



CK-1100 & CK-1200

HAND PUMP CLEANING KIT USE INSTRUCTIONS



SAFETY FIRST!

**READ INSTRUCTIONS
COMPLETELY**

Before getting started please read this user manual and at all times follow the important safety instructions.



SAFETY FIRST!

READ INSTRUCTIONS COMPLETELY AND ALWAYS 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 change or at a minimum of every 2 weeks.

REQUIRED EQUIPMENT



4 STEP CLEANING PROCEDURE:

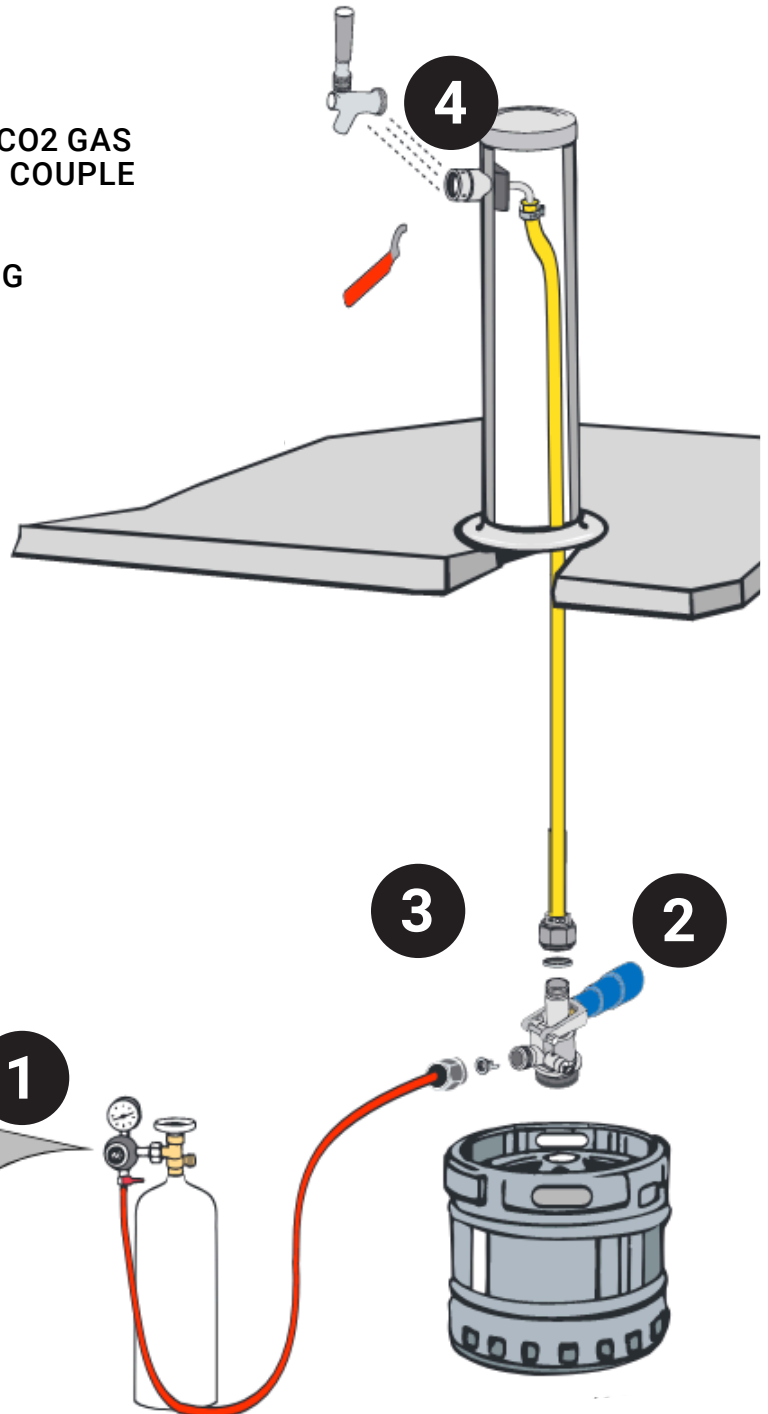
1. SET-UP PROCESS
2. BEER LINE CLEANING / FAUCET & COUPLER CLEANING
3. RINSE CYCLE
4. RECONNECT EQUIPMENT

