

## What is Beer Line Cleaner?

BEER LINE CLEANER is an easy-to-use, two-part liquid detergent for cleaning beer lines, extractors, manifolds and taps. Regular use will keep beer lines hygienically clean. This will ensure beer is served at its best.

## How Does It Work?

BEER LINE CLEANER dissolves residues of beer stone, yeast, tannins and proteins and rinses away freely leaving beer lines hygienically clean. BEER LINE CLEANER is not corrosive to the materials used in the construction of beer drawing equipment.

### For Use On...

BEER LINE CLEANER will keep beer-lines, extractors, manifolds and taps clean and free from beer-stone.

This product satisfies the requirements of Carlton and United Breweries for products used to clean beer dispensing equipment.

**Caution:** This product is not suitable for older-type tinned copper Temprites.

## Technical Data

### Properties



COLOUR Parts 1 & 2 – Clear, colourless liquid  
ODOUR Parts 1 & 2 – None  
pH Part 1 = 13.2 - 13.7  
pH Part 2 = 3.0 - 4.0

### Dangerous Good Classification

BEER LINE CLEANER Pt 1 is a Class 8 corrosive liquid.

U.N. No: 1719	CLASS: 8
PACK GRP: II	HAZCHEM: 2R

### Environmental Care



BEER LINE CLEANER conforms with all statutory environmental requirements. It is based on safe ingredients selected to perform efficiently so there is no waste or damage. BEER LINE CLEANER is non-flammable. BEER LINE CLEANER containers will be cleaned and reused if returned to Agar Cleaning Systems Pty Ltd., significantly reducing plastic usage and waste. They can also be recycled.

### Quality

The design, manufacture and supply of all Agar chemical products is controlled by the Agar Quality Management System which is registered and externally audited by SAI Global as complying with the requirements of AS/NZS ISO 9001 "Quality Management Systems – Requirements".

First Certified: 30 April 1996

SAI Certificate No.: QEC7358

## Application

Wash-out cans or pressure-tested sterilizing cans are required for this cleaning operation.

1. Flush beer lines with water.
2. Make BEER LINE CLEANER solution:  
First, measure 5 litres of cold water.  
Then add 60mls of PART 1.  
Then add 60mls of PART 2.  
NEVER MIX PARTS 1 and 2 DIRECTLY TOGETHER. Increase the dosage to 120mls of each part if the beer lines have been neglected or if your water supply is extremely hard.
3. Fill the lines with this solution by connecting the wash-out can and using the gear. Allow to stand in the lines as long as possible with a minimum of 2 hours.
4. Rinse the lines out thoroughly with clean water.
5. Refill the lines with clean water. This should be left in the lines until just before commencing to serve the beer.
6. Beer lines and equipment should be cleaned at least once a week. Best results are obtained if they are cleaned twice per week.
7. Contact your Brewery's Customer Services Section for further details on cleaning beer lines.

### Safety

(For both parts and the mixture)

Avoid contact with skin and eyes. Wear rubber gloves.

### First Aid

(For both parts and the mixture)

If splashed in eyes or on face, hold eyes open and flood with water for at least 15 minutes. Seek immediate medical attention. If splashed on skin, remove contaminated clothing and wash affected area for 15 minutes. If swallowed, do NOT induce vomiting. Give a glass of water if patient is conscious. Call a doctor or Poisons Information Centre (Ph: 131 126) immediately.

Agar Cleaning Systems maintains Safety Data Sheets (SDS) on all of its products. These sheets contain information that you may need to protect your employees and customers against health or safety hazards associated with our product. Agar Cleaning Systems recommends that you obtain a copy of the respective SDS sheet prior to using this product. The information in the Product Data Sheet is based on data we believe to be reliable. It is offered in good faith, but without guarantee, as conditions and methods of use of our product are beyond our control.