

To our valued clients and friends,

The following is a guideline on best practice for shutting down your beer dispense system for an extended period of time to avoid infections in your system.

First and foremost, cold storage of perishable products is always best. Beer is classed as a food product and as such will not last forever. Different suppliers have different practices and you will find that some of your kegged beer has been pasteurised whilst others have not. Those that have will tend to last longer, with that in mind, if your business can afford to keep your cool room running, then do so to protect your stock. Make sure no stock is left in direct sunlight or any hot areas as it will age very quickly. Every bit of stock you can protect will help you on the other side of your shut down.

DO NOT LEAVE BEER IN YOUR LINES – lactobacillus pediococcus is an infection which is very difficult to get rid of. It will live in any seals and plastics in your system and you will need to replace all seals and sterilize all parts to remove the off taste it will give your beer. Even with the current trend of brewing with Lacto to create sour beers, the pediococcus strand is not one you want in your system.

SHUT DOWN PROCEDURE

Firstly, shut off your glycol chiller to avoid freezing the lines.

Whilst always adhering to safety precautions using adequate PPE and signage you will need to perform a standard beer line clean as you normally would within your venue.

We have been recommending where possible to increase your chemical dosage to 2 x strength when using a liquid type cleaning agent.

- *Please make sure you don't do this with powder cleaner as you risk the powder solidifying again in the line if the concentration is too high and this will cause a blockage.*

During your beer line clean you need to ensure you are removing all visible evidence of build up in your lines and FOB detectors if they are installed in your system. You may need to do back to back beer line cleans to ensure there is nothing left in the system. Beer line cleaning should remove both yeast and beer stone or organic build up which can build up in your system over time if not cleaning correctly. If you have a film left over inside the fob detectors this generally tells you that either the chemical you are using is not designed to target both yeast and beer stone, or you haven't been cleaning frequently enough. Try your best to get rid of all of this build up.

- *Leaving this in your system will put you at risk of infection.*
- *Lines that are discoloured even after a beer line clean should be cleaned again to remove the build up. You may require a stronger chemical than the one you are currently using. But please make sure you use adequate PPE as the stronger chemicals are caustic.*

Once you have completed the chemical dosage and flushing of the lines with water, you will need to blow your lines dry with CO2 or whatever gas your system is using. This can be done by removing the water line and plugging in the gas and opening the taps to remove as much water as possible. You really want to make sure you get as much as you can out as the bacteria in water can cause a mouldy growth & taste in the beer lines if left sitting for an extended period of time. Leave the lines charged with the gas you are using as this will deplete the lines of oxygen and slow down bacterial growth.

- *For this reason we recommend once a month, flushing the lines with fresh water and blowing the lines dry again where possible to protect your beer lines during the shutdown period. For those of you with an undercounter system, this additional step is not necessary as your lines are easily replaced.*

Upon completing your beer line clean and blowing the lines dry you can now turn off your gas bottle. For those of you with a beer pump system, you can turn the power off to your air compressor, and check that your glycol chiller is still turned off.

During your beer line clean it is standard practice to soak your taps and couplers in chemical. Make sure you have done this during your last line clean and then rinse, as these two areas are major areas for build-up of yeast and infections. Store your taps and couplers in a clean bucket in your cool room if possible.

I have also attached a number of cleaning procedures for your browsing. Please note that they are not all the same. Find the one that is relative to your system and follow it if you need direction.

Our business is heavily hospitality oriented so we are feeling the same pain that you are. If there is anything we can do to assist you during this time please feel free to give us a call. We are more than happy to help out. If we band together the industry will only bounce back stronger than before.

Kind Regards

Liam Baron
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BEER LINE CLEANING PROCEDURE - BEER PUMP SYSTEM

BEER LINE CLEANING SHOULD ONLY BE PERFORMED BY AN ADEQUATELY TRAINED PERSON,
COMPETENT OF COMPLETING THE JOB SAFELY

OPTIONAL TRADE OUT PROCESS:

Optional Trade-out Procedure (Reduces amount of beer wasted)

1. Remove beer line drop leads from kegs and connect onto washout points along the bottom of the tapping board
2. Engage fob float lifter (side of fob) so the float doesn't seal the beer line off
3. Connect any gas line into spare washout point to enable gas to push beer out
4. The beer will eventually blow at the tap when line is empty

Note: Connect slower moving products to gas earlier in the day, with more popular products being connected last.

CLEANING PROCEDURE

****Ensure PPE [gloves & goggles] is used when cleaning beer lines****

1. Turn power 'OFF' to chiller at wall
2. Mix cleaning chemical with warm water in cleaner drum as per chemical instructions then connect suction lead to spare washout and drop suction lead into tub of mixed chemical
3. Hang CAUTION signs over fonts
4. Disconnect drop lead from keg coupler and plug into washout points on tapping wall.
5. Open taps and flush until all beer is removed from system and beer line cleaner is present (wait until chemical is clear and no signs of discolouration).
6. Once cleaner is through close all beer taps and leave soak in system for min 45-60mins (longer if not using warm water). Or as per chemical instructions. No less
7. Engage Fob (button on top) to fill fob chamber and bleed line with beer line cleaner solution to clean seals at top, and clean fob drain

8. Remove keg couplings from all kegs and soak in beer line cleaner solution.
 9. After soaking period, remove suction drop lead from washouts and plug in water line to washouts
 10. Flush sufficient water through each tap to remove beer line cleaner from system, this can be checked by using pH indicator test papers to ensure that beer line cleaner is completely removed
 11. Flush FOB chamber and bleed line with water to remove beer line cleaner
 12. Rinse keg couplings in clean water, to ensure no chemical is left in fittings
 13. Turn water "OFF"
 14. Fit couplings back onto kegs & disconnect beer drop leads from washout & connect to correct kegs
 15. Disengage all fob levers (return fob lever to operation mode)
 16. Pull beer through all taps before turning chiller on
 17. Turn glycol system "ON" at wall
 18. Remove CAUTION signs
 19. Beer cannot be served until chiller is down to set temperature (Usually around -2 degrees)
- BEER LINES MUST BE CLEANED WEEKLY AS PER BREWERY RECOMMENDATIONS