1 SET-UP PROCESS

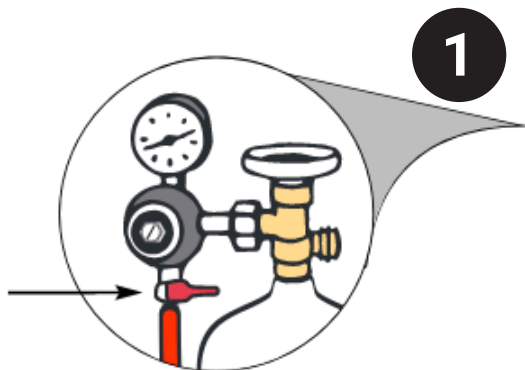


SAFETY FIRST!
ALWAYS USE PROTECTIVE GLOVES AND EYE PROTECTION

1. SHUT-OFF CO₂ AT REGULATOR
2. UN-TAP COUPLER AT KEG
3. UNSCREW BEER HOSE FITTING AND CO2 GAS PRESSURE HOSE FITTING FROM KEG COUPLE
Do not misplace beer washer or check valve
4. REMOVE FAUCET FROM TOWER USING FAUCET WRENCH
Turn clockwise to remove



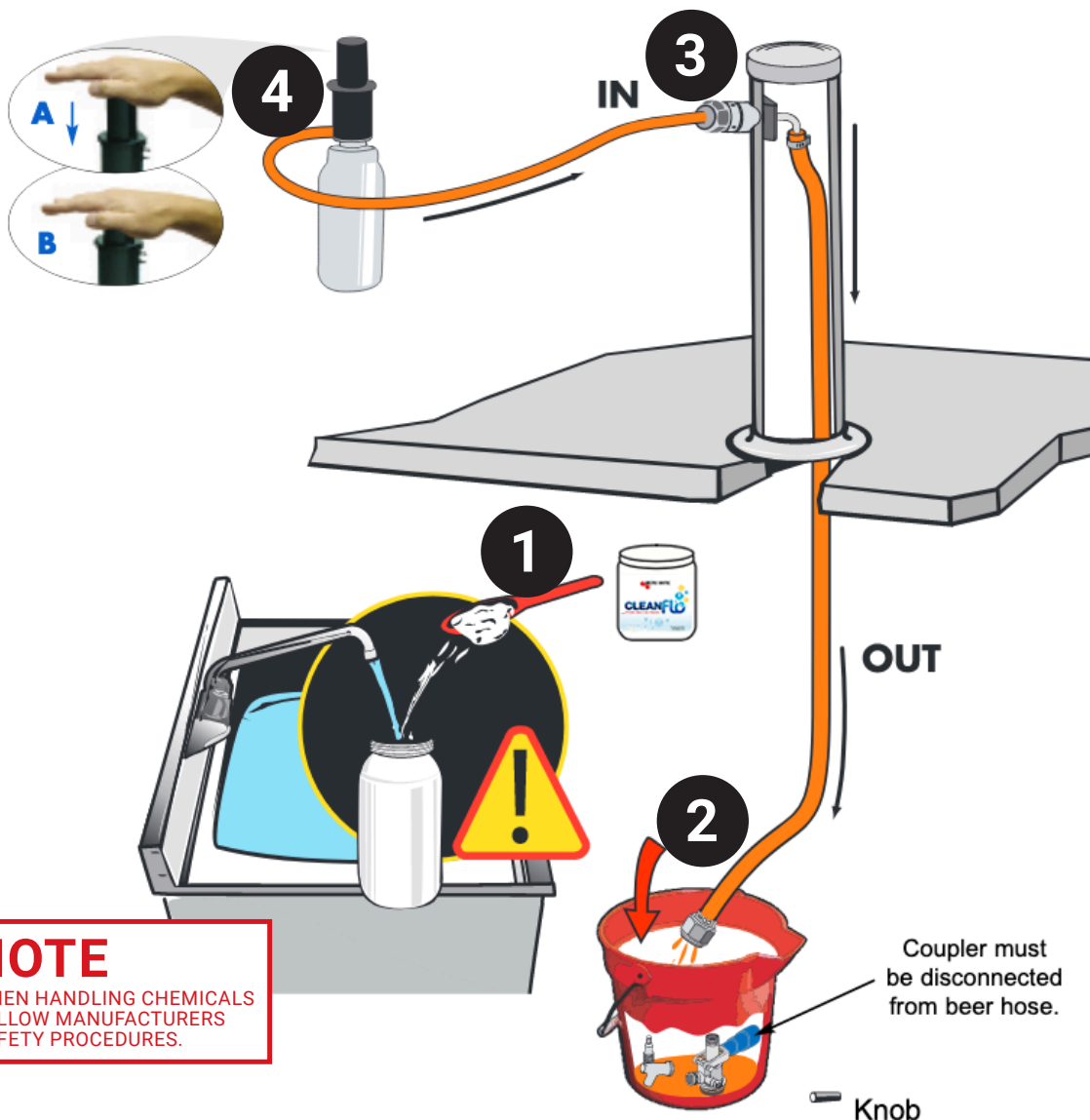
Regulator valve in "off" position.



