

# Nitro Cold Brew Coffee Tap

## Overview

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### Daily:

- *Spot clean spills as needed throughout the day using a wiping cloth saturated in ClickSan® Disinfectant/Sanitizer solution or other approved sanitizer*
- *Remove, clean and sanitize drain grate*
- *Perform cleaning of assembled taps*

### Weekly:

- *Disassemble and clean taps, clean product lines*
- *Clean Keg Connector*
- *Clean the interior of the refrigerator*
- *Clean the condenser coil fins (under counter models)*
- *Check for leaks. Call the FCC if any leaks are found*

### Monthly:

- *Compact refrigerators – tighten door hinges with a screwdriver*

### As Needed:

- *Clean keg*
  - *Replace refrigerator door gasket*
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### Temperature:

- *The refrigerator temperature should never exceed 41° F / 5° C.*
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### Standards

- *The internal and external parts must be free of coffee oil build-up and odor*
  - *Equipment must be washed, rinsed, sanitized and then air dried*
  - *Kegs must be cleaned after each use, and after being used for cleaning, before being refilled*
  - *Use a sanitizing solution to sanitize all surfaces, countertops, and store equipment*
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### SDS

- *A Safety Data Sheet for KAY® ClickSan® Disinfectant/Sanitizer, QSR Heavy Duty Multi-Purpose Sink Detergent, INSTANT SOLUTIONS™ Multi-Surface Glass Cleaner, Urnex® Urn and Brewer Cleaner, Urnex® Complete Café can be found in the store or on the Hub.*



# Nitro Cold Brew Coffee Tap

## Cleaning Interior and Exterior

**Frequency:** Weekly

**Materials Needed:**

- Wiping Cloth
- Blue Scrub Pad

- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer
- INSTANT SOLUTIONS™ Multi-Surface & Glass Cleaner

**SDS:**

A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer, KAY-5® Sanitizer, and INSTANT SOLUTIONS™ Multi-Surface Glass Cleaner can be found on the Partner Hub and in your First Aid Kit.

**Warning:**



The refrigerator must be unplugged before cleaning fan guards to stop fan blades from rotating. Serious injury may result if unit is not unplugged.

**01 – Move or remove product**

- Disconnect active keg and move it and additional kegs to the side



**01 Move or remove product**

**02- Remove and sanitize drain grate**

- Remove drain grate and wash it using the 3-compartment sink method or in the dish machine. Allow to air dry



**02 Remove and sanitize drain grate**

**03 – Clean all walls and shelves**

- Using a wiping cloth soaked in ClickSan® Disinfectant/Sanitizer, wipe off exterior surfaces of the taps and the refrigerator



**03 Clean all walls and shelves**

**04 – Clean Tap Nozzles**

- Remove tap nozzles and wash, rinse, and sanitize using the 3-compartment sink method
- Replace tap nozzles immediately



**04 Clean tap nozzles**

**05 – Scrub door interior, seals, and door sealing surfaces and exterior of door**

- Use a paper towel with Multi-Surface Cleaner



**05 Remove heavy build up**

**06 – Wipe all surfaces on exterior of unit and door**

- Use a wiping cloth saturated in sanitizer. Make sure to clean the fold within the seal.



**06 Scrub door interior, seals and door sealing surfaces and wipe down all surfaces**

**07 – Replace drain grate**



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# Nitro Cold Brew Coffee Tap

## Cleaning the Condenser Coil Fins

**Frequency:** *Weekly*

**Materials Needed:**

- *Non-food Contact Vacuum Attachment*

**Warning:**



- *The refrigerator must be unplugged before cleaning fan guards to stop fan blades from rotating. Serious injury may result if unit is not unplugged.*
- *The condenser coil fins are sharp and can cut your hands if touched.*

### 01 – Locate the condensercoil

- If you are not sure where the condenser coil fins are located, contact the FCC.



**01** Locate the condenser coils

### 02 – Remove all dust and lint from the condenser coils

- Carefully use the vacuum with the brush attachment.
- Move the vacuum in the direction of the fins.



