

TEAM DESIGN

Everything needs a design. Everyone wants to be part of a TEAM!

"If you can not measure it, you can not improve it."

LORD KELVIN .oO(Sir William Thomson)Oo.

Investor "Tempus Flow IOT" Slide Deck

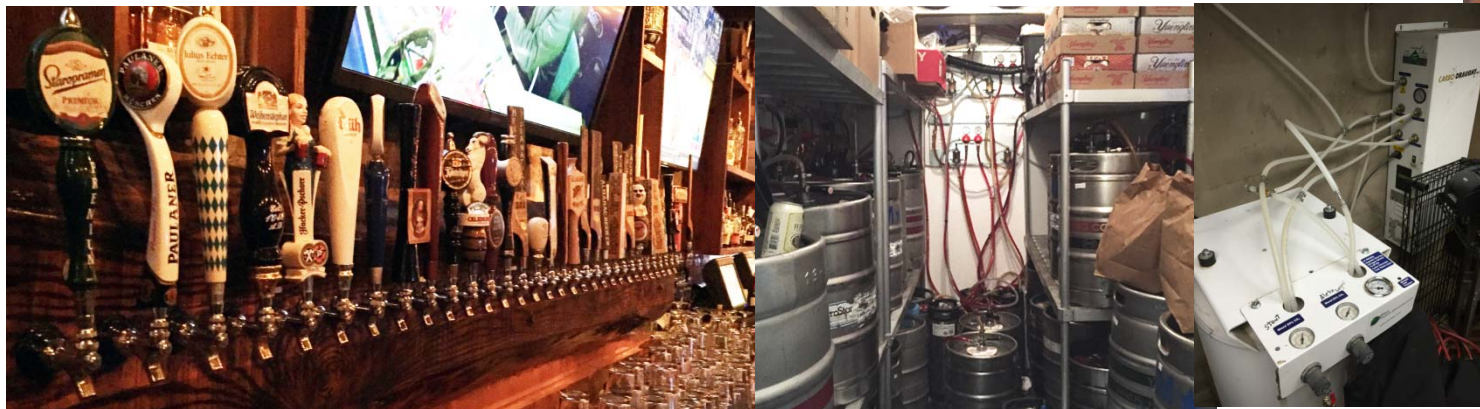


September 29, 2016

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Opportunity/Problem:

- Typical bar (especially tap beer) is very inefficient, low tech and unmonitored – Industry estimates are ~20% waste/keg
- Typical sell price of craft/draft beer can be \$10 for a 20 oz. beer or ~\$2.00 down the drain per sale
- Loss due to spillage, foam (keg change), inefficient inventory, waste, down time, improper CO2/N settings, clean glass and bartender abuse/over pour, or after hours drinking can cost a bar owner/manager thousands per month

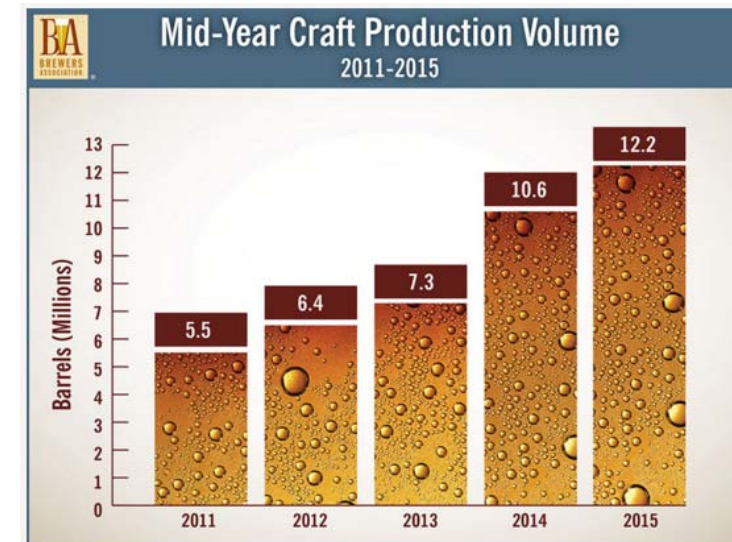
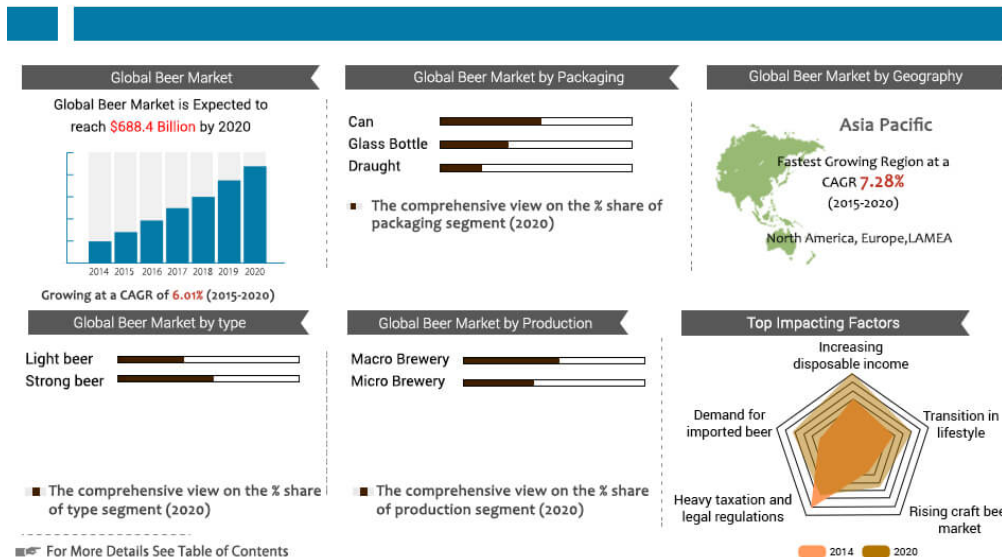


- Global Beer Market to be \$688 Billion by 2020 (\$110B U.S. 2015)
- Draft Beer is over 20% of all beer sold!
- Craft beer is a \$24B market and growing about 20% year over year through 2020

Global Beer Market

Segmentation and Forecast (2014 - 2020)

Allied Market Research ©2015



“The continued growth of small and independent brewers illustrates that additional market opportunities and demand are prevalent, although competition in the sector is certainly growing and the need for brewers to differentiate and produce world class high quality beer is more important than ever.”

