



Lindr Pygmy 25 & Kontakt 40 solutions



For additional information please use the above QR to access online pdf versions & installation videos.

BRACTON COUNTERTOP COOLER CLEANING MANUAL



STEP 1.

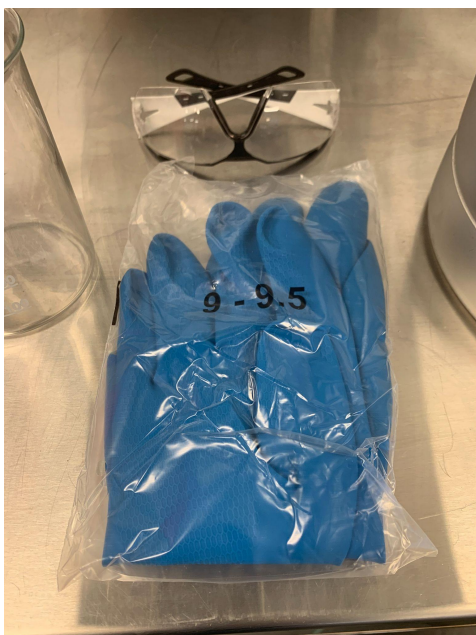
Place all items to be used in the area for conducting line cleaning. Ensure all food items are away from the area to prevent contamination.

The best time to clean a line is after a keg has been completely dispensed.



STEP 2.

You will require a beerline cleaner to clean the system, we recommend a low PH line cleaner such as Bracton Craft line cleaner.



STEP 3.

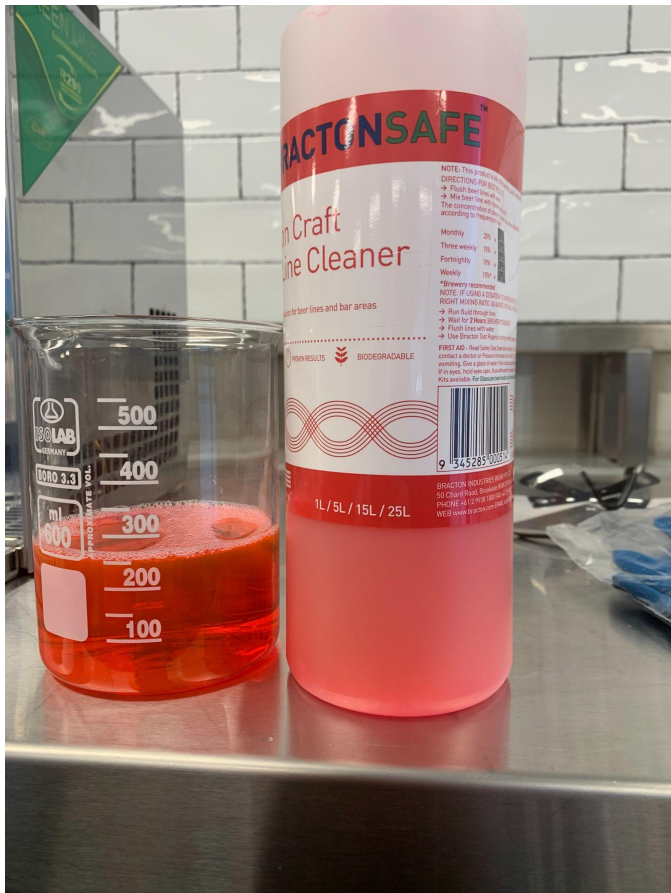
Please ensure that appropriate PPE is used, at an absolute minimum please wear gloves and safety glasses/goggles.

The pictured glasses are not suitable for corrosive line cleaners, if using corrosive products please use vented goggles.



STEP 4.

Turn off the power to the cooler to prevent freezing of the water during the cleaning process.



STEP 5.

Measure out the appropriate amount of cleaner determined by the following :

- 1) Capacity of cleaning vessel and lines to be cleaned (1 or 2)
- 2) Frequency of line cleaning
- 3) Length of lines.

We recommend cleaning of systems weekly, but this can be conducted at longer intervals through the use of a higher concentration of Craft line cleaner.

EG. for a 4 weekly line cleaning schedule and a 9ltr canister the following amount of chemicals is required :

$$20\% \times 9\text{ltr} = 1.8\text{ltr}$$

This would be added to the vessel and topped up with 7.2ltr of water.



STEP 6.

Lift the ring pull on the cleaning canister to depressurise and allow the cleaning can to be opened.



STEP 7.

Lift up the metal locking device to open up the keg, push down on the lid and then tilt and twist to remove.



