

Beer Line Cleaning

Beer line cleaning is one of those bottom-line bothersome yet extremely essential services. Are we more expensive than many of our competitors? Admittedly, yes.

But all it takes is one customer to report a repulsive brown blob that appears in the bottom of that otherwise refreshing pint...and your image goes from stellar to stinky.

Beer line cleaning must be viewed as an investment in your image. A thorough cleaning process that, yes, takes longer and costs more...that's us.

But then again, we're here to ensure you keep that stellar image.

10-POINT CLEANING PROCESS

1. Dual direction flushing of all lines with biodegradable cleaning solution.
2. Thoroughly rinse lines with fresh water.
3. Clean each tap faucet and surrounding area.
4. Check that all connections are tight and secure.
5. Check walk-in cooler temperature.
6. Check glycol temperature and level.
7. Check pressure settings.
8. Clean glycol chiller condensers.
9. Ensure beverages are pouring correctly.
10. Provide ongoing service – after-hours/after-warranty.

The most thorough beer line cleaning process in the Twin Cities.



This could be your beer! Often, darker ales hide dark secrets, such as what you see here circled in these two photos. And all this — it is the simple result of a mediocre (and typically less costly) beer line cleaning job.