

CELLAR GUIDE

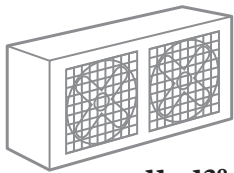
KEG BEER



1. CELLAR & EQUIPMENT CONDITION

TEMPERATURE

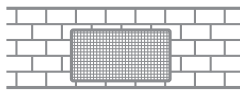
Check Daily



11 – 13°C

VENTILATION

Maintain adequate ventilation to prevent build up of gas and mould growth
Ventilate for 10 minutes daily



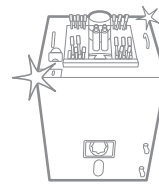
HYGIENE

Keep cellar clean and tidy



EQUIPMENT

Switched on, topped up, dust free



LINE CLEANING

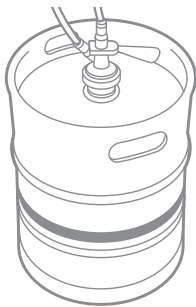
Clean all lines at least every seven days

Mon	1	8	15	22	29
Tue	2	9	16	23	30
Wed	3	10	17	24	31
Thur	4	11	18	25	
Fri	5	12	19	26	
Sat	6	13	20	27	
Sun	7	14	21	28	

2. PREPARATION

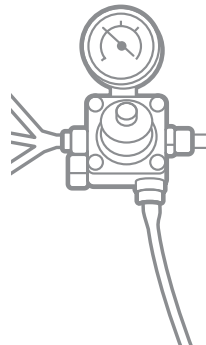
KEG STORAGE

24 – 48 hours before sale
Always at 11° – 13°C



SECONDARY VALVE

Turn ON at start of session
Turn OFF at end of session



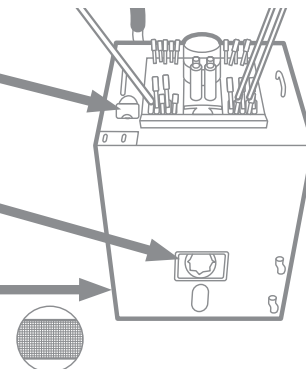
REMOTE COOLERS

Turned on and working
24 hours a day

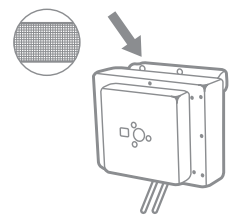
Check ice bank daily

Check coolant levels

Keep all grills clean and free from obstruction



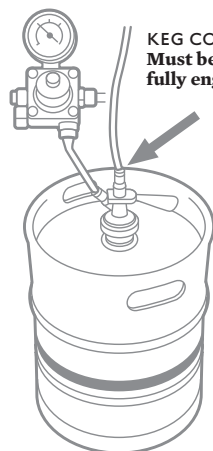
HEAT DUMP
Keep grills clean



3. SERVING

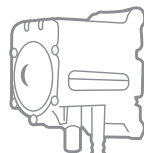
CONNECTION

1. Turn gas off
2. Correct product – check
3. Check coupler hygiene
4. Connect
5. Turn on gas
6. Check gas pump (if fitted)
7. Fill up line primer

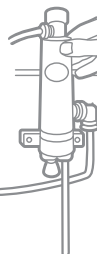


KEG COUPLER
Must be fully engaged

GAS PUMP

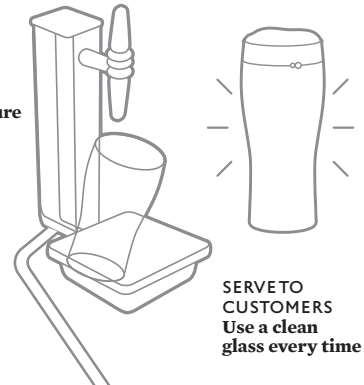


LINE PRIMER



CHECK QUALITY

- C: Clarity
- A: Aroma
- T: Taste
- T: Temperature



SERVE TO CUSTOMERS
Use a clean glass every time

SWITCH OFF DISPENSE GAS AT END OF EVERY SESSION

GOT A PROBLEM WITH BEER QUALITY?
VISIT: WWW.BEER-GENIUS.CO.UK

