

On-Tap Video script

On-Tap

The “On Tap” screen is exactly what it sounds like, it is all the beverages that you have on tap.

You can see:

The beverage name

The producers name

Type

Style

Current keg level icon

Your draft line #'s in order



You also see the 3-dots at the bottom corner of each beverage. You will use these 3-dots to perform keg changes and start individual line cleanings.

Views

You can see the “On Tap” screen in two different views. Use the icons on the top left of the screen to change to either tile view (square icon) or list view (vertical lines icon). List view allows you to scroll down without clicking into each individual beverage tile.

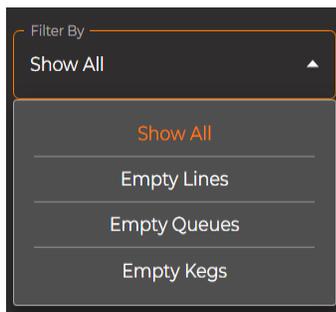


Filtering

At the very top of the page, you can see the filtering icon.



You can filter by:



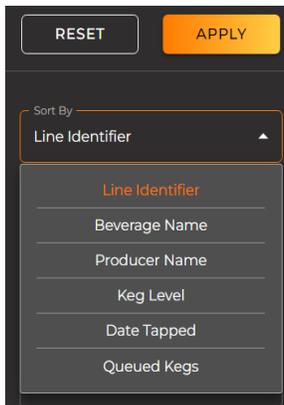
Show all lines

Empty lines- this shows the lines that have no inventory associated with it.

Empty Queues- Shows queued kegs associated with that line

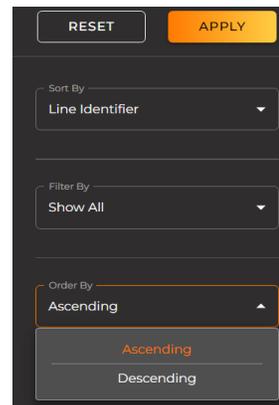
Empty Kegs- Kegs that need to be corrected or changed.

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You can Sort by

Line identifier
Beverage name
order
Producers name
Keg level
Date tapped
Queued kegs



Order by

Ascending order
Descending

★ Click **“Apply”** once you have selected your filtering preferences.

Click **“Reset”** to return to the default settings.

When you *click* on a beverage from the “On Tap” page, you can see:

Tap Details including.



Tap number

Keg level

Temperature

Pressure

Most foaming issues are associated with temperature or pressure; the app can help identify those issues. The temperature updates every 5 minutes and the pressure updates with every pour. You can see the last pour of each beverage located on the bottom of the page.

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Beverage Details such as- Type | Style | ABV | IBU's



Management Section

Keg

Keg size- Use the drop-down arrow to select the accurate keg size if it was entered inaccurately. All your keg sizes will show up here.

Keg cost- What you pay for the keg.

KEG	SERVING SIZE	BEVERAGE
Keg Size 1/2 BBL (15.50 gal)	Remaining 15.5 Gallon (US)	
Keg Cost 222	Par Level 3	

Sizes "Remaining" Use the drop-down arrow to see what serving sizes are associated with that beverage and how many of each serving is left in the keg

Par- The standing number of kegs you want to have in inventory. Adding a Par will allow BarTrack to calculate how many kegs you will need to order at the end of the week, month, etc.

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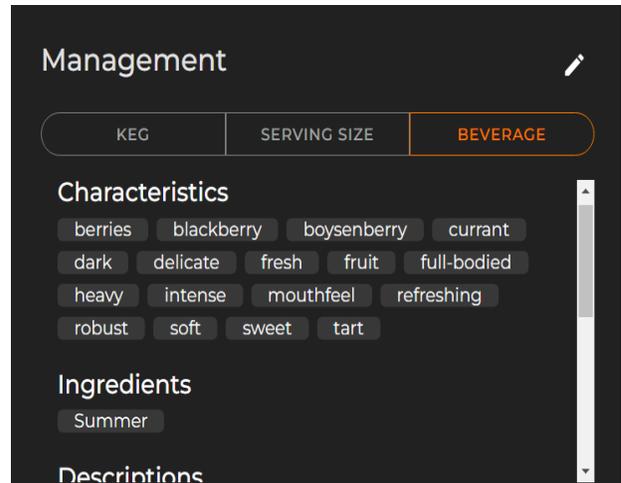
Beverage

□ Use the pencil icon to edit any information.

