



FIGURE 1



FIGURE 2



FIGURE 3

TURN OFF THE PRESSURE REGULATOR

To clean the beer lines in a Glastender beer pump style beer system, start by turning off the pressure to the keg for the beer line you want to clean (figure 1). You can follow the red air line to the keg to verify that you are shutting off the proper regulator.

DISCONNECT THE BEER LINE FROM THE TAP

Remove the keg tap from the keg. Disconnect the clear beer line from the keg tap by loosening the appropriate beer nut (figure 2). Be careful not to lose the rubber washer inside the nut.

CLEAN THE KEG TAP

The keg tap should be cleaned by soaking it in a mixture of beer line cleaning detergent and hot water. Use a brush if required. Remember to rinse with clear water when finished.

CLEAN THE BEER LINE

Place the beer line into a bucket containing a mixture of beer line cleaning detergent and hot water (figure 3). Pull the corresponding faucet handle on the beer tower to get the detergent solution to flow through the line. Once the cleaning solution is coming out of the beer faucet, shut the faucet and let the solution soak for 10 minutes. After the 10 minute soaking period is finished, open the faucet and let the remainder of the cleaning solution flow through the line.

The more solution you use the better the result (i.e., using a 10 gallon bucket is better than a 5 gallon bucket). You may want to attach a piece of hose to the faucet to capture the cleaning solution in a bucket to reduce splashing at the beer tower.

RINSE THE BEER LINE AND REASSEMBLE

After the cleaning solution has flowed through the line, rinse the line out by repeating the process using a different bucket of clear water to flush the line. Reassemble the beer line and repeat the cleaning process for the other beer lines.