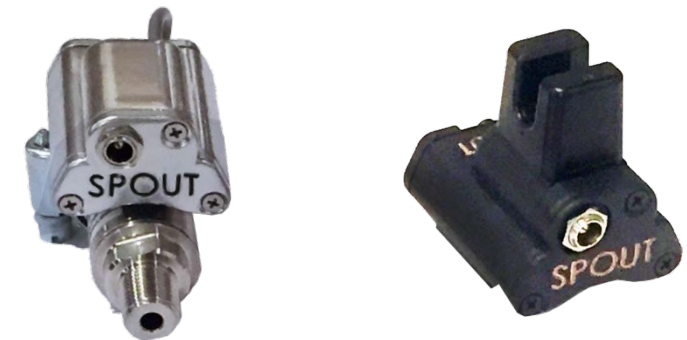
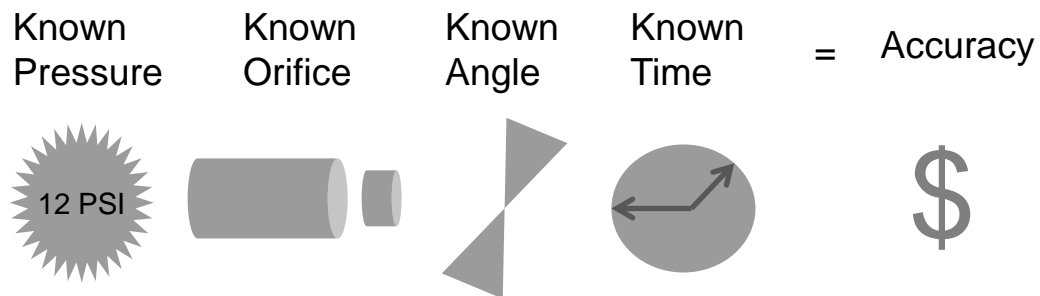
- Brewers Association ©2015

Timed Flow IOT Beer Distribution, Inventory and Measurement System

- Miniature Bluetooth® Low Energy Sensor Tag based Timing
- X, Y, Z Accelerometer, Gyrometer and Magnetometer attached to beer tap handle to determine 3D Space, event and angle of tap handle
- Precision timing of Tap On, including percent angle
- This along with known orifice(flow), pressure and foam detection can accurately determine product distributed
- Fits any industry standard tap handle



SPOUT Tap Handle IOT Sensors



Pressure & Foam Detection IOT Sensors



Draft beer arithmetics

A 10% beer loss at 5 kegs/weeks = 1/2 keg
 1/2 keg X 1984 Oz./keg = 992 Oz.
 Time required: 496 sec or 8.3 min
 992 Oz./ 16 Oz. per pint = 62 pints
 62 pints X \$4.00 = \$248 per week
 \$248 per week X 52 = \$12,896 per year

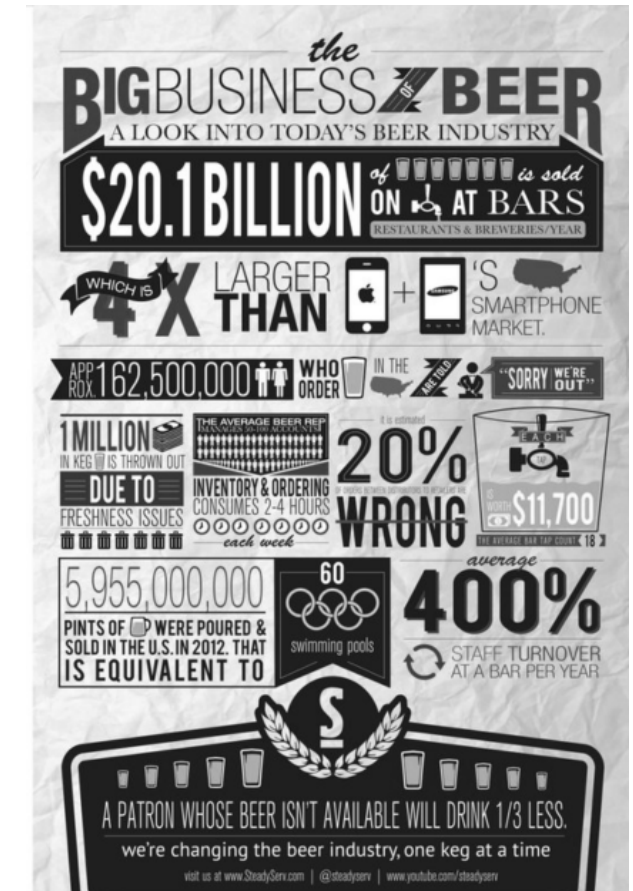
“Pouring beer down a drain is nothing less than alcohol abuse”

Your bartenders could over pour or waste 30 ml/1 Oz. per glass into 200 glasses. You would lose about 6 L / 200 Oz. of beer at the end of the day. They could also serve 12 glasses and not collect the sales revenues. You would still lose about the same amount of beer but a lot more money. It is mostly this daily "unknown and variable" number of uncollected beer glasses that can make a big difference on your bottom line.

