

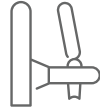
Your guide to serving the perfect beer.



Every keg change

Clean keg couplers

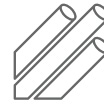
Spray the keg couplers with surface spray cleaner each time the keg is changed.



Every week

Tap heads / bar drains

Soak tap heads in a warm water mixture with multi-enzymatic cleaner. Spray bar drains under beer fountains with mould and odour control spray.



Every 3 weeks

Change transfer leads

Swap transfer leads to new, clean leads. Old transfer leads are cleaned as part of your line clean. Additional transfer leads may be needed to allow you to swap leads as required.



Every 6-8 weeks

Line and equipment clean

Conduct line clean with multi-enzymatic cleaner. With CellarControl installed, line growth is inhibited allowing you to clean every 6-8 weeks. Disassemble and soak couplers in hot water and multi-enzymatic cleaner. Spray FOB's and leads with surface spray cleaner. Soak overnight for best results.



Ongoing

Cool room walls / odours

Clean cool room walls with surface spray cleaner as required. Check for and treat odour-prone areas with mould and odour control spray.

Ongoing equipment checks and maintenance

- **Stock management and storage**
Ensure good stock rotation and don't let your beer go stagnant within the beer system. Monitor cool room temperature for consistency.
- **Check dishwashers and glassware**
Ensure your dishwashers are operating correctly and your glassware is clean with no leftover detergent.
- **Check gas pressures and pumps**
Ensure your gas mixture rates and pumps are operating to required specifications.
- **Correct pouring techniques**
Ensure all staff are trained in correct beer pouring techniques.
- **Check and replace seals and O-rings**
Damaged seals and O-rings can cause wastage and create a dirty environment which can affect beer quality. Regularly check seals and O-rings and replace as needed.

Your equipment list



CellarControl

Drastically reduces harmful biofilm build-up within your beer lines, allows for extended beer line cleaning cycles while improving beer quality.

www.cellarcontrol.com.au - 1300 693 357



Maxi-Enzyme Beer Line Cleaner

Advanced multi-enzymatic beer line cleaner - HACCP certified, effective, safe to use, near pH neutral and non-corrosive.

www.rightbeer.com.au - 1300 760 450



AerisGuard™ Surface Cleaner & Sanitiser

An effective one-step clean and sanitise solution. Perfect for beer fobs, drop leads, washout line, hoses, kegs and cool room walls.

www.rightbeer.com.au - 1300 760 450



AeriShield Natural Mould & Odour Control

A patented formulation which provides a biochemical barrier against mould and eliminates odours in all areas of your venue.

www.rightbeer.com.au - 1300 760 450