

Cleaning Equipment



Basics of cleaning

Dirt in dispense systems

- Microbiological
(normally from outside)
 - Bacteria
 - Yeasts
 - Smell and flavour change
 - Hazes
- Deposits
 - Beer Stone (inorganic)
 - Hop oils (organic)
 - Nesting place for micro organisms
 - Make cleaning more difficult



Basics of cleaning

Influences on the cleaning success

- Cleaning detergent
 - Quality
 - Concentration
 - Type
 - Caustics for organic dirt
 - Acids for inorganic dirt
- Time
- Frequency
- Mechanical support
- Temperature



What to clean?

- Beer line
- Cooler
- Tap
 - Spout
- Coupler
- Additional equipment
 - Flow Meters
 - Pumps
 - Fob Stops
- Bar
- Glass washing device



Cleaning Plan

What?	How?	When?	Who?
Tap outside and spout	Hot water, brush, pump	Before and after work	Pub owner, bar staff
Bar and Glass washing device	Hot water, suitable detergent	At least daily	Pub owner, bar staff
Coupler	Rinse with hot water	When (re-) connecting the keg	Pub owner, bar staff
Spear	Hot water, brush	When (re-) connecting the keg	Pub owner, bar staff
Beer line and cooler	Suitable detergent	Every week	Specialist
Tap and Coupler	Dismount! Hot water, brush, detergent	When cleaning the lines	Specialist

How to use a cleaning bottle 1

- Rinsing
 - Open the cleaning bottle
 - Fill it with clean, cold water
 - Close the cleaning bottle properly
 - Connect to dispense head
 - Open tap until water comes out
 - Disconnect dispense head
 - Remove pressure from the cleaning bottle
- If you have more than one beer line:
 - Cleaning bottle with several connectors
 - Cleaning plate



How to use a cleaning bottle 2

- Cleaning
 - Open cleaning bottle (no pressure!)
 - Fill with fresh water and add detergent (see label)
 - Close and shake
 - Connect dispense head
 - Open tap and wait until detergent comes out
 - Soaking time 20 minutes
 - Open tap every 5 minutes
 - Disconnect dispense head
 - Dispose rest of cleaning solution
 - Rinse and fill bottle with water and rinse beer lines



Warn people with sign not to dispense while cleaning takes place!

Cleaning of tap & dispense head

- Remove dispense head from cleaning bottle
- Close gas supply
- Open tap to remove pressurized liquid
- Disassemble and clean tap
- Grease O-ring and re-fit tap
- Remove beer and CO₂ lines from dispense head
- Disassemble and clean dispense head
- Grease O-ring and re-fit dispense head
- Assemble lines
- Clean top of spear
- Connect dispense head and open CO₂ bottle
- Open tap until water is gone

