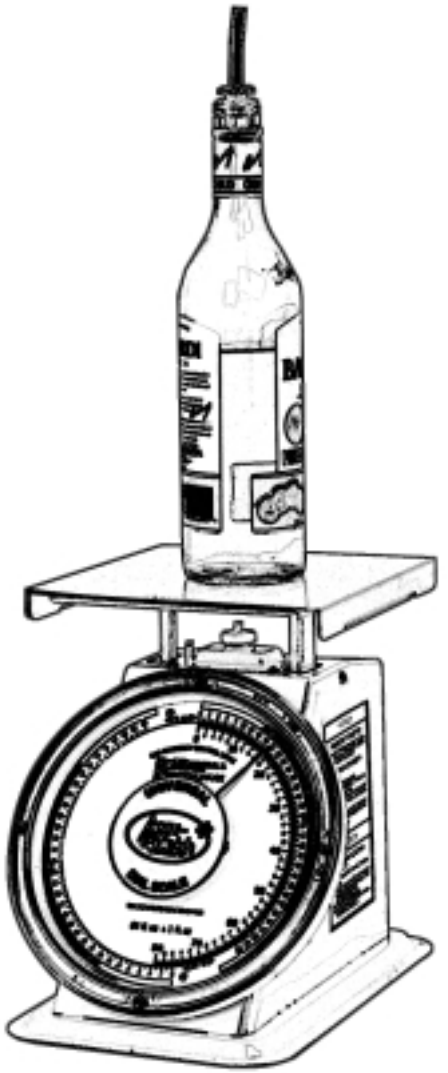
BC-10 Operation Manual



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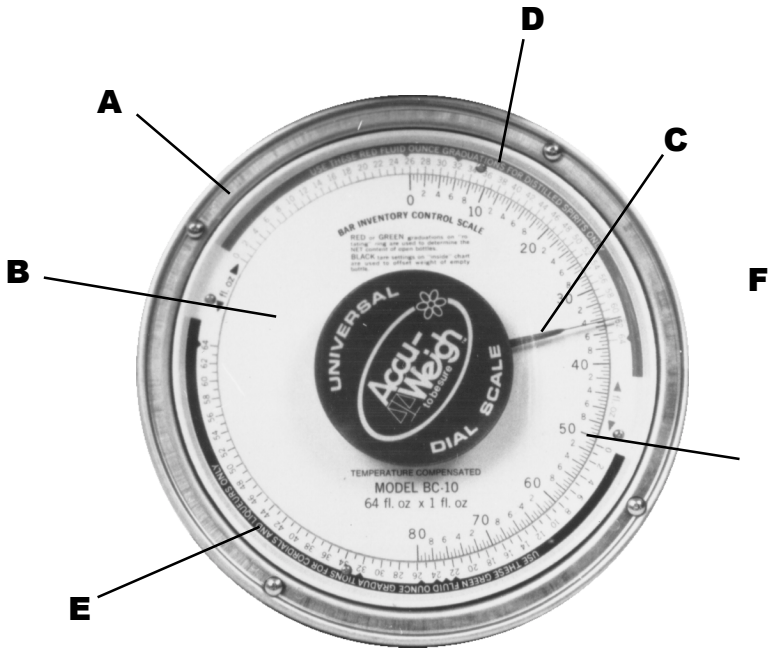
YCO- 1099-04-02

Front Dial and Outer Ring



A. 360° rotating outer ring

B. Fixed inside chart

C. Indicator

D. Red, fluid ounce graduations on outer ring. To be used for distilled spirits only (whisky, gin, vodka, cognac, etc.)

E. Green, fluid ounce graduations on outer ring. To be used for cordials/ liqueurs only (Creme de Menthe, Kaluah, etc. or any other containing sugar syrup).

F. Black tare setting graduations.

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NOTES: _____

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B. After selecting the proper graduations, rotate the outer ring until the ZERO mark lines up with the tare setting number on the inner, fixed chart.

C. Place the open bottle on the scale, without removing the pourer. Within a fraction of a second, the indicator will come to a stop and will point to the graduation on the outer chart which designates the number of fluid ounces left in the bottle.

For service, please contact your dealer.

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Overview

Since drinks are conventionally sold by fluid ounces or fractions thereof, the simplest and most accurate concept of inventory control of any bar is to reduce the inventory to a TOTAL NUMBER OF FLUID OUNCES in stock (full and/or open bottles). Full bottles are naturally easy to inventory, since they contain either 23, 24, 25.6, or 32 fluid ounces. Half gallons contain 64 fluid ounces and are mostly used for automatic dispensing systems.
The problem in bar inventory is the determination of what is left in open bottles, to arrive at an accurate “in stock” inventory. The *Accu-weigh Bar Inventory Control Scale is designed exactly for that purpose. It quickly and easily supplies the user, the net content of any open bottle, IN FLUID OUNCES!

Before taking your first inventory, two steps must be taken:

1) Standard Bar Inventory Worksheets must be established.
2) The tare setting number for each brand carried in inventory must be determined.

Although these two steps are somewhat time consuming, they must be taken and done carefully as they will influence the time required to take all future inventories and their accuracy. Once this effort is made , future inventories will take a small amount of time.

