

# CLEANING KIT USE INSTRUCTIONS

For CK-1100 & CK-1200

**SAFETY  
FIRST**

*Use protective gloves  
and eye protection*



Regular cleaning of the faucet, beer line, and keg coupler is extremely important. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of draft beer. Routine cleaning is essential to maintain quality and fresh taste.

**Residential Applications:** cleaning should be performed after every keg or at a minimum of every two weeks.

## Required Parts - Cleaning bottle with hand pump and faucet attachment

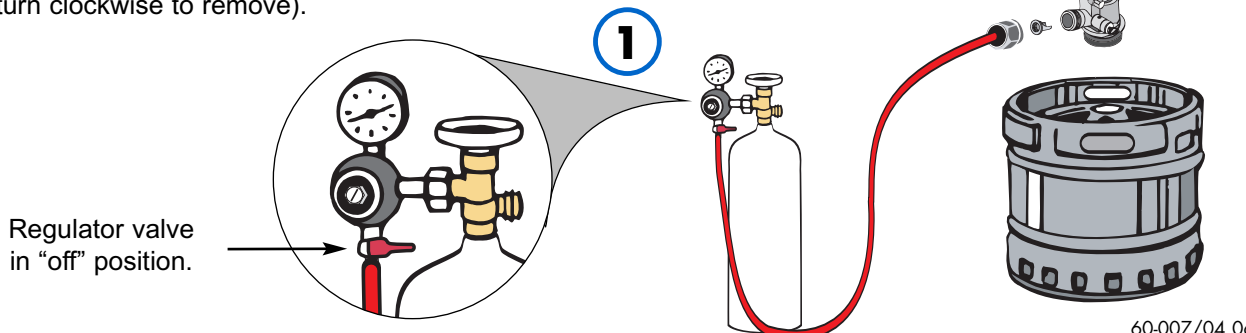


## Four Step Cleaning Procedure:

- A** Set-up    **B** Cleaning    **C** Rinse    **D** Re-connect

### **A** Setup:

1. Shut-off CO<sub>2</sub> at regulator.
2. Un-tap coupler at keg.
3. Unscrew beer hose fitting and CO<sub>2</sub> gas pressure hose fitting from keg coupler (do not misplace beer washer or check valve).
4. Remove faucet from tower using faucet wrench. (turn clockwise to remove).



