



Increase your margins and  
reduce your costs with an

# **INTELLIGENT BEVERAGE SYSTEM**



**A**s the cost of raw materials and supplies continue to rise, it is more important than ever for restaurateur's to carefully track and manage their costs. With high inflation rates, restaurateurs face the challenge of balancing the need to increase menu prices in order to stay profitable, while also maintaining customer satisfaction and loyalty.

One way of increasing margins and reducing cost for a restaurant is to look closer into what an intelligent beverage system can do for you.

**In this guide we will go through and show you how a beverage system can help you to:**

- **Get better portion control:** A beverage system can help ensure consistent portion sizes, reducing overpouring and waste.
- **Improve inventory management:** How you can track and manage inventory more accurately.
- **Increase efficiency:** A beverage system can help streamline the process of preparing and serving drinks, leading to faster service times and increased customer satisfaction.
- **Increase sales and profits:** By minimizing waste and spoilage, increased efficiency and improved customer satisfaction.
- **Reduce labor costs:** You can serve many guests at the same time with the help of beer pumps, self-service beer walls and reduce the need for labor, especially for tasks such as mixing cocktails.
- Overall, a beverage system can help a restaurant **reduce costs, increase efficiency, and improve customer satisfaction**, leading to **increased profits** and a more successful business.

*Happy Reading*  
*Your friends at Triveo*





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# 1.

**Intelligent  
beverage system  
- for better  
control and  
reduced costs**



# 1.

## **Intelligent beverage system - for better control and reduced costs**

It might not seem like a big deal at first, a drink made too strong by a couple of centiliters, an accidental free refill of a coffee, or a few overpoured glasses of wine. But as you know, things add up. Unfortunately, even experienced bar owners often don't realize just how quickly these small income losses add up. That is, until they gain access to the exact numbers.

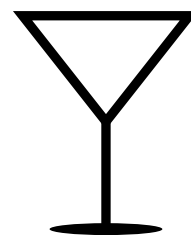
### **Integrate to your existing POS system**

**With intelligent systems that give control of your beverage flows, you will quickly discover how much money there is to save.** There are solutions such as beer systems, automation for spirits, wines, coffees and sodas, and the smartest solutions can be integrated into your existing POS-system.

Through automation and intelligent systems, you can record every beverage served, with real-time overview and comparisons of what is poured with what is paid for. You'll also gain more control of your beverage inventory, helping you restock more accurately and find opportunities for new beverage types.

If you decide on a system that integrates with your management tools, you will also receive custom reports and simplified management. In short, your role as manager will be made easier while you save money. These beverage solutions will also ensure that your staff don't give away free drinks to impress a friend.

**You record  
every beverage  
served**





Take **Trivec's liquor control system** as an example. It will give you control of one of the more expensive beverages you serve. Since it is integrated with the POS-system, you can not only make real-time comparisons, but also find out which liquor types are the most popular and receive instant reports on how many servings the bar has made in total.



The background image shows a bar setting. In the upper right, there are several bottles of liquor, including one with a prominent blue label. Below the bottles, a bartender's hand is visible, reaching towards a glass. The scene is dimly lit with colorful bokeh lights in shades of green, blue, and yellow in the background.

## Liquor system – the best solution for dispensing liquor

Trivec's different systems for dispensing liquor are integrated with the POS-system, allowing for real-time comparisons and reports on number of servings, must sold liquor, and so on.

The **liquor system** uses programmable pouring caps with connected activation rings – where service is not possible without the ring. The precise portion of spirits gives you control of your alcoholic beverages and guarantees a more consistent quality of the cocktails your staff prepare.

Another solution, Trivec's **liquor dispenser, or bar gun**, is connected directly to barrels, which improves ease and speed of service and minimizes spillage. You can serve six different drinks and two different portions with this ultrafast pouring tool.

Finally, there's Trivec's **speed rail**, which delivers precise programmed portions while offering a nice display of popular drinks. The portioning is triggered by a flap that activates the valve connected to tanks in the cellar. A speed rail not only provides for a more professional feel behind the bar, it also eliminates the risk of bottles getting knocked over or lost. The system can also keep track of which bartender serves a customer by using a personalized tap card.



# 2.

**Increased profit  
by using a beer  
tap system or  
wine taps**





## 2. Increased profit by using a beer tap system or wine taps

Back to the saving of money. While taking control of your beverages through intelligent and automatic solutions have many benefits, perhaps none is more important than the money you will save over time. It's an investment that pays off as of its first day in use.

Whether for alcoholic or non-alcoholic beverages, portioning solutions such as electronic valves and dispensing software guarantees precise portions that you decide on. You eliminate overpouring and minimize the risk of accidental spillage or free giveaways. **Getting paid for every centiliter, you can save thousands of euro every year. Check out how much you can save by using our [calculator](#).**

Typically, an automated system will also improve service speed, opening for increased sales. While a beer tap or wine tap will allow you to simultaneously fill several glasses, a self-serve beer tap will hand over the experience to your customers, freeing up your bar staff. The convenience of self-serve has also been shown to increase both sales and customer loyalty.

**It pays off  
its first day  
in use**

Several solutions – such as wine taps and liquor guns – also eliminate the need for bottles, thereby getting rid of associated problems like knocking them over or the content going bad over time. With wine in a bag-in-box, there's no risk of oxidation.

**There are many ways to save money through automation, and it's important to compare your needs and opportunities before deciding on what is best for you and your bar or restaurant.**



## **Automatic beer tap system - increase your revenue by keeping wastage to a minimum**

With a **beer tap system** from Trivec, you will increase your revenue by keeping your wastage to a minimum and getting paid for every centiliter. You can also provide a higher service to your customers by pouring multiple drinks at the same time – each with a perfect head of foam. Even less experienced bartenders will pour a perfect draft. And thanks to foam detectors, when a keg is empty, the taps stop automatically. The beer tap uses an electronic valve and is connected to a portioning software. The software is integrated with our **POS system**, allowing real-time comparison of the poured and sold beverages. The data is protected, and the reports can be customized.

