

Tru-Measur and the FL6400 System in a nut shell

Tru-Measur, founded in 1966, manufactures computerized liquor dispensing systems with inventory control based software.

Tru-Measur has thousands of dispensing systems throughout the U.S.A. in restaurants, bars, hotels and casinos.

Our privately held company has a reputation for producing the most advanced control systems using state-of-the-art technology.

All parts, tools, injection molds and components are custom built and assembled "in house" at our own plant.

In the liquor dispensing industry we realize that managing and controlling your costs are essential. For that reason, Tru-Measur systems are optimized to control these costs, while providing the necessary flexibility to link your stations to your cash registers and management P.C. (I.B.M. compatible).

The Tru-Measur Future Links 6400 system is a state-of-the-art electronically controlled liquor system.

From a central location, the system pumps liquor to pouring stations at a bar or bars, and there dispenses regular shots, longer or shorter shots (at the user's discretion), or mixes of the liquors-all at the touch of a button. Simultaneously, the system maintains a record of how many shots are poured (normal, long and short), how many mixes are poured, the number of sales, and the total quantity of each brand used.

The system can be interfaced to your point-of-sale system, automatically registering the sale price of each drink or mix on your register as the bartender pours.

The system can be tied to your corporate headquarters through the use of a modem, so corporate executives can monitor the operation of the bars.

The system operates on software that can be configured to your needs.

It is a miracle in plumbing of FDA approved plastic materials that will last for many, many years.

It is manufactured in America with pride that ensures its durability for years. It is a joy to use.

Our system is designed to help you manage your beverage business in a way that makes you money.

Here's how:

- Manage cost-of-sales with accurate pour amounts
- Bring customers back with consistent quality
- Save labor time in stocking bars
- Save beverage taxes by buying liquor in larger bottles
- Prevent loss of product by concentrating and controlling storage
- Save management time previously spent ordering and inventorying

The hand-held gun is easy to use. Each gun has 20 buttons and three lights (see diagram at right). Each of the 16 buttons can dispense either a single shot or an automatically measured mixed drink.

A gun can pour up to five liquors at one time, and an equal number of mixes as there are brands in the system.

The three lights advise the bartender what action has been selected and when pouring is in progress. There is even a light that notifies the bartender that a well rack for a particular brand is empty and needs to be refilled. A "Clear" button stops whatever pour is in progress. The Liquor guns have a self-cleaning, molded diffusers which allow liquor to flow from the gun without restriction, eliminating back splash. "Subtotal" & "Total" buttons allow busy bartenders to subtotal a cocktail waitress's tables, and then deliver a total for all of her tables, without putting a gun down or turning to a POS terminal to press buttons.

Each station operates independently, allowing you to set up different pour sizes at different bars. For example, a service bar that serves a large percentage of complimentary drinks may be set up to pour slightly smaller pours than an upscale bar that is primarily cash revenues.

A bar for young people may be programmed to pour an entirely different set of mixes - "Sex on the beach's" and "Lynchburg Lemonade's" than one that caters to a clientele drinking "Rob Roy's" and "Manhattan's". All on the same system!

The PC - Your Door to the System

The Future Links 6400 system does NOT require a personal computer to operate. If it did, each station could not be independent!

In installations where the system is not interfaced to a personal computer, we program the system at startup and then make the changes for you as they are required. However, most businesses today have a computer in the office. That's why Tru-Measur designed a system that doesn't require the purchase of expensive equipment you may already own.

Using your IBM-compatible PC will open the system up to you. Upon installation, we will provide the software, the interface, the skill to load it and the training to teach you to operate it, so you can generate reports that not only help you manage better, but give you extra time to be where the action is in your operation.

The reports generated by The Future Links 6400 system are specifically designed to help you manage your beverage business better. Shot counts deliver information on how many shots (in their different pour sizes) your bartenders are pouring. If you have a bartender who consistently pours long-pours as opposed to the normal pours that your cost of sales depend on, the system will tell you. It will tell you which mixed drinks sell the most so you can plan promotions or control costs.

