



IFU 013 Cleaning of Beer Lines and Removal of Organic Debris

Document Type / Category

Instructions For Use (IFU)

Document Number, Issue, Title

IFU 013 Rev02 - Cleaning of Beer Lines and Removal of Organic Debris

1. PURPOSE

The purpose of this procedure is to digest and remove organic deposits from beer lines and associated fittings.

- The presence of organic debris significantly reduces the effectiveness of beer line cleaning.
- High levels of organic contamination negatively impact beer taste and quality.
- Aeris has demonstrated through extensive laboratory and field validation that the use of a tailored enzyme blend enables effective digestion of organic deposits on beer lines and fittings.
- The digested material is removed by flushing the system with water after treatment.
- Beer taps and removable components should be soaked in the diluted solution to ensure complete cleaning.

This IFU outlines the correct use of AerisGuard Multi-Enzyme Beerline Cleaning Solution. All Aeris personnel, subcontractors, and certified applicators are responsible for implementing and maintaining this procedure in accordance with their roles. Adherence to this IFU ensures a consistent, safe, and effective cleaning process and supports Aeris' continuous improvement initiatives.

2. PROCEDURE DESCRIPTION AND PROCESS FLOW

All work must be carried out in accordance with applicable Health, Safety, and Environmental regulations. Before use, consult:

- This IFU
- The Safety Data Sheet (SDS)
- Work order and/or job specification

If any instructions are unclear or cannot be followed safely, contact the manufacturer before proceeding.

Process Steps

- Preparation
- Setup
- Application
- Clean-up

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3. PROCEDURE

3.1. Preparation

a. Product Handling & Packaging

- Review the SDS prior to use
- Store product out of direct sunlight and avoid prolonged exposure to high temperatures
- Available in 5 L (1.32 gal) and 20 L (5.28 gal) containers
- Shelf life: 36 months

b. Equipment Required

- Measuring vessel
- Pump for delivery through beer lines (e.g. Maxi-Vac JS300 or JS350)

c. Dilution and Application Rates

- Initial clean: **50 mL per litre** (1:20)
- Maintenance clean (fortnightly): **30 mL per litre** (1:33.8)
- Adjust total volume based on system capacity

d. PPE and OH&S Requirements

- Protective gloves
- Safety eyewear
- Avoid inhalation of mist and contact with face

Safety Precautions

- In case of skin or clothing contact, rinse immediately with water and wash contaminated clothing before reuse.
- Seek medical advice if irritation occurs.
- Use gloves, safety goggles, and respiratory protection as required.
- Follow all applicable OH&S and site-specific safety requirements.

3.2. Setup

Before adding the cleaning solution:

- Calculate total system volume to prepare the correct dilution.
- Flush all beer from the lines.
- For flow-back systems, ensure all beer is removed.

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3.3. Application Process

Addition of Enzymatic Cleaner

- Dilute product at **30–50 mL per litre** using hot water (40°C–70°C / 104°F–158°F).

Filling the Lines

- Ensure taps are open before starting the pump.
- Allow solution to fill lines completely.
- Vent air via the FOB trap if required.
- Once solution flows from taps, close them.

Cleaning Cycle

- Allow solution to remain static or circulate for a **minimum 30 minutes**.
- Exposure time begins once all lines are filled.
- For heavy contamination, repeat cleaning if debris is visible in rinse water.
- Up to **60 minutes of contact time** may improve results.
- Product is non-damaging to system components.

Post-Cleaning (Equipment)

- Remove and physically clean soaked components (taps, fittings).
- Rinse thoroughly before reassembly.

Drain System

- Completely drain all cleaning solution from the system.

3.4. Post-Cleaning Rinse

- Flush the entire system thoroughly with water.
- If foam persists, perform a second rinse.
- Once complete, the system is ready for beer reintroduction.

3.5. Clean-Up

- Remove all materials and waste from site.
- Leave the work area clean and in its original condition.

4. DISCLAIMER

This document is provided as a general guide only. It does not replace local, state, or federal regulations relating to the maintenance and cleaning of beer line systems.

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