



 **SAFETY FIRST** Always wear proper safety equipment when cleaning beer lines

## Line Cleaning Instructions

Regular cleaning of the valves, beer lines and keg couplers is extremely important. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold and beer stones will build up and quickly degrade the quality of draft beer. Routine cleaning is essential to maintain quality and fresh taste.

**Rule of Thumb:** *Cleaning should be performed after every keg or at a minimum of every two weeks.*

### Tools Needed





 **SAFETY FIRST** *Always wear proper safety equipment when cleaning beer lines*

1. Fill cleaning canister with a mix of warm or hot water and A-B approved beer line cleaning solution. (Dilution ratio will be found on beer line cleaner instructions)



2. Close the cleaning canister lid.



3. Make sure the dispenser valve is off (up position) and untap the keg. Be sure to leave CO2 on so it is able to pressurize the cleaning canister.



4. Tap the cleaning canister and wait 5 seconds to ensure the cleaning canister is pressurized (12-14 psi).



5. Press the prime button on the control panel (a green light will illuminate next to the button indicating it is on).





 **SAFETY FIRST** *Always wear proper safety equipment when cleaning beer lines*

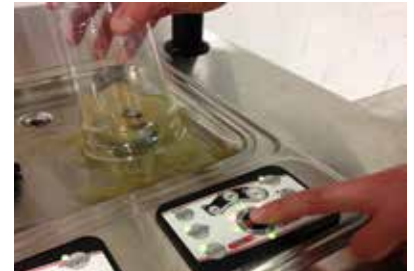
6. Place the valve in the down/open position.



7. Hold a cup upside down over the dispenser valve to prevent splash.



8. Press the start/stop button on the control panel to start line purge. While running solution through lines, stop then start the purge a minimum of 5 times using the stop/start button to ensure the valve is clean.



9. Once the line has been purged, press the start/stop button again to stop the flow.





	<b>SAFETY FIRST</b>	<i>Always wear proper safety equipment when cleaning beer lines</i>
---	-------------------------	---

10. When finished, un-tap and depressurize the cleaning canister by pulling up on the release value.



11. If applicable, remove the head of the dispenser valve and scrub them with line cleaner and water mix. Once cleaned, rinse off the dispenser head and reattach it to the dispenser valve. If not applicable, move to step 12.

12. Rinse out and then refill canister with fresh cold water.

13. Flush cold water through beer lines, following steps 2 - 9.

14. Un-tap the refill canister and re-tap the keg. Draw all remaining water from the beer line until beer flows using steps 5 - 9.

15. Test beer with a PH tester to ensure proper levels. Reading should not exceed 5.