Sales reports can give you information for balancing cash receipts, or supply continuous cost of sales checks on each brand by number of pours, or by individual cocktail.

Brand usage reports give you constant usage on the brands carried in the system. Combined with regular physical inventory, they can ensure security in your liquor room. They can make ordering liquor a snap.

Because the Future Links 6400 system is an advanced and sophisticated one, we are constantly improving it. Continual software upgrades bring newer and better features to our customers. How do we know what to change? We listen to our customers. Our field representatives are always letting us know what the customers need. For example, brand usage was initially recorded in ounces, quarts and liters. Our latest version gives quantities in quarts, liters and 1.75 liter bottles.

Interfaces with Point of Sale Systems:

Many bar situations operate more effectively when the Future Links 6400 system is interfaced to a cash register. Bars that are primarily service bars where cocktail servers are constantly ordering drinks to be served in other areas are a prime example.

Imagine an installation where a single bartender serves an average of 125 drinks per hour, 24 hours a day, seven days a week to cocktail servers in the live gaming pit of a major casino. What an enormous time and labor saver to have drinks ring directly into a cash register as they are poured. This system will interface to most major existing POS systems. If yours is unusual, our software engineering staff can design an interface specifically for you.

Training and Software Support:

The pricing for this system includes basic usage training for bartenders who will be using the system, as well as training for managers that will include programming mixes and pour sizes, as well as instruction in retrieving the various reports generated by the system. During configuration of the system for setup, we will program any mix you wish and configure special reports.

Protection from Product Loss:

The Tru-Measur Future Links 6400 system was created to provide accuracy and give its user accounting tools to monitor production. The whole idea is to safeguard the owner or operator of the beverage outlet from losses, whether losses through employee negligence or maliciousness, or losses through system failure.

Control is designed in at the front stations, as well as at the pumps and reserve racks. Because the system is not constantly pressurized, there is no danger of "runaways" from damaged lines, (only liquor within the line itself is lost in the event of damage to the line) Front station electronics will not allow a gun or gun switch pack to open a solenoid or let a solenoid at a front station cause a pumping runaway. Pump room electronics safeguard against any un requested liquor flows. The Tru-Measur Future Links 6400 system is better equipped to prevent product loss from any area-than any other system.

How the Future Links 6400 System Works The Tru-Measur system has four main elements:

1. A central liquor pump area. The bottles are held in special racks, called wells that control delivery of each brand.
2. A distribution system, which pipes up to 16 brands of liquor to one liquor dispensing "gun". Up to four guns (64 brands) can be installed per station.
3. Individual gun stations, each of which dispenses up to 16 individual brands, 16 automatically measured mixed drinks and includes normal-shot, short-shot and long-shot delivery.
4. A control system. The Future Links 6400 system uses the most advanced distributed network technology available.

Each part of the system is "smart" which means:

- There is only one basic type of circuit board. The different functions are set by configuring each board's "personality".
- You don't need the extra expense of a full-time computer. The system runs itself. A computer is only needed to install or change the system, or to generate reports.
- When used, the computer can be connected to the system at any convenient location. You can even use a modem to "dial into" the system by telephone.
- There is no complicated "rat's nest" of wires and parts. The parts of the system are connected via inexpensive 2 pair shielded twisted cable.
- The system boards can be installed anywhere. All you need is a nearby AC outlet and a protected mounting place.
- Gun stations may include a cash register interface to simplify record keeping. The factory can provide optional custom cash register interfaces.

In the pump room, liquor is placed in wall racks that provide the reserve capacity of your The liquor flows into pumps that are plumbed to the various stations on the system. Also in the pump room is a set of electronics that communicates with each station.

When the bartender pushes a button on the gun, the station "talks" to the pump room, asking for the liquor to be delivered to the station. Then, and not before, the pumps pressurize the liquor lines. After the lines are pressurized, the flow-meters at the station open, allowing liquor to flow through the gun into the glass.

All the while, the electronics maintain a record of what happens so as to provide management with the reports it needs to correctly manage its revenues.