

Standard, Cask and Metered Dispense Start Up Procedures – Customer advice. V2

Health and Safety guidance

Make sure appropriate safety controls are in place, including any PPE, determined by your risk assessment – it is important that you conduct your own risk assessment (including COSHH), and implement any control measures that the assessment identifies.

The following guidance should only be undertaken by experienced and competent individuals– if you are not experienced, or you are uncertain of any step in the process, please seek expert cellar safety advice before carrying out any further activity.

This document tells you how to:

- Re-commission beer dispense system after a lengthy closedown, covering standard keg, cask and metered dispense

In preparation for reopening standard keg dispense system, check the following:

1. Product is in date and unbroached, otherwise it may be infected
2. Cellar cooling has been switched on for at least **48 hours**, allowing kegs to cool down



3. Cellar cooling must achieve 11°C-13°C. If not, call your cellar cooling provider to rectify as MCBC do not service this equipment
4. Remote cooler is switched off, otherwise beer lines may freeze during line clean



5. Keg couplers are clean and operate freely. If not, soak in warm water (not detergent) for 5 minutes, opening and closing to loosen and use a soft cloth to gently remove dirt and debris.



6. Prepare and check the gas system by following the below steps:
 - a. Ensure there is enough dispense gas of the right type available for cleaning and dispense
 - b. Make sure gas secondary valves are turned off



- c. Open gas bottle valve slowly to avoid damage to system



- d. If the gas supply line was disconnected from bottle during closedown, check the valve seal and replace if damaged or leaking (only complete with correct seal and if competent)

IMPORTANT: If you suspect a gas leak, please contact Molson Coors Technical Services immediately for support. If it is safe to do so;

- **Switch the gas off at the bottle**
- **Ventilate the area**
- **Prevent anyone from entering the area until it has been confirmed that it is safe**

Restarting the standard keg dispense system follow the below process

1. Complete a standard line clean following this procedure:
 - a. https://www.youtube.com/watch?v=on37k2M0u_w or search 'Line cleaning Molson Coors'
 - b. Refer to Appendix 1 for step by step line cleaning guidance
2. On the final water flush check that it is clear. If not, repeat line clean process.
3. Now line cleaning is complete proceed to preparing the dispense system for startup, follow the next steps
4. Connect kegs, turn on product secondary valves and pull product through to the taps. At this stage beer will be fobbing due to lack of cooling



5. Ensure all cooler grills are clear from obstruction or clogging, using a stiff brush to clear. This will speed up the cooling process



6. Before turning on the remote cooler and any under-counter cooler follow the below steps:
 - a. Check water bath level and top up as required, fill until water either comes out of overflow or covers the top coil (ensure you fill at the correct point)



- b. Turn on remote cooler and under-counter cooler.
- c. Water will be pulled from the bath into the system, check the levels again. If further top up is required, turn off power to the cooler (switched off and unplugged) and fill as required.
- d. If the remote cooler type is a “Water Split Unit” it 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. Call MCBC Technical Services for support.



- e. Once completed turn on power to all coolers
- f. It will take approximately 4 – 6 hours to build an ice bank and pull beer temperature down
- g. During this period:
 - i. Complete visual checks of pipe work and fitting connections related to the coolers for any leaks. If any found ensure pipe are pushed into connections fully



- ii. If the remote cooler type is a “Water Split Unit”, this will also have a heat dump unit connected, normally installed externally on the building. From a ground floor safe position visually check to see if there are any leaks coming from the unit and related pipe work.



If leaks are identified, call MCBC Technical Services for support

- 7. Rinse and re-fit tap nozzles, checking creamer disk is correct for the product. If not, it will result in fobbing or flat beer



8. After a minimum 4-hour period pour 1-2 pints off per line to get chilled beer though to the tap

Restarting the Cask Dispense System

1. Carry out standard cask line clean



2. Take particular care to thoroughly clean cask taps or vertical extraction systems
3. Make sure all seals/hop filters are in position before use



4. Ensure casks have been properly tapped and vented as per supplier conditioning guidelines



5. Turn on cask cooler if applicable.
 - a. Check water bath level and top up as required, fill until water either comes out of overflow or covers the top coil



- b. Turn on cask cooler
 - c. Water will be pulled from the bath into the system, check the levels again. If further top up is required, turn off power to the cooler (switched off and unplugged) and fill as required
 - d. Once completed turn on power to cask cooler
 - e. It will take approximately 2 hours to pull beer temperature down
6. Turn on gas secondary valve to product gas pump if applicable.



