

PIPELINE FOURTEEN

BEER LINE CLEANING GUIDE Effective dispense cleaning in 30 steps



- 1 Turn off the cooler/recirculation pump
- 2 Put cooler reminder tag by the till
- 3 Turn off gas to couplers, turn on cleaning gas pump
- 4 Disconnect the beer
- 5 Clean keg coupler
- 6 Connect to the cleaning ring
- 7 Fill cleaning keg with water
- 8 Draw water through to fob detector
- 9 Draw water through to tap
- 10 Measure solution 500 ml per 10 litres
- 11 Add cleaning solution to water container
- 12 Place CIP tags on taps to show clean in progress
- 13 Bleed fob detectors until purple solution is stable
- 14 Soak for minimum of 10 minutes
- 15 Repeat 13 and 14 until no further changes are seen
- 16 Draw cleaning fluid through tap until purple
- 17 Put sparklers in pint glass of solution
- 18 Soak for minimum of 10 minutes
- 19 Pull off full length of line observing colour changes
- 20 Repeat 18 and 19 until no further changes are seen
- 21 Empty and rinse vessel, fill with water and reconnect
- 22 Bleed fob detectors and rinse bleed tube
- 23 Draw off purple fluid until clear. Pull another 1 litre
- 24 Inspect rinse water for debris - ensure none
- 25 Test rinse water Pink = Rinse complete
- 26 Rinse tap fittings & refit
- 27 Turn on cooler
- 28 Reconnect the beer
- 29 Turn off cleaning gas, turn on gas to coupler
- 30 Reconnect sparklers. Finally, you can pull that perfect pint!

NB: Stages 8 & 9 are optional, but advised.

Use Tap & Keg Sanitiser on the dispense taps and keg couplers for long-lasting protection.

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 Pipeline protocol manual.