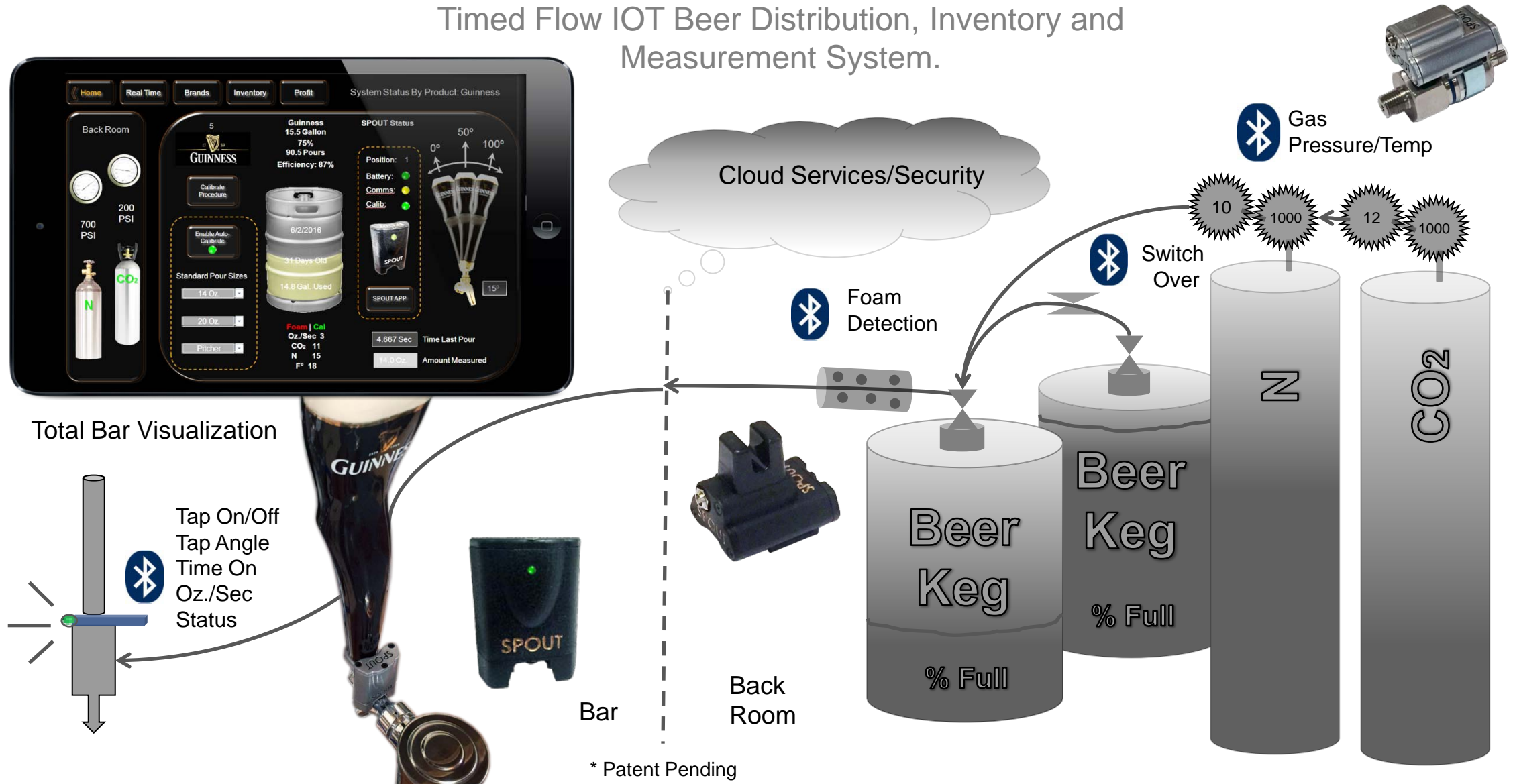
Additional yearly beer sales revenues Vs number of recovered beer glass sold daily using a metering system

Price	1 per day	2 per day	5 per day	10 per day	15 per day
4.00	1,460.00	2,920.00	7,300.00	14,600.00	21,900.00
5.00	1,825.00	3,650.00	9,125.00	18,250.00	27,375.00
6.00	2,190.00	4,380.00	10,950.00	21,900.00	32,850.00
7.00	2,555.00	5,110.00	12,775.00	25,550.00	38,325.00
8.00	2,920.00	5,840.00	14,600.00	29,200.00	43,800.00

“Once a bartender taps the keg, it’s only a best guess as to how much sellable beer is really in the keg. SteadyServ Technologies recognized that the \$1 million lost each year in beer inventory due to keg freshness issues could be curbed with better measurements and inventory controls.”



Timed Flow IOT Beer Distribution, Inventory and Measurement System.



Tempus Flow* Benefits

- Accuracy of Product Distributed (including low flow/partial pour)
- Cloud Software Service Model - overall bar efficiency and inventory management
- Non-Invasive Measurement/Inventory System @ Tap Handle
 - Sensor does NOT touch product nor part of cleaning process
- Predictive Keg change/pour **status** and maintenance
 - Foam Detection (200 ft of line waste)
 - Valve/Keg Auto Switchover (Option)
- Improved Quality of product served
- Reduction of waste and abuse
 - Tamper Proof Algorithms
 - Measured Pour each time
- Secure Wireless Bluetooth® Low Energy
- Technology applies to other products
- Low Cost!



* Patent Pending

Reduction of:

- Over-pouring
- Cash Skimming
- Keg Change Down-Time
- Free Drinks/After Hours
- Drain Waste



Generations 1 - 2 - 3 - 4

- Intuitive GUI Flow
- Touch/Gesture Friendly
- Visual/Iconic Styling
- Drill Down/Hierarchal Detail
- Predictive/Adaptive Analytics
- Dropdown/Contextual Beer Database

