



CHECKLIST FOR BRINGING YOUR DRAFT SYSTEM BACK TO LIFE AFTER HIBERNATING IT



If you are ready to get back into action and get your draft system up and running, we've got you covered! Here's a step by step guide on what you'll need to do. Simply follow this checklist to bring your draft system back on:

1. Call your draft cleaning company to schedule your regular cleaning

Make sure that as your cleaning service provider cleans the lines, they also clean the couplers and faucets. Make sure to ask them to tap the flow meter while cleaning the lines to make sure to loosen any debris.

NOTE: If your cleaning service provider is not available in the next few days, you can temporarily get going by taking the green cleaning card, placing it in the card reader and pulling on the tap handle until the entirety of that beer line is cleared out and fresh beer is in the line. Do that for each line to ensure your customers don't get stale/flat tasting beer.



2. Connect the couplers to kegs

Ensure you have the right couplers for each keg, attach the coupler to your keg, then attach the beer line and gas line.

NOTE: Each coupler has a check ball installed that can get stuck when left untapped. If beer does not pour, point the coupler away from you, and poke/press the check ball with something soft, like the back of a pen, until the check ball is freely moving within the coupler.

3. Turn on gas directly from the source

We recommended initially turning the gas supply off before hibernating your draft system as a safety precaution in case there is an undetected gas leak. Ensure gas settings are returned to what they were before shut down.

4. Keep the beer storage on at a temperature of 32-36 degrees Fahrenheit

Once you are ready to start serving beer again, re-adjust the beer storage temperature to 32-36 degrees Fahrenheit

NOTE: It is not recommended to run a system below freezing temperatures, because lower alcohol content beers could freeze in the line. You may also have issues with freezing if certain draft lines are being blown directly on by the refrigeration unit.

5. If your system includes a glycol power pack...

If water was left in the lines, we advise that the glycol power pack temperature is 34 degrees Fahrenheit.

If the lines were cleaned and left empty and the entire system was shut down, you can just refill the system, start your machine, test the pumps, and set the glycol system to 32 degrees Fahrenheit.

NOTE: Below freezing temperatures could cause lower alcohol content beers to freeze in the line.



6. Touch up the interior of the cooler to prepare it for the action

This could be a great opportunity to give the walk-in a good scrub down! Especially cleaning floors, walls, and kegs to prevent mold growth overall.

7. Test your system before letting patrons use it

Either you or your draft beer company should make sure your system is properly balanced as it was before, pouring at 1 oz - 1.5 oz per second. Also, make sure to pour beer (or other beverages) until clear drinks are flowing freely from the lines.

NOTE: The best practice is to pour 1-2 oz from each line, all in a row, to make sure everything pours and tracks volume as intended.

It is going to take a few weeks to get used to our new “normal.” Things are bound to be a bit weird and awkward in the beginning. And that is completely expected, but now you should come up with a post COVID-19 strategy that is right for your place. This is why we are bringing you [49 Tips On How To Tackle Adjusting To The Post Covid-19 Hospitality Industry](#).



If you have any questions, please contact PourMyBeer support at **312-416-9989 ext. 2** or at Support@pourmybeer.com.