

# CELLAR CLEANER AND SOAK

## CELLAR CLEANER

**CELLAR CLEANER AND SOAK** is a superior performance, alkanolamine-based detergent designed for effective cleaning and sanitising in demanding beverage and hospitality environments. This high performance formulation incorporates a powerful sanitiser that actively inhibits the growth of bacteria and fungi, ensuring hygienic surfaces and reducing the risk of contamination. Enriched with biodegradable wetting agents the product rapidly penetrates and lifts embedded soils, fats, and grease from a wide range of surfaces. Its low foaming action makes it especially suitable for both manual and soaking applications, allowing for efficient rinsing and reduced cleaning time.

Its dual action of cleaning and sanitising makes it an essential solution for breweries, pubs, bars, and other beverage serving venues seeking to maintain strict hygiene standards while ensuring operational efficiency.

### FEATURES AND BENEFITS:

- Powerful penetrating and cleaning action
- Low foam for easy rinsing
- Neutral odour
- Contains sanitiser to control micro organic growth
- Suitable for most surfaces found in cellars
- Excellent component soak cleaner.

### DIRECTIONS FOR USE:

#### For regular cleaning of floors and walls

1. Dilute 10mL of **CELLAR CLEANER AND SOAK** per litre of water.
2. Apply with mop or sponge in a circular motion ensuring that excessive solution applied is quickly picked up again by applicator to avoid puddles and excessive mopping as solution spreads.
3. Mop or sponge dry.
4. Apply a fresh water rinse by the same methodology as above for a high quality clean.

Refer to Safety Data Sheet, for more information.

### TECHNICAL INFO



Appearance - Clear  
Purple Liquid



Fragrance - Nil



pH - 12-13



Pack Sizes - 15lt drums.



Shelf Life - 2 years



The technical information/suggestions herein are believed to be reliable but since the conditions of use are beyond our control they are not to be construed as warranties. It is the purchasers responsibility to test and determine the suitability of a product for the purchasers intended use.



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### DIRECTIONS FOR USE: Continued

#### Component soaking

1. Dismantle keg coupler, faucet and any other fittings and place in a container for soaking.
2. Make up **CELLAR CLEANER AND SOAK** at the rate of 35mL per litre of warm water (3.7% v/v). Solutions may be made up and kept overnight before cleaning, if required.
3. Soak all fittings in this solution for a minimum of 30 minutes or longer if time permits. Overnight soaking is acceptable.
4. Brush clean all couplings then rinse with fresh water until clear. If in doubt as to the effectiveness of this rinse test the rinse water with pH papers.
5. Check seals and o rings for wear and replace if necessary.
6. When completely rinsed and checked, reassemble lines.
7. Dispose of all remaining cleaning residues and rinse water to sewer.

Refer to Safety Data Sheet, for more information.

### TECHNICAL INFO



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Purple Liquid



Fragrance - Nil



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### Four step cleaning process

**1**

#### Setting Up.

1. Attach **CLEANING IN PROGRESS** sign to faucet tower.
2. Shut off CO2 supply at regulator.
3. Disconnect coupler at the keg
4. Disconnect beer line and CO2 hose at coupler
5. Disconnect faucet using correct faucet wrench.

**2**

#### Cleaning.

1. Make up a fresh solution of **CELLAR CLEANER AND SOAK** by mixing 35mL of product for every 1 litre of warm or cold water used.
2. Disassemble faucet and keg coupler then soak these in the solution for a minimum of 30 minutes while thoroughly cleaning each component with a suitable brush.
3. Thoroughly rinse faucet and keg coupler with fresh water.

**3**

#### Rinsing.

1. Rinse all components thoroughly with fresh water.
2. Check rinse water with pH papers to ensure all cleaning chemical has been removed.
3. Check quality of all seals and, if necessary, replace.

#### Re-connect.

**4**

1. Reassemble faucet and keg coupler then reconnect to beer line system.
2. Re-connect beer line and CO2 to keg coupler making sure a good seal is achieved.
3. Turn on CO2 supply and tap keg.



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