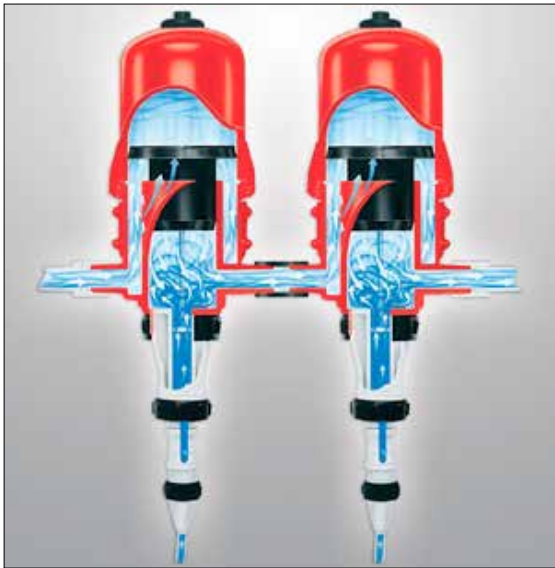


Beer line cleaning or more accurately beer line, FOB detector, beverage heat exchanger and font cleaning is an essential process for all licensed venues, to ensure bacterial growth and build-up are removed from ALL surfaces the beer into contact with.

BEER LINE CLEANING

Weekly beer line cleaning is essential for fresh and crisp tasting beer. The Bracton range of Beerline Cleaners, when used correctly ensures, a total clean. Bracton beer line cleaners are approved, and recommended, by major brewery technicians to guarantee the beer tastes as it should, so you can serve the best possible tasting beer in town!

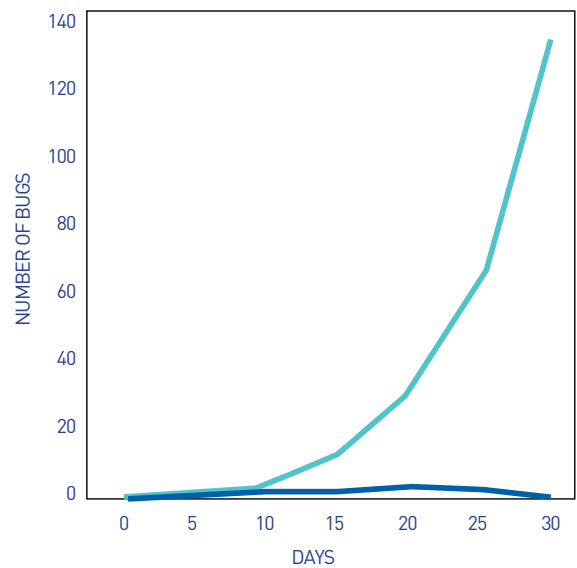


BEER LINE CLEANING MADE EASY

The Bracton Beer Line Mixing Systems are the industry standard in safety and efficiency in beer line cleaning. When connected to the water supply, the dispenser operates without electricity, using water pressure as the power source. As water flows through the dispenser, it activates drawing the correct mixture of cleaning solution into the beer lines and towards the beer taps.

→ The Bracton Beer Line Mixing System increases efficiency through mixing the correct amount of cleaning solution (no wastage) and reducing labour requirements (no setup time). Further enhancing safety by eliminating a staff contact point with chemicals and pressurised vessels.

WEEKLY LINE CLEANING VS MONTHLY CLEANING (TOTAL NUMBER OF BUGS)



■ WEEKLY CLEANING
■ MONTHLY CLEANING

Note: Bracton also services Dosatron systems, Call to schedule programmed maintenance.

Graph Source: Lion Cellar Master

No manual handling of corrosive substances

KEY COMPONENTS TO GREAT BEER LINES

The four key components to the beer line cleaning process that determine the level of hygiene achieved as specified by the major breweries:

→ 1. CHEMICAL CONTACT TIME WITH BEER LINES

Laboratory research indicates beer line cleaning should be conducted for a minimum of two hours. Deviation from this minimum contact time may cause inconsistent results.

→ 2. FREQUENCY OF BEER LINE CLEANS

Beer line cleans should be carried out once a week to ensure clean beer lines, this is paramount for warmer regions.

→ 3. CHEMICAL USED

There are a variety of beerline cleaners on the market. For best results every time we recommend Bracton DP1 & DP2 two-part beerline cleaner. The Bracton DP1 & DP2 two-part beer line cleaning process has consistently outperformed the alternatives for over thirty five years, the majority of Australian Hotels & Clubs cannot be wrong! Bracton DP2 provides a superior bacteria kill-rate and sanitation over single-part cleaners. In areas where a single-part beerline cleaner is preferred, use Bracton Twin.

NOTE: Both Bracton beerline cleaning processes are brewery approved for weekly cleaning and it is unnecessary to switch between beerline cleaners. For more information contact Bracton or your local draught beer technician.

4. TYPE OF BEER

Each type of beer is formulated differently and therefore some beers cause greater build up in beer lines than others. A weekly beer line clean ensures a consistent clean across all beer types.

For specific information on beerline cleaning processes, consult our knowledgebase, by contacting the Bracton hotline or your beer supplier.

BEER LINE CLEANING CHEMICALS

Weekly beer line cleaning is essential for fresh and crisp tasting beer. Bracton beerline cleaner, when used correctly ensures a total clean, meaning all beer stone and bacteria build-up is completely removed from beer lines, FOB detectors, beverage heat exchangers and font riser lines.

BRACTON DP1 & DP2 APPROVED BEERLINE CLEANER

Australian Hotel & Clubs can use Bracton beer line cleaner once a week to ensure clean beer lines. Available in a range of sizes to suit your venue. Bracton DP1 & DP2 can be used for beer line recovery cleans, Contact your draught beer technician or Bracton for more information on performing a line recovery clean.

BRACTON CRAFT BEER LINE CLEANER - BREWERY APPROVED

Formulated using the latest in surface active technology. This product is non-hazardous making the workplace safer and eliminating the need for storage of caustics. Bracton Craft Beer Line Cleaner has proven to deliver improved head retention and beer presentation leading to increased beer sales.

BRACTON TWIN APPROVED BEERLINE CLEANER

Bracton Twin Brewery Approved Single-Part Beerline Cleaner is suitable for use in colder regions with low levels of beer line build up.

BRACTON TEST PAPERS

A simple method for testing when beer line cleaner is present. The test paper turns blue in alkaline solutions, a must for safety. USAGE: After performing normal brewery cleaning process and flushing, test for alkalinity by taking a pink test paper and wetting it with beerline flush water from the tap. If it changes to a bluish colour, then continue flushing with water and retest until paper stays pink. Pink colour on the testing paper means it is safe to remove signs.

