

Keep your lines clean!

To produce perfect pints, you must prevent yeast from growing in your beer lines. If you don't do this, yeast will build up, and the effects may be:

- poor beer flavour
- restricted flow, resulting in heady beer.

You should clean your lines:

- regularly - at least every seven days
- thoroughly - line cleaning is about hygiene, not just getting rid of any visible spots of yeast
- with a high quality cleaning solution.

Line cleaning procedure

Cleaning the lines may not be the most exciting part of your work, but it is really important if you want to provide your customers with the highest quality beers. Here's how it works:

1. turn off the instantaneous cooler and disconnect the couplers from kegs
2. using the transfer leads, connect the couplers to the washout system
3. connect the beer lines to the end coupler
4. draw off any beer and rinse the lines with water
5. connect the gas to the washout canister, and the cleaning canister to the washout system
6. go to the bar and open the beer taps
7. when the solution appears, turn off the beer tap and leave solution to soak
8. disconnect the cleaning canister from the washout system and increase the gas pressure
9. run the solution again from the beer tap
10. turn on the gas, followed by the water, to produce a bubbling stream of gas and water
after about one minute, turn off the gas and allow just water to flow through for a few minutes
11. turn off the water
12. turn on the gas again, to dry out the lines, and then turn off the beer tap
13. reconnect the couplers and the beer lines to the beer system.

Job done!