

# General Guidelines for Restarting a Glycol System or Tank Beer System



Where your draught beer reticulation system has been shut down for an extended period, it is important to ensure the system is safely brought back into commission and all quality requirements are satisfied to ensure a perfect product for your consumers.

In preparation for recommissioning, please follow the below as a general guide. The information contained in this document is generic in nature and provided for information purposes only. For more specific support or detailed information regarding your particular system & equipment, please contact your CUB Brewery Fresh Partner, Lancer Beer Systems or your preferred service provider.

Always follow your venues Safe Work Plan and ensure only competent, trained persons are engaged for the specific tasks.

Additional detailed information is also available at [BFT Technical Information](#)

## Refrigeration & Glycol System

- 72 hours prior to keg delivery ensure Keg Coolroom is restarted (where required) and is working effectively and cooling to normal temperature parameters – for specific advice where required, contact your preferred refrigeration contractor
- When coolroom is confirmed as operating effectively ensure kegs are prechilled for min 48 hours prior to tapping.
- Ensure all beer lines are dry prior to turning glycol pumps on (blown dry with CO<sub>2</sub> gas, if water is left in lines at start-up they will freeze)
- Check Glycol tank for normal liquid level (Also when you next have a refrigeration mechanic or Beer technician on site, ask them to check the glycol concentration in the solution)
- Turn glycol tank refrigeration on and ensure refrigeration is chilling down to normal temperature for your venue (Typically between - 1.5° C & - 2.8° C)
- Ensure all relevant glycol flow and return valves are open on glycol manifolds & glycol pump/s are activated and operating as per normal procedures in venue.

## Tank Beer Systems

- Tanks need to be prechilled for min 24 hours prior to first tank beer delivery
- Remote Tanks (Glycol) - 48 hours prior to first tank beer delivery, ensure glycol tank & pump/s are turned on and operating effectively, ensure relevant glycol flow and return valves on glycol manifolds are open.
- Remote Tanks (Icebank) - 48 hours prior to first tank beer delivery, where possible ensure water level in tank is correct then ensure Icebank Cooler is turned on and operating effectively.
- Coolroom Tanks – ensure coolroom is restarted (where required) and is working effectively and cooling to normal temperature for your venue 48 hours prior to first Tank Beer delivery.
- DUO Tank drivers will recommission Tank air compressors during the filling process.
- Please contact your Brewery Fresh Partner if you require assistance with your Tank Beer system

## Gas Systems

- Only trained and competent staff should operate a beverage dispense gas system.
- Always follow your venues procedures or Safe Work plan when working with or around beverage dispense gas systems and always wear appropriate PPE for the task.
- Check your CO<sub>2</sub> / O<sub>2</sub> monitor/s (where fitted) are active and operating as per normal parameters. (Manufacturers will be able to provide specific information where required)
- Visually inspect your gas system prior to connecting or operating the equipment as per your normal venue procedures or Safe Work Plan including looking for signs of obvious damage, contamination, disconnected components, unrestrained gas cylinders, correct gas for application etc.

- Follow your venues procedures or Safe Work Plan when turning on the system including –
  - Leak testing the system
  - Check primary contents gauge (Cylinder Content)
  - Check secondary regulator pressures are set at normal operating parameters.

### **Reticulation System**

- Beer Drawing Equipment (Beer Lines, Fob Detectors, Keg Couplers, Transfer Leads etc) need to be clean and adequately sanitised prior to introducing fresh product into the system.
- Where equipment has been left for a period of time with product in the lines (Beer, Cider etc) the lines will need to be chemically cleaned and flushed following your normal venue procedures.
- If all equipment was previously cleaned when the system was shut down, consideration should be given to chemically cleaning all equipment again in case of any contaminants still existing within the system - follow your normal venue procedures.
- Beer line cleaning should only be completed by trained and competent staff following the venue specific procedures, wearing appropriate chemical resistant PPE.

### **Beer Pumps - Where installed, Beer Pump air compressors should be restarted and checked 48 hours prior to tapping kegs ensuring –**

- Air compressor is working effectively.
- All relevant valves are open as required for normal operating conditions.
- Regulator pressures are set as per normal parameters for your system.
- There are no obvious air leaks within the system.
- Moisture separators / filters are drained as per normal venue procedure.

### **Equipment**

Beer Taps, Keg Couplers, O-rings etc should be checked for ease of operation & serviceability and where required re-kitted, changed or serviced.

- When tapping fresh kegs always ensure
  - Correct keg coupler is used
  - Correct gas line is connected for the product tapped
  - Fob detectors where fitted are bled or all gas and set to “Trade” mode so they function correctly.
  - Product is poured through all taps prior to turning glycol pumps on

### **Final Checks**

Once product is pulled through all taps

- Check for any leaks in the tapping area and bar area, including fob drain outlets.
- Once glycol temperature has stabilised, check all taps are pouring correctly and at the correct speed
- Check product temperature in glass.
- Check glassware is “Beer Clean”.

You should now be ready to pour a perfect Draught Beer, if you are unsure about any of the steps, have any questions or need support, please contact your CUB Brewery Fresh Partner.

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