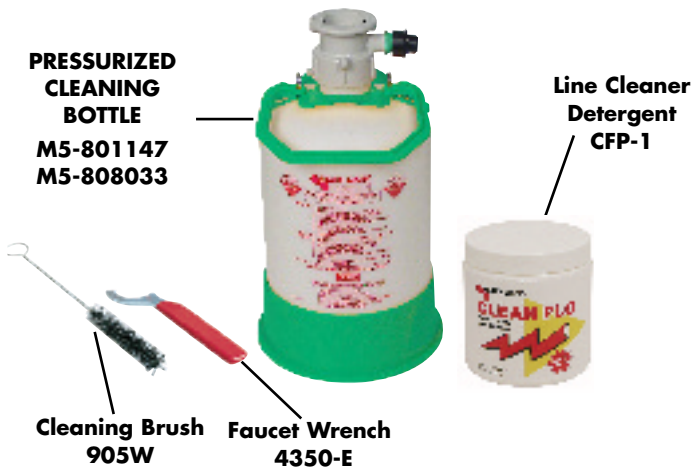


# CLEANING KIT USE INSTRUCTIONS

For M5-801147-CK & M5-808033-CK

 **SAFETY FIRST** Use protective gloves and eye protection



Regular cleaning of the faucet, beer line, and keg coupler is extremely important. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of draft beer. Routine cleaning is essential to maintain quality and fresh taste.

**Residential Applications:** cleaning should be performed after every keg or at a minimum of every two weeks.

## Required Equipment



## Four Step Cleaning Procedure:



Set-up



Cleaning



Rinse



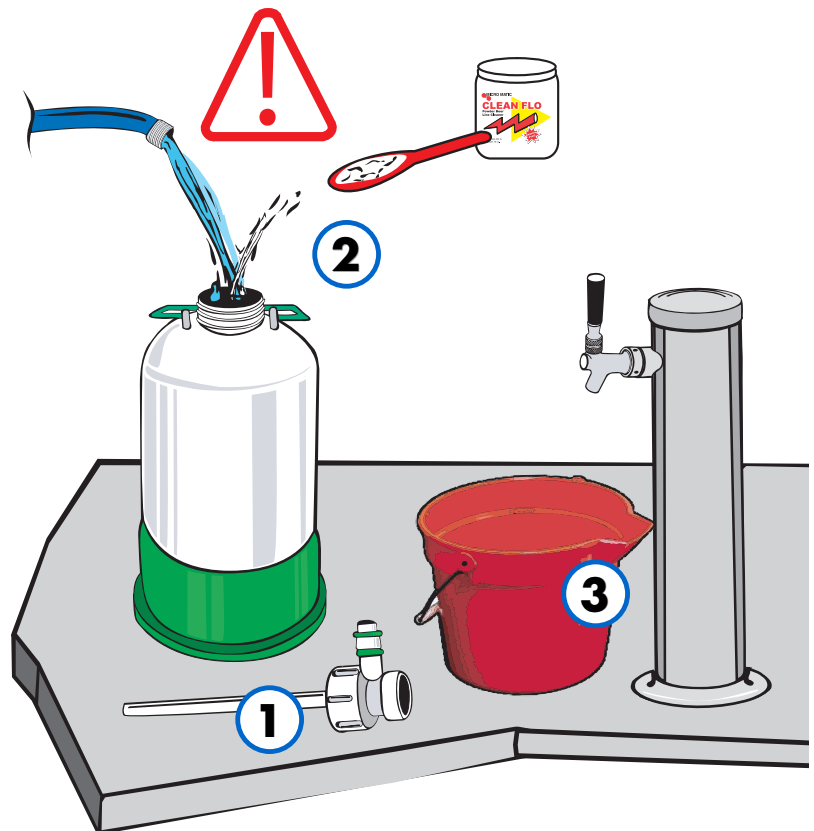
Re-connect

## A Setup:

1. Remove cleaning bottle cap. Make sure dip tube is pressed on to bottle cap.
2. Mix warm (not hot) water and detergent per manufacturer's instruction on container.
3. Place bucket under beer faucet.



When handling chemicals follow manufacturers Safety Procedures.



