

**CRAFT  
BREWERS  
CONFERENCE**  
& BrewExpo America®

# **Draught System Maintenance**



**#CraftBrewersCon**



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Brewery Representative

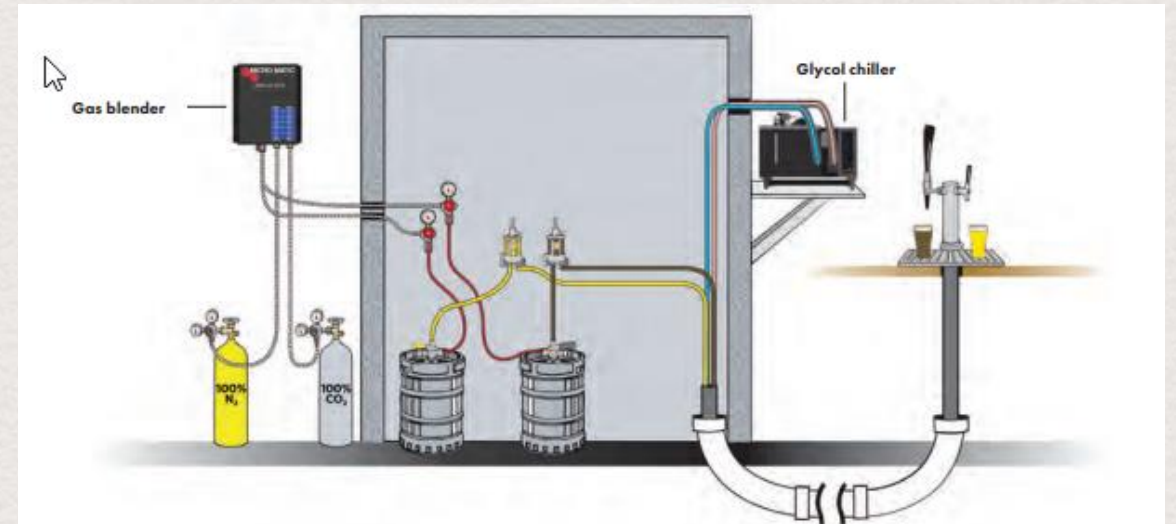
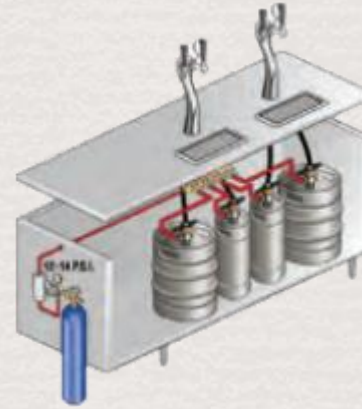
Sierra Nevada Brewing Company

# Discussion Topics

- Key Components of a Draught System
- Maintenance techniques and frequency for each component
- Daily pass along
- Q & A
- Handout

# Major Components

- Walk-in Cooler
- Glycol Unit
- Direct draw draught Box
- Beer Lines
- Faucets
- FOB
- Kegs & Keg Couplers
- CO2 Lines Regulators
- Drip trays/Glass Rinsers
- Glass Washers
- Growler/Crowler equipment
- Pass Downs



# Walk-In Cooler - Exterior and Door Gaskets

Frequency: Inspect Monthly and cleaned as needed

Avoid the use of abrasive cleaning solutions including those with chlorine. Instead, use a washcloth or a soft brush and a combination of warm water and vinegar.

The door gaskets are very important to your unit. Dirty gaskets can lead to damage that can cause cool air to leave your walk-in cooler, costing you money. Inspect all seals and wipe away any debris or build up with a damp soapy cloth. Replace any damaged gaskets immediately.



# The Condenser Coil

Frequency: Monthly

One of the most important components to your commercial walk-in cooler, your condenser coil, should be cleaned at least once per month. Your condenser coil releases heat. If dirty, grime or an obstruction covers the coil, it can't do its job and will eventually damage other parts of your unit.