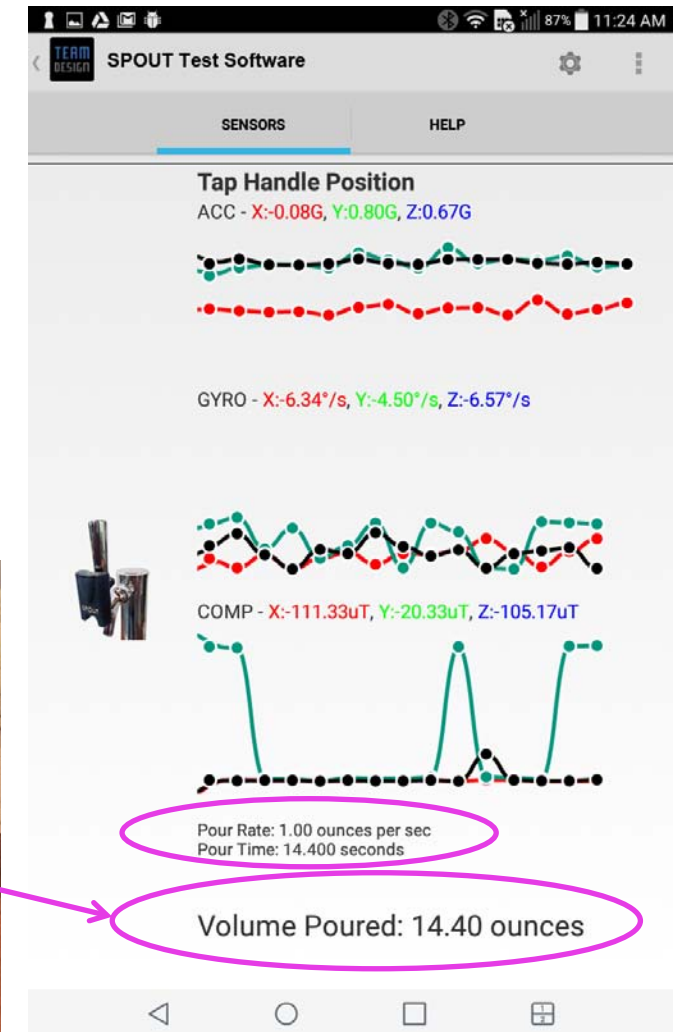


Back Office
Real Time
Hardened
Secure

- All aspects of system are demonstrable
- Tempus flow could be ready for sale in short period of time
- Technical details have been mitigated
- Accuracy @ Tap eliminates system variables
- High Value/Low Cost Proposition
- >99% Accuracy using Alpha Filtering

SPOUT Preliminary Testing Using Build 04 5/2/2016

Measure	Time	On Calc	On Observed	On Calc Left	Measure	Time	On Calc	On Observed	On Calc Left
0	0	0	0	0	0	0	0	0	0
1	0.79	12.36	12	109	1	0.44	15.64	18	250
2	0.59	15.64	16	470	2	0.58	15.64	18	402
3	0.59	15.64	16	462	3	0.58	15.64	18	402
4	0.40	12.36	12	340	4	0.59	12	12	350
5	0.59	15.64	16	462	5	0.59	15.64	18	470
6	0.59	15.64	16	470	6	0.58	15.64	18	470
7	0.40	12.36	12	373	7	0.79	12.36	12	368
8	0.59	15.64	16	470	8	0.59	15.64	18	470
9	11.79	21.45	20	607	9	10.89	19.82	20	602
10	0.59	12.73	12	367	10	0.59	12.73	12	371
11	11.48	20.91	20	608	11	11.18	20.91	20	607
12	0.59	12	12	393	12	0.40	11.64	11	357
13	11.09	20.91	20	597	13	12.36	24.36	24	702
14	11.48	20.91	20	597	14	11.29	20.91	20	602
15	0.40	12.36	12	364	15	0.79	12.36	12	351
16	0.59	12	12	398	16	0.29	11.49	11	346
17	0.54	15.65	15	369	17	0.40	11.64	11	346
18	0.40	11.64	11	344	18	0.40	11.64	11	351
19	0.59	12.73	12	371	19	0.79	12.36	12	352
20	0.59	12.36	12	360	20	0.79	12.36	12	357
21	11.79	21.09	21	608	21	12.36	24.36	24	688
22	0.40	12.36	12	360	22	0.29	11.49	11	351
23	0.59	15.64	16	460	23	0.00	0	0	0
24	0.40	11.64	11	346	24	0.49	11.82	11	358
25	0.59	15.64	16	462	25	0.59	15.64	18	460
26	0.79	12.36	12	360	26	0.40	11.64	11	352
27	0.59	12	12	368	27	0.19	10.73	10	327
28	0.40	11.64	11	347	28	0.49	11.82	11	352
29	0.59	15.64	16	470	29	0.59	15.64	18	460
30	0.00	0	0	0	30	0.00	0	0	0
31	0.00	0	0	0	31	0.00	0	0	0
32	0.00	0	0	0	32	0.00	0	0	0
33	0.00	0	0	0	33	0.00	0	0	0
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71	0.00	0	0	0	71	0.00	0	0	0
72	0.00	0	0	0	72	0.00	0	0	0
73	0.00	0	0	0	73	0.00	0	0	0
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93	0.00	0	0	0	93	0.00	0	0	0
94	0.00	0	0	0	94	0.00	0	0	0
95	0.00	0	0	0	95	0.00	0	0	0
96	0.00	0	0	0	96	0.00	0	0	0
97	0.00	0	0	0	97	0.00	0	0	0
98	0.00	0	0	0	98	0.00	0	0	0
99	0.00	0	0	0	99	0.00	0	0	0
100	0.00	0	0	0	100	0.00	0	0	0



Bluetooth® IOT Pressure Monitoring



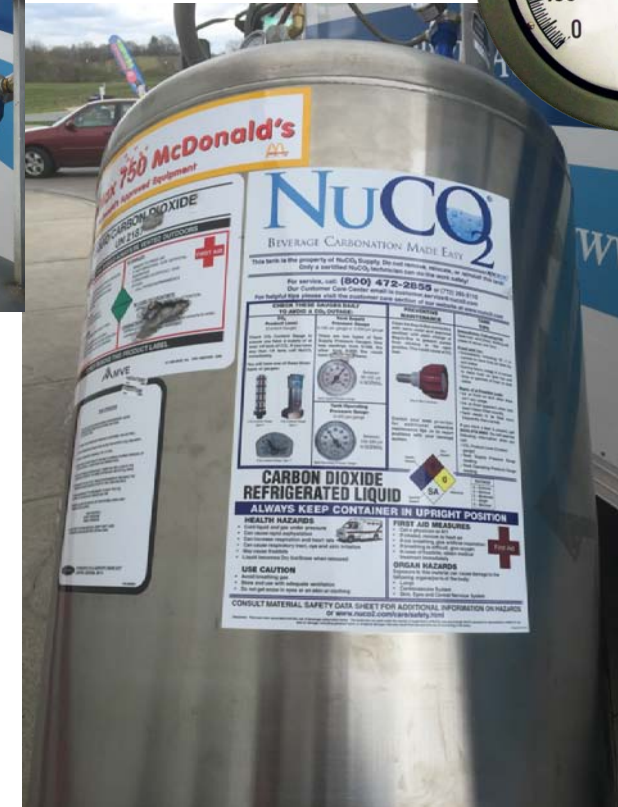
 High Pressure CO₂



By 2020 there will be 50 billion Internet of Things (IoT) devices
Cisco – IBSG ©2011

