



BeerTech

Recommended Beer line clean

It is essential that the following procedures are fully carried out when conducting a beer line clean

1 (a) Connect keg broach heads to wall receivers and switch off gases to the individual beer lines
 (b) Adjust each cellar buoy plunger/ lever to the cleaning/re-set position

2 Fill cleaning bottle half way with water, switch on the gas, draw approximately 1 pint of water through each cellar buoy.
 Then fully fill the cleaning bottle using the correct dilution of beerline cleaner and water - and again switch on the gas
Recommended Dilution rates:
 30 Litre Bottle: 450ml line cleaner
 50 Litre Bottle: 750ml line cleaner
 If using Chemisphere's Pipeline add 50% to the above figures

3 Go to bar, remove any sparklers / creamers and using suitable containers draw off the beers until the cleaning fluid is apparent at each font

4 Return to cellar and bleed each cellar buoy thoroughly into suitable containers, then re-fill the cleaning bottle again with the recommended dilution of cleaning fluid and water

5 Return to bar and pour 2 pints of cleaning fluid from each font into pint glasses, carefully noting the clarity of the fluid.

6 Repeat No.5 every ten minutes refilling the cleaning bottle as necessary, for a minimum period of one hour until the clarity of the cleaning fluid that is drawn off after the ten minute soak is perfectly Clear or Purple.
 There must be absolutely no trace of cloudiness whatsoever.
 (Only pull off half a pint of fluid if it is already perfectly clear)

7 It is vital that the clarity of the cleaning fluid is 100% crystal clear after a ten-minute soak.
 If not, then the beer lines still contain deposits that need to be removed. If left, over a period of time, these will lead to a build-up of deposits resulting in off-flavours

8 Connect up wash line or rinse cleaning bottle thoroughly with water and re-fill. Return to bar and pour approximately 8 pints of water through each font

9 Reconnect broach heads to kegs; switch off gas to cleaning line and on to individual lines. Return to bar and re-fill lines with beer, replacing any sparklers / creamers. Return to cellar and re-set individual cellar buoys bleeding each one until filled with beer

RECOMMENDED

For the cleaning fluid to have maximum effectiveness, the remote cooler should be switched off the night before a line clean.

Please clean couplers thoroughly every time a line clean is carried out.

Cellar Buoys should be bled each and every time cleaning fluid is drawn though at the font.

Please ensure all gases are switched off at night.

Empty all cleaning fluid from bottle as over time it can turn acidic and could damage beerlines if re-used.

The following is a basic summary of how and why the above must be carried out to maintain product quality

- 1 The cleaning fluid in the bottle at the start of the clean will have the same clarity as a glass of water, or if using purple cleaner will be crystal clear purple.
- 2 Use small buckets etc for the following:
 - a Pulling the beer off initially.
 - b The water flush afterwards.
 - c The beers back through at the end.
- 3 During the actual clean Pint glasses must be used to determine the clarity of the fluid that is being pulled through. This will start off coming through with varying degrees of transparency, which will become clearer as the clean progresses. Any cloudiness indicates more deposits that must be pulled through.
- 4 Cleaning fluid must be drawn through approximately every ten minutes.*
- 5 Pull through as much cleaning fluid, refilling the cleaning bottle as often as necessary until after a ten minute soak the fluid that is drawn out at the font is exactly the same, both in clarity and colour (if using the purple cleaner) as the fluid was before it entered the lines. ie crystal clear.

* Cleaning fluid can be inert in the line after as little as five to ten minutes. It will only absorb 'x' amounts of deposits. Therefore, if it is left in the line for half an hour or so, it is potentially doing nothing for twenty of the thirty minutes. It is essential that cleaning fluid be pulled through every ten minutes to ensure its full effectiveness.

BeerTech and the Flow Master System, silently working behind the scene to improve your profit

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