



# THE 60-MINUTE DEPLOYMENT MANUAL

## *Cafe Complete OS*

You just bypassed years of operational trial and error. You now possess a fully integrated, multi-level database engineered to track your vendors, expose your exact profit margins, and calculate your true bottom line.

*You have 60 minutes to install your new infrastructure. Lets' get to work.*



## INSTALL YOUR INFRASTRUCTURE.

You have two proprietary systems waiting for you. The Google Sheets Engine acts as your heavy mathematical CFO, while the Notion OS serves as your visual, daily operations hub. Deploy them both to your private accounts below.

### Deploy the CFO Brain (Google Sheets)

For operators who demand ruthless mathematical precision and fully automated dashboard widgets. Do not request edit access. Click the link below and select "Make a copy."



### Deploy the Fast-Ops Hub (Notion)

For teams that prefer drag-and-drop visual boards and a flat, fast mobile interface. Open the link below and click the "Duplicate" icon in the top right corner.



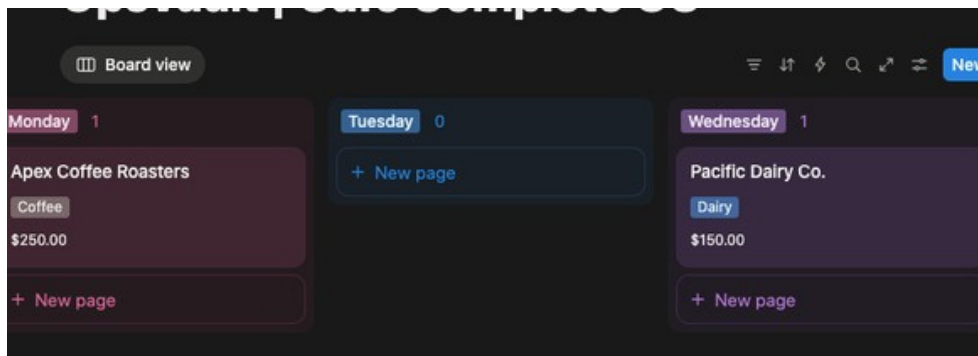
# COMPONENT 1: THE SUPPLY CHAIN MATRIX

## *Never miss an order cutoff time again.*

To organize every single roaster, dairy farm, and bakery vendor into a frictionless visual workflow.

### How to Use It Weekly:

- Check the Day: Open your board and look at the current day's column.
- Spot the Targets: The engine automatically groups your vendors by the exact day you need to place an order with them.
- Execute the Order: Click the vendor's card to instantly grab their email and view your required order minimums.



# COMPONENT 2: THE DYNAMIC MENU PRICING ENGINE

*Pinpoint the exact profit of every drop in the cup.*

To instantly calculate the micro-cost of your recipes and flag any menu item that is actively losing you money.

## How to Use It Daily:

- Select the Ingredients: Use the automated dropdown arrows to build your drink. The system automatically pulls the exact cost-per-ounce directly from your master supply list.
- Input the Price: Type in your retail register price.
- Monitor the Alarms: The engine instantly calculates your total Cost of Goods Sold (COGS). If your profit drops below the 75% industry standard, the dashboard flashes red, demanding an immediate price correction.

DYNAMIC MENU PRICING ENGINE										
Menu Item	Category	Ingredient 1	Qty 1 (oz)	Ingredient 2	Qty 2 (oz)	Ingredient 3	Qty 3 (oz)	Total COGS (\$)	Retail Price (\$)	Gross Margin (%)
Vanilla Latte		Espresso Blend	2	Whole Milk	10	Vanilla Syrup	1	\$2.22	\$5.50	59.65%

## COMPONENT 3: THE EXECUTIVE COMMAND CENTER

*Your entire financial year, visually aggregated.*

To instantly translate chaotic monthly expenses into clear, executive-level insights without forcing you to audit endless spreadsheets.

### How to Use It Monthly:

- Log the Totals: At the end of the month, punch your gross sales and payroll into the Monthly P&L ledger tab.
- Watch the Rollup: The Command Center instantly sucks in that data, updates your floating widgets, and calculates your exact Net Profit.
- Visualize the Bleed: Use the dark-mode Doughnut Chart to see exactly what percentage of your cash is being eaten by labor before you ever cut yourself a check.



# YOU CONQUERED ONE STORE. NOW BUILD THE EMPIRE.

**your vendors, and your daily P&L.**  
**You now have absolute control over your single-store margins,**  
But what happens when you decide to open Location #2? What happens when  
another local cafe asks to buy your roasted beans wholesale?

Standard systems snap in half when you introduce multi-location franchising and wholesale manufacturing. If you don't have airtight Standard Operating Procedures (SOPs) and consolidated, multi-store financial dashboards, your expansion will bankrupt you.

You have the foundation. Now you need the heavy artillery.

Upgrade to the **OpsVault Specialty Coffee Premium OS.**

***You get the entire Complete Tier, plus the enterprise expansion engines:***

- **The Multi-Location Dashboard:** Track and compare the Net Profit of up to 5 different cafes on one master screen.
- **The Wholesale Calculator:** Price out bulk bean orders for B2B clients without cannibalizing your retail margins.
- **The Franchise SOP Database:** Plug-and-play operational manuals so your new managers can run Location #2 exactly like you do.

***If you aren't fully equipped to scale your footprint within 60 minutes of installation, email our support team at [opsvault.online](mailto:opsvault.online) for an immediate refund.***

**[ UPGRADE TO THE PREMIUM  
EMPIRE OS NOW – \$149 ]**