

Under Counter Dispense Start Up Procedures – Customer Advice

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:

- Start up a Under Counter Set Up – you will require access to a pressurised cleaning bottle and line cleaning fluid
- Guidance if you don't have access to a pressurised cleaning bottle and line cleaning fluid

In preparation for reopening, check the following:

1. Product is in date and unbroached, otherwise it may be infected
2. Under Counter cooler is switched off, otherwise beer lines may freeze during line clean
3. 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.



4. 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**

Start up a Under Counter system – you will require access to a pressurised cleaning bottle and line cleaning fluid




1. Complete a standard line clean process as below:

Equipment required:




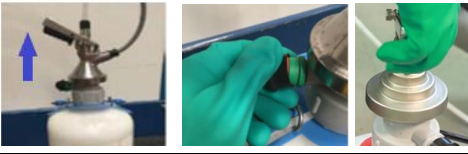



- Pressurised cleaning bottle



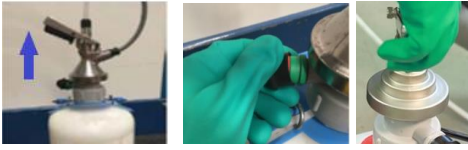


- Bucket
- Line Cleaning Fluid
- Protective equipment i.e. gloves and eye protection in line with your risk assessment

STEP	OPERATION DESCRIPTION FOR EACH LINE
1	Make sure staff are aware cleaning is in process
2	Turn cooler off (switch off at wall and unplugged) 
3	Rinse out cleaning bottle, refill with clean warm water and fit cleaning top 
4	Turn on gas cylinder and secondary valve 

5	<p>Connect coupler to cleaning bottle</p> 
6	<p>Where fob detectors are fitted, push plunger up to prevent float system dropping down and stopping the flow</p> 
7	<p>Bleed the fob detector to clear any yeast build up in upper chamber and vent pipe</p> 
8	<p>Open tap to flush dispense line with clean water</p> 
9	<p>Release coupler handle only, depressurise the cleaning bottle using pressure release valve and remove coupler once fully depressurised Note – further instructions of pressure release process are located on cleaning bottle label</p> 
10	<p>Unscrew bottle top, add line cleaning fluid and warm water to correct dilution as per supplier instruction</p> 
11	<p>Connect coupler to cleaning bottle</p> 
12	<p>Bleed the fob detector to ensure line cleaning fluid has filled the fob chamber</p>

	
13	<p>Open tap 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. Repeat this process until liquid is clear or indicated by the fluid used. Note – this process is dependent on the supplier instructions</p> 
15	<p>Release coupler handle only, depressurise the cleaning bottle using pressure release valve and remove coupler once fully depressurised Note – further instructions of pressure release process are located on cleaning bottle label</p> 
16	<p>Unscrew bottle top, rinse cleaning bottle with clean water, making sure to remove all traces of line cleaning fluid</p> 
17	<p>Fill with warm water</p> 
18	<p>Connect coupler to cleaning bottle</p> 
19	<p>Bleed the fob detector with water ensure all line cleaning fluid has flushed from the fob chamber</p>

	
20	<p>Open taps until all line cleaning fluid is pushed out by water</p> 
21	<p>Release coupler handle only, depressurise the cleaning bottle using pressure release valve and remove coupler once fully depressurised Note – further instructions of pressure release process are located on cleaning bottle label</p> 
22	<p>Repeat the above process for each dispense line</p>

Now line cleaning is complete proceed to preparing the dispense system for startup, process below

1. 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



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



3. Turn on the Chill-Pour cooler It will take approximately 4 hours to build an ice bank and pull beer temperature down
4. Rinse and re-fit tap nozzles, checking creamer disk is correct for the product. If not, it will result in fobbing or flat beer



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

Guidance if you don't have access to a pressurised cleaning bottle and line cleaning fluid

1. Contact MCBC Technical Services for support

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.