

Nitro System Cleaning & Maintenance

Upon Install	<p>Make sure to run Draft line cleaner through your new system prior to serving customer drinks.</p>
Weekly	<p>Stout Faucet - Remove tip on stout faucet & ensure that all 5 holes in restrictor plate are open & equal in size. Soak tip & restrictor plate in soda water for 5 minutes then rinse. Verify that all 5 holes are open & free of debris.</p> <p>Kegeator & Draft Tower - clean and wipe down with food safe cleaner</p>
Bi-Weekly	<p>The sytem should be flushed bi-weekly. this means running draft line cleaner trough the system</p> <ol style="list-style-type: none">1. Fill your attached kegeator with one gallon of water2. Add 6 oz of Draft Line Cleaner to the kegeator3. Run through the system and stop when you see the solution.4. Let the system sit for 15 minutes5. After the 15 minutes, dispense the remaining6. Fill the kegeator with an additional gallon of warm water7. Flush the sysytem using the gallon of warm water
Filtering Cold Brew	<p>We recommend using one of these filtering options:</p> <p>Filter Bag - This is like a large tea bag for the coffee grounds during the brewing process. Filter bags provide highly filtered cold brew & easy clean up.</p> <p>Filtering When Kegging - When your cold brew is done brewing, the next step is kegging. Consider using a filter during this process. A filter is very effective in reducing particles.</p> <p>In-Line Beverage Filter - This is a small screen filter that is installed in the beverage line, between the keg and the Nitro Infuser. The cold brew passes through the filter as it leaves the keg. This filter requires a daily cleaning. Often times the In-Line Filter is used in addition to one of the above options.</p> <p>Failure to filter your Cold Brew will impact your dispensing system.</p>