



BEER
93013 •
5 oz.
H 4" T 2 1/4" B 1 3/4" D 2 1/2"
2 Dz./10 Lbs./ .72 Cu. Ft.



BEER
93012 •
13 oz.
H 6 1/4" T 2 1/2" B 2 1/2" D 3"
2 Dz./16 Lbs./ 1.44 Cu. Ft.



BEER
93011 •
16 oz.
H 6 1/2" T 3 1/4" B 2 3/4" D 3 1/4"
2 Dz./17 Lbs./ 1.90 Cu. Ft.



BEER
93010 •
20 oz.
H 7" T 2 3/4" B 2 3/4" D 3 1/2"
2 Dz./18 Lbs./ 2.07 Cu. Ft.



SERVING PADDLE
90038 •
H 5 3/8" L 14 1/2"
1 Dz./6 Lbs./

Score Bigger Profits
Use serving paddles to increase your beer sales and profits. Serve your customers four different beers (for your 13 oz. price) using 5 oz. taster.

*Can be used with the serving paddle.

TASTING BEER

Visually
First you must take in the look of the beer. Notice the beer's froth, transparency and color. These clues are important information regarding the quality and the brewing process of the beer that you are about to enjoy.

Aroma
The next step is to notice the intensity and subtlety of the beer's aroma. These aromas can be affected by the ingredients used in the beer, such as fruits, cereals or temperature can affect the aroma.

Flavor
Slowly drink in the beer and enjoy the beer. Pay attention to the sparkle, body and bitterness of the beer. Also, take the time to enjoy the persistence of the flavor or its "aftertaste". Different beers can have differing complexities and persistence of the lingering flavor.