Try using a wet-dry vac to clean the surface of your evaporator coil. You can clean the surface while also giving you the opportunity to blow out any dirt that may be stuck deep into the coils. Use a damp rag with soap to clean the exterior of the condenser coil.



# Simple Tools for maintenance Shop vacuum and appropriate brushes

## DIY Coil Cleaner Recipe

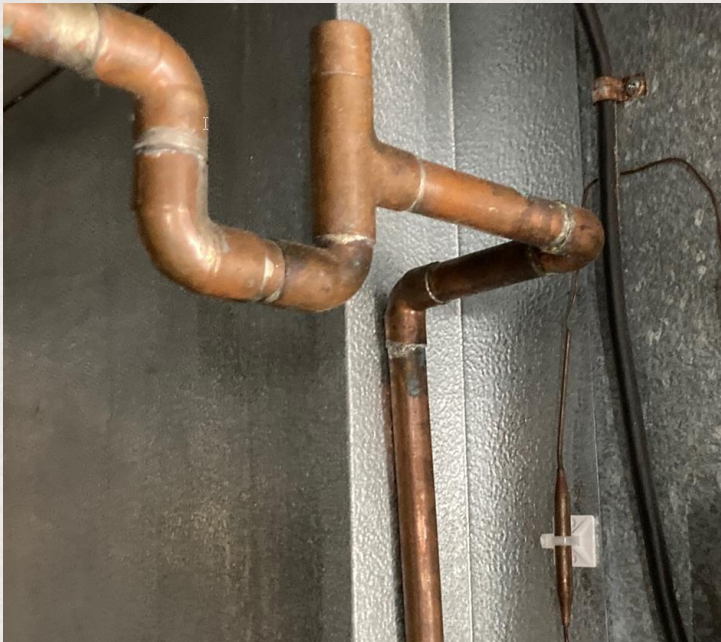
- Empty spray bottle
- 1 tsp vinegar
- 1 tsp rubbing alcohol
- Warm water
- Soft brush
- A clean, dry cloth
- Baking soda



# Walk-in Cooler - The Drain Lines and Evaporator

Frequency: Monthly

For a commercial walk-in cooler, it's easy for excess dirt and grime to build up in your drainage pans and tubes. Cleaning them is as simple as wiping down the pan and pouring bleach water down the drain. If this is not done on a regular basis you could have plugged and smelly drains. The key here is to check for sludge build up regularly to prevent blockage. You should also have a "P" trap on that drain.

