

Brewmaster
SINCE • 1971

DRAFT CLEANING KIT



Includes:

- Cleaning Pump
- Faucet Wrench
- Beer Line Cleaner
- Tap & Faucet Brush



Instructions For Use:

NEEDED FOR USE: Water • Collection Bucket • Large Bowl

Always clean your commercial home tap setup between every keg use. Cleaning your system will ensure that your tap, lines and faucet are clean, resulting in a better tasting beer.

- 1** Remove the tap from the keg. Use the wrench provided to remove the faucet (the piece that the beer actually flows through to your glass) from the shank. The collar should have a few holes in it, insert the wrench end into a hole and spin the collar clockwise to remove.
- 2** Disassemble the faucet to the point that the shaft inside can slide out. Place these parts in a bowl with 2 cups of warm water and ¼ teaspoon of Beer Line Cleaner. Take the lid off of the cleaner pump and remove the O-Ring. Use this O-Ring to attach the brass end of pump unit into the collar of the shank (hand tighten). Put one cap full of cleaner into the jar and fill with warm water. Attach the lid unit back on the jar. Get a bucket to collect the fluid running from the tap, the tap will not allow beer to back flush. Insert the cleaning brush small end into the bottom of the tap to allow the flow to go through.
- 3** Pump cleaning solution through line and tap allowing the solution to sit in the lines for 10–15 minutes, then pump through. Follow this with 1–2 jars of water to rinse. Remove the brush from the tap.
- 4** Use the brush to clean the faucet, then rinse with water. Reassemble the faucet, hand tighten parts, leave loose enough so that they move freely. Attach the faucet back onto the shank again, using the wrench, **do not over tighten**, just tighten enough so that it does not leak.
- 5** Attach tap to new keg & enjoy!!