2 BEER LINE CLEANING



1. MIX WARM (NOT HOT) WATER AND DETERGENT PER MANUFACTURER'S INSTRUCTION ON CONTAINER
2. PLACE BEER HOSE, COUPLER, AND FAUCET IN BUCKET
Be sure to remove knob from faucet before placing into bucket
3. CONNECT CLEANING ATTACHMENT TO FAUCET COUPLING NUT
Where faucet was removed
4. PUMP CLEANING SOLUTION THROUGH HOSE INTO BUCKET
Allow cleaning solution to soak in hose per chemical manufacturer instructions



3 RINSE CYCLE



1. UNSCREW CLEANING BOTTLE LID

2. THOROUGHLY RINSE OUT CLEANING BOTTLE

Re-fill with cold fresh water

3. REPLACE BOTTLE LID AND PUMP

Pump rinse water to remove cleaning solution from beer line into bucket

4. CONTINUE PUMPING UNTIL ALL FRESH WATER IS PUMPED THROUGH

Disconnect faucet cleaning attachment

5. DISPOSE OF CHEMICAL SOLUTION AND RINSE WATER IN ACCORDANCE WITH LOCAL REGULATIONS

6. RINSE BUCKET BEFORE STORING

4 RECONNECT EQUIPMENT



1. DISASSEMBLE FAUCET AND KEG COUPLER

Thoroughly brush clean

2. THOROUGHLY RINSE COUPLER AND FAUCET

In fresh water

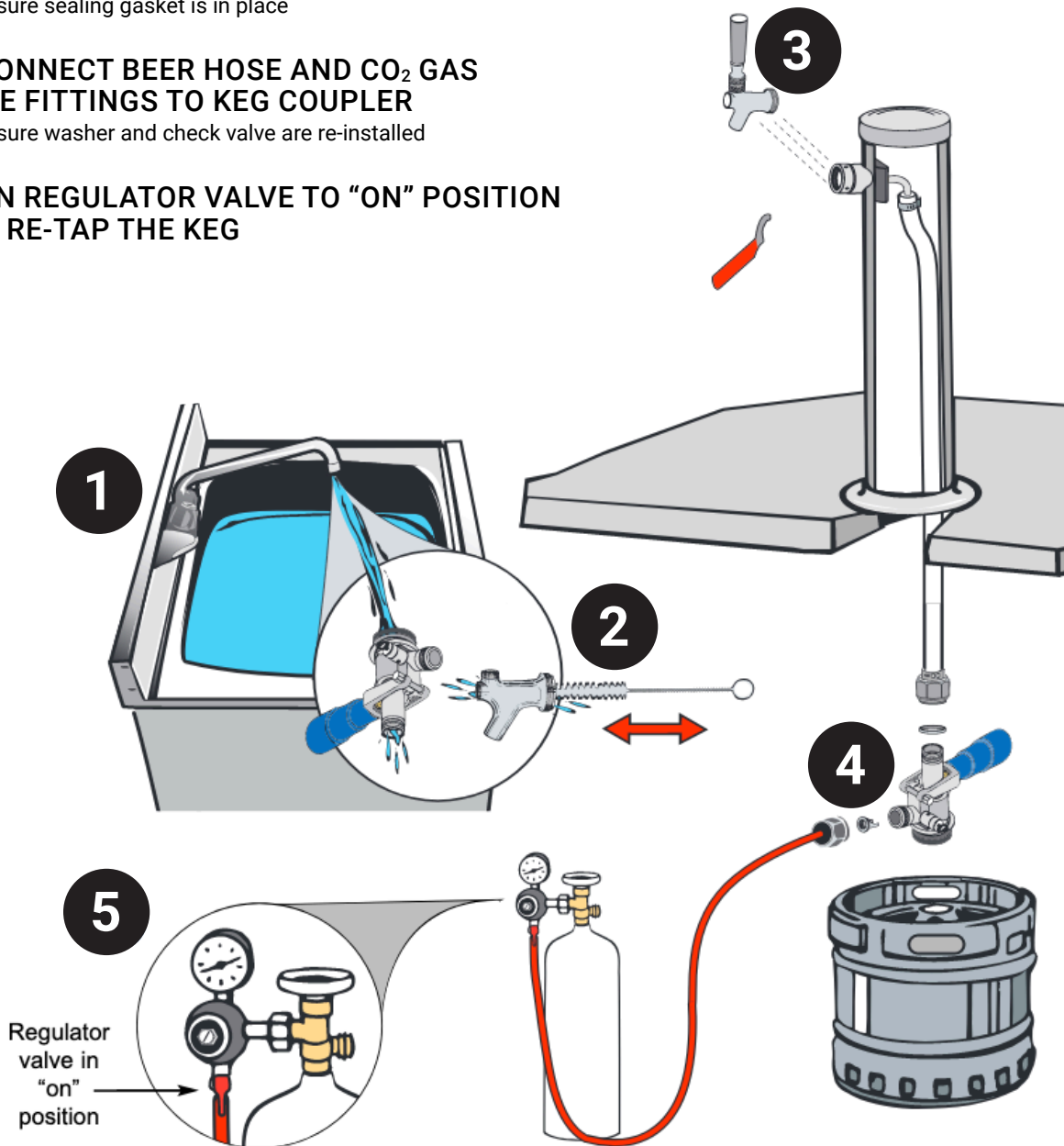
3. REASSEMBLE FAUCET AND RE-CONNECT TURNING FAUCET COUPLING NUT COUNTER-CLOCKWISE

