



How To Clean

4 Simple Steps

Cleaning your taps is a simple process that should be done regularly to keep beverages tasting fresh. After removing the tap from the tube:

1



Using the tip of the Beer Tubes cleaning brush you can effectively clean the end of the tap that inserts into the tube. Ideally this should be done frequently while cleaning your tubes with the cleaning brush while the brush still has soapy water on it and then rinse the tap thoroughly with clean water.

2



The tip of the cleaning brush also fits perfectly into the opening of the tube where the tap connects. Again, this should be done frequently while the brush still has soapy water on it and then the tube opening should be rinsed thoroughly with clean water.

3



We recommend that approximately once a week the taps are removed and soaked in a soapy water solution (or more frequently for taps that are constantly in use). Beer Tubes now offers a specially formulated cleaning powder that is designed to break down residue left on the Eastman Tritan material of the taps.

4



Place all your taps into a clean container and fill it with a soapy water solution or a solution of cleaning powder and water. Allow the taps to soak overnight then rinse them thoroughly and allow them to dry before using.

It's that simple!

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 tap to become damaged.

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