



CHOOSING THE RIGHT SELF-POUR PROVIDER

INTRODUCTION

When Frederico decided to open his own pizzeria in Carlton, Georgia, he knew right away he wanted to provide his guests with the unique experience of self-pour. His customers could pay by the ounce and pair Leopoldo's delicious pizzas with their preferred brews. Besides wanting to give his customers a fun experience, Frederico knew that a self-pour beer wall will increase his beverage sales, reduce the cost of goods, and significantly bring down labor costs.



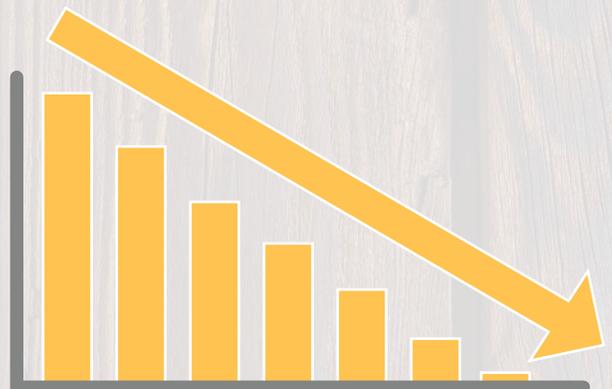
CHALLENGE

Unfortunately, Frederico's first vendor, iPourit [fell short to his expectations](#). iPourit's wall was far from easy to use. It had a compromising sign-in system, was plagued with inoperable taps due to screens that kept burning out and had high monthly fees. With little support from this vendor, Frederico was starting to run out of patience.

The iPourit wall did not meet Frederico's standards and his customers were not satisfied. After [four difficult years](#), Frederico decided to find another self-pour vendor that would deliver a beer wall that would put an end to his struggles and low beverage sales.

iPourit fell short due to its:

- Unresponsive screens
- Only 8/10 taps worked, hurting sales
- High monthly fees (% of their sales)
- Poor customer support



SOLUTION



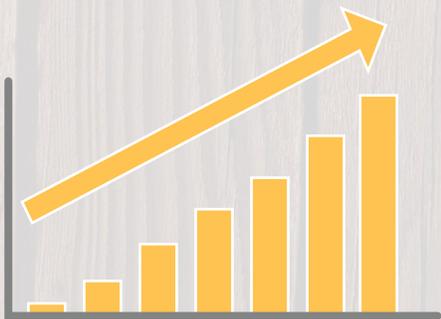
This time around, Frederico and his team conducted detailed research on the self-pour market. They were drawn to PourMyBeer's system because major brands such as Buffalo Wild Wings, Whole Foods, Blast & Brews, Me & Eds, Walk-Ons, just to name a few, [had chosen PourMyBeer](#). Frederico figured that these companies had their own team dedicated to choosing the right vendor and following their choice would bring the desired results of increased beverage sales and decreased waste. Bringing PourMyBeer to Leopoldo's was an absolute game-changer. The installation was smooth and the beer wall received a great facelift.

RESULTS

With The Transition To PourMyBeer, Leopoldo's Won:

- Durable touchscreens that are more reliable
- Ten taps that work without technical issues
- Easy-to-use technology for patrons
- System that tracks every ounce poured
- Professional and high-tech looking beer wall

**And most of all, HAPPY CUSTOMERS =
increased beverage revenue**



Replacing unreliable technology with PourMyBeer led Leopoldo's Pizza to a WIN-WIN establishment, where both, the customers and patrons, are happy.

For additional information about PourMyBeer [replacing/transitioning other systems](#), references or documentation, please contact PourMyBeer at cheers@pourmybeer.com or call (312) 416-9989.