

DISPENSER CLEANING & SANITIZING PROCEDURES

DAILY

Cleaning the Dispensing Valves

DO NOT RUN nozzles, drip pan, etc. through a dishwasher.



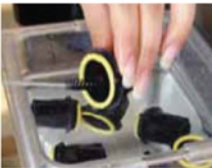
STEP 1
Wash hands with soap and water.



STEP 2
Prepare 2.5 gallons of Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



STEP 3
Remove nozzles and diffusers from dispensing valves.



STEP 4
Clean in Kay-5® or chlorine-based sanitizer solution with a dedicated nozzle brush and place in sanitizer solution for at least 3 minutes.



STEP 5
Remove nozzles/diffusers from sanitizer solution and let them air dry.



STEP 6
Clean each lower valve body (underneath dispensing valves) and lever with a dedicated brush and Kay-5® or chlorine-based sanitizer solution and wipe with a clean cloth towel.



STEP 7
Wash hands with soap and water.



STEP 8
Reinstall all nozzles and diffusers once dry. Activate valves for 10 seconds and taste a drink from each valve.

Cleaning the Drip Pan



STEP 1
Pour 1/2 gallon of the Kay-5® or chlorine-based sanitizer solution over cup rest and down drip pan drain.



STEP 2
Remove rack. Wipe down inside/outside of the drip pan with a clean cloth towel and Kay-5® or chlorine-based sanitizer solution.

Cleaning the Dispenser If Drop-In:



STEP 1
Clean all exterior surfaces of the dispenser, including levers with a clean cloth towel and Kay-5® or chlorine-based sanitizer solution.



STEP 2
Empty ice bin and pour in a 1/2 gallon of Kay-5® or chlorine-based sanitizer solution.



STEP 3
Clean all interior sides with a clean cloth towel and Kay-5® or chlorine-based sanitizer solution. Wipe dry.

If Ice Combo:



STEP 4
Clean the ice chute with a dedicated brush and Kay-5® or chlorine-based sanitizer solution.

If Bar Gun:



Follow steps 1 & 2 of Cleaning the Dispensing Valves, then remove nozzle and clean nozzle/diffuser with a dedicated brush and sanitizer solution. Let them air dry and reinstall nozzle.

WEEKLY

Cleaning the Syrup Connectors



STEP 1
Wash hands with soap and water.



STEP 2
Prepare 2.5 gallons of Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



STEP 3
Disconnect syrup line from Bag-in-Box.



STEP 4
Soak connectors in a dedicated bucket of Kay-5® or chlorine-based sanitizer solution for 1 minute. It's OK to soak multiple connectors at the same time if they are marked with a flavor label.



STEP 5
Shake BIB connector a couple of times and reconnect syrup lines to correct Bag-in-Boxes.

MONTHLY

Cleaning the Inside of the Ice Bins



STEP 1
Wash hands with soap and water.



STEP 2
Prepare 2.5 gallons of Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.

Ice Combo



STEP 3
CAUTION!
Dispenser and icemaker must be UNPLUGGED prior to cleaning.

Ice Combo



STEP 4
Apply sanitizer solution using a dedicated soft, long handle nylon bristle brush to scrub inside of ice bin and chute. Do NOT use a metal brush.

Counter Electric



Condensers
Clean condenser fins with a dedicated hard brush.



If air filters are used, clean appropriately.



Check water filters to ensure they are current.



Maintain product labels for valves...



...and syrup lines.

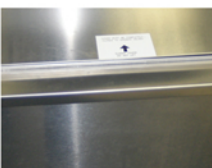
IMPORTANT – Material Handling Info



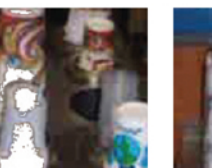
Use only dedicated ice buckets/scoops when handling beverage ice. Clean ice scoop and holder daily. Store properly.



Do NOT store items in ice bin of drop-in dispensers as this could cause contamination.



Keep the ice bin closed when not in use.



Cups, lids and straws must be properly stored and handled to prevent contamination.



Do NOT use soap, bleach, detergent, steel wool, scouring pads or abrasives when cleaning dispensers or components.



Use caution in preparation and handling of sanitizer solution; see package instructions.



Use caution in preparation and handling of sanitizer solution; see package instructions.

Call our Service Department at
518-994-BEER (2337) for assistance.