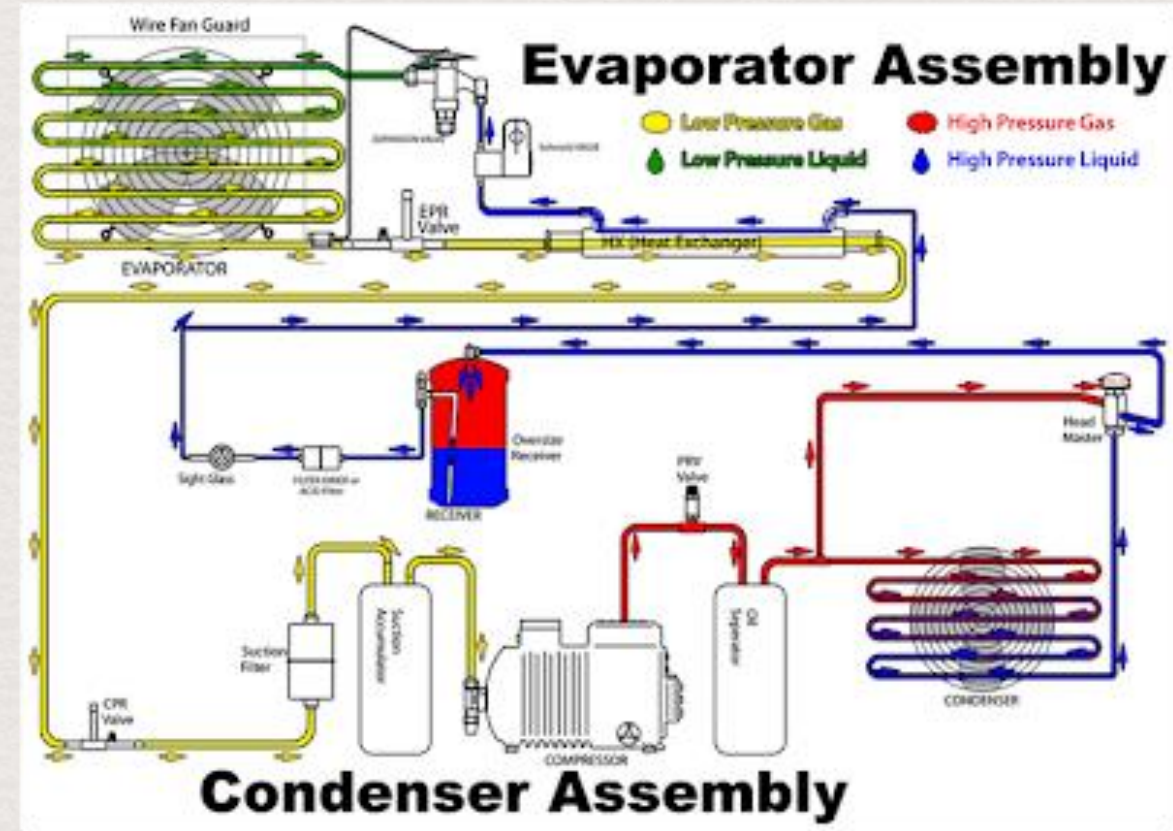
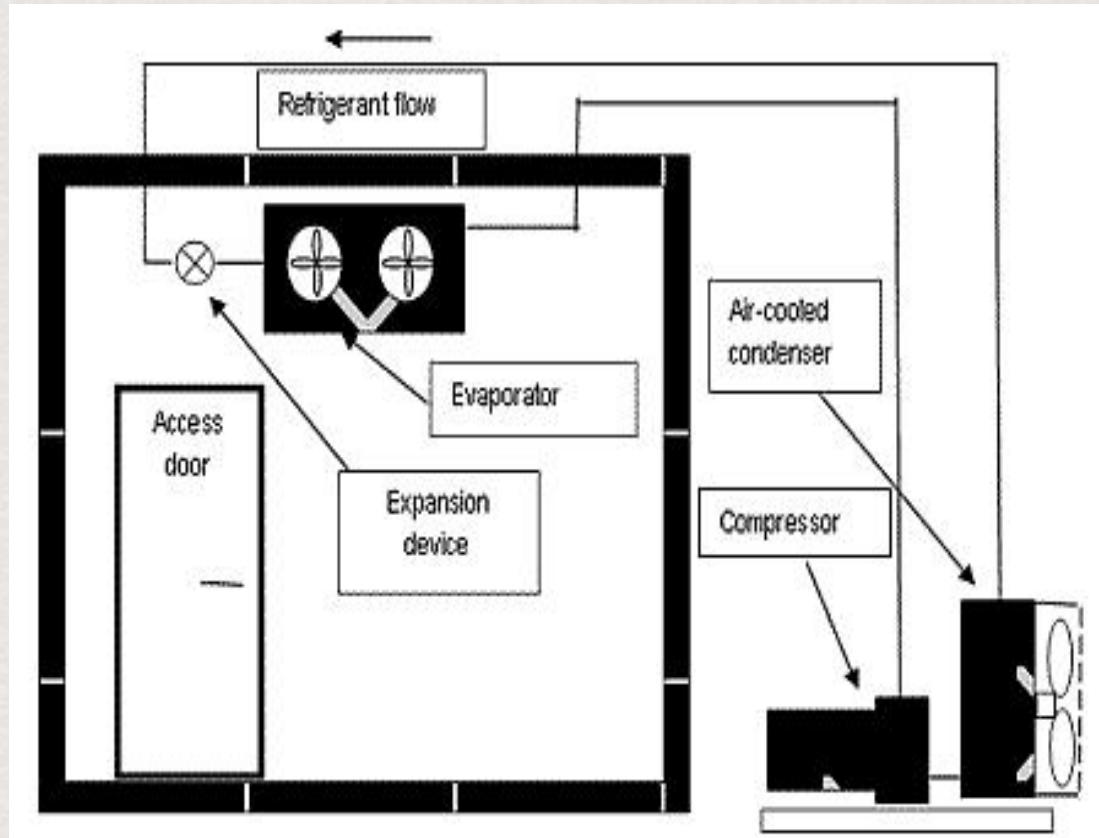