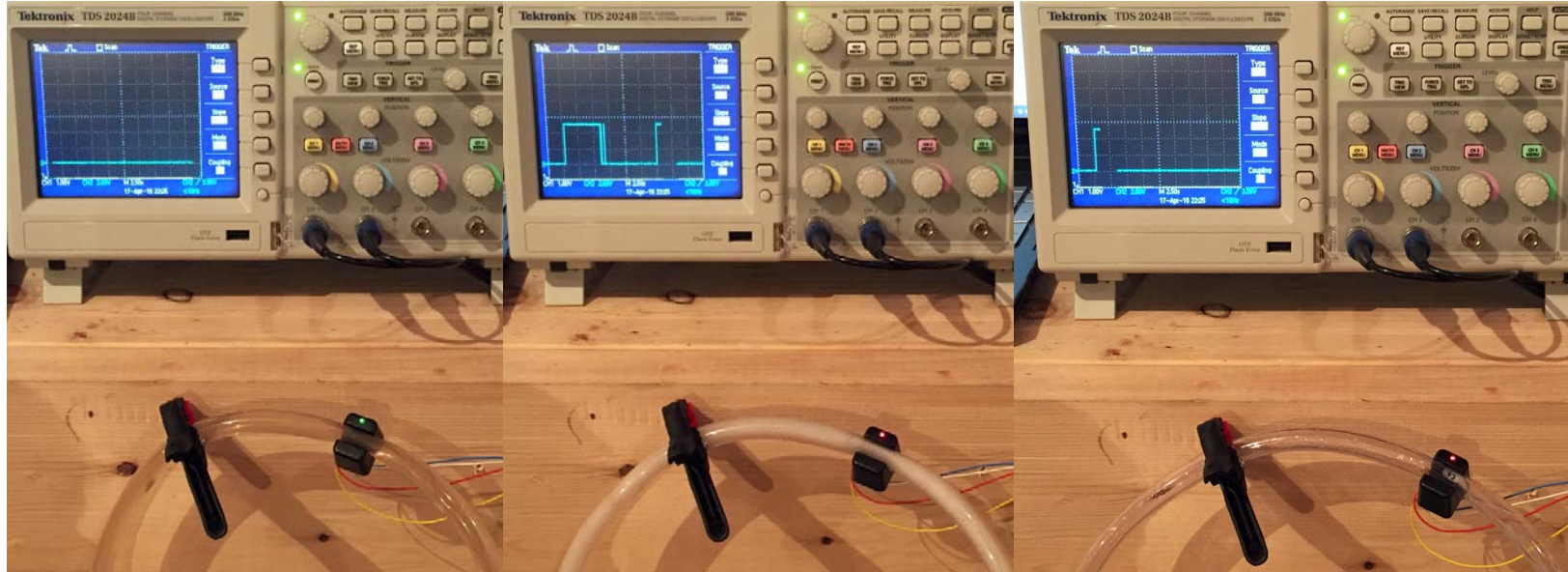
Worlds first Bluetooth®
IoT Pressure Transducer!*

* Patent Pending



 Low Pressure Liquid CO₂

Bluetooth® IOT Foam Detection/Switchover



Bluetooth® Liquid Flow

Bluetooth® Foam

Bluetooth® Empty

World's first non-intrusive Bluetooth®
IOT beer foam detection unit!*



* Patent Pending

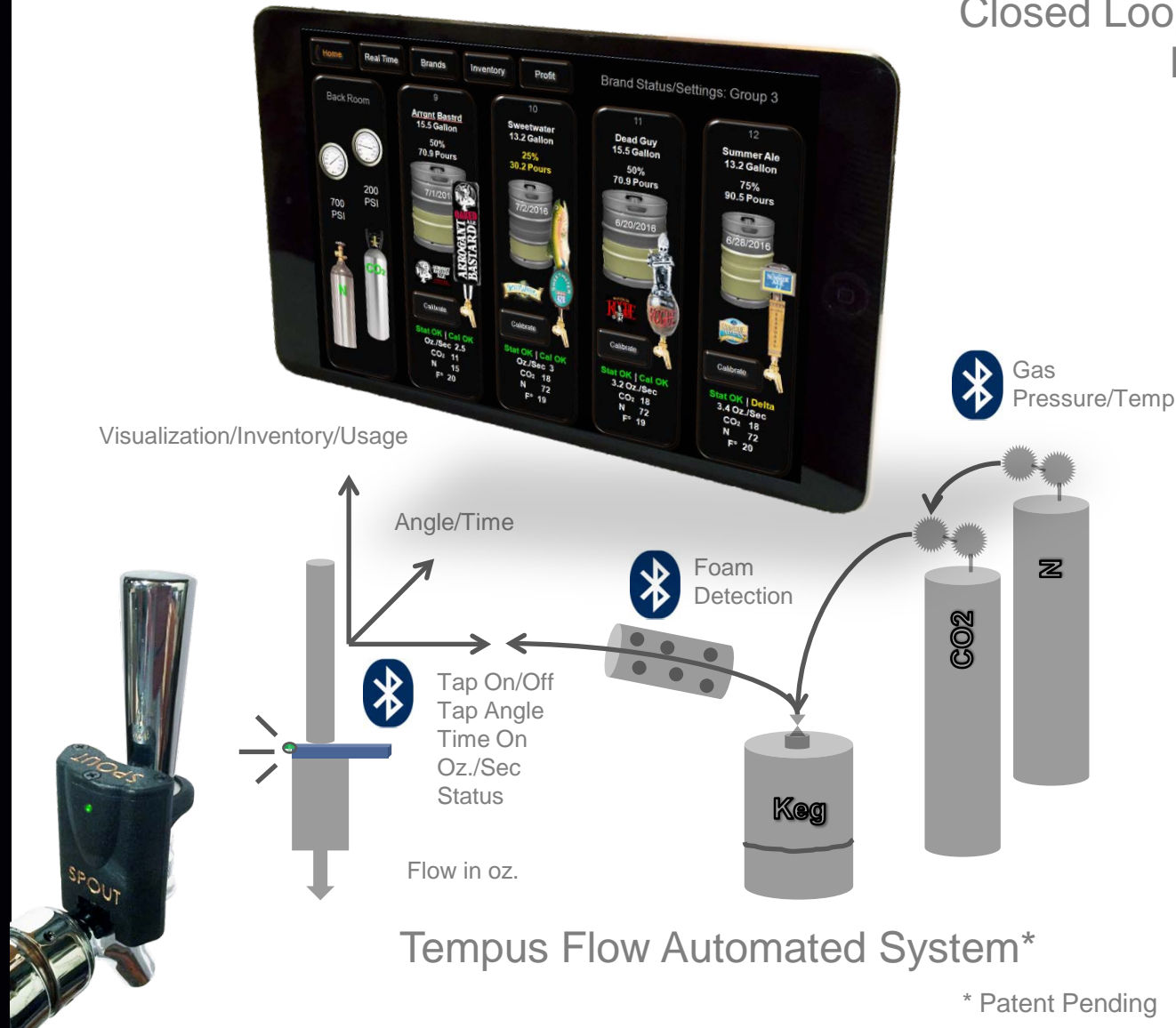


Kegs	Glasses wasted per week			
20	46	70	93	117
15	35	52	70	87
10	23	35	46	58
5	11	17	23	29
	100'	150'	200'	250'
	Feet of beer line			