# 3.

**Improved quality  
and consistency  
in your service**





# 3. Improved quality and consistency in your service

If you are resolute about keeping a consistent and high quality, a smart drink system is something you should investigate. Take your cocktails as an example.

**A liquor control system will guarantee you a consistency no bartender can match.** Every mix will be identical, as per your specifications.

And almost regardless of beverage, the electronic valve technology on most smart beverage systems will ensure an improved quality and durability as there is less risk of oxidation. This is perhaps most evident when it comes to wine. Bottles used for orders by the glass inherently involve some wastage. But with a dispense system that relies instead on bags, there is no oxidation risk and no ageing of the wine.

## Guaranteed consistency and quality

Also, beer taps or beer walls using electronic valves better protect the beer and maintain its level of quality. Additionally, with an automatic beer tap, the head of foam will be perfect on every glass poured.

An expert bartender or barista may well scoff at these promises, and in all honesty, machines may not yet be ready to replace the best in their field. But they can guarantee consistency and quality in whatever task you choose to assign them.



A photograph of a row of wine glasses on a bar counter. The glasses are partially filled with a light-colored liquid. The background is blurred, showing warm, golden light. A teal-colored rectangular overlay covers the left side of the image, containing white text.

## Automatic wine taps

Trivec's automatic wine tap will deliver consistency in amount and quality over time. Connected to kegs or bag-in-box solutions, there is no need to handle bottles. Oxidation and ageing will become a thing of the past, and you will gain perfect control of your inventory. The system also speeds up service. The wine taps allow for multiple simultaneous pours of three different quantities, chilled if necessary. As the dispensing software is integrated with the POS system, you will have access to real-time comparison of drinks served and drinks paid for.



A warm, close-up photograph of a man and a woman smiling at each other in a social setting, likely a bar or restaurant. The man, with a beard and wearing a yellow t-shirt, has his arm around the woman. The woman, wearing a grey hat and a yellow top, is also smiling. In the foreground, several glasses of beer with thick foam are visible, slightly out of focus. The background is blurred, showing other patrons and interior lights.

# **4.**

## **Improved customer experience**



# 4. Improved customer experience

While also indirectly increasing your revenues, customer satisfaction is another benefit of intelligent drink dispensing systems. By now it might have become obvious to you that service speed and consistency are a big part of the automatic systems.

A wine system that can manage multiple simultaneous pours, a fast bar gun that is connected to barrels of liquor, or a multi-tap beer dispenser that allows you to fill several glasses at once. These are all examples of ways in which you can reduce waiting time for your customers. No more sighs at the other side of the bar counter, anyone?

As mentioned above, consistency and quality are other factors that help increase customer satisfaction. **When people know that they will get a perfect beer, glass of wine, or cocktail every time, they are also more likely to become repeat customers.**

Another thing that has been shown to increase loyalty is customer engagement. One example of how to incorporate your customers in the experience is to put them directly in front of the beverage decision, from deciding which drink to taking the first satisfied gulp.

**A bar using self-serve technology, such as a beer wall with a touchpad and prepaid card system, will reduce lines at the bar and simultaneously increase the level of involvement for the customer.** Studies show that if you engage your customers and get their involvement, they are more likely to purchase from you again. And since your guests don't have to stand in line by the bar, it's truly a win-win solution.



**Self-serve  
technology will  
reduce lines and  
increase involvement**



## Why you should use a beer wall

With Trivec's **self service beer wall**, your customers can pour their own draft beer, wine or other beverage. Trivec's self-pour technology with touchscreen allows your customers to pour their drink of choice from taps on a wall using a prepaid card. The card reader integrated in the touchscreen reads the customer's balance and debits it according to consumption. The module is integrated with Trivec's **POS system**, allowing for real-time comparison of drinks served and drinks paid for, which makes it easier for you to keep track of your stock.



**5.**

**Reduce  
labor cost  
and stress  
among staff**



# 5. Reduce labor cost and stress among staff

Thanks to automation, you're not missing out on any income. But you will also be saving money on staffing costs and help reduce stress among your bar staff. An automated system will let your staff pour multiple drinks at the same time, eliminate the need for a person to keep an eye on amounts, and even move the task to the customer directly (using self-serve).

Customers are not ready to enter an establishment with no service staff, and perhaps never will be. Your staff is crucial if you are to deliver customer satisfaction and a certain level of service. But the beverage automation systems will help you do just that – free up time for your staff to better be able to focus on service. A stressed-out bar tender on a busy night is not useful to anyone – while the high sales are.

**An automated multitap beverage system will free up staff, reduce waiting time, and save you money.** The quality and durability of your establishment's service will be improved with an automated beverage system. Easier and faster service is a benefit both to you, your staff, and your customers.

With the system connected to your POS-system, making a quick job of receiving various reports of your choice, your management staff will also have less hands-on tasks to do at the end of the day.





6.

**Beverage  
automation – an  
investment worth  
looking into**



# 6. Beverage system – an investment worth looking into

Whether you run a busy nightclub, a local bar or a restaurant, beverage automation is an investment well worth looking into. As explained in this text, **automation will give you better control and oversight, reduce wastage and loss of income, free up time for you and your staff, and maintain consistency and a high level of quality. All while also improving customer satisfaction.**





## **We love to talk to you!**

Trivec's flexible offers will make it easier to find a perfect fit for you and your business. We look forward to an opportunity to tell you more and show how our products and services can be of assistance to you.

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## **Thank you!**

[Book a Demo](#)