# Walk-in Cooler - The Drain Lines and Evaporator

If you are in and out of the cooler check for ice build up. Especially in humid regions. If you need to clear ice from the evaporator coils, turn off cooler and fans. Allowing coils to thaw. Do not use tools, this could cause catastrophic damage to the coils.



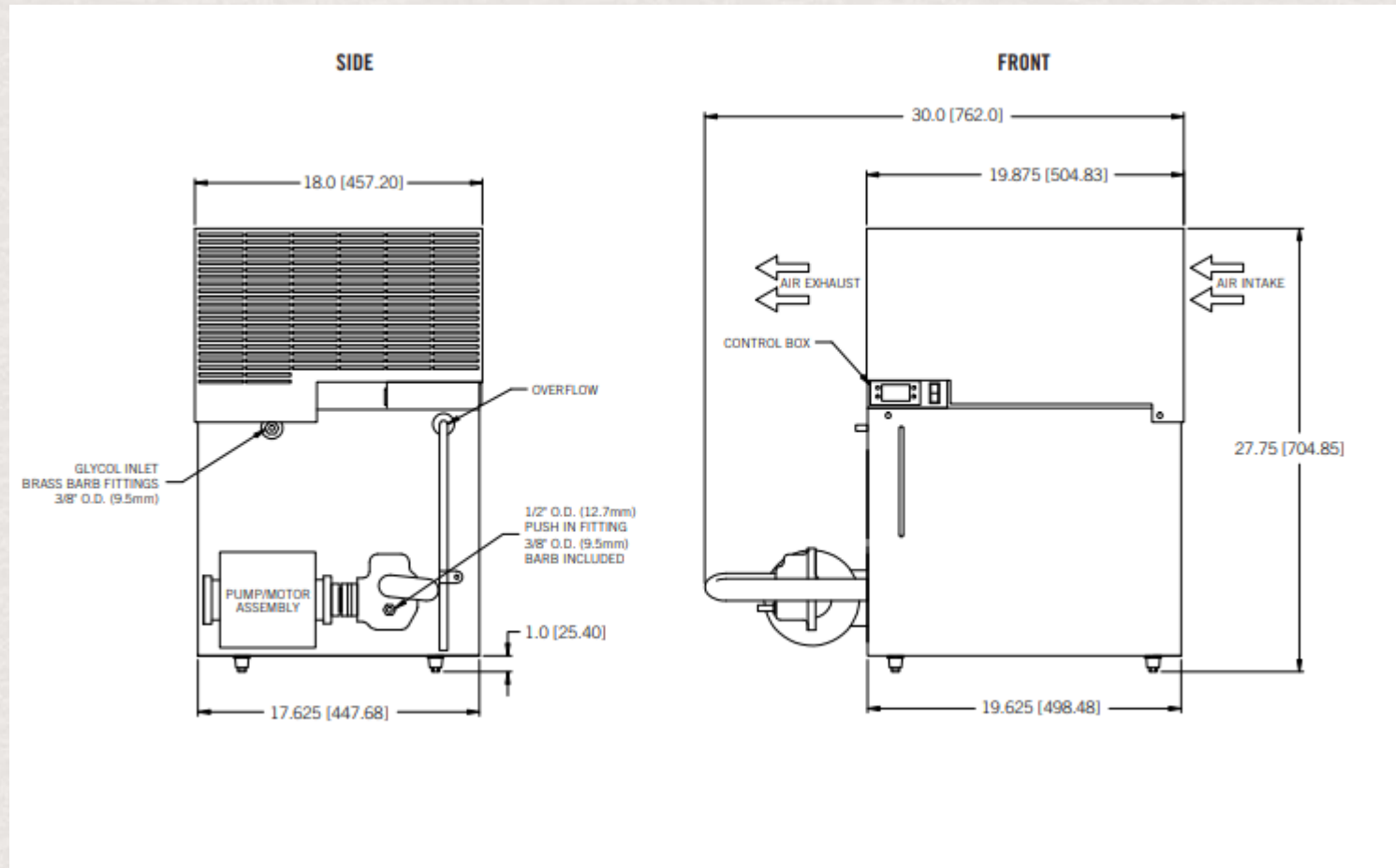
# Anatomy of a walk-in cooler



# Glycol Systems

Frequency: 1-3 months

Power packs are also refrigeration systems That need to be on a PM. There evaporators are submerged in the glycol.



# Glycol Systems

Frequency – 3 months

Check the glycol levels, if needed top off the reservoir with food grade glycol.

The concentration of glycol should be checked with a hydrometer or refractometer