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# CLEANING KIT USE INSTRUCTIONS

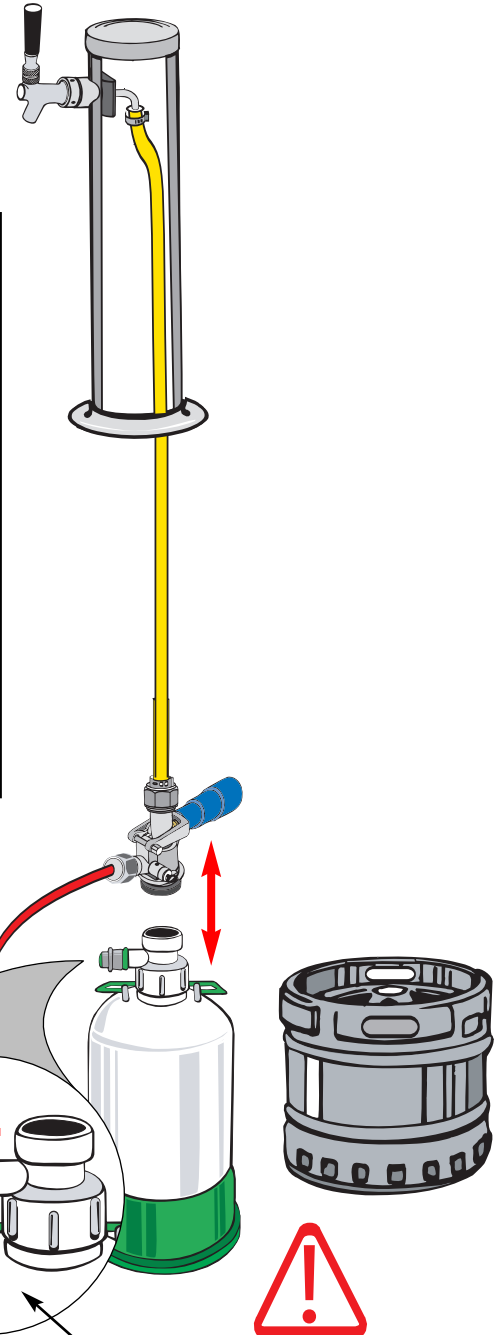
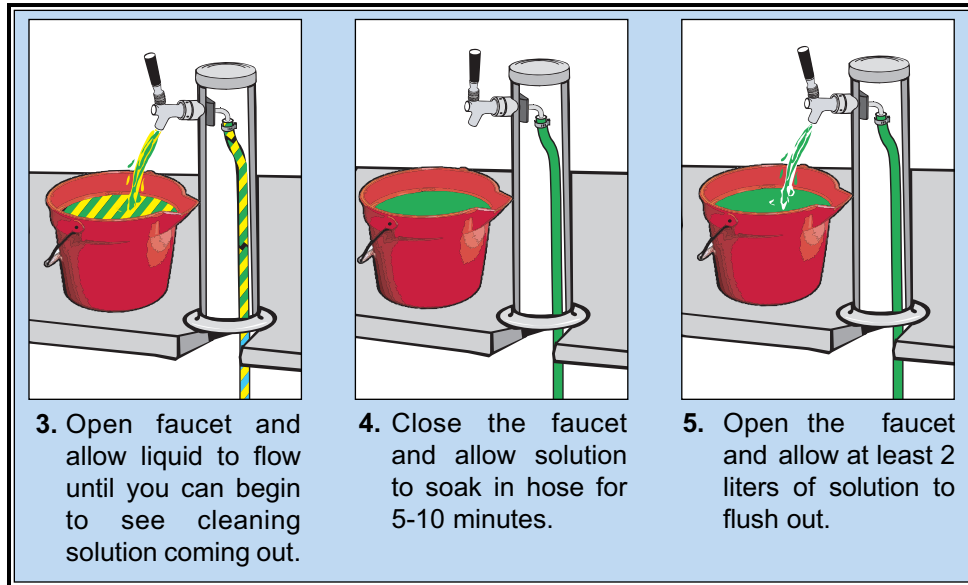
For M5-801147-CK & M5-808033-CK



Use protective gloves and eye protection

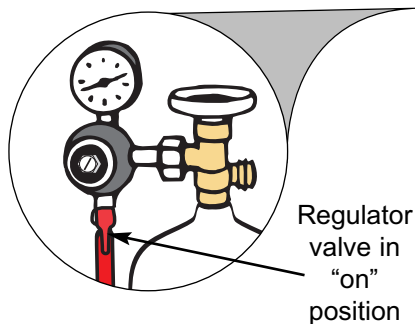
## **B** Cleaning: Beer Line

1. Dis-connect coupler from keg and connect to cleaning bottle.
2. Engage keg coupler, bottle will pressurize, filling the line with cleaning solution.



