

Non-Carbonated Backpack Cleaning & Sanitation

IMPORTANT: These cleaning instructions are for non-carbonated beverages only

The stainless steel beverage tank, dispensing hose gun, valves and hoses must be cleaned and sanitized at the end of each day's use. The beverage tank is capable of withstanding repeated cleaning without resulting in offtaste or material degradation.

We recommend that you use a cleaning product called Diversol BX/A which is a multi purpose product that has a wide variety of uses in bakeries, breweries, beverage plants and all other food processing operations. It may be used as a sanitizer, following normal wash operations but it also possesses inherent detergent properties that enables its uses as a cleaner for food preparation tables, meat blocks, fish boxes, stainless steel kegs etc.

There are 2 important reasons why we are recommending this cleaner.

The first and most important reason is that it is non-hazardous to personnel and non-corrosive to most equipment.

The second reason is that it does not leave an odor like most standard cleaners. This is very important when sampling products over long periods of time.

Contact Keg Club today for a copy of the Material Safety Data Sheet for Diversol BX/A

Cleaning & Sanitizing Instructions

1. Remove the beverage tank from the insulated backpack.
2. Open the gray release valve on the lid to release any pressure inside the tank.
3. Un-lock latch and remove lid.
4. Pour 1½ gallons of warm water into the tank. (Do not use well water and never use a public bathroom)
5. Do a quick rinse of the keg and dispensing hose & gun.
6. With water still in the keg add one teaspoon of Diversol BX/A and shake the beverage tank for 10 seconds.
7. Allow the solution to remain in the tank for three additional minutes.
8. Connect the dispensing hose and hand pump to the beverage tank. Pressurize the keg as you would with any beverage with the hand pump.
9. Dispense the liquid inside the tank giving you a good sanitation process. Make sure you empty the hole tank through the dispensing hose & gun.
10. Repeat steps 4 through 9 one more time. It is very important that you do this process twice. One is a cleaning process and two is a sanitation process.
11. Do one more rinse to complete the process. If you have followed these steps then you know that your next sample will be as fresh as the first one.

