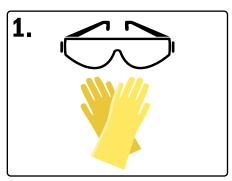


BOTTOMS UP LINE CLEANING INSTRUCTIONS





SAFETY FIRST.
USE PROTECTIVE GLOVES
AND EYE PROTECTION



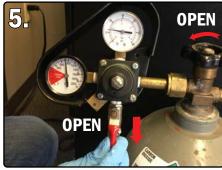
INTO CANISTER
(RATIO IS LOCATED ON LINE CLEANER)



FILL REST OF CANISTER WITH WARM OR HOT WATER



CLOSE CLEANING CANISTER LID



MAKE SURE SYSTEM'S CO2
PRESSURE IS ON



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



UNTAP THE KEG OF THE LINE YOU WANT TO CLEAN



TAP CLEANING CANISTER
AND WAIT 5 SECONDS
FOR PRESSURIZATION



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



AND PUT THE NOZZLE INTO THE DOWN POSITION



OVER THE NOZZLE. THEN
PRESS THE START/STOP BUTTON



THE LINE WILL "POP" AND CLEANER WILL START FLOWING THROUGH THE LINE



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

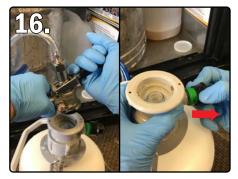


THEN PRESS START/STOP **BUTTON & GO TO NEXT LINE**

(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



OF LINE CLEANER, WAIT TEN SECONDS...



WHEN YOU SEE WATER INSTEAD THEN PRESS THE START/STOP BUTTON



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



REPEAT PREVIOUS STEPS



ONCE FINISHED, REMOVE NOZZLES FROM DISPENER



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



SCRUB AROUND EXPOSED VALVES AND RINSE CLEAN



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



REATTACH NOZZLES TO DISPENSER



RE-TAP KEGS



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



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



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