Hydrometer



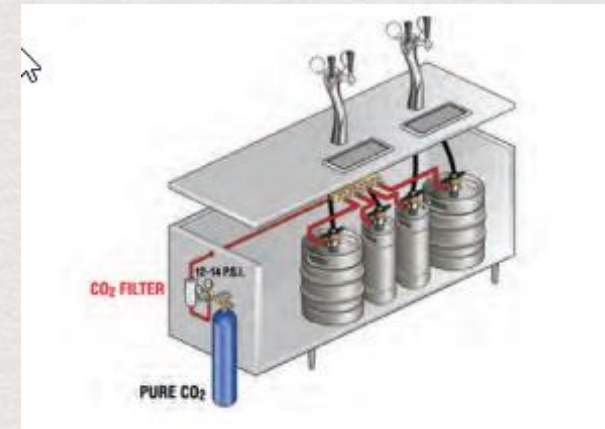
Refractometer

# Directdraw /Reach in Box

As with all refrigeration there are compressors and evaporator coils

These need to be on a preventative maintenance schedule (PM)

Many newer compressors pull out from the front of the unit and are easily cleaned



# Draught Beer Lines



Frequency: Every Two Weeks

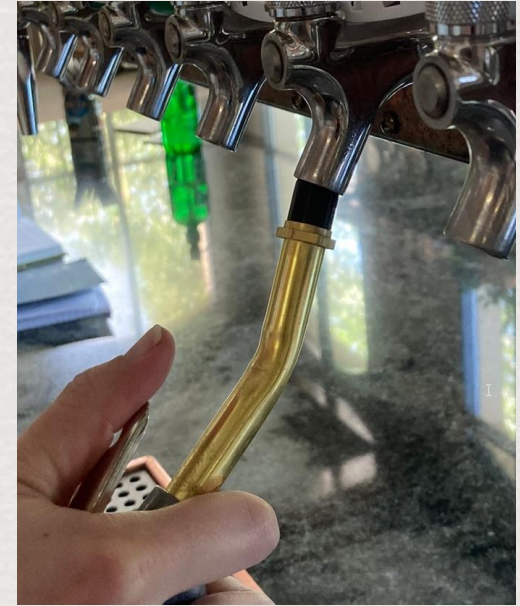
Beer Lines are the veins of any draught system. They must be cleaned! If cleaned every 2 week, per BA Draught Quality Guidelines, will provide your customers an optimal experience. Outside of beer lines in cold box should be wiped down as well

Trunk lines are difficult and expensive to replace so make sure you clean the lines routinely.