Automatic Switchover

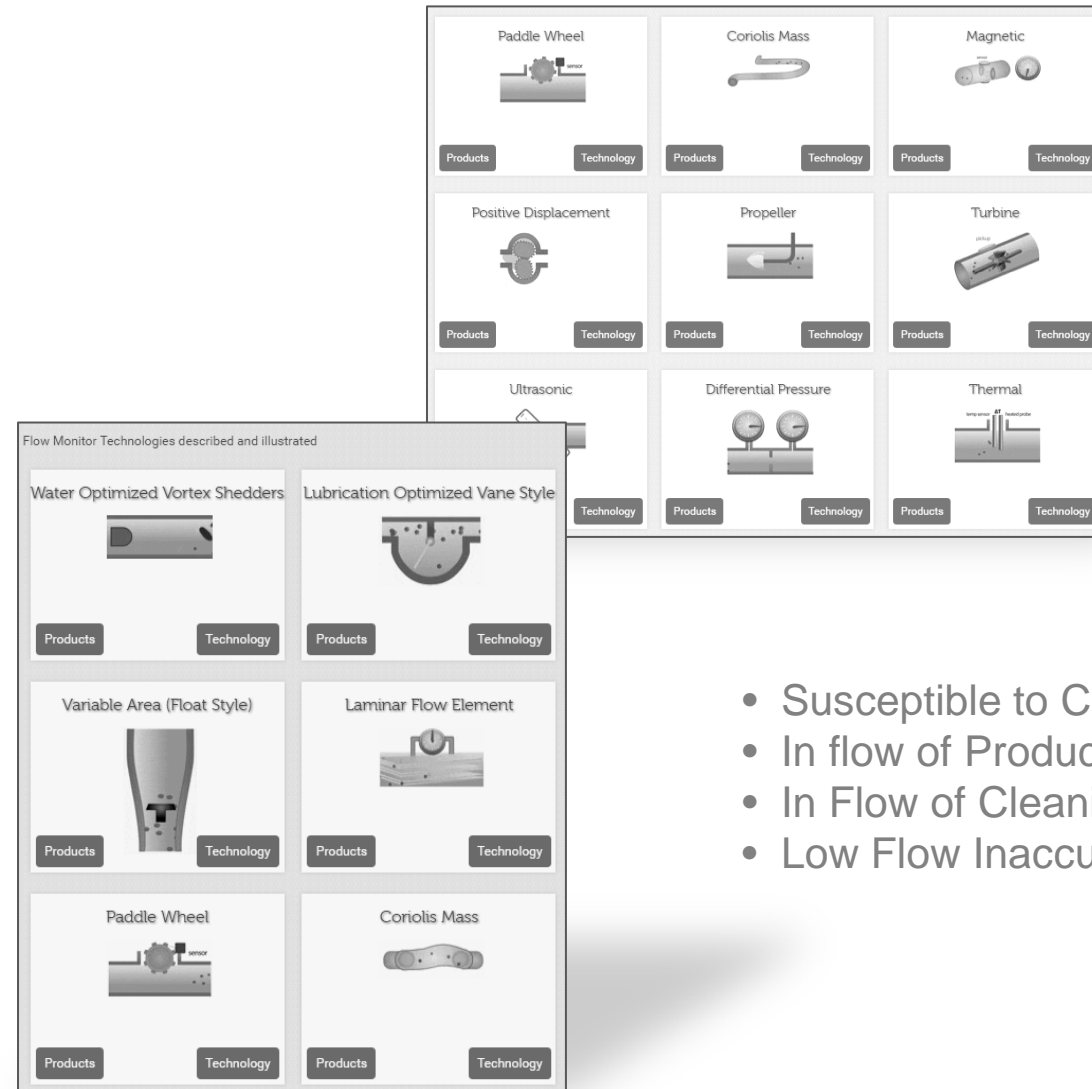
Closed Loop System for Optimized Pour Integrity & Control



Manual System

Competitive Flow Metering Technologies

- All other technologies' components are within the flow of liquid being measured
 - This subjects the devices to compatibility, corrosiveness, clogging and Cleaning
- All other technologies become inaccurate during low flow situations
- Typical price of competitive flow meter technologies is \$300-\$1000 per line (no wireless)
- Tempus Flow mitigates all of these shortcomings and costs about \$40 per line
 - Precision timing of tap on, including flow percent & Keg Status



- Susceptible to Clogging
- In flow of Product
- In Flow of Cleaning
- Low Flow Inaccuracies

Tempus Flow Differentiators (Top Level):

- Free Space/Absolute Position (3D (X,Y, Z) monitoring) and use of three sensors (Magnetometer, Gyroscopic & Acceleration), 3D angle detection and partial tap openings in any axis – Accuracy @ the Tap Handle
- Based on known pressure, variable orifice and time, not container size or dependency on POS system
- Non-Invasive Measurement/Inventory System, with predictive Keg change and maintenance scheduling
- IOT Valve/Keg Auto Switchover & Foam Detection System
- Measured Flow Pour each time – Works through power losses
- Unique Real Time Status to Bartender (Over/Under Pour, Keg Status, Quality Status) →
- Wireless Bluetooth® or other PAN Low Energy secure wireless communications
- Scalable Lower Cost Subscription Model



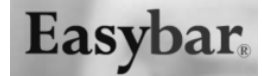
You can use free pour spouts and still control your liquid assets with individual bartender accountability!