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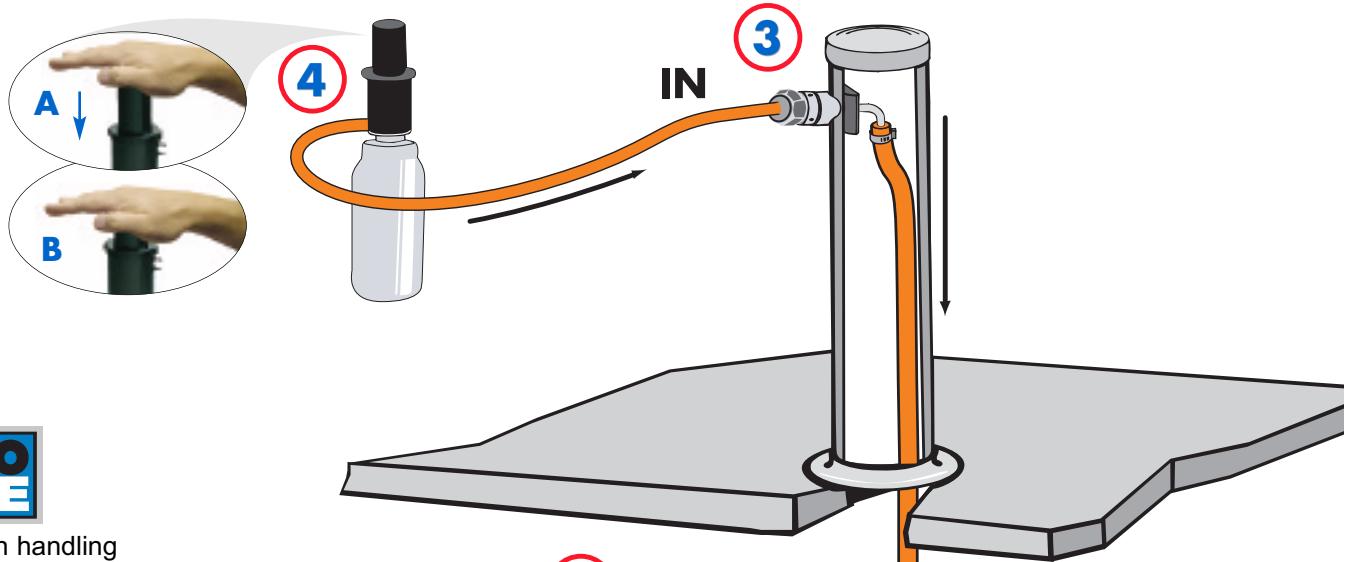
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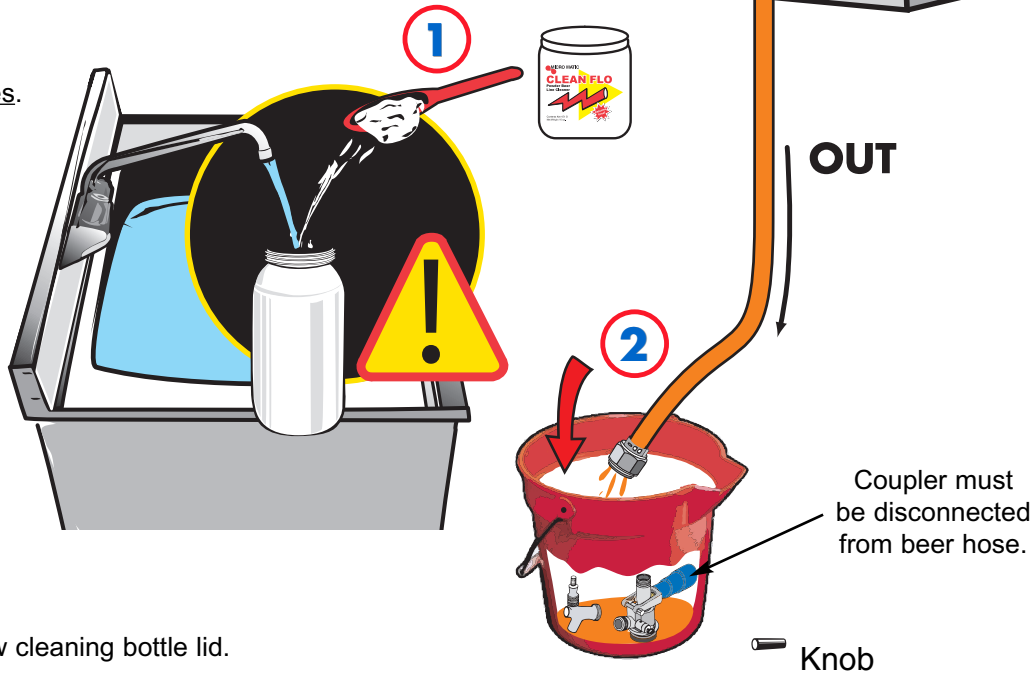
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## B Cleaning:

1. Mix warm (not hot) water and detergent per manufacturer's instruction on container.
2. Place beer hose, coupler, and faucet in bucket (be sure to remove knob from faucet before placing into bucket).
3. Connect cleaning attachment to faucet coupling nut (where faucet was removed).
4. Pump cleaning solution through hose into bucket. Allow cleaning solution to soak in hose per chemical manufacturer instructions.



When handling chemicals follow manufacturers Safety Procedures.



