

How To Clean

4 Simple Steps

Cleaning the Beer Tube is a quick and simple process that can be done in about a minute. After removing the tube from the base:



1
Partially fill the tube with warm water.

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

Remember to twist the tube when removing from the base.



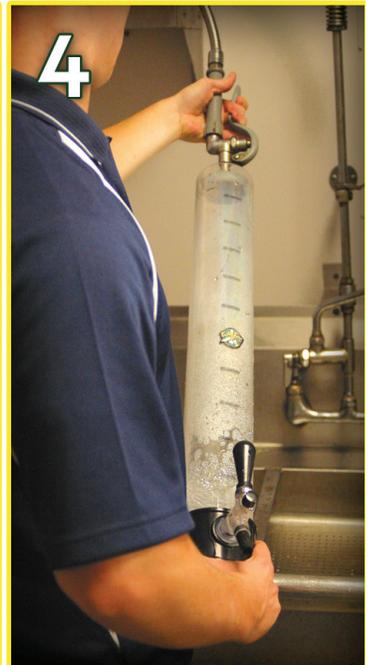
2
Add detergent and put the tube lid on. Shake the tube for about ten seconds and then run a small amount of the soapy water through the tap. Once initial shake and rinse is complete, empty the tube.

Note: It is recommended to add at least 10oz. of the soap and water solution to thoroughly coat the tube interior OR Beer Tubes now offers a specially formulated Cleaning Powder to use in place of your detergent.



3
We offer an optional 36-inch brush that can be used to scrub the inside of the tube.

Note: The tip of the cleaning brush can also be used to clean the tube where the tap connects and also the tap itself.



4
Pour out the soapy water and fill the tube with clean water. Put the lid back on and shake the tube again for about 10 seconds. Run a small amount of clean water through the tap then pour the remaining water out of the top of the tube.

It's that simple!

Final Notes: To ensure a thorough drying process, if you are not using a Drying Rack, be sure to leave the cap off to allow air to properly ventilate while drying upside down at a slight lean keeping the opening uncovered. Taps should also be removed and cleaned periodically using the soap and water or cleaning powder solution. **Important 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 become damaged.

**For additional information or questions, please contact us at
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