


Part No. 47000080, 47000081

Part Name: BEERLINE CLEANER BEEROX 4KG, 12KG

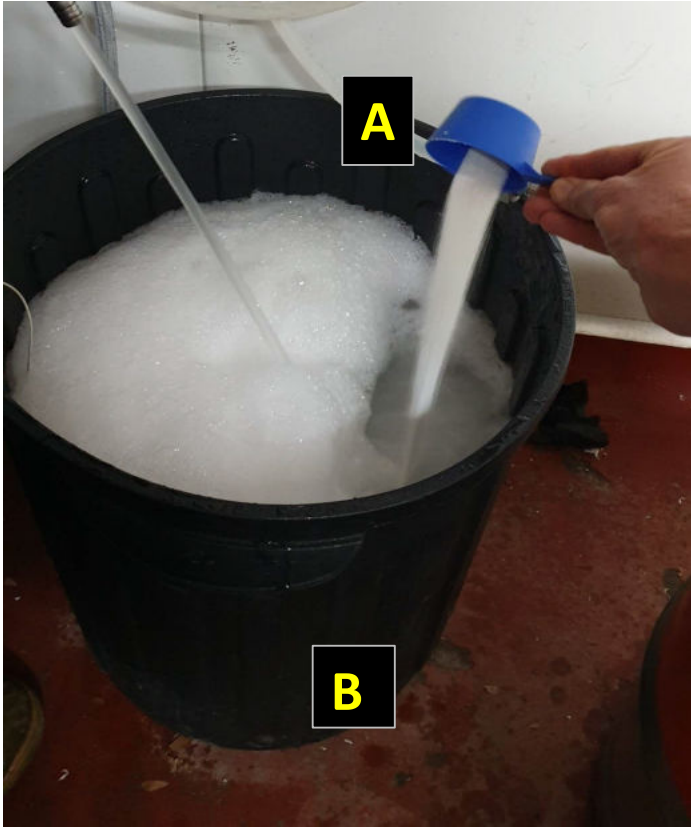
IF YOU HAVE ANY PROBLEMS - STOP PROCESS IMMEDIATELY AND NOTIFY YOUR SUPERVISOR. WHEN IN DOUBT, ASK

| OPERATION DESCRIPTION | VISUAL AIDS |
|---|--|
| <p>Tools Required</p> <p>Large mixing bin/canister to suit the job (see 47XXX part no's below) Container to transport warm water to the mixing bin (i.e. 10L) Spear/mixing rod (part no. 35002004) Thermometer pH strips (part no. 47624352) Warm potable water (~50-55°C) Protective clothing (i.e. long sleeve shirt, long pants, closed shoes) Safety glasses Safety gloves</p> <p>Part nos. for large mixing bin: 47000047 (30L drum) 47000048 (60L drum) 47000049 (120L drum)</p> <p>NOTE: Beerox has a pH of 11 (on a pH scale of 0-14, where 7 is neutral (water), substances lower than 7 are acidic and substances higher than 7 are alkaline) and although the pH of caustic cleaners is 14, Beerox is also on the high alkaline end of the pH scale.</p> <p>Hence, safety glasses, gloves and protective clothing must still be worn.</p> <p>If made contact with eyes or skin or swallowed, refer to the SDS and follow the safely directions</p> |  |

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| <p style="text-align: center;"><u>Before cleaning:</u></p> <p><u>Step 1.</u> Switch off the power outlet of the Glycol Tank/Ice Bank.</p> <p><u>Step 2.</u> If applicable, place each fob in clean mode.</p> <p><u>Step 3.</u> Drain excess beer remaining in the lines before cleaning. If requested, note down the respective amounts of each type and provide to the venue.</p> <p><u>Step 4.</u> Calculate & record the total volume of beer lines to allow for the correct volume</p> <p style="text-align: center;"><u>Cleaning:</u></p> <p><u>Step 1.</u> Caclulate what your desired volume for the clean will be given: 100 grams or 1 level scoop to every 10L of water (1%)</p> <p><u>Step 2.</u> Locate a hot water tap. Measure the temperature of the water with a thermometer and ensure it is in 50-55°C range. Use a 10L container to collect the water and transport to the cool room. Keep track of how many times you do this.</p> <p><u>Step 3.</u> Locate the mixing bucket (i.e. 30/60/120L) (B). Transfer the correct amount of warm water to the mixing bucket continously as per step 2.</p> <p><u>Step 4.</u> Remember: for every 10L of water, 1 scoop (1%) is required. Once the mixing bin is full of 50/55°C water, add in the correct number of scoops of Beerox powder to the mixing bin. (I.e. 6 scoops for 60L of water). Adding the cleaner before the correct amount of warm water is added will induce foaming.</p> <p>Stir immediately with the spear (not vigourously but continously). Refer to next sheet.</p> |  |

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Note: Do not stir vigorously as it will induce large amounts of foaming. A moderate stir is sufficient but ensure that it is consistent. Also ensure that mixing is even throughout the bin (i.e. stir in the middle and the outside otherwise there will be undissolved powder in the middle of the bucket)

Step 5. After 10 minutes of consistent stirring, use an appropriate method available at the venue to start the flow of cleaner into the lines. Ensure that adequate cleaning

Step 6. Leave the solution in the lines for 2 hours. Briefly open and close the taps occasionally to agitate the cleaner in the lines. This will aid cleaning.

Step 7. Run water through the lines to remove cleaner, solid and impurities. (C)

Step 8. Keep running water through the lines until the solution coming out of the tap is clear (Repeat each tap at least once). Use a pH strip (D) to ensure that the pH is 7 and and that no cleaner is still present in the lines.

Step 9. Connect the kegs back up to the manifold. Place each fob in work mode and purge any gas from the bowl.

Step 10. Turn on glycol tank/icebank so that unit can pull down to dispense temperature. Draw beer through the lines and ensure each tap runs clear once down to temperature.