## C Rinsing:

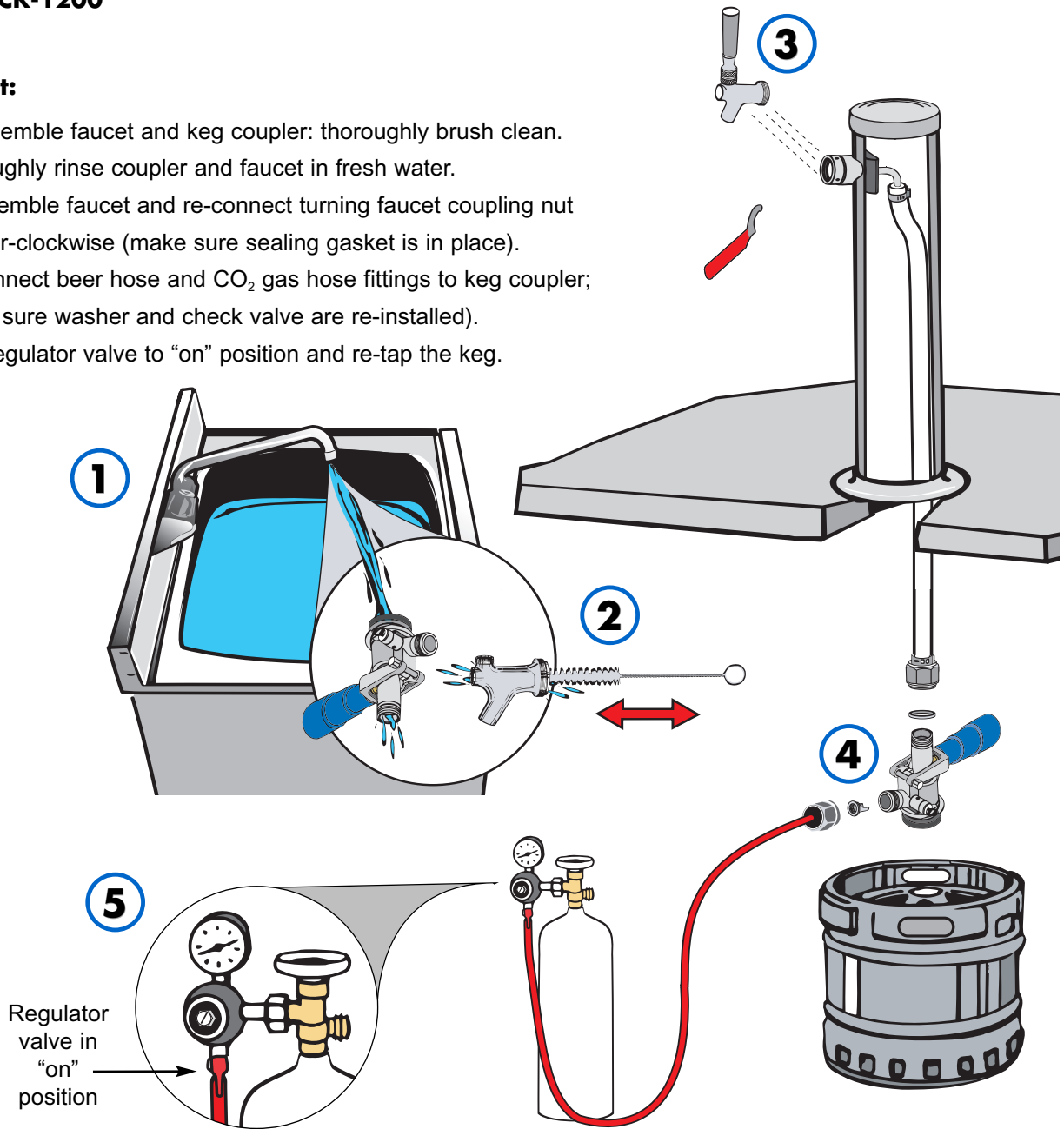
1. Unscrew cleaning bottle lid.
2. Thoroughly rinse out cleaning bottle and re-fill with cold fresh water.
3. Replace bottle lid and pump rinse water to remove cleaning solution from beer line into bucket.
4. Continue pumping until all fresh water is pumped through. Disconnect faucet cleaning attachment.
5. Dispose of chemical solution and rinse water in accordance with local regulations.
6. Rinse bucket before storing.

