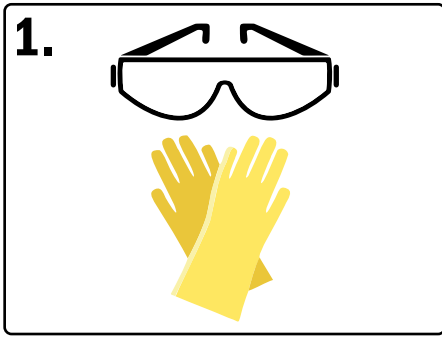




# BOTTOMS UP LINE CLEANING INSTRUCTIONS



**1.**  
**SAFETY FIRST.**  
USE PROTECTIVE GLOVES  
AND EYE PROTECTION



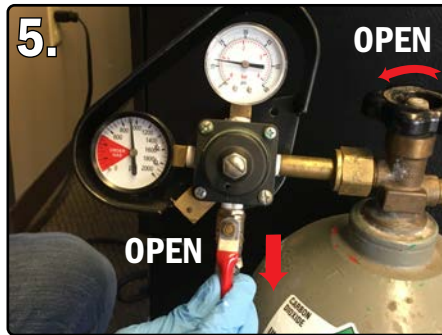
**2.**  
**POUR BEER LINE CLEANER  
INTO CANISTER**  
(RATIO IS LOCATED ON LINE CLEANER)



**3.**  
**FILL REST OF CANISTER  
WITH WARM OR HOT WATER**



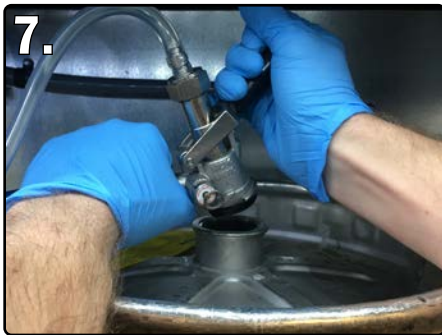
**4.**  
**CLOSE CLEANING CANISTER  
LID**



**5.**  
**MAKE SURE SYSTEM'S CO2  
PRESSURE IS ON**



**6.**  
**MAKE SURE THE DISPENSER  
IS PLUGGED IN AND CONTROL  
PANELS ARE TURNED ON**



**7.**  
**UNTAP THE KEG OF THE  
LINE YOU WANT TO CLEAN**



**8.**  
**TAP CLEANING CANISTER  
AND WAIT 5 SECONDS  
FOR PRESSURIZATION**



**9.**  
**PRESS THE PURGE BUTTON  
ON THE CONTROL PANEL OF THE  
LINE YOU ARE LOOKING TO CLEAN**



**10.**  
**AND PUT THE NOZZLE INTO  
THE DOWN POSITION**



**11.**  
**HOLD A CUP UPSIDE DOWN  
OVER THE NOZZLE. THEN  
PRESS THE START/STOP BUTTON**



**12.**  
**THE LINE WILL "POP" AND  
CLEANER WILL START FLOWING  
THROUGH THE LINE**



**WHEN YOU SEE LINE CLEANER FLOWING INSTEAD OF BEER, WAIT TEN SECONDS...**



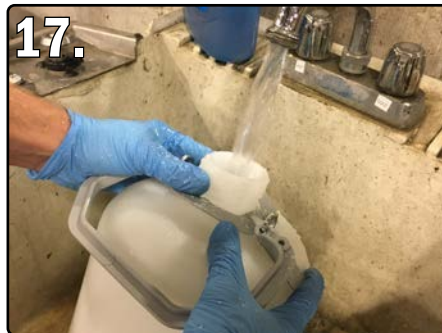
**THEN PRESS START/STOP BUTTON & GO TO NEXT LINE (EACH LINE SHOULD SOAK FOR 20 MIN)**

**15. CLEAN REMAINING BEER LINES**

**REPEAT STEPS 7-14**



**WHEN FINISHED, UN-TAP AND DEPRESSURIZE CANISTER**



**RINSE CANISTER AND FILL WITH FRESH, COLD WATER**

**18. FLUSH LINE WITH WATER**

**REPEAT STEPS 7-12**



**WHEN YOU SEE WATER INSTEAD OF LINE CLEANER, WAIT TEN SECONDS...**



**THEN PRESS THE START/STOP BUTTON**



**PLACE NOZZLE IN THE UP POSITION AND MOVE ON TO THE NEXT LINE**

**22. FLUSH REST OF THE LINES**

**REPEAT PREVIOUS STEPS**



**ONCE FINISHED, REMOVE NOZZLES FROM DISPENSER**



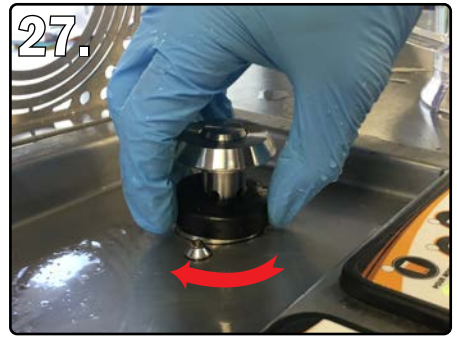
**SCRUB NOZZLES WITH BRISTLE BRUSH IN BOTH UP & DOWN POSITION**



**25. SCRUB AROUND EXPOSED VALVES AND RINSE CLEAN**



**26. RINSE OFF NOZZLES IN BOTH UP & DOWN POSITION (SINK OR PITCHER WILL WORK)**



**27. REATTACH NOZZLES TO DISPENSER**



**28. RE-TAP KEGS**



**29. PURGE ALL WATER FROM LINES UNTIL BEER FLOWS (REPEAT STEPS 7-14)**

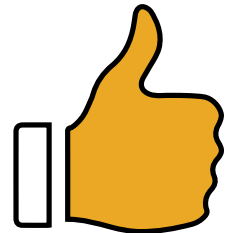


**30. TEST BEER WITH PH TESTER (READING SHOULD NOT EXCEED 5)**



**31. PRESS THE POUR BUTTON AND YOUR'RE BACK TO FILLING FRESH BEERS!**

**YOU'RE ALL DONE!**



**REMEMBER TO CLEAN YOUR LINES EVERY 30 DAYS**

- **NEED ADDITIONAL SUPPORT? CALL 317-388-5100 Ext. 5**
- **NEED LINE CLEANER/SUPPLIES? CALL 317-388-5100 Ext. 2**