



Customer Guidance for Preventative Maintenance

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Introduction

This document has been produced by Molson Coors Customer Technical Services to provide guidance and support to competent persons in carrying out basic maintenance tasks with dispense equipment.

If you are not competent in working with the dispense equipment described in this document, you should seek competent support to facilitate the safe completion of the tasks outlined in this guide.

If you have any concerns about the safety of the dispense equipment at your location (including the electrical cables and associated dispense peripherals), at any time, do not touch it – contact Molson Coors Customer Technical Support who will be happy to advise you on the safe operation of the dispense equipment.

For more information on Molson Coors dispense equipment you can also visit the [Molson Coors YouTube Page](#)



SAFETY NOTE



For any work which involves working with any electrical equipment, the equipment **MUST** be isolated (disconnected from the electrical supply by switching off and unplugging) from the mains prior to starting work.

Before the equipment is turned back on you **MUST** make sure that the equipment is safe to use. This could include, but not limited to; making sure that fluid has not made its way into any area that it is not supposed to be and making sure that the electrical connection is safe and free from damage.

Bar Checks

Are the Shelf Cooler grills and vents clear of Dust/Debris?

- Check the front of your shelf cooler and take note of the front grill.
- If it is covered in dirt/dust/debris, then it needs to be cleaned.
- Switch the unit off and unplug it at the mains.
- Using a stiff dry brush, carefully remove the debris in a downward motion.
- Reconnect the unit to the supply and check operation.



**Take extra care as the grill is sharp.
Wearing cut proof gloves would be best practice when carrying out this task.**



Figure 1 - Shelf Cooler Grills and Vents

Are the Shelf Cooler grills and vents clear of obstructions? i.e. Kegs, Boxes.

- Keeping your cooler ventilated is vital to it performing correctly.
- Leave plenty of airflow around and in front of the cooler.
- If obstructions like crisp boxes are present, remove them.



Take extra care when moving obstructions around the cooler as there may be broken glass stuck on or around the unit.

Wearing cut proof gloves would be best practice when carrying out this task.

Remember; never try to lift or move anything beyond your capability and competence.

Does the Shelf Cooler need a top up with water?

- Check the overflow by removing the overflow bung, if water flows out, replace bung and move on.
- If no water is released from the overflow or no bung present, top up the cooler.
 - Switch off and unplug cooler to safely isolate it.
 - Slide the shelf cooler out a few inches from shelf until (taking care that the unit does not drop off the shelf and cause injury) until the fill spout is clear of the shelf – remember to practice good manual handling techniques at all times and never try to lift or move anything beyond your capability and competence.
 - Open the fill spout (see below) to reveal the fill hole. Using a jug carefully top up with clean cold water until it begins to spill out from the overflow.
 - If you had a bung, replace it.
 - If not, place a plastic container under the spout to catch the drips until it stops.
 - Be aware, water may overflow at a later point if the cooler builds more ice due to displacement.
 - Once you have topped up the remote, reconnect the unit to the supply and check operation.



Take extra care when topping up with water, any spillages onto or into the cooler will need to be dried thoroughly before connecting the cooler back up to a power supply.



Figure 3 - Water Fill Hole



Figure 2 - Overflow Bung (Sometimes Red)

Cellar Checks

Is the Cellar Cooling unit turned on and operating between 11 – 13°C?

- Using visual and audible checks, ensure the Cellar Cooling Unit is working.
- If not running, check that the power supply is turned on.
- If unit is still not working, contact a refrigeration technician.
- If unit is working, use a thermometer to check the cellar temperature it should be 11°C - 13°C.
- If it is out of scope of 11°C - 13°C please ensure all doors leading into and out of the cellar are closed, turn off any unneeded appliances which may be giving off heat and check temperature again in 30 minutes.
- If still out of scope – contact a refrigeration technician for support.



Figure 4 - Cellar Cooling System

Are the Remote Coolers vents clear of obstructions? i.e. Kegs, Boxes.

- Keeping your cooler ventilated is vital to it performing correctly.
- If obstructions are present, safely move them to another location if possible.
- Allow the Remote Cooler to have enough airflow around it – we recommend at least 1m space between the Remote Cooler and any obstructions.



Figure 5 - Remotes side vents blocked by kegs



Take extra care if moving kegs, practice good manual handling techniques always. Remember; never try to lift or move anything beyond your capability and competence.

Does the Remote Cooler water level need to be topped up?

- Water level should be slightly above the top copper coils which run around the perimeter of the water bath.
- Visually check the water level in the Remote Cooler by looking through the circular cap in the lid.
- If a top up is needed, safely isolate the Remote Cooler at the supply, by switching it off and unplugging it.
- You can top up the Remote Cooler with cold water from a hose pipe or a jug through the white fill cap.
- If you overfill the Remote Cooler, it will spill out of the overflow pipe located on the side of the cooler in most cases. Take extra care to not overfill the Remote Cooler. If this happens you **MUST** ensure that the cooler is free from water and water-damage before turning it back on – please contact Customer Technical Services for further support.



Take extra care when topping up with water, any spillages onto or into the cooler will need to be dried thoroughly before connecting the cooler back up to a power supply.