7. Check that the correct sparkler is fitted to the hand pull



8. Pull product through to bar

Metered

1. Switch on power to metered transformers.
2. Carry a standard metered line clean, and follow the above instructions as for standard keg dispense system.

Glasswasher and glassware care advice

1. Check that no mould growth has taken place, especially under front lip (Use caution when checking/cleaning as some units may have sharp edges). Brush clean if necessary
2. Empty 2 scoops of Renovate into water bath and run machine for 2 cycles
3. Drain reservoir, wash out and replenish with fresh water
4. Once machine is up to temperature run machine for 2 cycles
5. Check Rinse-Aid and Detergent levels are adequate, and containers are connected
6. Ensure glassware is clean and dry before use


If you experience any dispense issues when following the above steps, please reference the troubleshooting guide for support. If you continue to experience dispense issues, please speak to Molson Coors Technical Services Help Desk using the following contact details:








Phone: 0345 6000 888 - Option 2







Web: www.MyMolsonCoors.com or www.molsoncoors.com/InYourCorner



To help us resolve your issue as quickly as possible, we may offer a video call diagnosis with one of our technical representatives.

Appendix 1

STEP	OPERATION DESCRIPTION
1.	Make sure staff are aware cleaning is in process.
2.	Turn off remote and all under bar coolers, preferably one hour before starting clean. To ensure lines do not freeze during the line cleaning process 
3.	Rinse out cleaning bottle, refill with clean warm water and fit cleaning top and stem tube. Bottom outlet bottles will not require a stem tube.

	
4.	<p>With washer seal in place connect the bottle to a cellar board line cleaning ring main connection.</p>
5.	<p>Disconnect couplers from kegs and connect to the cleaning sockets on the line cleaning ring main</p> 
6.	<p>IMPORTANT: Turn off gas supply to the keg coupler to prevent flow problems.</p> 
7.	<p>Turn the gas supply to the cleaning gas pump on and fully open the valve.</p> 
8.	<p>Where fob detectors are fitted – push plunger up to prevent float system dropping down and stopping the flow.</p> 
9.	<p>Bleed the fob detector to clear any yeast build up in upper chamber and vent pipe</p> 
10.	<p>Open taps to flush dispense line with clean water</p> 
11.	<p>Half fill the cleaning bottle with cold water. Add the recommended volume of line cleaning fluid (use correct dilution as per supplier instruction) and top up with clean warm water if available – temperature for detergent wash should be hand hot approximately 40 degrees Celsius. Never exceed the recommended volume of line cleaning fluid</p>

	 <p>Always use the recommended PPE, which consists of wrap round goggles, (not light eye protection glasses) and rubber gloves.</p>
12.	<p>Bleed the fob detector to ensure line cleaning fluid has filled the fob chamber</p> 
13.	<p>Open taps until water is pushed out by line cleaning fluid</p> 
14.	<p>Leave lines to 'soak' for 10 minutes, then draw fresh solution through the entire system and leave to soak for a further 10 minutes e.g.: If line capacity is 2 pints then draw 2 pints through.</p> 
15.	<p>Again draw fresh solution through the entire system and leave to soak for a further 10 minutes.</p>
16.	<p>After the 3rd soak the line cleaning cycle should be completed. Never exceed 40 minutes line cleaning soak time as excess soak time can cause tainted beer lines.</p>
17.	<p>For cleaning cask ale hand pulls leave handle in the pulled position for 10 minutes to ensure all internal sections come in contact with the line cleaning fluid</p>
18.	<p>In the cellar turn off the gas supply to the cleaning gas pump</p> 
19.	<p>Drain and rinse cleaning bottle (remember this is a mild caustic solution), refill with clean water, refit stem tube and turn on gas supply to gas pump.</p> 
20.	<p>Bleed the fob detector with water ensure all line cleaning fluid has flushed from the fob chamber</p>

	
21.	<p>Open taps until all line cleaning fluid is pushed out by water</p> 
22.	<p>Check clarity and aroma of flush water from the tap. If clear, disconnect line cleaning system and reconnect beer supply. Confirm the beer line is clear of caustic liquid by using litmus paper, the paper will not change colour when the water is clean</p>

Never leave detergent soaking in beer lines. It will taint them, resulting in off flavours

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