

Bar Inventory Control Scale

UNIQUE

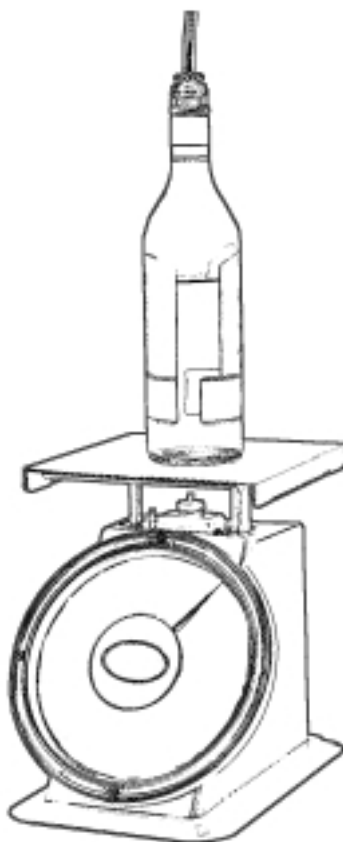
The *Accu-Weigh Bar Inventory Control Scale tells accurately and quickly how many drinks were sold out of any bottle (up to 64 fluid ounces). No calculations needed, direct reading provided on color coded harts. The net contents of "open" bottles is measured instantly in fluid ounces. Red graduations for distilled spirits and green graduations for liqueurs and cordials

Quick and Easy

An exclusive built-in air dash pot allows the indicator to stop at the exact weight for instant readings. No waiting for the scale pointer to settle!

EASY TO READ

Color coded rotation chart compensates for tare (bottle or container) weight and allows direct reading in fluid ounces. The dial face is sloped upward with a red fine-point indicator, no eye strain or stooping down to get correct reading



ACCURATE

Fine tooth rack and pinion is precision cut for the greatest possible accuracy. Spring mechanism is temperature compensated, accuracy remains constant under varied conditions.

RUGGED

All parts are steel (except dial and cover). Under-platform construction has two supports and a two-spring mechanism. Platform is made of sturdy easy to clean stainless steel.

CARRYING HANDLE

Optional carrying handle can be installed for applications requiring "on the job" portability.

SIMPLE

Complete operation instruction are attached to the side of the scale. A sample inventory sheet is supplied showing an easy and efficient control system. Start a program of inventory (and profit) control today with the *Accu-Weigh Bar Inventory Control Scale.

Instant and accurate Bar Inventory Control at a glance, Measures any size bottle up to 64 fluid ounces (half gallon).

by **Yamato**

Bar Control Scale Instructions

Finding the Tare value of an empty bottle

1. Line up the red indicator (pointer) and the black zero. Use the adjustment knob to zero the scale, if necessary.
2. Place the empty bottle on the scale. Because almost all bars use pourers, place one on the scale with the bottle. Read the black number opposite the red indicator. This is the tare value of the bottle with pourer.
3. Write this value on the inventory sheet.

Finding the Tare value of the bottle with a full bottle

1. Line up the red indicator (pointer) and the black zero. Use the adjustment knob to zero the scale, if necessary.
2. Place the full bottle on the scale. Because almost all bars use pourers, place one on the scale with the bottle.
3. Using the chart below, determine how many fluid ounces are in your full bottle. Move the outer ring of the scale clockwise to line the red value in ounces with the pointer. This value is the content of the full bottle. The red zero is now opposite a black number. This black number is the tare value of this bottle of liquor.
4. Write this value on the inventory sheet.

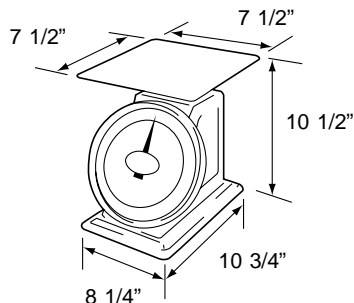
Measuring partial bottles. (Distilled Spirits)

1. Line up the red indicator and the black zero. Use the adjustment knob to zero the scale, if necessary.
2. Place the partial bottle on the scale. Do not remove the pourer.
3. Using the value from the inventory sheet, move the red zero around to the correct value on the black chart.
4. Read the red value under the red indicator. This is the number of ounces left in the bottle. Write this value on the inventory sheet.
5. Repeat with each bottle from step 2.

The scale works the same way with liquors/cordials. Use the green scale instead of the red scale.

All dimensions are approximate. Dimensions are given in inches (millimeters.)

Dimension



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