



Standard Operating Procedures

Complex Direct Draw & Long Draw Air Cooled System

Basic Equipment Kit

Same as Direct Draw Kit

If Applicable to System

Step One (gas/kegs)

- Turn off** all gas shut off valves
make note of any that were in off position already
- Place** number cards on kegs
- Label** keg lines if not done already
- Turn off** Glycol (pumps & condenser)
- Turn FOBs** into cleaning mode if applicable
- Untap** keg couplers utilizing small bucket & towel to ensure you catch excess liquid
- Connect** two adjacent lines with cleaning coupler
- Repeat** until all lines connected
- Engage** reverse valves on beer pumps on lines coming back to the cooler

Step Three (cleaning)

- Prep** rinse water and cleaning chemical **
- Flush** lines with rinse water until all beer is removed from system
- Check** coupler connections for leaks
- Push** PBW into lines until output runs clear
- Recirculate** PBW for *MINIMUM* of 15'
- Bleed** FOBs on system out the vent port
- Scrub** faucets and inspect thoroughly
- Flush** lines with rinse water
twice the amount used in above flush
- Bleed** FOBs on system out the vent port

Step Five (clean up/check out)

- Tidy up** cooler & bar area
- Wipe** down bar top & drip tray
- Send** a service request form if maintenance needs
- Fill Out** appointment check out form in Jobber
- Mark** appointment complete in Jobber
- Inform** client of completion of service if possible

Step Two (faucets/towers)

- Photograph** all faucets while still assembled to ensure you put everything back correctly
- Drain** all lines into a bucket and dump
- Handles** remove and lay out in order
- Faucets** remove and disassemble
- Soak** faucets in small bucket with warm PBW
- Pump** assemble & prep for use
- Attach** lines to the system in proper order*

Step Four (reassemble)

- Turn off** pump and remove all lines
- Reattach** faucets to the shanks
- Unhook** couplers from the cleaning cup
- Scrub** and rinse all couplers
- Soak** up excess product that may have pooled in the neck of the keg
- Retap** all kegs ensuring the correct line is going to the correct keg
- Clean** any spilled product around kegs
- Check** for leaks at faucets
- Turn** all beer pumps back into dispense mode
- Open** all gas shut off valves
only turn on valves that we closed in step one
- Reattach** faucet handles in proper order
- Pull** beer through lines
- Vent** out FOBs and return to operating position

* ensure that the flow rate during cleanings is at least 2 gallons per minute. Don't attach too many lines to one pump to ensure proper flow rate

** ensure that bucket with cleaning product contains AT LEAST 2 gallons. Use the orange buckets only for this purpose.