



Maintaining your beer system

Recommended Maintenance Schedule

Daily

- Check gas regulator settings
- Check gas system for leaks
- Inspect glasses for cleanliness
- Check operation of taps
- Check temperature of beer
- Check CO2 monitors (If installed) are operational

Weekly

- Chemically clean all dispense equipment
- Check beer taps and couplers for any residue and clean with appropriate detergent
- Ensure all clean spare couplers and dispense equipment are being soaked in a low alkaline solution
- Check operation of glass washing machine
- Switch to secondary glycol pump if installed

Quarterly

- Have your cellar person service taps, couplers, transfer leads, fob detectors and other dispense equipment
- Clean cellar tapping area with sanitising spray to ensure tapping areas are free of mould, grime and other contaminants
- Where installed, your CO2 monitor/s should be calibrated and serviced in line with manufacturer's guidelines or Australian Standards
- Check Glycol concentration with refractometer

6 Monthly

- Gas system checked as per **AS5034** by a competent person

Yearly

- Refrigeration system checked and serviced as required
- Glass washer checked and serviced as required
- Gas system checked as per **AS5034** by a competent person