

DENOMINATOR® . . The Accurate Way to Improve Food Service Control

Let Denominator® provide the “figure-facts” for profitable systems of cost control, food service reports and useful data on popularity of food items.

Portion control and food statistics depend on reliable counts. Widely accepted in cafeterias, restaurants, institutions . . . in schools, colleges or hospitals.

4-DIGIT UNITS WITH MANY FEATURES

- Gang Reset
- Short Stroke
- Non-slip keys
- Quick Change Titles
- Rugged
- Light Touch
- Easy-to-read
- Choice of 21 key top colors

IN RESTAURANTS AND CAFETERIAS, *Denominator Multiple-Tallies*® assist in controlling food costs by providing accurate portion counts for:

- Maintaining food popularity records – Seasonal and by day of week
- Inventory and cash control
- Eliminating pilferage and waste
- Issuing accurate kitchen orders
- Determining portion yield and portion cost
- Comparing price with derived cost-per-portion
- Purchasing in economical quantities

SCHOOL CAFETERIAS use these Tally Counters to provide the necessary “figure facts” for effective food control and for the detailed, periodic food subsidy reports.

Some of the frequently made item counts include:

- “Type A” lunch paid
- “Type B” lunch free
- Special milk
- Adult lunch
- Adult milk
- A la carte lunch
- Staff lunch
- Student help lunch
- Ice cream
- Special counts, i.e., dish popularity

DENOMINATORS are also used in hospital dietary departments to tabulate patients’ choices from the selective menus. “Guesstimating” is inaccurate and costly. There is a marked improvement in accuracy and typical cost savings run from 25% to 50% through:

- Reduction in tabulation costs
- Speeding accurate kitchen orders
- Eliminates overproduction or shortages

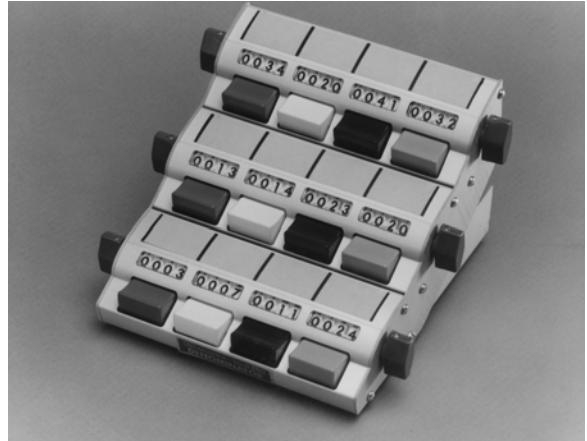


TALLY COUNTERS SINCE 1914
THE DENOMINATOR COMPANY, INC.
744 Main Street South • P.O. Box 5004



Choose the DENOMINATOR[®] that fits your need

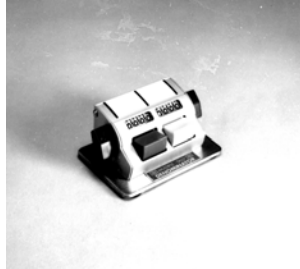
Counting needs vary. Denominators vary, too. They are available in most any size and arrangement to suit your counting needs. Assemblies can be made with up to 24 counters in a row and as high as 12 tiers. A unique unit interlock secures tiers in a concave bank for easier reach and readout. **Typical units for food portion counts are shown here.**



12 Unit Counter (3 x 4)

Multiple-Tally[®] counters tabulate patient choices from selective menus in hospitals as well as in restaurants and cafeterias for portion counts and for providing data on food popularity, costs and inventory control.

Double Unit Counter (1 x 2)



Single Unit Counter (1 x 1)

Small assemblies are used in school cafeterias to provide the required data for food subsidy claim reports. In hospital cafeterias, in addition to food counts, they are used for personnel classification counts: doctors, interns, nurses, guests and staff servings. Such counts are important for cost allocation or budgetary purposes.



Eight Unit Counter (2 x 4)



Three Unit Counter (1 x 3)

TYPICAL DIMENSIONAL SPECIFICATIONS

(Approximate, including Base Plate and Reset Knobs)

Unit	Width	Height	Depth	Weight
Single	2-9/16"	1-5/8"	2-3/4"	3 oz.
Double	4"	1-5/8"	2-3/4"	6 oz.
1 x 3	5-1/4"	1-5/8"	2-3/4"	8 oz.
2 x 6	8-3/4"	2-1/2"	4"	1.13 oz.
4 x 12	15-7/8"	4-3/4"	8-1/8"	7 lbs.



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