

# CELLAR GUIDE LINE CLEANING



## 1. HEALTH & SAFETY

**ALL LINES**  
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 |    |

**DETERGENT**  
Always make a fresh detergent mix



**WARN STAFF**  
Never clean lines when customers are present



**GOGGLES, GLOVES & APRON**  
Must be worn

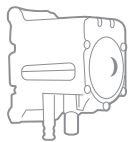


**GLASSES**  
Do not use for measuring beer line cleaner



## 2. CASK ALES

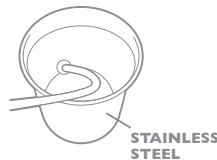
**1. GAS PUMPS**  
Turned on (if fitted)



**2. DISCONNECT**  
Place lines in clean water



**3. FLUSH BEER**  
Use clean water to remove beer from lines



**4. LINE CLEANING DETERGENT**  
Add recommended line cleaning detergent at the correct strength



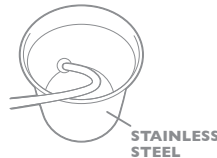
**5. FILL LINES**  
Pull detergent solution through to the bar



**6. TIMINGS**  
Total contact time of 30 mins.  
Pull through every 10 mins



**7. REMOVE LINE CLEANER**  
Flush lines out with 10 litres of clean water per tap



**8. RECONNECT**  
Lines to correct casks



**9. FILL LINES**  
Pull product through to the bar



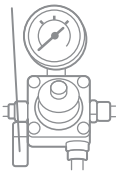
**10. SAMPLE**

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

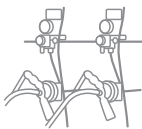


## 3. KEG BEERS

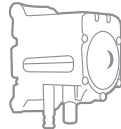
**1. PRODUCT GAS**  
Turned off



**2. COUPLING HEADS**  
Connect to cleaning sockets



**3. GAS PUMP**  
Turned on (if fitted)



**4. LINES**  
Use clean water to remove beer from lines



**5. SPOUTS/ SPARKLERS**  
Remove & clean



**6. LINE CLEANING DETERGENT**  
Add recommended line cleaning detergent at the correct strength



**7. LINE PRIMER**  
Pass solution through top of line primer



**8. FILL LINES**  
Pull solution through to the bar



**9. TIMINGS**  
Total contact time of 30 mins.  
Pull through every 10 mins



**10. REMOVE LINE CLEANER**  
Flush lines out with 10 litres of clean water per tap



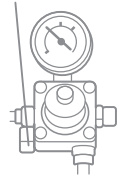
**11. SPOUTS/ SPARKLERS**  
Replace spouts & sparklers



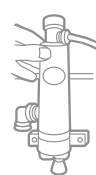
**12. COUPLING HEADS**  
Reconnect couplers to correct product



**13. PRODUCT GAS**  
Turned back on



**14. LINE PRIMER**  
Fill with product



**15. FILL LINES**  
Pull product through to the bar



**16. SAMPLE**

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



**GOT A PROBLEM WITH BEER QUALITY?  
VISIT: [WWW.BEER-GENIUS.CO.UK](http://WWW.BEER-GENIUS.CO.UK)**