- First option is to do it yourself with proper inventory controls, accurate costs and bartender accountability. Need help setting up the controls, contact Accubar, Bevintel or Scannabar and they will get you started. Want independent inventory counting, costing and reporting? Contact Bevintel for their complete program.
- Want free pour and liquor control? Use wireless spouts that integrate with the POS system for complete control down to the individual bartender. Contact BarVision, Capton, Free Pour or Liquor Monitor for their solutions.
- Want to lock down the bar completely with a hardware based control system? Contact Berg or Easy Bar.



How does the system collect the "Keg to Tap" pouring information?
using electronic flowmeters inserted in the beer lines



Tempus Flow Differentiators (2nd Level Detailed):

- Unique Systems approach to liquid/gas/granular solid distribution based on 3D positioning of tap handle
- Patent at System, Utility & Method Level – Known Pressure, Known Orifice, Known Angle, Known Time = Accuracy
- Keg Change Detection & Status, CO2 Monitoring (High and Low), Nitrogen Monitoring (Mix Library/Brew/Environment)
- Further Derived IP: Keg Accuracy (from brewery), reduced waste of time and product from keg change downtime/re-purge
- Non-spout, free pour or spirits focused – Most IP is focused on Spirits not Draft/Craft
- Non-Threatening, but aware status to bartender
- Invisible to Customer
- **Improved Quality**, not just inventory
- No Impact to current plumbing
- Enhanced but not dependent on POS
- Minimal Calibration and upkeep
- Enterprise Service Model – \$0 Entry cost
- Return On Investment (ROI) proposition
 - Cost Per Tap
 - Entry to Full System Scalability
- Patent IOT Foam Detection
- Patent IOT Pressure Sensor
- System Feedback to Bartender (LED's)
- Craft/Draft focused



- The movement is on, to have more Craft Beer on Tap!
- Craft is not just Draft and Waste is important!
- Management of 30+ beers on tap is not the same as 4!



THIS NORTH CAROLINA BEER BAR AND ITS 366 TAPS WILL SET A WORLD RECORD

BY MIKE POMRANZ | JUL 23 2015



Tagged: [Beer Run](#) [North Carolina](#) [Bar](#)



Relationships with
Regional & Craft Beer
Distributors/Installers

Home

Real Time


Brands

Inventory

Profit

Inventory Management Summary Group 1


1



15.5 Gallon Kegs
4 Kegs/Month Avg.

\$150/Keg
2 On Hand
Order:


2



13.2 Gallon Kegs
5 Kegs/Month Avg.

\$130/Keg
1 On Hand
Order:


3



15.5 Gallon Kegs
3 Kegs/Month Avg.

\$160/Keg
1 On Hand
Order:


4



13.2 Gallon Kegs
3 Kegs/Month Avg.

\$125/Keg
2 On Hand
Order:


5



15.5 Gallon Kegs
3 Kegs/Month Avg.

\$180/Keg
1 On Hand
Order:


6



13.2 Gallon Kegs
2 Kegs/Month Avg.

\$160/Keg
1 On Hand
Order:


7



15.5 Gallon Kegs
3 Kegs/Month Avg.

\$140/Keg
2 On Hand
Order:

8



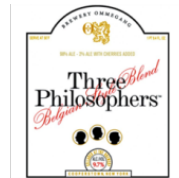
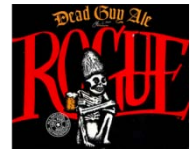
13.2 Gallon Kegs
2 Kegs/Month Avg.

\$150/Keg
4 On Hand
Order:

Strategic Relation with
Spirits Metering
Products/POS's &
Installers

Organic Sales &
Marketing: Large
Franchises/Stadiums/
Branded Craft Bars...

Sales Model → Entry Points





Deliver and Install:
\$0 Initial Cost to Owner/Bar
½ Hour Up and Running
30 Day Free Trial



Enterprise Cloud
Software Service:
Any Device Any Time



+/- \$40/Tap/Month
(Depending upon Value
Model of Establishment
Immediate ROI)

Our 5 Month ROI:
Continued Subscription
Revenue Model

High Value – Low Investment Cost to Bar Owner
Better, Cheaper, Faster

Rollout Revenue Projection

Statistics and facts on the bar & nightclub industry in the U.S.

Infrastructure & Employment	Values
Number of enterprises in the U.S.	65,116
Number of establishments in the U.S.	65,224
Total employment at U.S. bars, taverns and nightclubs	363k
Average number of employees per establishment in the U.S.	5.56

\$688 Billion
World Market

20% Draft
\$138 Billion

\$2MM
Penetration
Goal -18
Months



Rollout Revenue Projection

\$45/Month Per Tap Average

* 12 Taps/Bar Average

* 300 Establishments

= \$2MM

\$688 Billion
World Market

20% Draft
\$138 Billion

Tiny % of
available
market!

\$2MM
Penetration
Goal -18
Months



So many taps to tap

Investment Opportunities

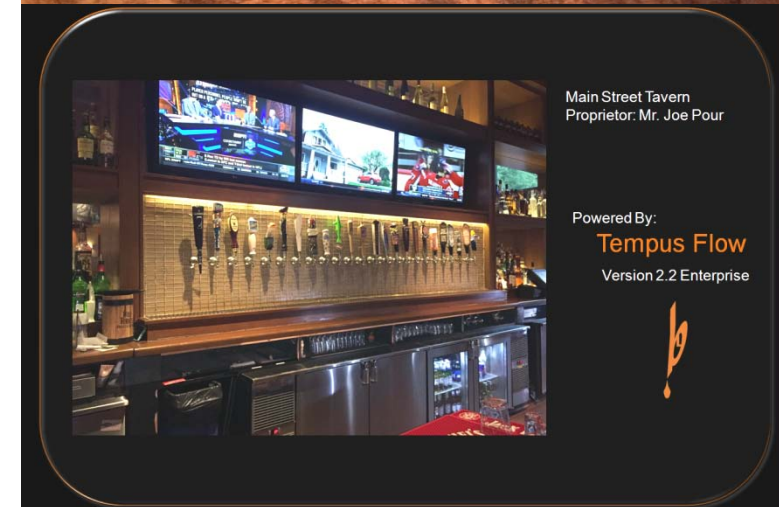
\$650k Angel Round

Used to:

- Complete Team
- Complete Product Development
- Develop Marketing/Business Alliances
- Beta Evaluation Support

