

Liquor Control Interface (Berg and Berg emulated systems)

About the Interface

The Berg liquor system works on a PLU system. The Berg interface is a direct communication link between Berg dispensers and MicroSale terminals which will capture and release sales automatically as each drink is poured.

Tip a bottle over, push a button on a liquor gun or push a button on a beer tap, and the Berg system sends a message to the point of sale with the respective PLU number. MicroSale will then respond with an acknowledgement that it rang up the required PLU or that the PLU was previously rang up and give the 'ok' to release the liquor.

How it Works

The Berg interface is connected via a serial data cable with two-way communication; there are two distinct interface types that are available through MicroSale.

Type 1: Direct Ring

- Speed Pour
- Speed Pour and Store

Type 2: Pre-Check

- Liquor dispensing server (exception report)
- Liquor dispensing server with disable free pour

(Type 1) Direct Ring

Speed Pour

When a bottle is inverted, the poured liquor is placed on the order screen; automatically starting a new check, unless a previous check is pulled up prior to pouring a drink

****If you pour a drink prior to pulling up a previous check, you will need to transfer the drink item or merge the checks. (MicroSale does this to stop the START OVER or VOID/DELETE functions without manager approval).**

Speed Pour and Store

When a bottle is inverted, the poured liquor is placed in a queue of "Open Drinks". When "Open Drinks" is selected, it displays a list of all poured drinks. When one of the poured drinks from the list is selected, the poured drink will then be placed on the order screen. The bartender can close the tab, create a new tab or add to an existing tab.

The Direct Ring Speed Pour and Store option gives the bartender more flexibility. The bartender can quickly pour all necessary drinks (while the system automatically rings in the drink). The bartender can then decide later where to place each of those poured drinks.

(Type 2) Pre-Check

Pre-Check has two options; the Exception Report and Disable Free Pour

Pre-Check is used in full service restaurants where servers ring in drinks from the floor. When a server rings in a drink, the drink automatically prints at the bar station. Since the drink has been rang into the system, the Berg system allows the drink to be poured at the bar station. The floor terminals and bar stations "talk" through the Liquor Dispensing Server. The Liquor Dispensing Server is a site-wide background application running on each terminal in the restaurant.

****Pre-Check should ONLY be enabled on the wait stations (where servers enter in the drinks to send to the bar stations)****

Server Exception Report

Pre-check gives the bartender the ability to pour a drink at any time; allowing them to ring up a drink before or after the drink is poured. MicroSale keeps track of the drinks that have been poured and which drinks have been rang into the POS. The Berg and MicroSale system cancels out the matching poured and rang drink. The POS system also creates an "Exception Report" for drinks that have been poured but not rang.

To help clarify Pre-Check, think about a shot of vodka. When that shot is poured, the shot goes onto the well counter. When the bartender/server rings in the shot in the POS, that new shot knocks off both shots and cancels the two out. Any poured shot that is left without a match will stay in the POS system as a poured but not rang drink.

Disable Free Pour

Disable Free Pour prevents the bartender from pouring drinks that have not been rang in the POS. When the drink is rang through the POS, the pouring mechanism is unlocked to pour the drink.

Wait Station (additional option for either Direct Ring or Pre-Check)

This option is available for Direct Ring and Pre-Check

For full service restaurants, the Wait Service feature complements the "Direct Ring" functionality. The Wait Service feature provides servers the ability to ring in drinks from the floor while the poured liquor is still fully controlled by the Berg system.

When a server rings a drink, the drink automatically prints at the bar station as well as queues under the "Drink List" at the bar terminal. The drinks on the terminal show which server name rang the drink as well as the check number. As each drink is poured, the drink name is removed from the Drink List.

Wait Station alternative for older model Berg systems

For older Berg systems, the second option is created a \$0 drink list for the servers to ring in. The server rings up a zero priced item (such as Absolut) then the bartender opens the servers tab on the bar register and rings up the Berg equivalent item.

****You must check "Drawer number 1 opens for anyone" or the bartender will receive the message "Drawer not assigned"**

Programming Berg Register Options

Liquor Dispensing Server (Pre-Check)	<p>Pre-check gives the bartender the ability to pour a drink at any time; allowing them to ring up a drink before or after the drink is poured. MicroSale keeps track of the drinks that have been poured and which drinks have been rang into the POS. The Berg and MicroSale system cancel out the matching poured and rang drink. The POS system also creates an "Exception Report" for drinks that have been poured but not rang.</p> <p>**Pre-Check should ONLY be enabled on the wait stations (where servers enter in the drinks to send to the bar stations***</p> <p>**Pre-Check MUST be disabled on bar stations (bar stations that are using the Berg devices**</p>
Disable Free Pour	<p>This option disables the use of Berg's free pour option forcing the bartenders to use the liquor control toppers on the alcohol bottles.</p>
Enable Speed Pour	<p>If this option is selected then when you pour a drink using the Berg it will automatically ring up the menu item in MicroSale. If you are in an existing tab then it will add the item to the tab. If no tab is open MicroSale will prompt you to start when at that point.</p> <p>**Must be enabled on bar stations (bar stations that are using the Berg devices)**</p>
Enable Speed Pour Store	<p>Speed pour store enables MicroSale to store a list of the used menu items based on the audit of the bartender currently ringing in the sale.</p> <p>**Must be enabled on bar stations (bar stations that are using the Berg devices)**</p>

Menu Programming

Direct Ring

All direct ring interface types are programmed the same in MicroSale.

