

Beverage Line Recommended Procedures

You should know...

Food service beverage equipment is constantly evolving. The below procedures are intended to be a general starting point. We strongly recommend contacting us at sales@sterasheen.com for specific manufacturer equipment procedures.

Materials Needed:

- One 2 oz. Packet of Stera-Sheen Green Label
- 2 Gallons of Water
- 2.5 Gallon Shaker Jug
- Reusable Cleaning Keg

CLEANING AND DISASSEMBLY INSTRUCTIONS:

1. Fill reusable cleaning keg with two gallons of water.
2. Disconnect the tapping head from the product keg and connect the tapping head to the cleaning keg.
3. Fill cleaning keg with warm water and flush 64 oz. of water through each line.
4. Fill Shaker Jug with 2 gallons of water.
5. Pour one packet (2 oz.) of Stera-Sheen Green Label into shaker jug. Shake until product is thoroughly dissolved.
6. Pour Stera-Sheen solution into reusable cleaning keg.
7. Open faucet until 32 oz. of Stera-Sheen solution has been dispensed from system. Repeat process for each line.
8. Allow the Stera-Sheen solution to soak in the line for five minutes.
9. Open the faucet and allow another 32 oz. of Stera-Sheen solution to be dispensed from system. Repeat process for each line.
10. Reconnect tapping head to product keg.
11. Open each faucet and run product through until product pours out with a steady flow.
12. Unit is now ready for service.

Looking for more solutions? We offer a variety of quality cleaners and sanitizers for the food service industry. Visit our website to learn more.