**02** Remove all dust and lint from the condenser coils

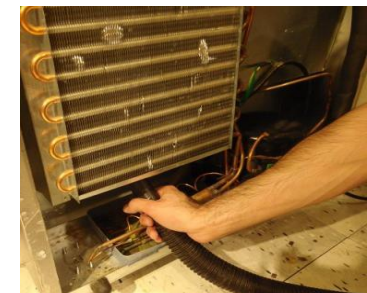
**Note:** Do not brush perpendicular to the fins, as they can fold over and damage the unit. The condenser fins are very delicate and will bend easily.

### 03 – Remove all dust and lint from the fan cover underneath the condenser coils

- Use the vacuum with the brush attachment.



**03** Remove all dust and lint from the fan cover underneath the condenser coils



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# Nitro Cold Brew Coffee Tap

## In-line filter cleaning

**Frequency:** *Daily*

**Materials Needed:**

- Dry towel
- Gloves

### 01 – Disconnect Kegs

- Disconnect active keg and remove product kegs from the equipment



**01 Disconnect active keg**

### 02 – Locate the in-line filter

- The in-line filter is on the top of the inside of the Nitro Cold Brew refrigerator



**02 Locate in-line filter**

### 03 – Unscrew filter

- With a towel handy slowly unscrew the in-line filter from it's housing



**03 Unscrew filter with towel**

### 04- Clean filter

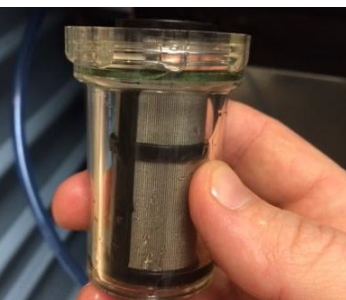
- Remove the mesh in-line filter and clean debris
- Flush with water and wipe dry



**04 Remove filter and flush with water**

### 05 – Replace filter

- Replace strainer
- Screw in-line filter back into housing
- Clean any residual coffee spills from interior of refrigerator



**05 Replace strainer and screw in-line filter back into housing**



# Nitro Cold Brew Coffee Tap

## Keg Cleaning

**Frequency:** *As Needed*

**Materials Needed:**

- *QSR Heavy Duty Multi-Purpose Sink Detergent*
- *ClickSan® Disinfectant/Sanitizer*
- *Urn Brush*

### 01 – Empty remaining product from keg

### 02 – Wash Keg

- Partially fill keg with *QSR Heavy Duty Multi-Purpose Sink Detergent* from the dispenser at the 3-compartment sink
- Use the urn brush to scrub the inside of the keg and lid to loosen coffee soils, oils and residue

**Note:** Take care not to damage the inner parts of the keg including the stem

- Empty the dirty soapy water into the 3-compartment sink.

### 03 – Rinse Keg

- Partially fill the keg with clean water
- Replace keg lid and agitate the keg thoroughly rinse the inside of the keg
- Empty the rinse water into the 3-compartment sink

### 04 – Sanitize Keg

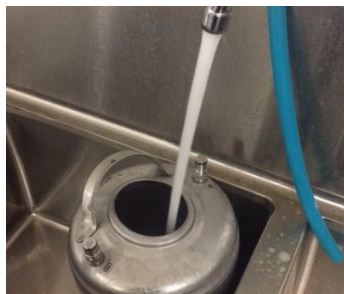
- Partially fill keg with *ClickSan® Disinfectant/Sanitizer* from the dispenser at the 3-compartment sink
- Replace the lid and agitate the keg to thoroughly sanitize the inside of the keg.
- Allow the sanitizer to sit inside the keg for at least 1 minute
- Empty the sanitizer solution into the 3-compartment sink

### 05 – Dry and Store Keg

- Store the keg and lid in a location that protects the keg from overhead contamination
- Allow the keg and lid to fully air dry before next use



**02** Partially fill keg with Sink Detergent and use urn brush to scrub inside



**03** Partially fill keg with clean water; Replace lid and agitate: empty rinse water



**04** Sanitize keg



**04** Sanitize keg



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# Nitro Cold Brew Coffee Tap

## Replacing Door Gasket

**Frequency:** *As Needed (When Torn)*

**Materials Needed:**

- Wiping Cloth
- Tape
- Paper Towel
- ClickSan® Disinfectant/Sanitizer / KAY-5® Sanitizer

**SDS:**

*A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer and KAY-5® Sanitizer can be found on the Partner Hub and in your First Aid Kit.*

**01 – Remove product**

- Store in another refrigerator/freezer.

