring, spoilage, spillage and theft). Easy to learn and easy to use, our system offers accurate, up-to-the-minute figures illustrating how your business is performing. With a single handheld unit and our state-of-the-art software, **SCANNABAR** keeps you up to date and in control at all times. In a matter of minutes, **SCANNABAR** can generate a wide range of daily, weekly and monthly reports – fully analyzing, among other things, liquor sales, liquor depletion, profitability and employee performance. All of this without problem-prone mechanical spouts, Teflon tubing or cumbersome scales. All of this while remaining out of the way and invisible to the customer. All of this at a very affordable price.

LIQUOR MODULE



The **SCANNABAR** system tracks each bottle of liquor individually, eliminating guesswork and giving you total control of your inventory. When a bottle is received or put into circulation, a small bar-coded label is applied to the surface. This label contains a Bottle Identification Number (BIN) – a unique identifier that ensures that each bottle can be individually tracked throughout its circulation – from the moment it's received to the second it's discarded. To begin monitoring, one scans both the newly affixed BIN label and the UPC bar code already on the bottle. With this initial scan, our software immediately creates a profile containing all of the bottle's vital information (i.e. brand, volume, dimensions, cost etc...) and begins to track its location and usage.

Once the BIN label has been applied and a profile has been created, **SCANNABAR**'s software is ready to receive data. Data is transmitted to the software every time you perform a scan. In order to measure the exact contents of any bottle at any given time, the **SCANNABAR** system uses a precisely-calibrated scanning ribbon. Like the BIN label, this ribbon is affixed to the bottle – lengthwise, from the neck of the bottle to its base – when the bottle is received. (Alternatively, a laminated version of the ribbon can be held manually against the side of the bottle during a scan.) Together with the BIN label, this special bar-coded ribbon allows



SCANNABAR's software to very accurately measure the contents of any bottle in your inventory, regardless of size or shape. (Our software will automatically take into account each bottle's dimensional profile to precisely gauge its contents.) With each scan, the **SCANNABAR** system automatically processes the data, updates all inventory figures, and is ready to generate a variety of useful, cost-saving reports.



The **SCANNABAR** system is not only reliably accurate and robust; it is quite flexible. Scans can be performed as often as desired – after each shift, once a day, once a week, before and after a special event... It all depends on how closely you wish to monitor your inventory. Scanning involves using a single wireless, handheld unit that can be used at all your pouring stations (both indoors and outdoors). The user simply scans the BIN label, which uniquely identifies the bottle, and then the ribbon – at the level of alcohol in the bottle. The entire procedure takes just seconds per bottle, and is so simple that it can be performed by any member of your staff. (Our software even has built-in flags to guard against erroneous audits.) Data is transmitted from the handheld unit to your back-office computer at the rapid rate of 3 seconds per bottle, giving you real-time results. No downloading over the Internet. No interfacing with Web servers. No waiting for reports. With just a few keystrokes, **SCANNABAR** gives you all the information you need to achieve greater profitability.



WINE MODULE

SCANNABAR makes it easy for you to organize your wine cellar and to keep close track of its contents at all times. Our software allows you to build a database of all your wines, sorting the bottles by producer, region, vintage, varietal or cost. Once the database has been created, the monitoring procedure is easy.



The Wine Module works much like the Liquor Module. Whenever a bottle of wine is received, its variety and all its vital information is identified simply by scanning the UPC bar code that is already on the bottle. Once this is done, a bar-coded tag is affixed to the neck. This tag uniquely identifies the bottle and allows you to monitor its status from the purchase date to the moment it is emptied and discarded.

When a bottle is ready to be served, the bar-coded tag is removed from the bottle and is either scanned or set aside to be scanned later. Once it is scanned, our software automatically takes the bottle out of inventory and updates all pertinent inventory information. Wines that are served by the glass may be monitored more closely. Their depletion may be gauged incrementally, using the same (adhesive or laminated) scanning ribbon that is used in the Liquor Module.

