

BEER PIPE CLEANER

BEER PIPE CLEANER is a specially formulated alkaline detergent developed to meet Brewery specifications, for cleaning beer pipes and beer dispensing equipment.

BEER PIPE CLEANER is manufactured to meet the exacting specifications.

PHYSICAL PROPERTIES

BEER PIPE CLEANER is an aqua clear slightly viscous liquid and is packed in 5 litre plastic bottles and 20 litre plastic barrels. The 20 litre barrel incorporates a facility for a tap, to permit dispensing of the chemical straight from the factory-filled container.

CHEMICAL PROPERTIES

BEER PIPE CLEANER provides maximum cleaning efficiency combined with the added advantage of economy in use. The formulation combines phosphonate sequestrants, alkaline builders and sanitising agents. In use **BEER PIPE CLEANER** goes to work quickly to soften, loosen and remove all forms of soiling and contamination. **BEER PIPE CLEANER** is equally effective in both soft and hard water.

Beeline will kill, control or remove from beer pipes and equipment, micro-organisms and yeast cells, the cause of “bad Beer” taste. **BEER PIPE CLEANER** does not contain chlorine.

FIXTURE CONTACT

BEER PIPE CLEANER is safe to use on all metals and plastics commonly found in beer dispensing equipment.

WHERE TO USE

BEER PIPE CLEANER is designed for cleaning beer pipes and beer dispensing equipment in HOTELS, CLUBS, RESTAURANTS, WET CANTEENS, or wherever quality draft beer is served.

DIRECTIONS FOR USE

SPACE INDUSTRIES LTD
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DAILY TREATMENT FOR BEER PIPES: Upon completion of trading, blow all beer out of pipes with CO2. Flush beer pipes with water, taking at least 15 litres of water from each beer tap. If beer is drawn from the cold room direct to taps, the cold water should be left in the beer lines overnight. Where instantaneous beer coolers are used, either separately or in conjunction with a cold room, the lines should be flushed with cold water and then drained. Each morning prior to commencing the day's trading, the beer pipes should be again flushed with water taking a minimum of 15 litres of water from each beer tap. Beer pipes then should be drained at lowest point and the beer connected.

BEER PIPE CLEANING METHOD

Use **BEER PIPE CLEANER** detergent at the recommended strength (60ml per 5 litres of water). This solution should be forced through the pipes using CO2 or air pressure.

Beer lines should be cleaned at least once weekly with the above solution by the following method -

First flush pipes with water and then drain. Force detergent through, allowing detergent to flow freely through beer taps so that pipes are properly filled. Shut taps, and leave detergent stand 30 minutes in pipes. Then flush with water taking 15 litres of water per beer tap and drain.

Clean extractor bodies, stems and short connecting pieces by submerging them in a solution of **BEER PIPE CLEANER** detergent 10ml to 1 Litre of water or 1:100. Parts then should be brushed and flushed with water, and allowed to drain.