**02 – Remove old gasket and discard**



**02 Remove old gasket and discard**

**03 – Wipe gasket groove**

- Use wiping cloth moistened with sanitizer solution to remove any debris, such as syrup and/or dairy spills.



**03 Wipe gasket groove**

**4– Dry gasket groove and area with paper towels**

**5 – Run new gasket through dishmachine**

- This softens the gasket for installation.



**05 Run new gasket through dishmachine**

**06 – Install new gasket**

- Insert the smaller rigid side into the gasket groove.



**06 Install new gasket**

**07 – Firmly press gasket into groove around door**

- Ensure it is properly seated.



**07 Firmly press gasket into groove around door**

**08 – Close refrigerator door and tape shut**

- Use sign that states “Do Not Use” for two hours.



**08 Close refrigerator door and tape shut**

# Nitro Cold Brew Coffee Tap

## Product Line and Tap Cleaning

**Frequency:** Weekly

### Materials Needed:

- Gloves and splash goggles
- Clean keg
- Pack of Urnex Urn Cleaner
- Urnex Complete Café sanitizer (green)
- Two clear drain hoses
- 5 gallon bucket

### Information

Weekly cleaning of the product lines and taps will include 3 cycles (Wash, Rinse and Sanitize) – all three cycles follow the same process but with different cleaners for each cycle

### 01 – Prepare

- Gather all cleaning supplies
- Disconnect and remove product kegs from equipment – *store active kegs in back of house fridge until cleaning is complete to avoid cross contamination*
- Place clean drain hoses over nozzles of both taps
- Place a clean 5 gallon bucket on the floor in front of the unit and place end of drain hoses into the bucket



01 Gather all cleaning supplies



Attach clean drain hoses over taps

### 02 – Wash Cycle

- Fill a clean keg with warm water from 3 compartment sink to ½" of top of keg. Add 1 packet of Urnex Urn cleaner to keg, place lid on keg and agitate keg to mix Urn cleaner. Label with day dot labeled "WASH"
- Attach cleaning keg to Nitro unit [Beverage line (OUT) first then Gas line (IN)] and press the prime/clean button for one second.
- Open both taps and press prime/clean button for 4 seconds until the blue light illuminates and the unit begins the cleaning cycle.
- Once bubbles are seen in 5 gallon bucket (approximately 3 minutes) close plain coffee tap (left tap).
- Wait for second purge to begin from Nitro tap (right tap). Once liquid is depleted from the keg and bubbles are seen in 5 gallon bucket (approximately 3 minutes) close the Nitro tap.
- Wait approximately 2 minutes until blue light turns off to indicate the cycle is over.
- Important – *do not proceed to next step until the blue light turns off completely*
- Disconnect "Wash" keg from unit and empty 5 gallon bucket in mop sink.



Place ends of hoses in 5 gallon bucket



After attaching WASH keg, open both taps



Press cleaning/prime button for 4 seconds until light stays illuminated blue



Once are seen in 5 gallon bucket close plain coffee tap



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# Nitro Cold Brew Coffee Tap

## Product Line and Tap Cleaning (Continued)

**Frequency:** Weekly

**Materials Needed:**

- Gloves and goggles
- Clean keg
- Pack of Urnex Urn Cleaner
- Urnex Complete Café sanitizer (green)
- Two clear drain hoses
- 5 gallon bucket