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BEER LINE CLEANING PROCEDURE - CLEANING PUMP BOARD

BEER LINE CLEANING SHOULD ONLY BE PERFORMED BY AN ADEQUATELY TRAINED PERSON,
COMPETENT OF COMPLETING THE JOB SAFELY

OPTIONAL TRADE OUT PROCESS:

Optional Trade-out Procedure (Reduces amount of beer wasted)

1. Remove beer line drop leads from kegs and connect onto washout points along the bottom of the tapping board
2. Engage fob float lifter (side of fob) so the float doesn't seal the beer line off
3. Connect any gas line into spare washout point to enable gas to push beer out
4. The beer will eventually blow at the tap when line is empty

Note: Connect slower moving products to gas earlier in the day, with more popular products being connected last.

CLEANING PROCEDURE

Ensure PPE [gloves & goggles] is used when cleaning beer lines

1. Turn power 'OFF' to chiller at wall
2. Mix cleaning chemical with warm water in cleaner drum as per chemical instructions, and place underneath the cleaning pump board.
3. Using a transfer lead, insert the snaplock check valve into the liquid out fitting, and place the other end into the closest "washout point" to the cleaning pump board.
4. Disconnect any gas line from a keg and plug into the "Gas In" side of the cleaning pump board.
5. Disconnect drop lead from keg coupler and plug into washout points on tapping wall.
6. Hang CAUTION signs over fonts
7. Open taps and flush until all beer is removed from system and beer line cleaner is present (wait until chemical is clear and no signs of discolouration.

8. Once cleaner is through close all beer taps and leave soak in system for min 45-60mins (longer if not using warm water). Or as per chemical instructions. No less

8. Engage Fob (button on top) to fill fob chamber and bleed line with beer line cleaner

solution to clean seals at top, and clean fob drain

9. Remove keg couplings from all kegs and soak in beer line cleaner solution.

10. After soaking period, remove gas lead and transfer lead from cleaning board and plug in water line to washouts

11. Flush sufficient water through each tap to remove beer line cleaner from system, this can be checked by using pH indicator test papers to ensure that beer line cleaner is completely removed

11. Flush FOB chamber and bleed line with water to remove beer line cleaner

12. Rinse keg couplings in clean water, to ensure no chemical is left in fittings

13. Turn water "OFF" & Fit couplings back onto kegs & disconnect beer drop leads from washout & connect to correct kegs

15. Disengage all fob levers (return fob lever to operation mode)

16. Pull beer through all taps before turning chiller on

17. Turn glycol system "ON" at wall

18. Remove CAUTION signs

19. Beer cannot be served until chiller is down to set temperature (Usually around -2 degrees)

BEER LINES MUST BE CLEANED WEEKLY AS PER BREWERY RECOMMENDATIONS

WARNING



Wear goggles
& rubber gloves
when handling
chemicals



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BEER LINE CLEANING PROCEDURE - CLEANING CANISTER

BEER LINE CLEANING SHOULD ONLY BE PERFORMED BY AN ADEQUATELY TRAINED PERSON,
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OPTIONAL TRADE OUT PROCESS:

Optional Trade-out Procedure (Reduces amount of beer wasted)

1. Remove beer line drop leads from kegs and connect onto washout points along the bottom of the tapping board
2. Engage fob float lifter (side of fob) so the float doesn't seal the beer line off
3. Connect any gas line into spare washout point to enable gas to push beer out
4. The beer will eventually blow at the tap when line is empty

Note: Connect slower moving products to gas earlier in the day, with more popular products being connected last.

CLEANING PROCEDURE

Ensure PPE [gloves & goggles] is used when cleaning beer lines

1. Turn power 'OFF' to chiller at wall
2. Mix cleaning solution & place in cleaning canister. Adhere to proportions & recommendations
4. Connect gas to cleaning unit then cleaning unit to washout system (water tap off).
5. Hang CAUTION signs over fonts
6. Disconnect drop lead from keg coupler and plug into washout points on tapping wall.
7. Open taps and flush until all beer is removed from system and beer line cleaner is present (wait until chemical is clear and no signs of discolouration).
8. Once cleaner is through close all beer taps and leave soak in system for min 45-60mins (longer if not using warm water). Or as per chemical instructions. No less
9. Engage Fob (button on top) to fill fob chamber and bleed line with beer line cleaner solution to clean seals at top, and clean fob drain (If APPLICABLE)

10. Remove keg couplings from all kegs and soak in beer line cleaner solution.

11. After soaking period run any leftover solution through the lines or into a bucket/ sink use it to clean outside of equipment, etc.

12. Disconnect the cleaning unit from the washout system & turn water tap on

10. Flush sufficient water through each tap to remove beer line cleaner from system, this can be checked by using pH indicator test papers to ensure that beer line cleaner is completely removed

11. Flush FOB chamber and bleed line with water to remove beer line cleaner (IF APPLICABLE)

12. Rinse keg couplings in clean water, to ensure no chemical is left in fittings

13. Turn water "OFF"

14. Fit couplings back onto kegs & disconnect beer drop leads from washout & connect to correct kegs

15. Disengage all fob levers (return fob lever to operation mode)

16. Pull beer through all taps before turning chiller on

17. Turn glycol system "ON" at wall

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