Step One
Standardized bottle placement is necessary for smooth operation in any busy bar and is already practiced in most. Once bottle placement is standardized, the problem of searching for bottles is eliminated and the actual taking of inventory is sped up greatly. The first step is to fill the Bar Inventory Worksheets to reflect the standardized bottle placement. Most bars prefer to take inventories shelf by shelf, but the order or sequence should be determined on the basis of individual physical facilities and personal preference. What is really important is that this order or sequence be the most convenient for your facilities and personnel, and be adhered to on all successive inventories. All brands must be listed on the Bar Inventory Worksheets in the decided sequence.

Step Two
The next step is to determine the tare setting number of each brand. The rotating outer ring of the BC-10 shows two sets of color-coded graduations (see Figure 1-page 2). In order to determine the exact content of an open

Overview

bottle, the weight of the bottle needs to be known. The weight of the bottle is the tare setting number. The simple step-by-step procedure to determine the tare setting number is explained in detail on page 5. THIS IS A ONCE ONLY OPERATION, as the tare setting number of each brand is recorded on the initial Bar Inventory Worksheets, and is transferred onto the sucessive Bar Inventory Worksheets. The same tare setting number is used over and over, even though there are slight weight variations from bottle to bottle within the same brand. These differences are negligible and average out. However, since the *Accu-weigh scale will be used for open bottles only, it is recommended that a standard pourer be included in the tare setting number. Otherwise, the pourer would have to be removed before inventory was taken.

To speed up the use of the scale while taking inventory, two columns are provided on the Bar Inventory Worksheet where tare setting numbers are to be entered according to the type of liquor to be weighed. The tare setting number of bottles of distilled spirits are entered in the Bar Inventory Wroksheet in the column marked “TARE (red grad).” In the column marked “TARE (green grad.), the tare setting numbers of cordials/liquers should be entered.

Once you have determined the sequence of inventory and established the tare setting number for all of the brands that you normally carry in stock, you are ready to start with your first inventory. The Bar Inventory Worksheets are provided with columns where full bottles are recorded and a column where the net contents of open bottles are entered. Any existing inventory method can be used. For ease, and clarity, it is recommended that proper inventory control worksheets are used, such as those provided with the scale. The carefully designed worksheet supplies columns for all the necessary information and allows inventory taking location by location, such as shelf 1, shelf 2, etc. After each worksheet is completed, a grand total can be quickly obtained by adding the totals of each worksheet.

Prior to taking an actual inventory, the Bar Inventory Worksheets should be prepared in advance with with the tare setting numbers entered into the proper columns. Two persons can most efficiently take inventory: one in charge of the worksheets and the scale, the other in charge of the bottles.

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How to Operate the BC-10

To Determine the Tare Setting Number

A. With an EMPTY bottle
The easiest way to determine the tare setting number of any brand is to weigh an EMPTY bottle. If you have an empty bottle available, place it on the scale and the indicator will show the tare setting number on the black graduations of the fixed, inside chart. However, since the scale will be used to weigh open bottles only, it is recommended to place, next to the empty bottle, a standard pourer to be included in the tare setting number. This way, the pourer does not have to be removed from the bottle when inventory is taken.
Record the tare setting number on the worksheet in the appropriate “TARE” column.

B. **OR** with a FULL bottle
Place a full bottle on the scale with a standard pourer next to it. Using the chart below, determine how many ounces are in the full bottle, and move the outer ring to align the red value in ounces with the pointer. If, for example, it is a quart of whisky, rotate the outer ring until the 32 fl. ounce mark of the red graduations lines up with the indicator. Read the black graduation on the fixed, inside chart, which is directly opposite the ZERO of the red graduations. This number corresponding to this black graduation is the tare setting number.

Size of Bottle	Number of Ounces
Fifth	25.6
Quart	32
Half Gallon	64
750 ml	25.4
1 liter	33.8

NOTE: The *Accu-weigh Bar Inventory Control Scale uses an exclusive set of tare values which allow for the closest possible determination of the weight of the glass bottle. The tare setting numbers are expressed in whole or half numbers, such as 32, 32.5, 55.5, 60, etc., and should NOT be confused with weight values taken from any other scale.

To Determine the Content of Open Bottles

A. The Bar Inventory Worksheet will determine the tare setting number to use. If properly prepared, the worksheet will also show whether or not to use the red or green graduations on the rotating outer ring.

BAR INVENTORY WORKSHEET

DATE______________ TAKEN BY__________________ LOCATION____________________

BRAND			OPEN BOTTLES		FULL BOTTLES					
NAME	TYPE	SIZE	TARE (RED GRAD)	TARE (GREEN GRAD)	COLUMN 1 NET CONTENT	COLUMN 2 **22**	COLUMN 3 **23**	COLUMN 4 **24**	COLUMN 5 **25.6**	COLUMN 6 **32**	COLUMN 7 **64**
TOTAL A	NUMBER OF FLUID oz IN OPEN BOTTLE (COLUMN 1 ONLY)				COLUMN 1	⬇	⬇	⬇	⬇	⬇	⬇
TOTAL NUMBER OF FULL BOTTLES											
MULTIPLY BY oz PER BOTTLE						**x 22**	**x 23**	**x 24**	**x 25.6**	**x 32**	**x 64**
NUMBER OF FLUID oz IN FULL BOTTLE OF VARIOUS SIZES											
TOTAL B	NUMBER OF FLUKE oz IN FULL BOTTLES (ADD COLUMNS 2 THROUGH 7)					↲	↲	↲	↲	↲	↲
TOTAL INVENTORY IN FLUID oz						⬅ **(TOTAL A + TOTAL B)**					