

Draught beer is not pasteurized and therefore will spoil unless kept under 36°-38°F refrigeration at all times. In addition, the dispenser must be cleaned periodically. The direct-draw cleaning kit has all the necessary equipment. The job is simple and easy to do.

It is recommended to clean your lines with beer line cleaner at a minimum of every two weeks. Periodically flushing them with water between cleanings will help maintain overall cleanliness.

1. Shut off the pressure supply at the cylinder. Remove the coupler from the keg and place it in a bucket in the open position.
2. Remove the cap and pump from the cleaning bottle. Mix ½ oz. of Beer Line Cleaner with a quart of warm to hot water and reassemble the cleaning bottle. Do not allow concentrate to contact skin. SEE CAUTION LABEL
3. Remove the faucet from the shank, using a faucet wrench if necessary. Disassemble the faucet, (shown in diagram #2), and place parts in bucket.
4. Connect the tube from the cleaning bottle to the shank coupling nut with a neoprene washer in between and tighten lightly with the faucet wrench. Pump the solution through the line so that it comes out the bottom of the coupler into the bucket. If the coupler has a check ball, it needs to be lifted for the liquid to pass through in that direction. When possible, let the solution soak in the line for at least 15 minutes.
5. Remove the cap from the cleaning bottle and fill it with clean, fresh water. Reattach the cap and pump water through the line to clean out any residue.
6. Let faucet and coupler soak in cleaning solution for 15 minutes before scouring the components with a faucet brush. Rinse them with fresh water and reassemble.
7. Remove the cleaning attachment and washer from the shank. Use the faucet brush to clean around shank end and coupling nut. Replace the faucet and tighten it with the faucet wrench. Make sure the faucet is closed and re-tap the keg.

When barrel is empty and the unit is not going to be used for a while, the steps above should be followed to prevent yeast build up and sediment in the beer line.

If you have a drip tray, it should be cleaned out with a sponge using the same solution and then rinsed.

You should periodically clean the inside of unit with the same solution and a damp sponge.

Check the faucet washers for wear and replace them when necessary.

If the faucet drips in a closed position, the rubber valve seat washer on the shaft should be replaced.

