



8 SERVICE & MAINTENANCE

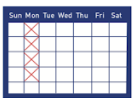
8.1 Troubleshooting basic issues (non-refrigeration)

PROBLEM	CAUSE	SOLUTION
POOR TASTE	<ul style="list-style-type: none"> → Beer lines are dirty → Beer glasses are dirty → Old beer stock 	<ul style="list-style-type: none"> • Clean beer lines. • Check glasswasher is working correctly, heavy duty clean. • Rotate beer stock.
NO FOAM	<ul style="list-style-type: none"> → Beer lines are dirty → Beer glasses are dirty → Beer is too cold → Gas pressures incorrect 	<ul style="list-style-type: none"> • Clean beer lines. • Check glasswasher is working correctly, heavy duty clean. • Schedule a beer technician to check settings. • Schedule a beer technician to check settings.
EXCESSIVE FOAM	<ul style="list-style-type: none"> → Kegs empty + FOB lever in wrong position → Hotspot in beer python, gas breaking out 	<ul style="list-style-type: none"> • Change keg, move FOB lever into non-bypass mode • Schedule beer technician to check settings
NO BEER	<ul style="list-style-type: none"> → Keg empty → Gas or Air compressor malfunction 	<ul style="list-style-type: none"> • Change keg • Check gas / air compressor pressure gauge.



USE ONLY BREWERY APPROVED DETERGENTS

Bracton beer line cleaners are approved by all major Australian, European and American breweries.



CLEAN WEEKLY

Breweries and Bracton recommend weekly cleaning. Skipping cleans increases the loading on the system, making future cleaning more difficult.



CLEAN FOR A MINIMUM OF 2 HOURS

Breweries recommend a minimum of 2 hours soaking time. Leaving the cleaning solution in the system for 2 hours provides the best possible clean.



SOME LINES ARE EASIER TO CLEAN THAN OTHERS

By following these basic rules, your beer lines will be perfect regardless of the beer type in the line.