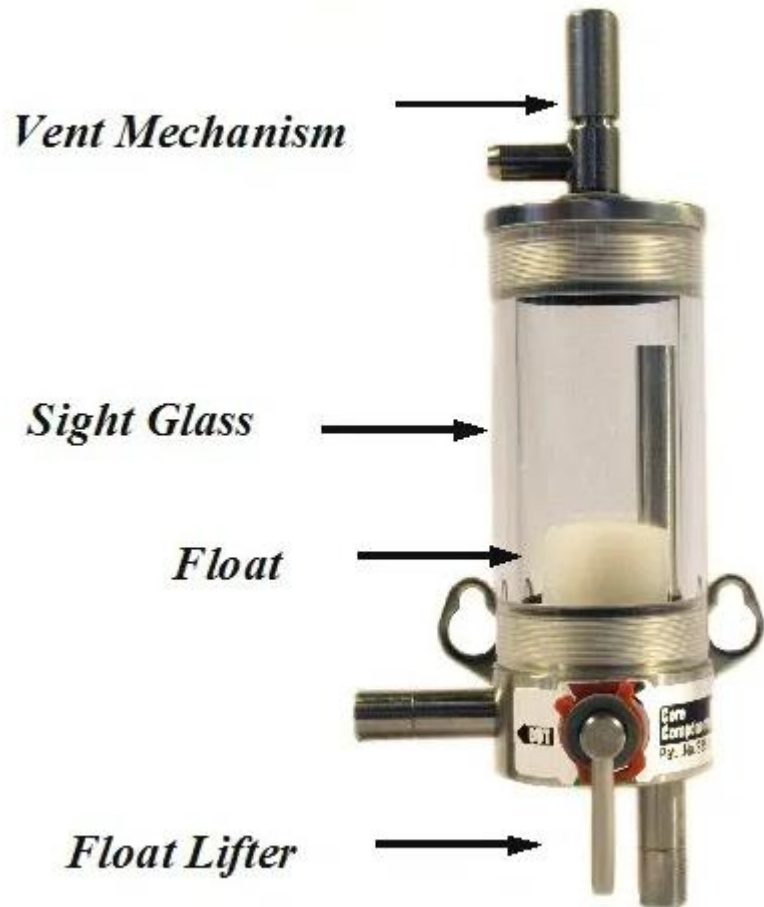
# Faucets

During the routine two-week cleaning cycle, all rubber parts should be inspected when faucets are taken apart and cleaned. Replacement of questionable rubber pieces can save in beer and headaches.

As a nightly routine, it is suggested that the inside of faucets are rinsed. After being rinsed let the faucet air dry and don't use brushes or caps.



# FOB's - Foam on Beer Detectors



FOB's are part of the beer delivery system and will be internally cleaned during the routine line cleaning procedures.

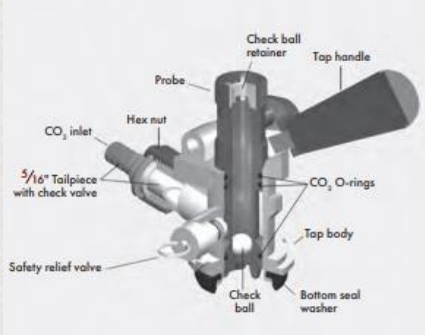
Bleed valves should be opened during the two week cleaning cycle. This helps to keep the valves clean and also lets cleaning fluid run thru the drain lines to keep them clean.

The external portion of FOBs need to be cleaned with a damp towel.

FOB's should be taken apart and detailed (cleaned) semi annually

# Kegs & Keg Couplers

CUT-AWAY OF SANKEY "D" COUPLER



Frequency: As each keg is connected to the system inspect the gaskets on the sphere of the keg. Cracked or deeply worn gaskets may cause O<sub>2</sub> ingress and CO<sub>2</sub> leakage. Any suspect kegs should be returned to the manufacturer or keg repair facility for refurbishment.

