


# PORTION POUR SPOUT INSTRUCTIONS

1. Before using pour spouts for the first time:
  - a) Soak in warm, soapy water for 15 - 30 minutes.
  - b) Rinse thoroughly in cold water.
2. To install pourer: Wet cork, shake off excess water, push straight into liquor bottle.  
To remove pourer: Twist while pulling the spout up and out of the bottle.
3. How to pour: In order to get an accurate portion size, bring the spout to the edge of the drinking glass BEFORE tilting the bottle to pour. Lift the back of the bottle to a 45° angle with a natural pouring motion and do not "whip" or "baby" the bottle into the pouring position. You may want to have bartenders view the pouring video clip on the portion spout page of our website.A diagram showing a bottle tilted at a 45-degree angle. A curved arrow indicates the angle between the horizontal and the back of the bottle. The bottle is tilted towards the right, and a small glass is shown at the bottom left, representing the destination for the pour.
4. For best results, train your staff how to pour correctly with the portion spouts and properly clean spouts to maintain their pouring effectiveness.
5. To wash portion spouts: Soak in warm, soapy water and rinse in cold water.
6. Do not wash portion spouts in hot water and never put through a dishwasher.
7. Spouts placed on cordials and liqueurs that contain sticky sugars must be washed every day to prevent clogging and breakage.
8. If cork fins flatten over time, hold the cork portion under warm water for 30 seconds, then run under cold water. This usually straightens out the fins.
9. Plastic liquor bottles are not recommended to be used with portion spouts since they can be squeezed to pour more than the designated portion. Always use glass liquor bottles.
10. Liquor bottles with wider-than-normal necks, like Patron, need portion spouts with an oversized cork to prevent leakage.
11. You can add fliptops to portion spouts to prevent insects from entering the bottle.
12. The warranty on defective pour spouts is 30 days from the date of purchase. Broken pourers will be exchanged promptly. When cared for as instructed, portion spouts will provide years of trouble-free use and reduce liquor costs by eliminating overpouring.

**\*\* DO NOT TEST THE ACCURACY OF PORTION SPOUTS USING WATER.\*\*  
SINCE WATER HAS A DIFFERENT SPECIFIC GRAVITY THAN ALCOHOL,  
THE PORTION SIZE WILL NOT BE CONSISTENT.**

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