



Bar Maid



NOTES From "The Maid"

Your Bar's Biggest Problems Solved: Flat Beer, Lipstick and Glass Polishing



Back in 1961, Bar Maid Corporation introduced the five brush in-sink Electric Glass Washer. 55 Years later, major chains and independents still count on USA-manufactured Bar Maid glass washers to deliver "Beer Clean" glassware free of lipstick and grease.

"The increasing popularity of 'Craft Beer' has made this more important than ever!" says George Shepherd, Bar Maid's President.

"An improperly cleaned glass is sure to draw the carbonation out of any beverage, especially beer. Proper glass cleaning maximizes beer 'head,' flavor, customer satisfaction and operator profits. In fact, properly clean glasses can yield as many as 50 more glasses of beer from a standard keg. At \$5 each x 50 glasses x 8 kegs a week... that's a lot of profit!

"There's a misconception that washing with a five brush washer is slower than other methods. The truth is, under-counter washers have to be loaded, cycled, unloaded and then after cooling, the glassware checked for lipstick," says Shepherd.

the associated injuries. The cost is insignificant when compared to the benefits."

Always focused on developing solutions for operators, Bar Maid now offers more than 200 products for the hospitality industry.

"An improperly cleaned glass is sure to draw the carbonation out of any beverage, especially beer."

"And there's all those racks to deal with... not to mention chemicals and maintenance. With a Bar Maid washer, you handle the glass once and it's clean. That's why most chains use a Bar Maid washer in their bars. They do studies and they know what works."

With the goal of creating more innovative, money saving products, Bar Maid recently introduced a new Glass Polisher. "It pays for itself in months," says Shepherd. "The Bar Maid GP-100 is five times faster than hand polishing, more sanitary and virtually eliminates breakage and



UNITS OF BEER PER KEG

	NO HEAD	1/2" HEAD	1" HEAD	EXTRA UNITS WITH 1/2" TO 1" HEAD	PROFIT PER KEG Extra Glasses = Extra Profit
12oz. Pilsner	165	189	220	24 to 55	\$4 each = \$96 to \$220 Profit
12oz. Mug	165	176	203	11 to 38	\$4 each = \$44 to \$152
16oz. Pint	124	140	163	16 to 39	\$5 each = \$80 to \$195 Profit



New Product Spotlight



FLY-BYE Floor Drain Trap Seal

A cost effective way to keep drains virtually maintenance-free without the use of chemicals. Installs in seconds and effectively stops cockroaches, fruit flies (drain flies), gases and odors from exiting your drain. Four sizes available.



The Ultimate Bottle Opener

Another soon to be released product is Bar Maid's new Ultimate Bottle Opener. Our version of a popular classic design, the Ultimate Opener correctly named and priced right. Available in March.



Citrus Wedger

Economical to buy and easy to use, Bar Maid's WEG-816 makes short work of wedging lemons and lime in 8 or 16 pieces. Heavy-duty construction, non-skid rubber feet and easy to replace blades make this a must have at the bar. Already spec'd by chains!



Glass Polisher

Bar Maid's GP-100 Glass Polisher has been a huge success! Compared to hand polishing, it saves time, is more sanitary and virtually eliminates breakage and the associated injuries. Now it can be used for more applications with the introduction of extra tall Polishing Heads and a special head for champagne flutes.

Have you visited us lately?

Bar Maid launched a brand new website at BestintheBar.com to showcase our products and better serve our dealers and consumers.

Whether on a desktop computer or mobile device, the website is easy to navigate. Product pages include a link to download its brochure and even watch a product video. Users can register their glass washer online, or easily find authorized service centers. The dealer area now includes an image library with downloadable product images, literature and videos.

Visit BestintheBar.com today and don't forget to click our social media links to connect with us on:

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Fruit Flies... not just annoying, they're a health issue!

The FLY-BYE line of products from Bar Maid gives the restaurant and bar industry effective tools to help control fruit flies.

Fruit flies are not just a nuisance; they are a major sanitation issue for bars and restaurants. Also called drosophila flies, vinegar flies or wine flies, they often find their way into even the cleanest commercial kitchens and bars by hitchhiking on produce and just a few can quickly become an established breeding colony. Fruit flies love ripened fruits and vegetables as well as fermented beverages, liquor, beer and wine. They also breed in floor drains, bottles and cans, trash and recycling containers... virtually any damp area with spillage or attractive residues.

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New for 2017 is the FLY-BYE Floor Drain Trap Seal. With quick, easy installation it prevents drain odors, pest infiltration, harmful biologic aerosols and migration of sewer gas and radon from the drain into the living or work space. This improves air quality, protects the public health and helps in LEED Certification. The patented one-way valve won't impair flow rate or plumbing maintenance. Universal plumbing code certified.

“The last thing you want are customers bedeviled and swatting at buzzing fruit flies while sitting in your bar or restaurant.”

FLY-BYE Fruit Fly Traps utilize a powerful 2-part, food-based attractant to entice fruit flies into a trap where they are unable to escape. The traps contain no VOCs (Volatile Organic Compounds) and are non-toxic, so they can be used anywhere at any time, including food preparation or storage areas of the kitchen, near the bar fruit and condiment caddy, or next to garbage cans. Use each trap up to 30 days and then dispose of it in the trash or recycling bin.

“The FLY-BYE line is really a group of products that, along with good sanitation practices, work together to combat the reproduction of fruit flies,” said George Shepherd, owner and President of Bar Maid Corporation. “The last thing you want

Bar Maid also offers a variety of solutions to keep liquor pourers and beer taps sanitary and free of fruit flies and other bugs. Underneath the soda or beer tap drip tray is a prime habitat for fruit flies. The Beer Drip Tray Conditioning Strip from Bar Maid is a product placed under the grate that minimizes clogged drains and controls odors that attract fruit flies. Each strip lasts 21-90 days.

Another option for controlling those fruit flies attracted to drip trays are the new FLY-BYE Tap Tray Tabs. They will be introduced in the spring, just in time to combat the fruit fly



migration back to bars. Tap Tray Tabs are a natural enzyme product that slowly releases enzymes into the flow of draining beer or soda. The enzymes “eat” the food source for the flies, keeping drains clean and trays odor free.

The Beer Tap Cap is a plastic cap that fits over the end of the tap faucet.

Flip-Top Premium Pour Measured Liquor Pourers feature a small, hinged top that opens when pouring and closes when not in use to prevent bugs from entering. These liquor pourers are offered in four popular shot sizes and four colors. Whiskeygate Screened Liquor Pourers are a 3-count pourer with a screen inside to keep bugs out.

Whiskeygate Pourer Caps, Betterway Universal Dust Covers and Kover-All Universal Dust Caps all slide over the end of liquor pourers when not in use.



**Liquor Pourers
Keg & Pail Movers
Bar Supplies**



**Glass Washers
Glassware Detergent
and Sanitation
Blenders
Juicers**



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