

# BEERLINE CLEANING GUIDE

Our easy-to-follow 25-step guide to effective beerline cleaning



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**1 Turn off the cooler**  
(Ideally 2hrs in advance)
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**2 Turn on cleaning gas**
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**3 Disconnect the beer**
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**4 Clean Keg Coupler**
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**5 Connect to the cleaning ring**
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**6 Measure solution**  
(Beerline = 2.5%) (Beerkeeper = 5%)  
40-1 20-1
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**7 Fill vessel with solution then top up with water**
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**8 Place CIP tags on taps to show clean in progress**
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**9 Bleed fob detectors until purple solution is stable**
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**10 Soak for 5 minutes**
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**11 Repeat 9 & 10 until no further changes are seen**
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**12 Remove dispense tap fittings, place in glass**
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**13 Draw cleaning fluid through tap until purple**
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**14 Soak for 5 minutes**
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**15 Pull off full length of line observing colour changes**
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**16 Repeat 14 & 15 until no further changes are seen**
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**17 Empty & rinse vessel, fill with water & reconnect**
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**18 Bleed fob detectors & rinse bleed tube**
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**19 Draw off purple fluid until clear. Pull another 1 litre**
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**20 Inspect rinse water for debris - ensure none**
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**21 Check rinse water with test papers**  
Blue = Pipeline present/  
Pink = Rinse complete
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**22 Rinse tap fittings & refit**
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**23 Turn on cooler**
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**24 Reconnect the beer**
- 

**25 Now serve**

## Health and Safety Notes

It is important to carry out a local risk assessment before using these products. We would always recommend the use of safety goggles and glasses when carrying out this procedure.

**For the full set of procedure instructions please see our Beerkeeper Protocol Manual**

Contact Flomatic today for more information regarding our complete product line

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