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## **D** Re-connect:

1. Disassemble faucet and keg coupler: thoroughly brush clean.
2. Thoroughly rinse coupler and faucet in fresh water.
3. Reassemble faucet and re-connect turning faucet coupling nut counter-clockwise (make sure sealing gasket is in place).
4. Re-connect beer hose and CO<sub>2</sub> gas hose fittings to keg coupler; (make sure washer and check valve are re-installed).
5. Turn regulator valve to "on" position and re-tap the keg.



Regulator valve in "on" position

## Routine Maintenance and Inspection

### Keg Coupler

After cleaning it is an excellent opportunity to check the probe o-rings (102-526) and bottom seal (102-521) on the keg coupler are in good condition. Verify the probe o-rings on the keg coupler are properly lubricated (with a food grade lubricant FT101L) to allow the coupler probe to move freely; this prevents wear and tear when the keg coupler is tapped and untapped on the keg.

### Faucet

Check the friction washer (4308) , coupling washer (4318), and shaft seat (4324) on the faucet are in good condition.

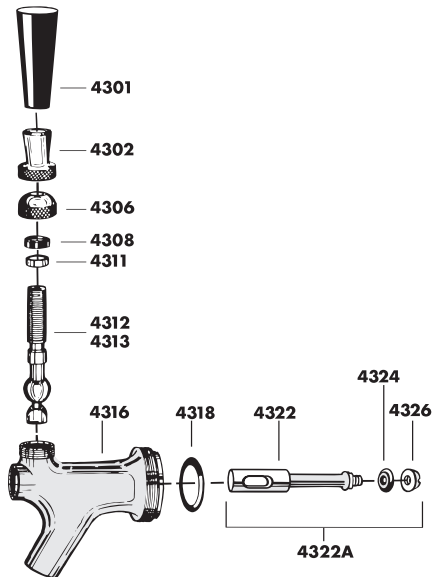


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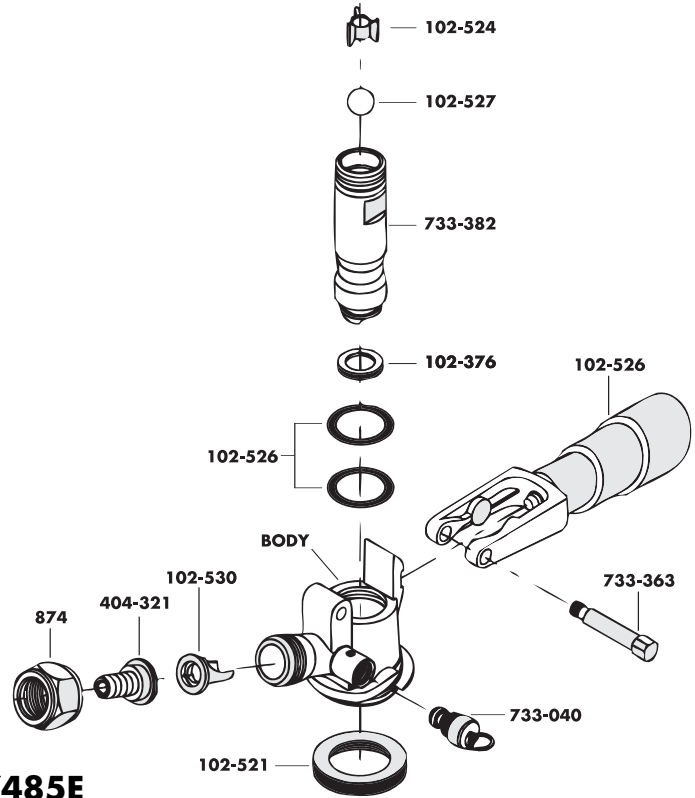
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**7485E**

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Where you will find information and resources for all your draft dispensing needs.



### FAQ's

Answers to many commonly asked questions and troubleshooting solutions are presented.



### Discussion Forum

Discuss a wide range of beer dispensing topics in a vibrant online "beer community" where members commercial and private, technical and non-technical find a relaxed platform.

Participation in the Forum is free! Reading the Forum does not require registration. The Forum is moderated by many of Micro Matic's Dispense Institute instructors and knowledgeable staff. Our expert moderators have years of draft system installation experience and look forward to sharing their experience and responding to posted questions. Share an experience, ask a question, and then check back often!

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