MULTIPLEX MODULE

While **SCANNABAR**'s main cost benefit derives from its ability to drastically reduce shrinkage of your liquor supply, **SCANNABAR**'s software can be adapted to monitor the inventory of any product you wish to keep track of. Beer, soft drinks, toiletries, linens... By the case or by unit, all can be monitored very easily with our unique bar-code scanning system.

Profiles can be created for just about any type of product. Inventory can be monitored on an ongoing basis simply by scanning the bar code on each unit (or box of units) – once when it is received, and again when it has been fully depleted. With each scan, our software updates all inventory figures, alerts you of any discrepancies, and generates reports that will facilitate the re-ordering of supplies.



Fast, easy, reliable and accurate, the **SCANNABAR** system adapts to your own way of doing things, and gives you total control – of your inventory, and your money.

Here's what some of our clients have to say:

"We use the Scannabar system at the majority of our locations and find it to be very effective in monitoring the consumption of our liquor inventory. As a result of using this system our liquor costs have improved and stabilized. Scannabar has been a very useful tool in running our business, saving us time & money!"

Stephen Lawrence, **Pennylane Entertainment Group** (Calgary, AB)

"Scannabar has given us immediate control over our liquor costs and revenues. Using and understanding the system is extremely easy and very quick."

Leslie Vickers, **Willow Brook Country Club** (Tyler, TX)

"My staff found the Scannabar system very easy to use, and the reports are very clear and easy to understand. Some of the other benefits which I am enjoying include a marked reduction in liquor purchases.... My cash flow from liquor sales has increased significantly."

Silvano Paletta, **Day's Inn** (Winnipeg, MB)

"I have definitely noticed a change in overall liquor percentages at all [our] locations.... I cannot imagine running any of the locations without Scannabar. We can't afford not to have it."

Tasker Goodchild, **Sawmill Restaurant Group** (Edmonton, AB)

"The Scannabar system has alleviated any concerns about what was going on behind my bar. It has given me a handle on my backstock and created accountability with my bar staff that I don't think could be matched by any other system."

Taylor Wolfesen, **Club Octane** (Monterey, CA)

"Our whole beverage personnel was impressed with the simplicity of its operation as well as with the detailed information that we are able to obtain. I can have the whole inventory for my two restaurants, nightclub and exterior bars done with the same system. The fact that we can take inventory for all [twenty] bars in about 1 hour allows us to take inventory on a daily basis."

Tony Grossi, **The Docks Entertainment Complex** (Toronto, ON)

"In both our clubs, we replaced an old and slow process – weighing bottles for our inventory control – with the Scannabar system. Controlling inventory is now much easier, quicker, and alot more accurate. I am now in a much better position to evaluate the performance of my bartending staff."

Donald O'Shields, **Von Entertainment** (Charlotte, NC)

"What really impressed me about the Scannabar system was its simplicity and ease of use. I am not a computer person and even I found it easy to use! I knew I was losing money before the system. When I got the system I found out just how much money I was losing.... Now that I have Scannabar, the bleeding has stopped and I'm very happy!"

Tony Sbrocchi, **Hush Nightclub** (Toronto, ON)

SCANNABAR'S INVENTORY MANAGEMENT SYSTEM

- Uniquely identifies full or open bottles from loading dock to recycling bin, ensuring that every ounce of wine and liquor is accounted for in a controlled free-pour environment.
- Provides continuous, real-time inventory information, viewable any time and any place.
- Can generate a variety of adaptable and accurate reports, including:
 - acquisition and global inventory reports;
 - movement reports;
 - measure reports;
 - variance-analysis reports;
 - pour-cost-percentage reports;
 - re-order reports, by variety and supplier.
- Interfaces with major point-of-sale systems.
- Is portable, wireless, multilingual, easy to learn and easy to use.
- Has a long record of reliability, covered by 7-day-week support.

Contact your nearest authorized Scannabar dealer or
Contact us directly at **info@scannabar.com** or **1-800-939-8960**

SCANNABAR

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