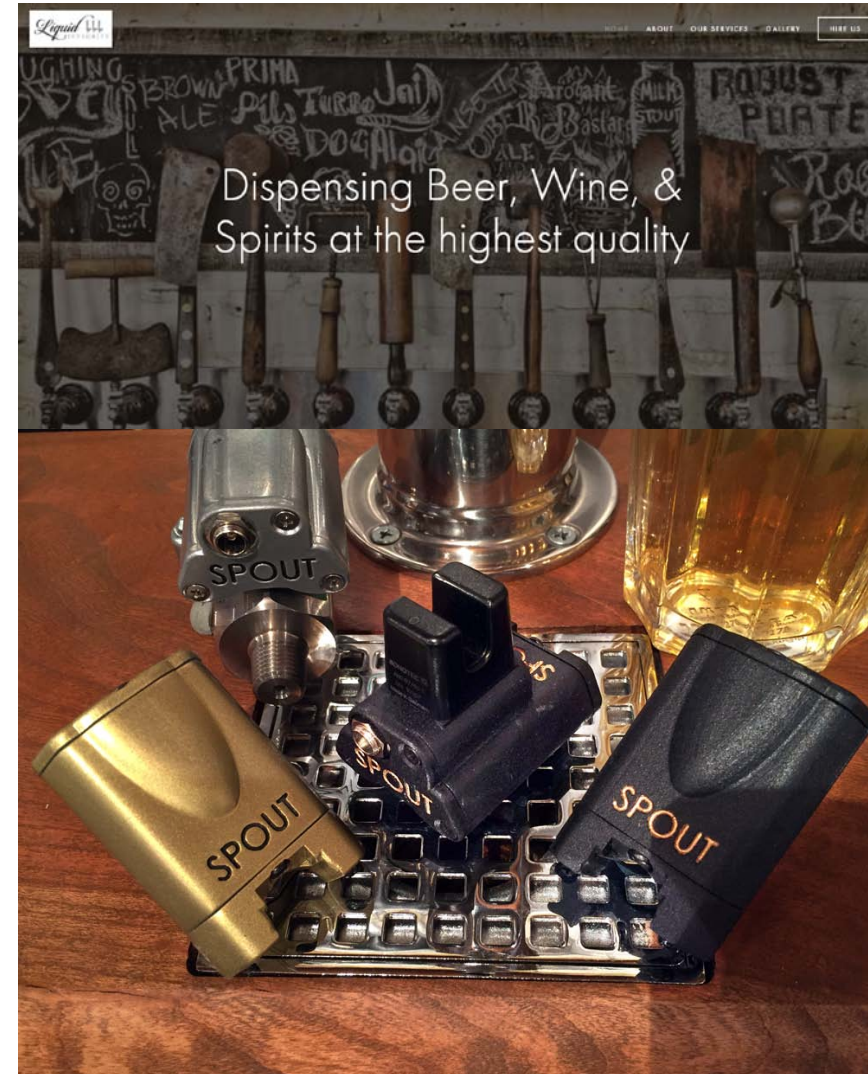
**Results - \$2MM Revenue over 6 Month
Development/Rollout + 12 Months of
Operations**

**Repeat Annuity Service Business,
explosive 2nd year growth/diversity**



Build Upon Existing Relationships

- Liquid Integrity in good position for initial product marketing/sales – major discriminator for their existing business
- Principals of Liquid Integrity are well known in the Craft Beer Industry and DC social scene.
- Help to identify Beta and Early Adopters



Strategic Relationships

- Existing Relationship
- Tempus Flow would complete the offering and value proposition for BarlinQ Clients:
 - Spirits & Draft Beer
- Plug-in System component for existing software
- Beta Client Interest
- Investment Interest
- Good contacts/relationships in larger franchise restaurants/bars
- Established installed base will coincide with Spout product release



Diversification - Social Media/Festivals/Supply Industry

- Social Media – Trending, Popular, Events, Buzz,
- Craft Ratings/Regional Supply/Availability, Ask the Experts
- Who's drinking where, ask my bar to stock, best pour in town
- Festivals/Contests/Portable Outdoor/Temp Events
- Craft Beer Database – History, Blend, Trend
- Distributor/Supply - Alliances/Acquisitions
- Brand Building - Merchandizing
- Spirits Metering Companies – Diversity to Wine, Spirits, Mixology
- Craft Beer Big Data – Real-Time Customer Ratings – Anytime Anywhere
- Other system environments, such as: soda/juice carbonated/non-carbonated drinks, spirits, corrosive chemicals, petroleum, hopper grain, loose candy, medical/pharmaceutical supplies or bulk product, coffee...

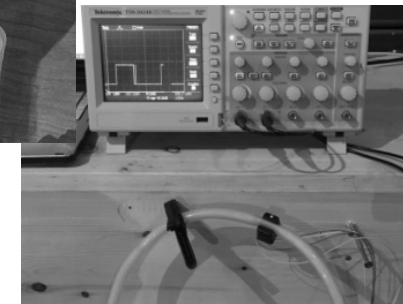


Action Plan – Demo/Evaluation System

- Build Test Software – Time/Event - Done
 - Develop IP White Paper/Patent Process - Done
 - Patent Attorney/Freedom to Operate - Done
 - Foam Detection Bluetooth® IOT units - Done
 - Build High & Low Pressure IOT devices - Done
 - Build small set of filter/data handlers – Done
 - Build Demo visualization – Done
 - Develop SaaS Model/Pricing – Done
 - Mitigate Custom Technical Risks – Done
 - Mitigate Industry Technical Risks – In Process
-
- Build Demo Software/Hardware System - **Funding**
 - Develop Demonstration Plan/Roll-Out (Beta) – In Process
 - Produce 1-X number of demo systems – **Funding**
 - Develop Gen 4 Systems Software & Hardware – **Funding+**
 - Marketing and Product Launch– **Funding+**



Today



Tempus Flow

By:



TEAM DESIGN
TEAM DESIGN GROUP, INC.

Champion



Principal Electrical/Firmware



We are a group of
Professional Product
Developers

See TeamDesignGroup.Com

We are a mix of Senior and
Junior – Systems, Software,
Electrical & Mechanical
Engineers/Part Time Beer
Drinkers



Industrial Design/Mechanical



Software Visualization/Mobile



