

## Please Read this Information Before Using your Beer Tube!

### Assembly:

• Each Beer Tube is comprised of 4 basic pieces - a base, tap, tube and lid. The tap will screw directly into the tube.

• Each tap comes with a plastic washer. Make sure the washer is secured over the tap threads before attaching the tap to the tube.

• Simply align the threads of the tap to the tube and screw in. The tap should fit tightly into the tube. **Do Not Overtighten.** You may have to adjust the tap and/or plastic washers to align properly and avoid leaking.

• After attaching the tap to the tube, simply place the tube into the base and attach the lid to the top of the tube. If using a medallion lid, remember not to pull the lid off by the medallion; you should push the lid off from the bottom of the lid to avoid breaking the medallion.

· Sports bases come with an optional drip cup that magnetically attaches to the base and can be removed for cleaning.

#### Usage:

• A Beer Tube is a self-serve beverage dispenser that works with any cold beverage. If desired, you can add ice directly to the tube for soft drinks, mixed drinks, iced tea, etc. Do not use frozen drinks with crushed ice as this may cause the tap to get clogged and not dispense properly.

• Simply remove the tube from the base, remove the lid, and fill.

• When filling from the draft beer tap, similar to filling a pint glass, be sure to tilt the tube at the appropriate angle to avoid unnecessary foam. The "How to Fill" instruction sheet and video will provide additional details and education.

• One of the key elements to successfully incorporating Beer Tubes into your business is to educate your staff on how they work, and more importantly, how to sell them. Promoting Beer Tubes with point-of-sale materials and your staff suggesting a Beer Tube to a group of customers can not only help your sales, but can result in longer stays and future return business.

· Customization of your Beer Tube provides a great opportunity to extend the branding and marketing of your business.

• As a reminder, be sure to follow all local alcohol regulations in respect to serving your customers and to encourage responsible and enjoyable drinking of alcoholic beverages.

#### Cleaning:

• Always remove the tube from the base before cleaning. The base should be cleaned separately with any general, non-abrasive cleaner and/or soap and water.

• We recommend using the 36 inch cleaning brush, specially formulated cleaning powder, and tube drying rack (all available at beertubes.com) as the most effective method of cleaning.

• Be careful not to stack the conic bases when cleaning and/or for storage. Stacking the bases could cause damage to the finish, to a logo sticker or to a graphic wrap.

• The "How to Clean" instruction sheet and video will provide additional details and education.

**NOTE:** Cleaning this product in a commercial dishwasher may cause damage to the product as the extreme temperature of the heating element in commercial dishwashers may cause parts of the Beer Tube to be damaged.

#### **Spare Parts:**

• If you require any replacement parts to keep your Beer Tubes working properly or simply to freshen them over time, visit beertubes.com or call to place your order for taps, tubes, lids, etc.

#### Other Accessories (optional):

• If you have purchased additional chilling accessories (i.e. Chill Sticks or Ice Tubes), please read their respective instruction sheets.

• Lighted Lids require batteries (4 AA, not included) in order to work properly. To operate, simply use the switch on the lid.

#### Security of Your Tube:

• You have made a valuable investment by adding Beer Tubes to your line-up. We recommend that you secure a driver's license and/or credit card from your customers while the product is in use to avoid theft or damage.

# For Video Instructions on How to Fill and How to Clean your Beer Tube, as well as other instructional videos and downloadable PDF files, visit beertubes.com

For additional information or questions, please contact us at info@beertubes.com or call (614) 769-1569