

COFFEE LINE CLEANER

Engineered for Cold Brew Coffee Dispense Systems

ROUTINE MAINTENANCE AND CLEANING

EQUIPMENT REQUIRED

- Micro Matic Coffee Line Cleaner (MM-C128)
- Two (2) buckets
- Pressurized cleaning vessel
- Eye protection & rubber gloves

CLEANING METHOD - Every Two Weeks

1. Disconnect keg coupler or ball lock fitting from product keg.
2. Fill cleaning vessel with warm (80°-95°F) tap water (2 gal. min.).
3. Place an empty bucket under the faucet.
4. Engage the coupler on the water filled cleaning vessel. Open the faucet until the line has been thoroughly cleared of product and clear water flows out of the faucet.
Run entire two gallons of water through dispensing system.
5. Close the faucet.
6. Vent pressure from cleaning vessel by pulling safety vent pull ring.
7. Open pressurized vessel, empty any water remaining in vessel, add applicable amount of Micro Matic Coffee Line Cleaner as required below, DO NOT DILUTE!

DIRECT DRAW APPLICATIONS:

- JOETAP® NIM requires 10 ozs
- JOETAP® AMERICANO requires 10 ozs
- JOETAP® CAFÉ requires 20 ozs

REMOTE APPLICATIONS:

If JOETAP® NIM or CAFÉ is served by a keg in a remote cooler, multiply length of run x 1 oz per foot to determine amount of chemical needed. Example: If mounted 15 ft. from dispense point, 15' x 1 oz for the run = 15 ozs + 20 ozs for the line inside the CAFÉ, for a total of 35 ozs.

8. Place an empty bucket under the faucet.
9. Re-connect keg coupler and pressurize container. Open the faucet until the line has been filled with chemical. Chemical is light blue in color and will pour from faucet.
10. Close the faucet and allow the chemical to soak for 15 minutes.
11. Disconnect keg coupler, vent pressurized vessel. Open vessel and rinse out any remaining chemicals. Refill with fresh water.
12. Re-connect keg coupler and pressurize container. Open faucet and flush until chemical is completely flushed from line.
13. Rinse and attach coupler to product keg. Allow 12 ozs of coffee product to be flushed through the line, discard.
14. Rinse all cleaning equipment and fittings thoroughly before storing.

DAILY MAINTENANCE

- Remove stout faucet nozzles and soak in Micro Matic Coffee Line Cleaner or carbonated water.
- Remove and rinse inlet dissolved solids filter.

SAFETY WARNING

KEEP OUT REACH OF CHILDREN.

1. Wear protective gloves, eye, and face protection.
2. Wash face, hands and any exposed skin thoroughly after handling.

FIRST AID: IF ON EYES – Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing If eye irritation persists: Get medical advice / attention.

IF ON SKIN – Wash with plenty of water and soap. Take off contaminated clothing and wash it before reuse. If skin irritation occurs get medical advice or attention immediately.

For emergencies involving a spill, leak, fire, exposure, or accident contact:

INFOTRAC 24 HR EMERGENCY
1-800-535-5053 North America
1-352-323-3500 International

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 MICRO MATIC

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