

# BP4 Keg Line Cleaning

## Operating Instructions Pt 1

### Programme options

- 1 Tap (7½ mins)
- 2 Tap (10 mins)
- 1 Tap Special (14 mins)
- 2 Tap Special (16 mins)
- Flush Only (2½ mins)

Your Beer Piper system can be controlled using the wireless tablet provided or via the front panel control on the machine.

We recommend using the front panel to start the process while in the cellar and the tablet when in the bar.

You can order via our website [beerpiper.co.uk](http://beerpiper.co.uk) or by calling us on freephone **0300 303 2709**

### Prep in the Cellar



On the **MAIN MENU** screen **SELECT** the **CLEAN ICON**



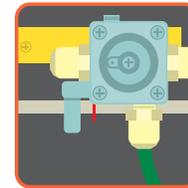
Scroll down to **SELECT** the **USER** then **PRESS ENTER**



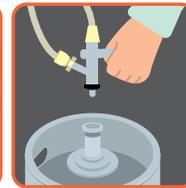
**SCROLL** Left/Right to **SELECT THE LINE NUMBER & PRESS ENTER**. Repeat for additional lines then **PRESS START**



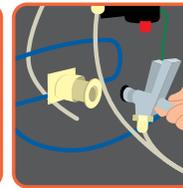
**SCROLL** Left/Right to **SELECT THE CLEANING PROGRAM & PRESS ENTER**



**TURN OFF** Gas



**DISCONNECT** Keg and **DE GAS**



**CONNECT** to BP Ringmain

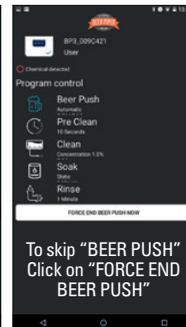
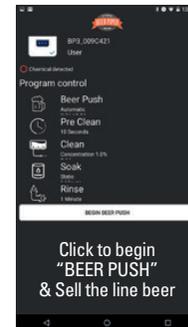


When program selected appears on screen **PRESS START**

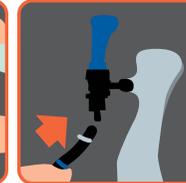


Ensure that the Fob is full

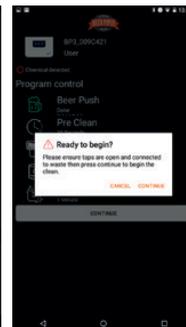
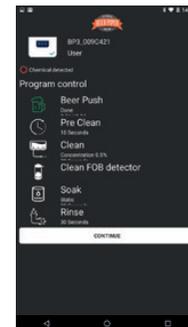
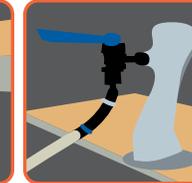
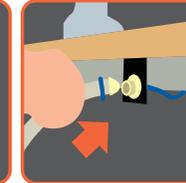
### At the Bar



Sell line beer



**CONNECT** waste pipe to the tap. **PLUG-IN** waste then **OPEN** the tap. Press 'CONTINUE' on your tablet to start the clean.



**CAUTION**  
Always wear protective gloves and goggles when handling beer line cleaning fluid

# BP4 Keg Line Cleaning Operating Instructions Pt 2

## Programme options

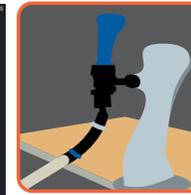
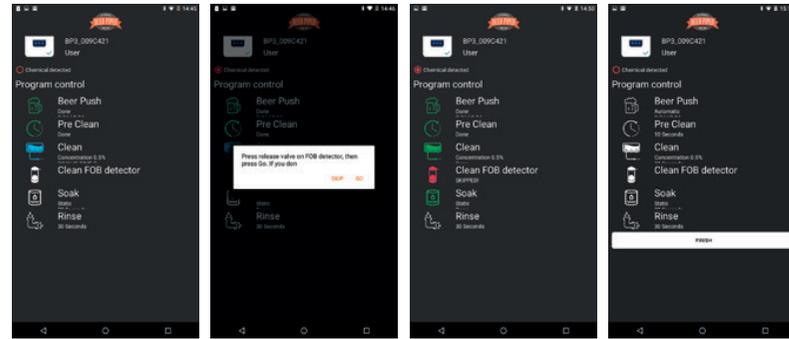
In the event of an error message appearing on your tablet or machine check the following:

- The coupling is connected to the Beer Piper ring main
- The drainage pipe is free of kinks
- The beer tap is open
- The sparkler has been removed from the tap
- The gas and assist pump are turned off

Our customers may obtain Beer Piper Clear or Beer Piper Purple beer line cleaning fluid from us at a preferential price.

You can order via our website [beerpiper.co.uk](http://beerpiper.co.uk) or by calling us on freephone **0300 303 2709**

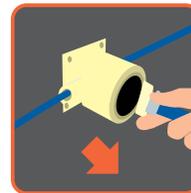
## At the Bar - continued



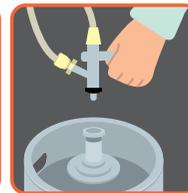
**CLOSE** Tap

Your Tablet / Phone, will show you at which stage your clean is at. During the clean you be will asked if you wish to also clean the Fob Tube.

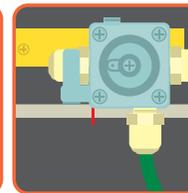
## Back in the Cellar



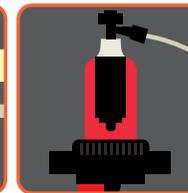
**DISCONNECT** from BP Ringmain



**CONNECT** Keg



**TURN ON** Gas

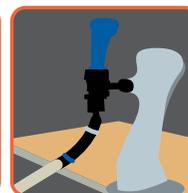


**FILL** Fob with beer

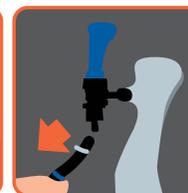
## Finishing up at the Bar



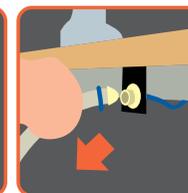
**OPEN** Tap until beer appears



**CLOSE** Tap



**DISCONNECT** Waste from Tap



**UNPLUG** Waste and rinse pipe



Serve beer

### CAUTION

Always wear protective gloves and goggles when handling beer line cleaning fluid