



## Beer Tubes Facts & Figures

"What is that?!" With Beer Tubes in your bar, you'll hear this a lot. Beer Tubes are the next generation of the traditional pitcher, with the added benefit of a self-serve tap that allows consumers to dispense their own beverage while at the table. The Beer Tube base is left on the table, and then the wait staff brings the filled tube to the table and places it in the base. And remember, a Beer tube is a beverage dispenser at heart. So while it is certainly great for an ice cold draft beer, it can also be used for pop/soda, teas, mixed drinks, or any cold beverage you want your customers to enjoy!

How does it work? You fill a Beer Tube straight from the tap, just like a draft beer or pitcher. Just remove the lid and put the tube directly under the tap. It is important to tilt the tube at the appropriate angle to avoid unnecessary foam. For other beverages besides beer, simply pour in the desired amount.

How does it stay cold? Without a doubt this is our MOST frequently asked question. The Beer Tube is made out of high-density 3mm poly carbonate material that naturally insulates the beverage. If additional cooling is needed (i.e. if served outdoors and/or if the consumer is drinking the contents over a long period of time), we offer additional cooling options. One is a stainless steel ice tube that can be filled with crushed ice and inserted into the tube. The other is called *The Chill Stick*, which is a 6 inch stainless steel tube filled with distilled water that is placed in the freezer, then dropped into the tube as needed. Both options are designed to increase the cooling capacity of the tube.

Size Matters – for more profit. A Beer Tube easily holds up to 100 oz. (compared to 64 oz. with a traditional plastic pitcher), with some additional room at the top. The optional stainless steel ice tube will displace approximately 20 ounces when placed inside the tube and *The Chill Stick* cooling device will displace approximately 8 ounces. Beer Tubes allow you to better serve groups, and increase the amount of time (and money) they spend in your bar.

Tube maintenance. Cleaning Beer Tubes is as easy as cleaning the normal glassware in a bar/restaurant. Simply fill the tube approximately 1/3 full with the cleaning solution used for glassware, replace the lid, then shake the tube to coat the entire interior. Pour out the cleaning solution (running some of the solution through the tap) and rinse with clean water. Repeat as needed. It is also recommended that you clean the taps regularly using the same cleaning solution. The external tube, as well as all versions of the base, can be cleaned with a normal household cleaner and/or soap and water. We also offer a 36-inch cleaning brush that can be used to scrub the interior of the tube from top to bottom.

Tube modularity. Each Beer Tube design is three separate pieces (base, tube, and tap) so if over the course of time something needs to be replaced, or you want to buy extra pieces, you can do so without having to purchase a complete unit. All of our taps are designed to fit all of our tubes, and all tubes will fit all bases. The interchangeable parts allow for efficiency in serving, cleaning, and replacing damaged pieces.

What about "Tube-napping?" Our products are very high quality and we recommend that you secure a drivers license and/or credit card from your customers while the Beer Tube is in use to avoid theft. Current customers indicate that this policy works well to protect their investment.

Contact info. To view a complete list and photos of the designs we offer, or to place an order, simply log onto [www.beertubes.com](http://www.beertubes.com), or email [info@beertubes.com](mailto:info@beertubes.com). We offer volume discount pricing on larger orders, as well as discounts on accessories for bars/restaurants.

