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Line cleaning is essential to ensure good quality of dispense



# guide to quality beer line cleaning





# line cleaning

## Procedure

## recommendations

Unless you are using an InnClean™ system, line cleaning should be carried out every 7 days. You must always use the required protective clothing for the chemicals used (this can be found in the COSHH documents for the chemicals). Innserve recommend using Proton Protinate beer line cleaner. Follow the chemical line cleaning times and strengths on its instructions. Do not use green garden hose pipe in the cellar to fill cleaning bottles. This type of pipe is not food grade and can cause flavour taints on beer lines which may transfer to the beer.



**Step 1** - Place line cleaning signs on the dispense taps to be cleaned. Wear appropriate protective clothing.



**Step 2** - If you are using Glycol or InnCool coolers turn of the remote cooler at least 2 hours before cleaning.



**Step 3** - Remove creamers and nozzles and soak in diluted line cleaning solution.



**Step 4** - Fill an empty cleaning vessel with clean water.



**Step 5** - Turn off the gas valves to the kegs being cleaned.



**Step 6** - Disconnect couplers from kegs, clean them with diluted line cleaning solution and rinse with clean water.



**Step 7** - Connect couplers to cleaning sockets on the dispense board.



**Step 8** - Turn on the cleaning pump.



**Step 9** - Bleed water through the fob detector (until the water replaces the beer).



**Step 10** - Set the fob detector to cleaning mode.



**Step 11** - Flush the beer out of the line with clean water.



**Step 12** - Empty and refill the cleaning vessel with fresh water and add the Protinate (500ml per 50 litres) and stir thoroughly.



**Step 13** - Bleed solution through fob detector.



**Step 14** - Pull the detergent solution through to the dispense tap in the bar.



**Step 15** - After 10 minutes pull through enough cleaning solution to replace all the solution in the lines. Repeat at 10 minute intervals to give a total soak time of 30 minutes.



**Step 16** - Empty the cleaning vessel, flush out and fill with clean water.



**Step 17** - Bleed water through the fob detector (until the water replaces the cleaning fluid).



**Step 18** - Flush the line out with clean water. In total pull through the line volume plus another 5 litres to make sure all the detergent is removed.



**Step 19** - Rinse creamers and nozzles with clean water and replace on the correct dispense point. Ale creamers have a disc fitted, lager is normally an open spout.



**Step 20** - Refit couplers to the kegs. Ensure both coupler seals are in place.



**Step 21** - Switch on the gas supply valves to the kegs.



**Step 22** - Bleed the beer into the fob detectors.



**Step 23** - Put the fob back in the serve mode.



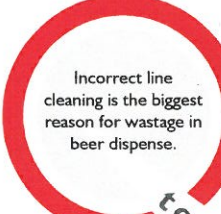
**Step 24** - Turn off the gas to the cleaning pump. Empty the cleaning vessel and store dry and clean.



**Step 25** - Turn on the remote cooler if you are using glycol or InnCool.



**Step 26** - Pull beer through to the bar and check for clarity, smell and taste.



top tip



top tip

Line cleaning is essential to ensure good quality of dispense. Lines that are not cleaned properly or regularly will suffer from flat or fobbing dispense as well as off tastes and aromas. Outlined in this section are the recommendations and procedures required for effective line cleaning.