□ Characteristics

□ Ingredients

□ Descriptions



Serving Size

Management

KEG SERVING SIZE BEVERAGE

Glassware	Size	Price (\$)	Head (%)
Flight	4.0 oz	-	10.0%
1/2 goblet	8.0 oz	-	10.0%
Tulp	12.0 oz	-	10.0%
Crowler	32.0 oz	-	10.0%

+ ADD SERVING SIZE

Glassware name

Size

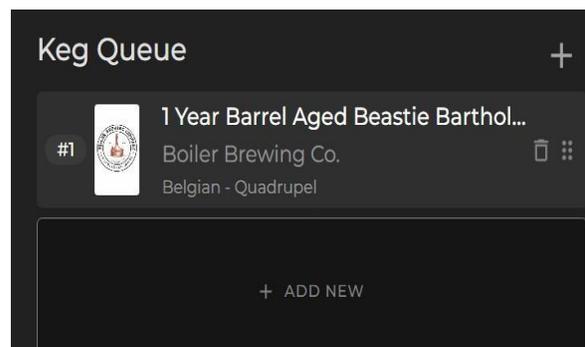
Price

Head %

Pencil icon to make edits

Keg Queue Section

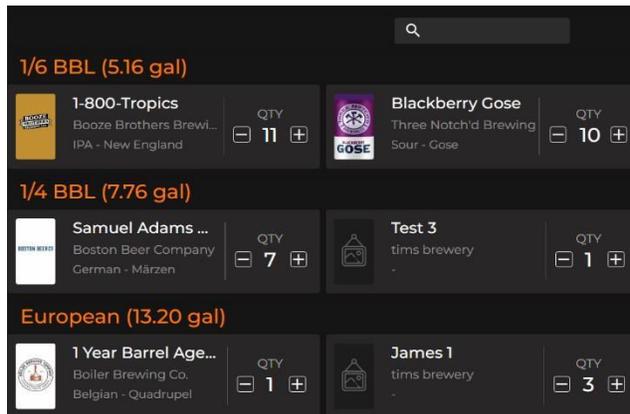
To prevent staff from asking a manager what keg goes on next, you can use the “Keg Queue” section



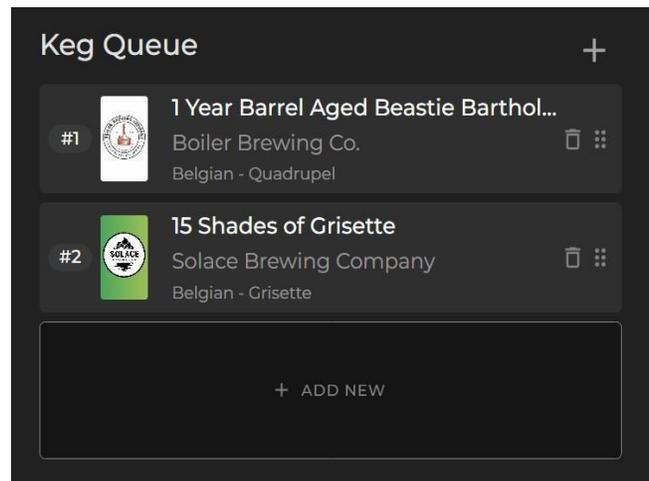
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to queue up the next keg. *Click* “Add New” or the (+) Icon at the top of the section.

This will take you to the “Inventory” section. You must have the beverage in inventory. You can then choose which keg to queue.



Now, you can see the beverage populated to the “Keg Queue” section. You can queue up to four different beverages at a time. *Click* and drag the tile to change the order of those beverages. *Use* the trash can icon to remove the queued keg if needed. *Hovering* your mouse over the queued keg will show keg details such as the date that keg was added to the queue.



Line cleaning due date

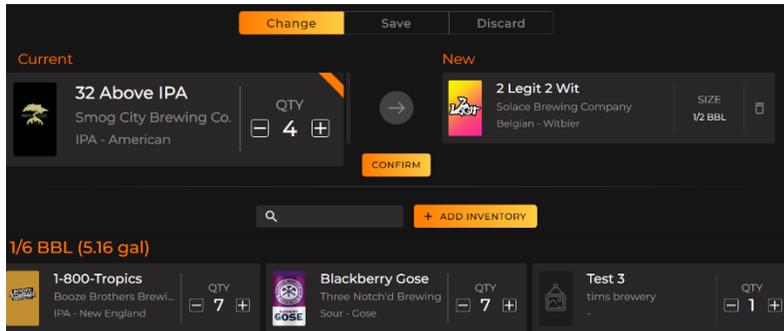
Is located at the top of the page. You can see how many days and hours are left until your scheduled cleaning.



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Click on the **Change Keg** tab to use the following functions:

CHANGE: To change to a different keg by taking you to the inventory page, you can also add inventory from this page if the beverage is not in your inventory.



SAVE: Saving a keg will flag that beverage with an orange ribbon and put it back into your “INVENTORY” at its current keg level.

DISCARD: Discarding a keg will make the line empty. You would do this action if you do not have a back up keg to put on the draft line.

