

Soda Fountain Machine Procedures

Procedures for Cleaning Beverage Dispenser Lines:

1. Rinse beverage dispenser lines with warm water per manufacturers recommendations.
2. Mix 1 packet of Stera-Sheen Green Label Cleaner & Sanitizer with 2 gallons of warm water.
3. Thoroughly dissolve crystals.
4. Fill dispenser lines with Stera-Sheen solution and allow to soak for 5 minutes.
5. Purge dispenser lines by flushing with fresh water.
6. Dispenser lines are now clean and ready for sanitizing.

Procedures for Sanitation of Beverage Dispenser Lines:

1. Mix 1 packet of Stera-Sheen Green Label Cleaner & Sanitizer with 2 gallons of warm water.
2. Thoroughly dissolve crystals.
3. Fill dispenser lines with a solution of Stera-Sheen Green Label and allow to soak for 5 minutes to sanitize.
4. Purge sanitizing solution from dispenser lines with fresh fountain syrup. Do not use fresh water to purge sanitizer solution. Stera-Sheen Green Label is an approved final-rinse sanitizer.

Procedures for Cleaning & Sanitizing Fountain Heads and Components:

1. Mix 1 packet of Stera-Sheen Green Label Cleaner & Sanitizer with 2 gallons of warm water.
2. Thoroughly dissolve crystals.
3. Place Fountain Head components and couplings into solution and soak to remove any debris.
4. Remove components from sanitizing solution and allow them to air dry before reuse. Do not rinse with water.

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