

Why are your pours better than the others?

There are a number of reasons. Our pour spouts are manufactured using superior materials. Our manufacturing process is superior as well, we use locking systems to hold the various parts of our spouts together, rather than glues that can break down in alcohol. Also, we do not out-source manufacturing. Instead we control quality and consistency by handling every aspect of production in-house.

Tremendous research and development went into our pour spouts resulting in four patented improvements. Our design was based on our over fifty years experience in the bar and restaurant industries, during which time we listened to our customers and responded to their specific needs. In short, our pour spouts last longer, they are easier to use and maintain, they are more accurate and will earn your bar greater profits on every drink served. Don't just take our word on it, ask any one of our over 30,000 customers worldwide and they will tell you we have made the best pour spout they've ever used. We encourage you to call for referrals.

How come your pours cost more than regular pours?

Since Precision Pour 3-ball pour spouts are dramatically more complex than free pours, and require additional parts, the cost is unavoidably higher.

However, this cost is quickly offset by the additional earnings that are possible with our 3-ball pour spouts. Since Precision Pours will allow you to pour *two to four additional drinks per bottle, they will actually pay for themselves in the very first bottle you use them on. Also, since our spouts will last for years, given proper care and handling, the initial cost is very small compared to the ongoing increase in earnings.

**two to four additional drinks per bottle is based on what our customers tell us they save on average. It could be more or less depending how much you are over pouring now.*

Do your pours work on cordials?

Definitely! Over the years, this has been one of the most often asked questions. That's because so many bar operators have had big problems with nearly all types of pours when dispensing cordials. Our patented third ball

Should I put them on all my bottles?

In our opinion, the answer would be yes, since with our 3-ball pour spouts you're able to serve your customers good tasting drinks every time and at the same time increase your profits.

At the very least, we recommend using our spouts on your fast-moving bottles and your premium bottles.

Will my customers notice?

Because our pours are designed to look and work like a free-pour most of your customers will never notice you are using a measured pourer. Remember it is not how you are pouring that matters, it's how much you are pouring. Train your staff to answer this concern with the assurance that the customer will always get what they are paying for with a measured pour spout. Never overpoured or underpoured, just the same good drink every time.

Will my bartenders like the pours?

Yes. Many bartenders enjoy the ease of using our 3-ball pour spouts since they eliminate the added step of using a shot glass or jigger. Also, bartenders can pour faster (a real plus on busy nights), and no longer need to do a silent count. Since drinks poured with our 3-ball spouts always taste the same, bartenders will have fewer customer complaints about drinks that are too strong or too weak.

It's true that some bartenders did not like older style measured pours because they were slow and did not always work properly. It's also true that some bartenders believe overpoured drinks lead to bigger tips. In reality, it's good service that generates tips, not drinks that are "burned". Overpouring will also cause customers to order fewer drinks, leading to fewer tips.

We've been freepouring for years, why should I use a measured pour?

Even though your bar may be profitable when you freepour, measured pours will increase your profits substantially. Also, even though you may have a base of satisfied regular customers, measured pours will ensure that those customers remain satisfied since their drinks are poured consistently. This is true

bearing, valve and primer ring address these problems, and our customers tell us we have the best measured pour spout for cordials. We now have many customers using our pour spouts on a variety of cordials, syrups and cream liquors.

Do you have to clean the pours and what is the best way?

Since liquor has a high sugar content it is important to clean all liquor pour spouts on a regular basis. This will make them work better and last longer. The very best way to clean the spouts is to use our Poura-Clean™ pressurized cleaning system. This is the fastest most efficient way to clean spouts, using warm water and pressure only, eliminating the need for detergents.

Another method for cleaning spouts is by soaking them in warm soapy water for about 15 minutes making sure you shake the pours around under the water so the cleaning solution is getting into the spouts, then rinse in cold clear water. Bleaches and sanitizers are not recommended, as they will degrade most plastics over time.

If I use a 1 ounce pourer, how can I pour half an ounce for special recipe drinks?

Since our 3-ball pour spouts measure while they are pouring, you can stop pouring at any time and the next shot poured will not be affected.

What shot sizes do Precision Pour 3-Ball spouts come in?

Just like glassware, Precision Pour™ 3-Ball Liquor Pours come in many shot sizes. We understand that pouring great drinks for your customers requires a wide variety of shot sizes, so we offer pour spouts to match your needs.

In U.S. ounces, we offer eleven portion sizes: 1/4 oz, 1/2 oz, 5/8 oz, 3/4 oz, 7/8 oz, 1 oz, 1 1/8 oz, 1 1/4 oz, 1 1/2 oz, 2oz and 3oz for Martinis.

In Metric sizes we offer eight portion sizes: 10ml, 15ml, 20ml, 25ml, 30ml, 35ml, 40ml, 50ml.

Also, for our customers in Canada, we offer the only pour in the Imperial 1oz (28.8ml).

How fast do they pour?

Precision Pour measured spouts flow at a rate comparable to high quality longate pour spouts. Our spouts begin pouring as soon as you tilt the bottle, giving the appearance of freepouring. For bartenders that pour by count, a Precision Pour will accurately deliver an ounce at a three count when counting 1001,1002,1003 or a four count at 1,2,3,4.

despite changes in staff, or busy nights during which bartenders can't pay attention to drink preparation like they might otherwise.

For owners and managers, our 3-ball pour spouts are a tool to help them improve their business. As with the use of any new tool or new process, there is often hesitation for people to change. Typically, once the new tool or system is in place, owners and managers wonder how it was that they ever ran their business any differently.

In a nutshell, we have never had a customer tell us their cost went up when they switched to our pour spouts. In fact, most of our customers tell us that they save two to four drinks per bottle. Based on a price of just \$3.50 per drink, pouring from a liter bottle, that amounts to additional earnings of \$7.00 to \$14.00 per bottle, or \$84.00 to \$168.00 per case of liquor.

We measure using a shot glass/jigger, isn't that good enough?

No, here's why: Though using a shot glass or jigger is a time-honored method of pouring, be aware of the pitfalls. First of all, shot glasses are not always accurate. In fact, manufacturers of (glass) shot glasses will admit to as much as a 25% variance in the molding of the glass. In other words, a 1-ounce shot glass can be off as much as 1/4 of an ounce. That amounts to a loss of four to five drinks per bottle.

Many bartenders find that, because you must use two hands to measure when pouring into a shot glass or jigger, they're just too slow to use on busy nights. Unscrupulous bartenders can also use a shot glass or jigger to show a customer overpour, hoping for bigger tips!

Lastly, when using shot glasses or jiggers, you should rinse them out after each use or run the risk that you may carry that rum taste over to a vodka drink.

How much liquor is in a Shot?

Most people consider a "shot" to be one ounce of liquor, and a "jigger" a 1 1/4 ounce. This is incorrect since shot glasses and jiggers are made in many different portion sizes. A shot really refers to a portion of liquor being served in a shot glass, and the same is true for a jigger.

To make sense out of these variations in portion sizes, you can participate in our special offer on the home page of this website. You'll receive a standard drink mixing ratio chart that will help you to determine how much liquor to pour given the size of the glass you are using.