



021.011 MERLIN GOLD PURPLE BEER LINE CLEANER

HOW TO USE GUIDE

Process Time
± 1.5 - 2 hours

- 1 ENSURE AREA IS PREPARED AND THAT APPROPRIATE PPE (PERSONAL PROTECTIVE EQUIPMENT) IS USED.**
- 2 EMPTY LINES OF BEER.**
- 3 IN A CLEANING CONTAINER, MIX MERLIN GOLD PURPLE BEER LINE CLEANER WITH TAP WATER IN A RATIO OF 1:80.**
- 4 RUN CLEANING SOLUTION THROUGH LINES UNTIL TAP RUNS PURPLE. DISCARD OF ANY DISCOLOURED FLUID.**
- 5 LEAVE TO STAND FOR 20 MINUTES. THIS WILL ALLOW CHEMICAL TOME TO BEGIN TO WORK ON YEAST BUILD UP IN LINE.**
- 6 RUN THE CLEANER OUT OF THE TAP. IF GREEN, IT INDICATES THAT HIGH YEAST BUILD UP CONTAMINATION IS PRESENT. RUN UNTIL THE SOLUTION RUNS PURPLE AGAIN AND ALLOW TO STAND FOR A FURTHER 20 MINUTES. RUN 4 PINTS OF LINE CLEANER. CONTINUE THESE STEPS UNTIL GREEN IS NO LONGER PRESENT. ALL CONTAMINATION HAS BEEN REMOVED WHEN SOLUTION RUNS PURPLE.**
- 7 ONCE LINE IS PURPLE, WAIT 20 MINUTES TO ALLOW FOR DISINFECTION AND TO BREAK DOWN ANY YEAST. EMPTY THE CLEANING VESSEL AND WASH OUT THOROUGHLY. RUN 4 PINTS OF LINE CLEANER. WAIT ANOTHER 20 MINUTES. FILL CLEANING VESSEL WITH CLEAN WATER.**
- 8 RUN WATER THROUGH THE LINES UNTIL WATER RUNS CLEAR. ONCE LINES RUN CLEAR, DRAW AN ADDITIONAL 4 PINTS OF WATER.**
- 9 RE-CONNECT LINES TO KEGS AND DRAW THROUGH UNTIL BEER FLOWS AT THE TAP.**