

General Guidelines for Restarting an Icebank Beer System



Where your draught beer reticulation system has been shut down for an extended period, it is important to ensure the system is safely brought back into commission and all quality requirements are satisfied to ensure a perfect product for your consumers.

In preparation for recommissioning, please follow the below as a general guide. The information contained in this document is generic in nature and provided for information purposes only. For more specific support or detailed information regarding your particular system & equipment, please contact your CUB Brewery Fresh Partner, Lancer Beer Systems or your preferred service provider.

Always follow your venues Safe Work Plan and ensure only competent, trained persons are engaged for the specific tasks.

Additional detailed information is also available at [BFT Technical Information](#)

Restart guidelines

Gas System

- Only trained and competent staff should operate a beverage dispense gas system.
- Always follow your venues procedures or Safe Work plan when working with or around beverage dispense gas systems and always wear appropriate PPE for the task.
- Check your CO₂ / O₂ monitor/s (if fitted) are active and operating as per normal parameters. (Manufacturers will be able to provide specific information where required)
- Visually inspect your gas system prior to connecting or operating the equipment as per your normal venue procedures or Safe Work Plan including looking for signs of obvious damage, contamination, disconnected components, unrestrained gas cylinders, correct gas for application etc.
- Follow your venues procedures or Safe Work Plan when turning on the system including –
 - Leak testing the system
 - Check primary contents gauge (Cylinder Content)
 - Check secondary regulator pressures are set at normal operating parameters.

Icebank Cooler

- 72 hours prior to keg delivery ensure Icebank cooler water level is at min required level in bath.
- Ensure beer line/s and keg coupler/s are chemically cleaned and sanitised and lines are blown dry with gas
- Beer line cleaning should only be completed by trained and competent staff following the venue specific procedures, wearing appropriate chemical resistant PPE.
- Ensure all beer lines are dry prior to turning Icebank Cooler on (blown dry with CO₂ gas, if water is left in lines at start-up they may freeze)
- After 90 min check that Icebank is forming in water bath and agitator motor is circulating water through the system
- Please contact your Brewery Fresh Partner if you require assistance with your Tank Beer system

Final Checks

Once product is pulled through all taps

- Check for any leaks between the keg and the beer tap/s
- Once temperature has stabilised, check all taps are pouring correctly and at the correct speed
- Check product temperature in glass.
- Check glassware is "Beer Clean".

You should now be ready to pour a perfect Draught Beer, if you are unsure about any of the steps, have any questions or need support, please contact your CUB Brewery Fresh Partner.

The information contained in this document is generic in nature and provided for information purposes only. Please consult with your Brewery Fresh Partner to obtain specific advice in relation to your venue.

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