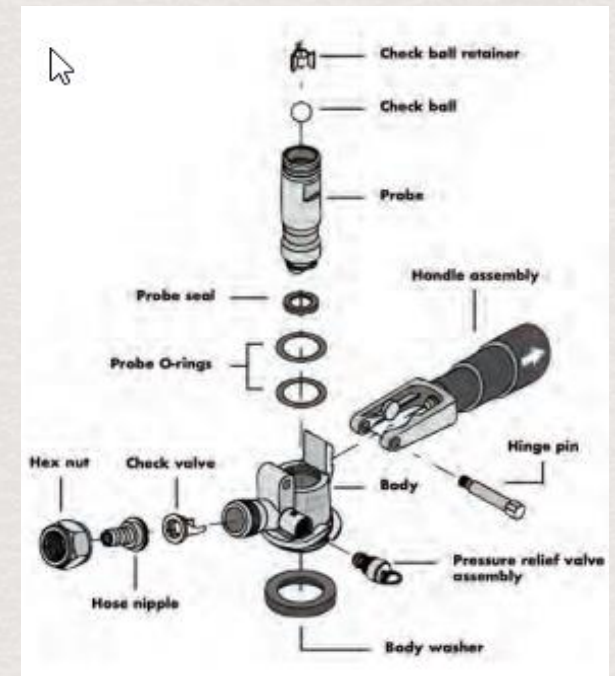
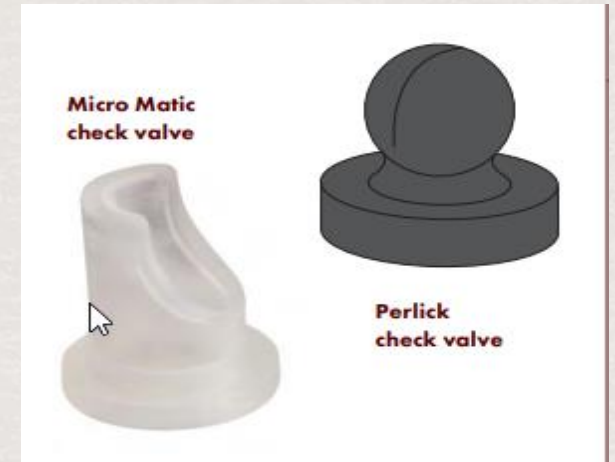
**DO NOT attempt to replace keg gaskets. Serious Injury and or DEATH can occur**

Couplers should be inspected as each keg is connected. Worn gaskets should be replaced. It is not a bad idea to have spare couplers to change out if necessary. Collect all worn couplers and rebuild at one time.

# CO2 lines and Regulators

CO2 supply lines should be inspected to make sure that beer has not been put into the lines. Current practices use opaque/clear lines. This makes a visual inspection of the lines easier. When beer lines are cleaned there should not be any cleaner going into the CO2 lines, meaning they will not be cleaned during routine cleaning cycles.

If beer or cleaner are getting into the CO2 lines make sure that a ( Thomas valve is in place on the coupler. Soiled gas line should be replaced



# Drip trays/Glass Rinsers

Drip trays typically have small diameter drain lines. Very important to run hot water or a bleach solution down the drain nightly. If the grates are the right size they can be run through a dishwasher. Glass rinsers should be disassembled and cleaned underneath.



# Glass Washers

No matter how you are cleaning glasses it is important to keep the equipment clean. Beer glasses should not be washed with food plates.

Triple dunk sinks should have the brushes cleaned nightly. Dump tubes and funnels need to be kept clean also.

If an automatic washer is being used there a spray arms and strainers that need to be cleaned nightly.

Chemicals need to be changed on routine bases. Test strips can aid in maintaining proper chemical levels.



# Growler/Crowler equipment



As with all beer handling equipment growler/crowler equipment needs to be kept clean.

A proper way to store growler/crowler that is dust free. A way to rinse them before filling.

Tubes should have a way to be sanitized rinsed and stored.

Seamers should be wiped down nightly and lubricated. Seam checks should be done weekly.

Any automatic fillers should be maintained according to manufacturer specifications

# Pass Downs

## Daily

Pass down logs. Information shared can include incidents and any equipment problems. Should be reviewed at the beginning of each shift. Many POS systems have a function for such use. A simple logbook can be used also.