STEP 8.

Fill the canister with the calculated necessary amount of chemical & then top with water to suit.

A general rule of thumb is 5ltrs for 1 tap and 9ltrs for a 2 tap system.



STEP 9.

Refit lid



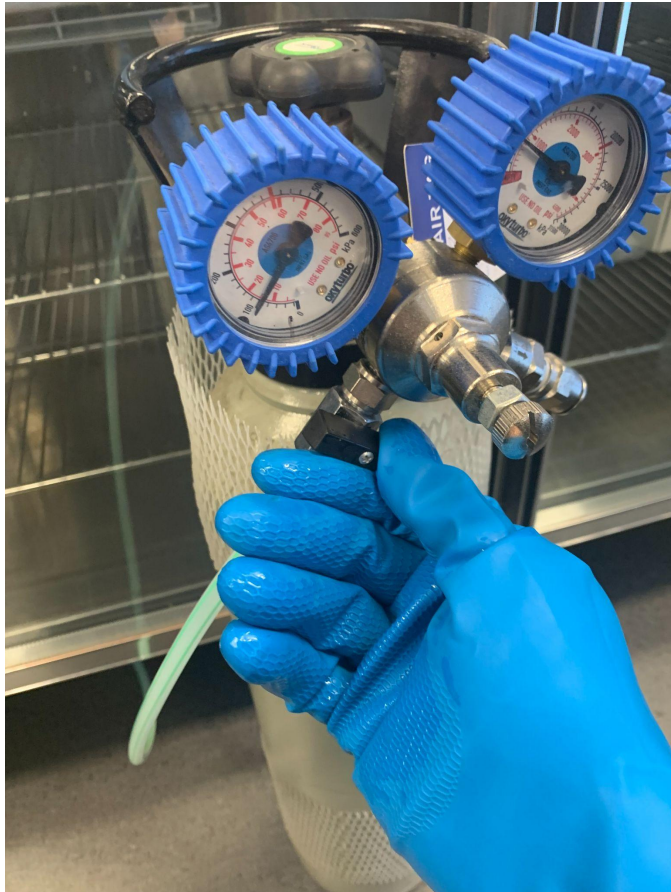
STEP 10.

Rotate and close SRV



STEP 11.

Connect keg coupler and engage lever



STEP 12.

Turn on gas supply to keg coupler at normal operation pressure.



STEP 13.

Note that you will see the chemical start to fill the beer line.



STEP 14.

Open tap and continue to pour until the chemical is either visible, or tested with a Litmus paper strip to see when the chemical is in the line.

Let the line cleaner sit for a period of no less than 2 hours.



STEP 15.

Drain the cleaning vessel of any remaining chemical in preparation to refill with clean water.



STEP 16.

Lift keg coupler handle & turn off gas bottle.



STEP 17.

Remove the lid and fill the canister with water.

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STEP 18.

Depress keg coupler handle and turn on CO2 supply.



STEP 19

Open the tap and run water through. The chemical should fade in colour (if dye present) or test with litmus paper to determine that there is no chemical present.



STEP 20.

You can test pour a glass to ensure that the beerline chemical (with dye) has been completely flushed out.

We recommend using litmus papers to determine 100% that chemicals are flushed out, Litmus red will turn blue if there are traces of alkaline chemicals.



STEP 21.

Flushout entire system of all water with the now empty (and still connected) cleaning vessel.

The system is now clean and a keg can be connected. Once this has happened, turn on the system at the powerpoint.

Tap a fresh keg in preparation for beer dispense.

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STEP 22.

Check the pressure on the regulator as per the following chart. The left gauge reads cylinder contents and the right is the set pressure. Once the pressure is set, after a period of 10 minutes look at the beer line leading from the keg to the cooler, it should be clear and free from rising bubbles of CO2. Please note 100kPa = 1 BAR

Temperature (°C)	Gas Pressure 100% CO2 (kPa)
1	65
2	75
4	85
6	100
8	110
10	125
12	140
14	155
16	160
18	180
20	200
24	240
28	295
32	335

STEP 24. **Ready for Dispense**

Draw off approximately 100ml of beer and allow the unit to sit for approximately 5 minutes before starting initial use. Adjust the flow compensator to approximately a 10 o'clock position as indicated in this picture. The aim is for a 425ml "Schooner" to pour in around 10-12 seconds which whilst slower than a commercial system will minimise wastage and ensure that the product is served at the lowest temperature the system will allow. There is a push-back creamer option to generate a foamy head of beer should the product pour flat.