Make sure sealing gasket is in place

4. RECONNECT BEER HOSE AND CO₂ GAS HOSE FITTINGS TO KEG COUPLER

Make sure washer and check valve are re-installed

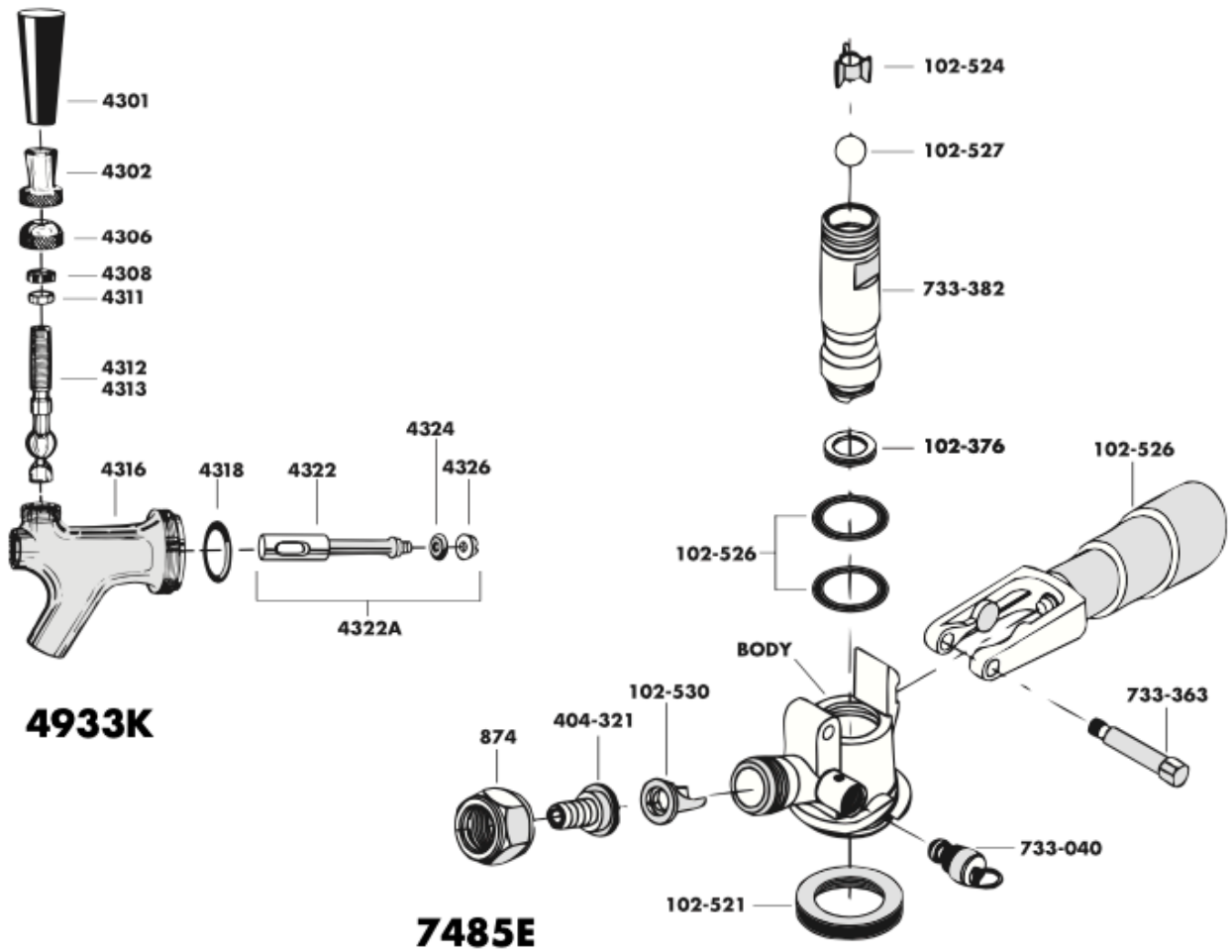
5. TURN REGULATOR VALVE TO "ON" POSITION AND RE-TAP THE KEG



NOTE: ROUTINE MAINTENANCE & INSPECTION

KEG COUPLER: After cleaning it is an excellent opportunity to check the probe o-rings (102-526) and the 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 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





FOR MORE INFORMATION, TROUBLESHOOTING OR SERVICE PLEASE CALL SUPPORT AT (866) 327-4159