## **C** Rinsing: Beer Line

1. Dis-connect keg coupler from cleaning bottle.
2. Pull pressure relief valve on bottle to relive bottle pressure.
3. Unscrew bottle cap, discard unused solution and thoroughly rinse bottle.
4. Refill bottle with cold fresh water.
5. Re-connect keg coupler to bottle.
6. Engage keg coupler, bottle will pressurize, filling the beer line with rinse water.
7. Open faucet to allow cleaning solution and fresh water to flow out.
8. Allow rinse to flow out at least 2 liters.



Regulator valve in "on" position

**Pull pressure relief valve to release bottle pressure before removing bottle cap.**

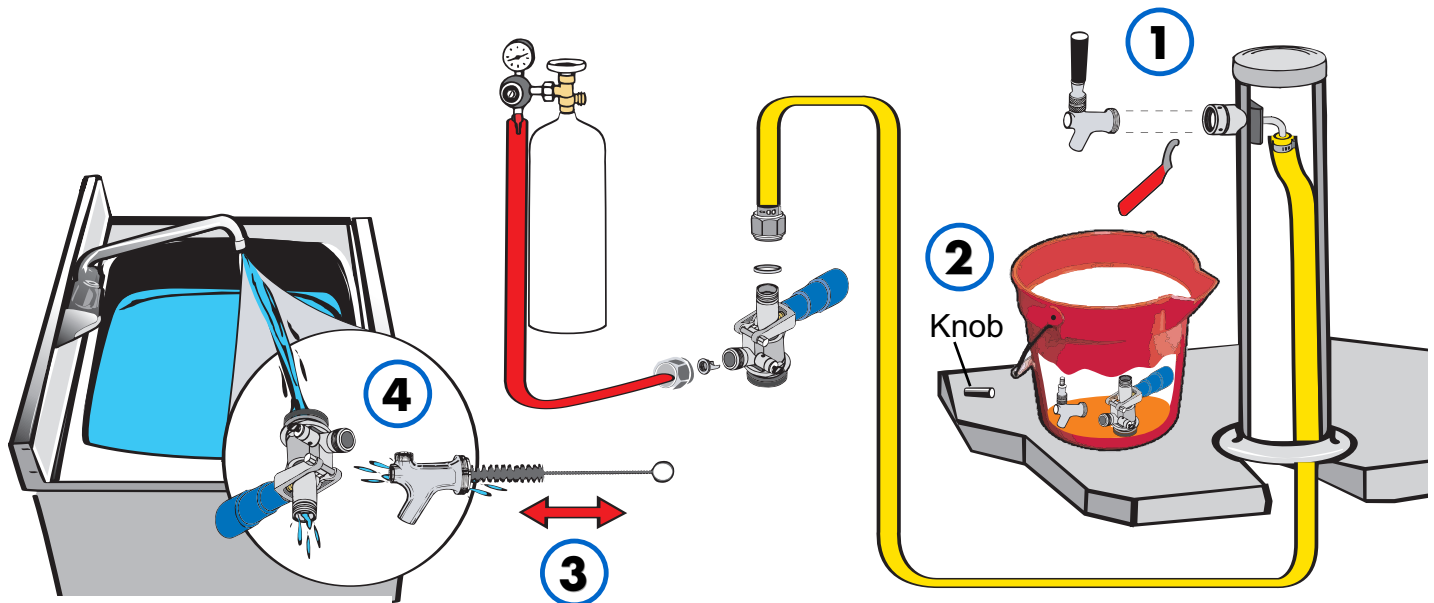
## CLEANING KIT USE INSTRUCTIONS

For M5-801147-CK & M5-808033-CK



### **B** Cleaning: Faucet & Keg Coupler

1. Remove faucet using faucet wrench (turn clockwise to remove).
2. Disassemble faucet components and place in bucket of cleaning solution. Disconnect the keg coupler from the beer and gas hoses. Disassemble the coupler by removing the handle hinge pin, and pulling out the probe, place all in the bucket of cleaning solution. Allow to soak, timing depends on condition of equipment and last cleaning.
3. Use nylon cleaning brush to thoroughly scrub inside of faucet and coupler.
4. Rinse faucet and coupler.
5. Re-assemble faucet and coupler.



