

A GUIDE TO LINE CLEANING USING ANTIFORMIN S PCD



EQUIPMENT

1 x Bucket
Litmus Papers
Waste Container
Beer Cleaning in Progress label
Antiformin S PCD

SAFETY PRECAUTIONS !

- Keep out of reach of children
- Handle and open with care
- Wear appropriate PPE such as gloves, aprons and safety goggles.
- In case of contact with eyes, rinse immediately with plenty of water and seek medical advice.
- Take off any contaminated clothing immediately.
- Keep only in original container



INSTRUCTIONS



1. PREPARATION

Turn off the beer and remove the beer line from any cask taps, submerging the end of beer line in a bucket of clean cold water. Turn off any CO2, detach any keg connectors from kegs. Clean keg connectors and connect to the cleaning ring main. Connect cleaning bottle containing water to the ring main. Where appropriate vent off the beer motor and fob detector 'vent valve' in the cellar.

Draw through fresh cold water from the cleaning bottle to the bar dispense tap until the water runs clear.



2. MAKE & ADD THE SOLUTION

Make up a solution of the product in cold water in the cleaning bottle at a rate of 1 part in 40 (25ml per litre). The dispenser will measure this for you. One stroke of the dispenser gives 25ml therefore one stroke per litre.

Draw solution through the line until it exits at the bar pumps, into a waste container. **DO NOT USE A DRINKING GLASS FOR THIS PURPOSE.**

Draw the solution through from the cleaning bottle to the dispense taps. Vent the fob detector until it is full of detergent.



3. ALLOW TO SOAK

Leave the pipes and system to soak for at least 20 minutes, draw clean solution through every ten minutes. Never exceed 30 minutes. Clearly label dispense taps showing that cleaner is in the line to prevent accidental use.

For very dirty lines use double strength solution.
DO NOT INCREASE THE SOAK TIME.



4. RINSE & TEST

Rinse out the cleaning bottle and fill with fresh cold water. Flush through with copious amounts of water from the cleaning bottle to the dispense taps to remove all Antiformin S from the lines. Vent off the beer motor and fob detector 'vent valve' in cellar.

Test the pH of the water at the beer tap with the Litmus paper provided to ensure that all detergent has been drawn out. The absence of Antiformin S gives a red result.



5. ATTACH THE BEER LINE

Couple the lines back onto the kegs turn the gas supply to the kegs and draw the beer through. Check the drink for appearance, taste and aroma. (Experience will indicate and act as a guide to the volume contained in each line.)

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