1. Go to Menu Maintenance > Menu Items and Pricing
2. Type in the menu item name
3. **The PLU number must be matched from Berg PLU list (the PLU list is provided by your Berg representative)**
4. With Direct Ring, each size (or pour length) and brand is programmed as individual menu items, such as:
(Example) for Jack Daniels, sizes are Jack Daniels Short, Jack Daniels Tall, Jack Daniels Double, etc. each with their own menu button as well as individual PLU #. You will enter these as separate menu items and 4 PLU numbers
(your PLU numbers may vary)
 - Jack Daniels S - 237
 - Jack Daniels R - 238
 - Jack Daniels L - 239
 - Jack Daniels X - 240

If you are interfacing to a 7-code Berg system (703/704) you are limited to 7 different brands or price levels. Each of those price levels will have 3 or 4 portions allowed. For example; Code 1 Size 1, Code 1 Size 2, Code 3 Size 3; Code 2 Size 1, Code 2 Size 2, etc.

Pre-Check

Any liquors with multiple portions should be entered using modifiers. This allows for a single button on the register so it does not show each portion available as separate menu items ---

Example: Jack Daniels Modifier of;

- Jack S
- Jack R
- Jack L
- Jack X

1. Create a menu item named Jack Daniels and assign it to the appropriate category, department and printer. You will not enter a price or PLU on the Menu Items and Pricing Screen.
2. Select "Go to Modifiers" or you can save this item and then go to the Modifier Setup Screen.
3. Create a modifier group for each brand of liquor (example, Jack Daniels).
4. Create modifier names for each brand size, such as Jack Daniels S, Jack Daniels R, etc. Type in the price of each size (or pour length; for example, Jack Daniels S may be \$3.50)
5. After each modifier name is typed in (and shown under "Modifier Name"), select the **Liquor PLU List** button (prompts a window where you will need to enter the appropriate PLU for that portion on the brand)

The screenshot shows the 'Modifier Setup' screen. At the top, there are fields for 'Modifier Title' (Jack Daniels), 'Selection Qty' (0), 'Department / Function' (None), 'Modify Modifier Title With' (None), and 'Default Modifier Name' (None). Below these are checkboxes for 'Load In Alphabetical Order', 'Enable Modifier Tabs', 'Mandatory Selection', 'Select Until Done', 'Order As Programmed', and 'Print Ex'. The 'Modifier Name' field is set to 'Jack Daniels S' with a 'Modifier Price' of 3.50. The 'Price Level' is 0.00 and 'Product Cost' is 0.00. The 'Liquor PLU List' button is highlighted with a blue arrow. Below the main form, there is a 'Pricing Levels' table and a 'Modifier List' table.

Level	Prefix	Price
1		0.00
2		0.00
3		0.00
4		0.00
5		0.00

Name	Price	Included	Price Le
Jack Daniels S	3.50	0	0
Jack Daniels R	4.50	0	0
Jack Daniels L	6.25	0	0
Jack Daniels X	2.00	0	0

6. Enter the PLU number and the Quantity of Pours

The screenshot shows the 'Liquor PLU List' window. The 'PLU' field is set to 1141 and the 'Quantity' field is set to 1. The 'Save' button is highlighted with a blue arrow. The background shows the 'Modifier List' table from the previous screenshot.

PLU	Quantity
1141	1

Keep in mind that the PLU is what designates how much liquor is to be poured, not the value in the quantity field; the quantity field determines the number of pours required to make the drink. DO NOT TO USE FRACTIONS IN THE QUANTITY FIELD!!

When you are completed, select Save and attach the modifier group to a menu item.

Adding multiple PLUs to a single menu item

If you have any multi-liquor drinks or would like to create speed buttons; you can create direct menu items without modifiers.

1. Create the menu item (choose the pricing, appropriate print routing, etc.)
2. Select Ingredient List (red button on bottom of the screen). Place the appropriate PLU numbers in the window.
3. Select Done when completed and then Save.
4. When the item is rang, the liquor server will activate the appropriate liquors to be poured.

The screenshot shows a POS system interface for creating a menu item. The main form is titled 'Menu Item Name' and 'Long Island Tea'. It includes fields for 'Button (name)', 'Alt. Name to', 'PLU/Bar Code', 'Category/Sub Cat.', 'Department', 'Regular Price', 'Make Menu Item Open Price', 'Menu Item Is Taxable', 'Price Includes Sales Tax', 'Remote Kitchen/Bar Printing', 'Shift Pricing', 'Ingredient List', 'Additional Options', and 'Misc Menu Functions'. A 'Create Ingredients' window is open, showing a table with columns 'Name' and 'Quantity'. The table contains the following data:

Name	Quantity
1004	1
1010	1
1005	1
1001	1

The 'Ingredient Printer' field is set to 'None'. The 'Done' button is visible at the bottom of the 'Create Ingredients' window. The 'Additional Options' section includes checkboxes for 'Enlarge print on remote printing', 'Scale Price (Unit Cost)', 'Item charge by time (rental)', 'Available with barcode scanner', 'Set as Open Modifier', 'Item counts as customer', 'Item cannot be discounted', and 'Link item to Ride Ticket'. The 'Misc Menu Functions' section includes a 'Number Available' field set to '9999'.

Example: If you use the Jack Daniels shot button frequently, then you might place a button on the beverage screen and attached the PLU from Jack Daniels S. This would minimize button pushes for the bartender or waitress.

Example: If you are ringing in a Long Island Iced Tea, you must ring in a shot of Vodka, A shot of Rum, a Shot of Tequila and a Shot of Gin... Or you can create a menu item Long Island and attach the desired PLUs from the 4 different shots. In Short creating a cocktailing feature within the menu item.

Drinks can be made with a variety of different liquor amounts. Keep in mind that the PLU is what designates how much liquor is to be poured, not the value in the quantity field; the quantity field determines the number of pours required to make the drink. DO NOT TO USE FRACTIONS IN THE QUANTITY FIELD!!