### **D** Re-connect:

1. Re-connect beer and gas hoses to keg coupler. Re-connect faucet turning faucet coupling nut counter-clockwise (make sure sealing gasket is in place at back of faucet).
2. Tap keg. Pour beer!



### Routine Maintenance and Inspection

#### Keg Coupler

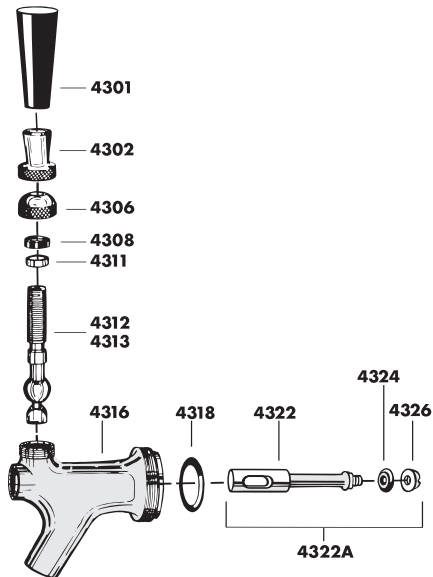
After cleaning it is an excellent opportunity to check the probe o-rings (102-526) and bottom seal (102-521) on the keg coupler are in good condition. Verify the probe o-rings on the keg coupler are properly lubricated (with a food grade lubricant FT101L) to allow the coupler probe to move freely; this prevents wear and tear when the keg coupler is tapped and untapped on the keg.

#### Faucet

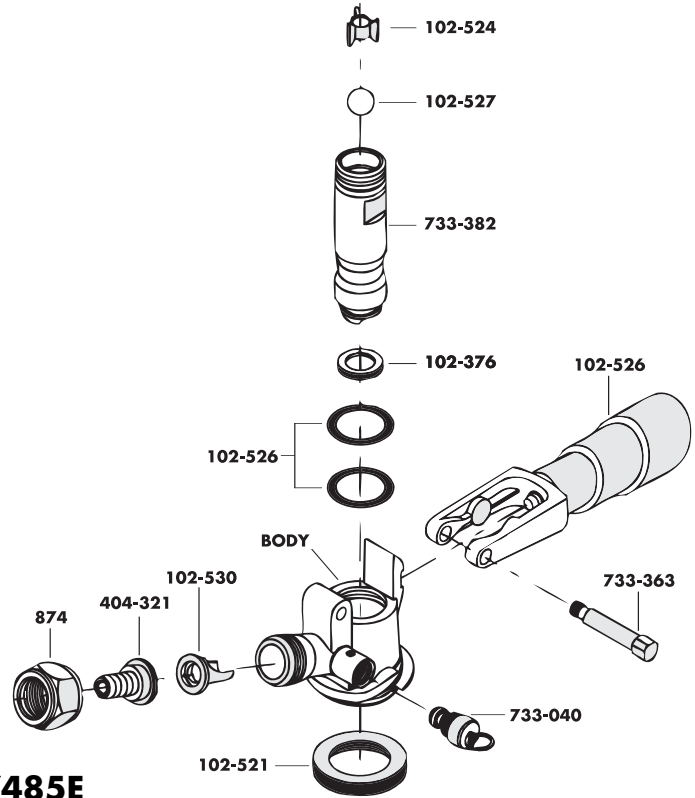
Check the friction washer (4308), coupling washer (4318), and shaft seat (4324) on the faucet are in good condition.

# CLEANING KIT USE INSTRUCTIONS

For M5-801147-CK & M5-808033-CK



**4933K**



**7485E**

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Where you will find information and resources for all your draft dispensing needs.



### FAQ's

Answers to many commonly asked questions and troubleshooting solutions are presented.



### Discussion Forum

Discuss a wide range of beer dispensing topics in a vibrant online "beer community" where members commercial and private, technical and non-technical find a relaxed platform.

Participation in the Forum is free! Reading the Forum does not require registration. The Forum is moderated by many of Micro Matic's Dispense Institute instructors and knowledgeable staff. Our expert moderators have years of draft system installation experience and look forward to sharing their experience and responding to posted questions. Share an experience, ask a question, and then check back often!

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