

## **For beer dispenser systems in which only chemical stand cleaning is carried out!**

In the case of automatic beer dispensing systems, with built-in components (pumps, volume measuring devices, beer foam stoppers, solenoid valves) and systems that cannot be cleaned mechanically due to their and systems that cannot be cleaned mechanically due to the pipe cross-section, basic cleaning as required is also recommended.

This information should be provided to the customer by the manufacturers of the mentioned dispenser equipment.

### **3 Who can perform basic beerline cleaning?**



It is recommended that a *qualified beer dispensing equipment* cleaning company be hired for this purpose. There must be expert knowledge of the specific components,

The materials used (which part of the system can tolerate which cleaning agents? and the various cleaning methods (which dispenser components must be cleaned and how?

In addition, the specialist company must also ensure the safe handling and complete removal of

cleaning agents and disinfectants so that neither the bar staff nor the customers can be harmed.

#### **4. What is needed for a basic cleaning?**

The effectiveness of a cleaning is always influenced by several factors, which also apply to the basic cleaning of a dispensing system. Using the example of

Sinner's circle is a good way to explain the influencing factors.

One important factor is the beer temperature. Since the dispensing systems are generally used for serving chilled beer, certain maximum.

Beer, certain maximum temperatures must be maintained, otherwise the components of the system will suffer and it will take too long to restarting the system takes too long. A temperature of 35°C should therefore not be exceeded.

At very low temperatures, the cleaning agents are less effective. For this reason, it is important to shut down the existing cooling equipment, such as the out of operation prior to cleaning.

One should the temperature of the cleaning solution to the maximum temperature.

The chemicals used should be exclusively cleaning agents developed by the manufacturer for cleaning and disinfecting dispensing systems.

#### **Disinfection of dispensing equipment.**

These have to meet very specific requirements. The concentration must be adhered to as recommended by the manufacturer.

#### **4.2 Cleaning equipment**

Professional beer dispenser equipment is suitable for carrying out basic cleaning,

which can clean chemically and mechanically in a cycle and beer pump devices with a

suction function for the cleaning solution.

#### **4.3 Cleaning accessories**



Indispensable as aids for basic cleaning are:

- a) Suitable tools for disassembling the dispenser components
- b) Perforated brushes (different cross-sections)
- c) Pivot cleaning brush
- d) Cock grease for O-rings of the tap head
- e) sponge balls (suitable for the respective line cross-section)
- f) Spray disinfectant

#### 4.4 Warning signs for the cleaning area

While the cleaning is in progress, it is important for safety reasons, for example to attach temporary warning signs to the beer taps so that they are not accidentally tapped and poured out.

#### **How is basic cleaning performed?**

Activities prior to cleaning

- a) Disconnect the compressed gas supply
- b) Knock off the beerkegs**



c) Switch off tracer beer cooling/flow cooler and drain off water

d) Attach warning sign in the tapping area

Note: For the restart of the dispensing system after cleaning, sufficient time must be sufficient time must be allowed for the complete system to cool down again.

Preparation for cleaning!

a) Remove any beer still present from the system with water (not with cleaning solution!).

### **the system**

b) Remove components (dispensing heads, taps as well as other components that do not remain in the remain in the cleaning circuit)

c) Establish circuit for chemical-mechanical cleaning (if necessary, bridge components).



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d) Connect the cleaning device

e) water flushing to check the tightness of the circuit