

WINE POURER



ACCURATELY POURS 5 OUNCES,
ELIMINATING THE NEED FOR
5 OUNCE CARAFE.

FITS INTO ANY SIZE BOTTLE.

PATENTED DESIGN ENSURES
BALL BEARINGS STAY INTACT.

EASY REMOVAL WITH OUR
"LOCK-ON" COLLAR.

CLEANS QUICKLY AND EASILY.



Bar Maid[®]





Bar Maid Corporation
2950 N.W. 22nd Terrace • Pompano Beach, FL 33069-1045
Tel: (954) 960-1468 • Fax: (954) 960-1647 • www.barmaidwashers.com

**Before you pour,
follow these four:**

1 WASH

Agitate your new pourer in warm soapy water for approximately 2 minutes. Hand wash only. NEVER use bleach or abrasive cleaners, place in the dishwasher or use water that is too hot to touch. Rinse thoroughly in cold water.

2 INSERT

Corks must be dampened with cold water before inserting into bottles. Twist slightly and push until snug. Typically, only three rings of the cork will fit into the bottle. Some bottles require all four rings inserted to prevent leakage. Never force the pourer into the bottle, as you may damage it.

3 PRIME

Proper "priming" is necessary for pourers to work accurately from the first pour. If you forget this step, the first glass may pour inaccurately. To prime, simply hold a finger over the spout and quickly turn the bottle over allowing the chamber to fill. Be sure to prime pourers before the first use and after each cleaning.

4 POUR

When pouring, turn the bottle in a smooth motion to a 45-60 degree angle (approx. 2 o'clock). Never whip the bottle into pouring position.

NOTE: Use only wine when testing the accuracy of the pourer. Water will not pour accurately.

It is important to clean pourers regularly, following each of the four steps. Cleaning keeps pourers working properly, and keeps fruit flies away. When removing the pourer from a bottle, simply twist and pull straight out.

BMP-500RAC