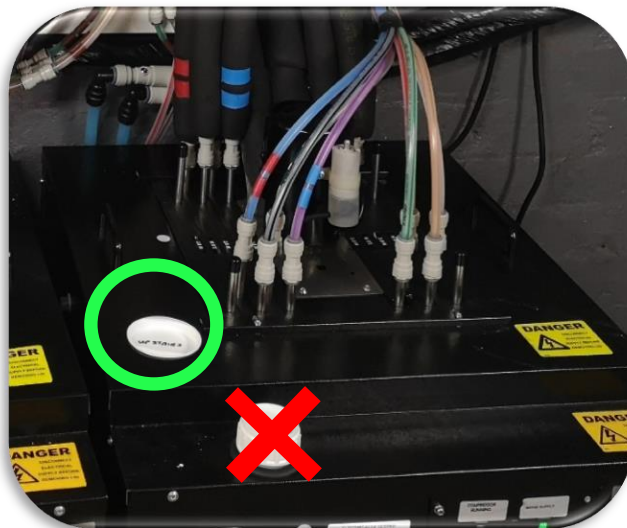


Figure 6 - Remote Cooler Filling Points



Please note the fill hole for the remote will be on the LID not the body of the cooler. In this image you can see the glycol tank fill hole as well, marked with an X.

Does the Remote Cooler have an Ice Bank?

- Switch the device off at the mains and unplug it.
- Using the white fill cap carry out a visual inspection of the water bath.
- Inspect the water bath for a strong ice bank all around the edge of the water bath.
- If no ice, check the cooler power supply is switched on.
- Below is an example of an ice bank.

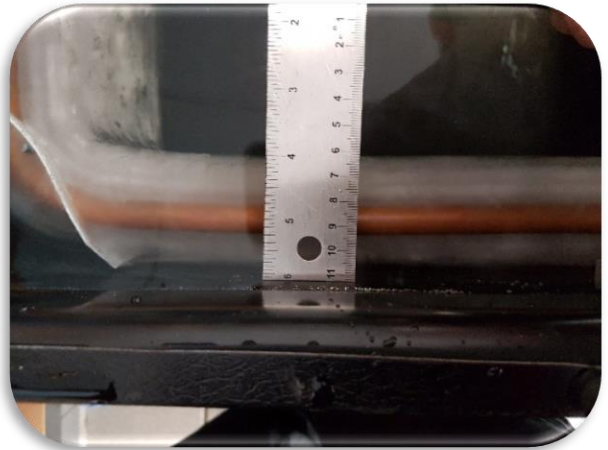


Figure 7 - Cooler Ice Bank

Does the Remote Cooler need to be topped up with Glycol?

- On the front of the cooler there will be a plastic tank, inspect the fill level of this tank using the guide markers embossed in it.
- If the level is on or below minimum marker, it will need topping up with glycol.



DO NOT top up the glycol tank yourself.

- Call MCBC Technical Services and raise a job.



Figure 8 - Glycol Tank

Are the Fob Detectors / Cellar Buoys' plungers in the correct position?

- When line cleaning, please ensure the plunger is pushed up for line cleaning.
- When you are dispensing Beer/Product, the plunger needs to be pulled down.



DO NOT work with Line Cleaner unless you have been trained and are competent to do so. If you are working with Line Cleaner, always follow the manufacturers guidelines and your own safety arrangements for the work you are doing.



Figure 9 - Fob plunger pushed up (Cleaning Only)



Figure 10 - Fob plunger pulled down (Normal Dispense)

Are the Fob Detectors / Cellar Buoys clean?

- Sometimes, yeast/minerals can build up in the product lines. A good visual indicator of this could be the Fob Detector / Cellar Buoy.
- If you have yeast/minerals built up in the fob detector, please arrange for a line clean to be carried out by a competent, trained person to remove the yeast ensuring the fob remains filled with cleaning fluid throughout the clean.
- If the yeast/minerals remain, please contact MCBC Technical Services for a call back.
- You will receive a call from a Technician who will review the situation with you to identify the most efficient and safe way to resolve the issue.



Figure 11 - Fob Detectors with deposits in them.

Are Keg Couplers clean and free of any debris?

- Arrange for the gas supply to be turned off for the keg coupler by a competent person.
- Remove the keg coupler from the keg and visually inspect the coupler and its black seal for damage and debris.
- Inspect the spear of the keg as well for debris and damage and clean where necessary.
- To clean the Keg Coupler, simply soak in clean warm water and use a soft cloth to gently remove dirt and debris. There should be no sharp surfaces on the keg coupler, but caution and suitable PPE is recommended.
- Rinse the coupler, reattach it to the keg and arrange for the gas supply to be turned back on by a competent person.
- Please note, you may need to bleed the Fob Detector to remove any air that may have crept into the product line – if you are unsure how to do this, please seek advice from the competent cellar manager at your site.

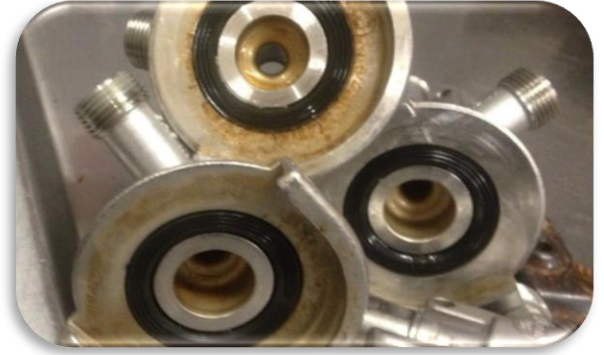


Figure 12 - Keg Coupler



**Any work with the gas supply must be carried out by a trained, competent person.
It is highly recommended to NOT use any cleaning detergent.
Clean warm water is sufficient to clean the coupler and/or spear.**

Contact Details

If you continue to experience dispense issues, after reviewing the points outlined in this support document, please speak to Molson Coors Technical Services Help Desk using the following contact details:

Phone: **0345 6000 888 - Option 2**

Web: **www.MyMolsonCoors.com**