**Information**

Weekly cleaning of the product lines and taps will include 3 cycles (Wash, Rinse and Sanitize) – all three cycles follow the same process but with different cleaners for each cycle

### 03 – Rinse Cycle

- Fill a clean keg with warm water from 3 compartment sink to ½" of top of keg. Add 1 oz. of green Urnex Complete Café sanitizer, place lid on keg and agitate keg to mix Urn cleaner. Label with day dot labeled "RINSE"
- Repeat the exact same process as listed in "Wash" Cycle



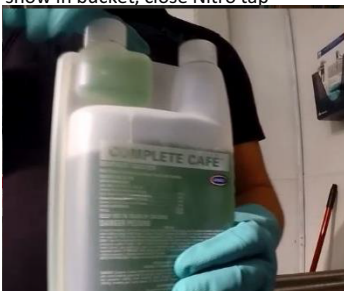
Once Keg is depleted and bubbles show in bucket, close Nitro tap



Wait until blue light turns off which indicates the cycle is complete

### 04- Sanitize Cycle

- Fill a clean keg with warm water from 3 compartment sink to ½" of top of keg. Add 1 oz. of green Urnex Complete Café sanitizer, place lid on keg and agitate keg to mix Urn cleaner. Label with day dot labeled "SANITIZE"
- Repeat the exact same process as listed in "Wash" Cycle



03/04 Use 1 oz. of green Complete Café Cleaner for the "Rinse" and "Sanitize" cycles



After all three cleaning cycles, reconnect cold brew kegs from BOH refrigerator

### 05 –Finish

- Reconnect Cold Brew keg from back of house refrigerator and press prime/clean button for 1 second
- Using a pitcher, pour 8-12 ounces of coffee from the left tap until only coffee comes out
- Discard coffee in pitcher
- Next pour 2 liters of Nitro Cold Brew from right tap until only coffee comes out
- Discard coffee in pitcher



Pour 8-12 ounces of regular Cold Brew from left tap and 2 liters of Nitro Cold Brew from right tap and discard coffee



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# Nitro Cold Brew Coffee Tap

## Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Neither tap dispenses	Unit not powered on	Check that the unit is plugged in and the breaker is not tripped
	Nitrogen tank is out of gas (Is the needle on the primary gauge in the “red zone”?)	Replace the nitrogen gas tank
	Gas tank valve not open	Turn valve atop gas cylinder counter-clockwise until it stops.
	Prime button not pushed	Push prime/clean button once for 1 second and allow up to 20 seconds for priming to complete
	Keg connections not fully in place	Ensure connections are on the proper keg posts (Grey=gas – IN, Black = beverage – OUT) and ball lock collar has snapped into place when connections are made
	In-line filter clogged	Take off and rinse as needed. If clogged, check contents of keg to ensure no grounds are present
	Blue LED button flashing quickly	Could indicate a logic error on the controller. Hold the Clean/Prime button until the LED goes off (5 seconds). Then press button again to prime system.
Cold brew tap dispenses but Nitro tap does not	Diffuser disc not present or clogged	Plug in the unit.
	The circuit breaker has tripped.	Reset the circuit breaker.
Slow or low flow of product	Pump is not running	Internal pump may be cycling to fill nitrogenator with Cold Brew. Allow the pump cycle to complete and then attempt again
	In-line filter not clear	Place a light behind the filter bowl to inspect it. Take off and rinse filter if needed.
	Keg is empty	Lift keg to test volume of product. Replace empty kegs and push clean/prime button for one second
	Diffuser disc is clogged	Remove nozzle tip from bottom of Nitro faucet and inspect to see if disc is clogged. Clean as needed



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# Nitro Cold Brew Coffee Tap

## Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
Product leaking inside refrigerator	In life filter not in place and tight	Ensure o-ring is properly seated and that filter bowl is screwed in place
Too much foaming/too little foam/cascading	Keg of cold-brewed above 45° F	Temp the product in keg to ensure that cold brew is below 45 degrees
	Nitro coffee nozzle does not have diffuser disc installed	Check that the Nitro side has diffuser disc installed

