

## BEER LINE CLEANER

### DESCRIPTION

**BEER LINE CLEANER** is used for the removal of scale from beer lines and pipes.

### APPLICATIONS

For use by Hotels, Clubs and Hospitality Industry.



### TECHNICAL DATA

**FORM:** Liquid  
**ODOUR:** Faint  
**COLOUR:** Pale blue  
**DETERGENCY:** High  
**TOXICITY:** Poison S6  
**WETTING ABILITY:** Good  
**STORAGE ABILITY:** 1 year +  
**COLD STABILITY:** Do not freeze  
**PHOSPHATES:** <5%

**FLASH POINT:** Not combustible  
**FLAME EXTENSION:** N/A  
**SOLUBILITY IN WATER:** Soluble  
**SPECIFIC GRAVITY:** 1.22g/ml  
**%VOLATILE BY VOLUME:** 70%  
**pH:** 12-13  
**PROPELLANT:** Nil  
**EVAPORATION RATE:** Slow  
**BIODEGRADABILITY:** Yes

### DIRECTIONS FOR USE

**BEER LINE CLEANER** is to be used on a weekly basis.

1. Ensure compressor is off and control valve open.
2. Flush beer lines with water and CO<sub>2</sub>.
3. Add 60ml **BEER LINE CLEANER** to 5 litres cold water.
4. Using CO<sub>2</sub> gas, force solution through lines.
5. Ensure lines are completely full by allowing the blue liquid to run from the taps, then close taps.
6. Leave to soak for 30 minutes.
7. Flush lines thoroughly with a minimum of 30 litres clean water through each tap.