

Beer Tap System

Overview

Daily :

- *Flush dispenser drains*
- *Remove and clean nozzles, diffusers and drip pans*
- *Wipe down dispenser tower area*

Weekly:

- *Wipe down beer system back of house components and areas*
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Temperature:

- *The proper temperature of dispensed liquids should be between 36°F (2.2°C) and 38°F (3.3°C) as measured at the point of dispense*
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Standards

- *The internal and external parts of the system must be free of residue and dust*
 - *Use a sanitizing solution to sanitize all surfaces and countertops*
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SDS

- *A Safety Data Sheet for KAY® ClickSan® Disinfectant/Sanitizer, QSR Heavy Duty Multi-Purpose Sink Detergent, and Multi-Surface Glass Cleaner can be found in the store or on the Hub.*
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Warnings



- *Rubber gloves and eye protection must be worn*
 - *Avoid all electrical and wiring components when cleaning*
 - *Never use steel pads or wire brushes when cleaning any of the equipment or surfaces*
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Note:

- *Regular cleaning and sanitation of the product dispense lines must be done by a certified service provider will be scheduled by your facilities manager. Contact your facilities manager directly for any questions or to confirm services.*



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Beer Tap System

Cleaning the System

Frequency: *Daily, at end of day*

Materials Needed:

- *Clean Wiping Cloths*
- *Small food safe scrub brush*
- *QSR Heavy Duty Multi-Purpose Sink Detergent*
- *ClickSan® Disinfectant/Sanitizer*

SDS:

A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer and QSR Heavy Duty Multi-Purpose Sink Detergent can be found on the Partner Hub and in your First Aid Kit.

01 – Flush dispenser drains

- Pour 2 liters of hot water down each drain

02 – Remove and clean nozzles and diffusers

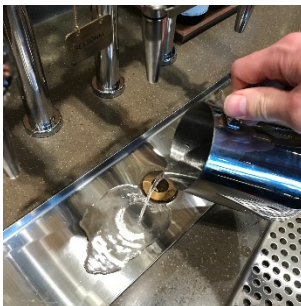
- Remove nozzles and diffusers from each dispensing valve
- Wash parts in the 3-compartment sink with warm water and QSR Multi-Purpose Sink Detergent; use a small scrub brush to clean small crevices and O-ring grooves
- Rinse with warm water
- Reassemble the diffusers and nozzles – ensuring the correct components are reassembled on each valve.

03 – Remove and clean drip trays

- Remove drip trays and wash in the 3-compartment sink with warm water and QSR Multi-Purpose Sink Detergent
- Rinse with warm water
- Replace the drip trays

04 – Wipe down dispenser tower and surrounding area with a damp sanitized wiping cloth

- Clean the tower surface – including the underside
- Clean the surrounding area



01 Flush drains



02 Clean nozzles and diffusers



03 Clean drip trays

04 Wipe down dispenser area

Beer Tap System

Cleaning the Refrigeration Unit

Frequency: Weekly

Materials Needed:

- Clean Wiping Cloths
- ClickSan® Disinfectant/Sanitizer

SDS:

A Safety Data Sheet for ClickSan® Disinfectant/Sanitizer and QSR Heavy Duty Multi-Purpose Sink Detergent can be found on the Partner Hub and in your First Aid Kit.

01 – Wipe down the exterior of the refrigerated dispense unit



01 Wipe down the exterior

02 – Vacuum the intake grill on back of refrigerated dispense unit

- Use the food-safe vacuum and attachment



02 Vacuum the intake grill

03 – Wipe down the dispenser components, area, and fixtures in the keg refrigerator



03 Wipe down components and area

04 – Check all dispense tubes, fittings, and connectors for signs of leaks and wear

- Contact the FCC for service as required



04 Check for leaks and wear



Problem	Possible Cause	Solution
Product flowing slowly from the valve	Debris in tap nozzle	Remove nozzle and clean diffuser plate
	Debris in filter	Remove and clean filter
	Keg gas coupler not connected	Ensure keg is connected
Product dispensing with too much foam	Product temperature above standard range	Ensure that keg cooler and system are on and running to standard
	Mix adjustment collar on tap is not set for specific product	Turn adjustment collar to adjust the gas and product mix
	Too much water in the beverage	Ensure that product in the keg is not diluted
	All other causes	Contact the FCC for service
Cabinet is noisy	Loose part(s)	Inspect for loose parts and tighten; if unresolved, contact the FCC for service
Pump is noisy	Multiple root causes	Contact the FCC for service
Low pressure in the system	Multiple root causes	Contact the FCC for service
Product is off-taste (flat or “skunky”)	Multiple root causes	Contact the FCC for service

Please have the model number and serial number readily available, you will need to be with the unit when you call for troubleshooting.