Messages

Walk Me Through

Add Message

Staffing

Add Note

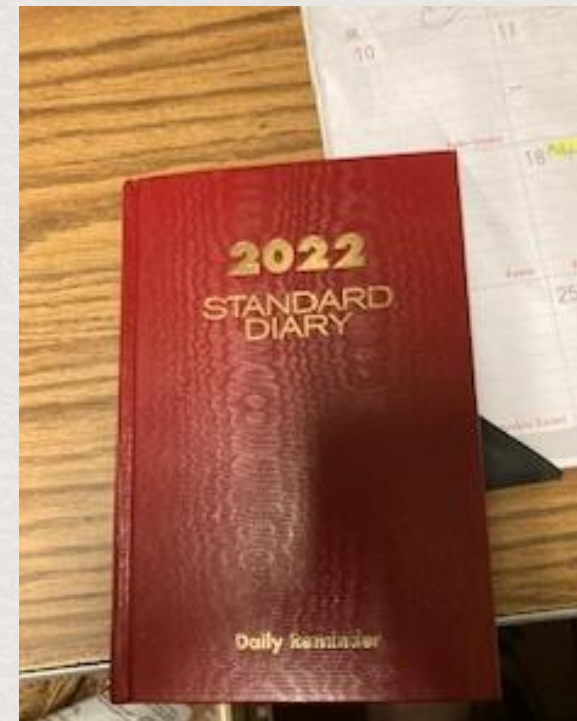
Type	Employee	Notes	User	File		
General Information	Kelsie Chase	I moved Kelsie to a 10:30 start so we had an opener, the 10:30 is currently a house shift.	Lorrie Gransing	+		
Attendance: Tardy/Sick/Called IN/NCIS	Kelle Kent	Kelle had a family emergency and was not in today	Shaun Armstrong	+		
Attendance: Tardy/Sick/Called IN/NCIS	Alexa Sydnor	Alexa has an appointment tomorrow. I have scheduled Blake to cover her, and the following day I have moved Steph to an 11am just in case. I will continue to adjust the schedule as we learn more information about her being cleared	Shaun Armstrong	+		
Attendance: Tardy/Sick/Called IN/NCIS	Cassidy Murphy	Out with lingering effects from the booster shot	Shaun Armstrong	+		

Log

Add Entry

Show Deactivated

Type	Incident?	Report?	Client Note?	Entry	Related Task	File	Entry Date	Edited?		
General		Yes		Very smooth night on the line tonight. We ran our finalized menu items the teriyaki chicken bowl and the pork chop. Im very happy with how they both turned out. They sold great, customers and servers loved them, beautiful plates and easy sells. Excited to get them on the menu. There is still some Strawberry vinaigrette if you guys wanna run a salad in the am to use our beautiful estate trio mix. One thing I would like to see is maybe getting items in line together if they are on the same ticket. The cooks and I believe its very confusing when you have four tickets coming in separate all for the same table at different times. I believe this would help our team sell complete tables together more often. I believe in the timing system to an extent but complete tickets would help our line cooks a bunch.	+		4/6/22 10:47 PM Caleb Adams	No		
General		Yes		Smooth night, no major issues. A 25 top came in, it was a surprise party. Kevin took it. On their way out they complimented him and told me what an incredible job he had done. Good job Kevin.	+		4/6/22 10:45 PM Sean Dellosacone	No		
General		Yes		Busy morning. Shout out to Lorrie for rescuing me We got Vista-Lorien beer on tap. I updated the beer menu with a quick copy and paste (thanks Mel), I did chalkboards and swapped those, and did the crows/rowler labels. Had a conference call with Rhonda and Amy about formstack and updates. Now that we have officially gotten GL codes all in hand, we need to be sure that we are finding out what location to comp our VIP guests too. We talked about making the form they fill out have a mandator section where they tell us where it's being charged to. We also talked about the possibility of updating the maximum guests from 6 (covid times) to either 12 or 18 (based on the tour group sizes as well). I got Lauren a resignation form to fill out, and sent off all of her information to payroll, holly, etc. When I had her fill it out, Lucy also mentioned that she was putting in notice and that no one had given her a sheet to fill out. I gave her one as well and told her to turn it in when she decides on her last day (sounds like she is leaving for the summer). I printed more resignation and reh form and put them in the clear caddies to the left of the copies.	+		4/6/22 1:54 PM Shaun Armstrong	No		



# Be Aware of Your Enviroment

Daily

This is an example of improper placement.

Nitrogen generator next to a grease trap



# THANK YOU!

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