

BEER DISPENSE ADVICE NOTES

A POOR PINT OF BEER CAN OFTEN CAUSE STOMACH UPSETS!

To assist our customers develop their reputation for good beer as well as their cuisine together with ensuring your dispensed product does not undermine your customer's overall enjoyment, we offer the following recommendations in the knowledge that they will not only generate increased customer loyalty but also reduce wastage and improve profitability.

PIPE CLEANING

Beer lines provide the ideal environment for the growth of yeast and bacteria infections, which if left untreated cause the beer to become excessively frothy and sour! In order to avoid these symptoms beer lines require a weekly line clean with quality non caustic chemicals specifically designed to eradicate the problem before it upsets your clients and your takings.

If you find line cleaning a chore and want to significantly reduce your cleaning wastage without compromising on beer quality, please see our separate sheet on our **BCM** service.

CLEANING PROCEEDUDE

Bartech recommend the use of Pipeline™ to clean beer lines. This is the original and best colour change cleaner.

**** Always Ensure The Cleaning Bottle Has Been Depressurised Before Disconnecting The Keg Coupler**

1. Remove cleaning bottle top and mix chemicals as per recommendation from manufacturer. (Normally 1/4 pint per 5 litres)
2. Refit bottle top and connect coupler to bottle
3. Check gas is turned on and fill the pipes with cleaning fluid
4. Leave to soak for approximately 30 minutes
5. Rinse bottle and refill with clean water
6. Reconnect bottle and rinse pipes with approx 8 pints of water per tap
7. Reconnect keg and test beer.

(This is for basic installations only, for advice on more complicated systems please call our helpline)

HEALTH & SAFETY NOTICE	
ALWAYS	NEVER
CONNECT GAS CYLINDERS USING REDUCING VALVE SUPPLIED	DROP OR THROW CYLINDERS
SECURE CYLINDERS IN AN UPRIGHT POSITION WHEN IN USE	UNSCREW FITTINGS FROM VALVES OR KEGS
KEEP CYLINDERS AWAY FROM HEAT	CONNECT GAS CYLINDERS DIRECTLY TO THE KEG
TURN OFF GAS WHEN NOT IN USE	USE EQUIPMENT NOT APPROVED BY YOUR SUPPLIER

OUR FREE ADVICE LINES ARE OPEN FROM 8.30AM TO 9PM 7 DAYS A WEEK

Bartech - serving the hospitality industry

BAR, CELLAR & KITCHEN SERVICES



Site Survey, Consultation & Design

Construction & Fitting

Equipment Sales



Installation

After Sales Care



Repairs

Planned Maintenance

TESTIMONIALS

“We have been with Bartech for a long time and find their service is very reliable. We recommend them to others.”

John (Steward)
Netley Abbey Royal British
Legion Club

CONTACT DETAILS

Tel. 01794 324876

Email. sales@bar-tech.co.uk

Web. www.bar-tech.co.uk

Address.

Unit 4 Gardeners Farm Business Park
Sherfield English Lane
Plaitford
Hampshire
SO51 6EJ