

# Re-opening your cellar and bar

# 5 steps for success

STEP  
1

## GET YOUR LINES READY

During the forced closure period, beer lines should have been properly shut down and, where possible, filled with a long-term line sanitiser, such as Dispense Line Sanitiser that remains effective for up to six months. This can now be simply rinsed out with fresh clean water. We would recommend a further clean with your regular **Pipeline** line cleaning product before reconnecting your dispensed products. If the lines have been left with beer, water or even 'blown out' there could be a risk of serious bacteria build up and stagnation, we highly recommend a deep clean before filling with beer, using **Bottoming Out Kit**.



STEP  
2

## SPRAY ALL COUPLERS AND SOCKETS!

Next, give all couplers and cleaning sockets a spray and clean with **Tap & Keg Sanitiser**.



STEP  
3

## SANITISE YOUR SPARKLERS

Remove all beer nozzles and sparklers, and ensure they are all washed, cleaned and sanitised with **Sanitiser Tablets**. You can leave them to soak overnight for a thorough clean.



STEP  
4

## COOLERS AT THE READY

Turn all remote coolers on, ensuring they are filled with water to the correct level.

STEP  
5

## GET THE TEMPERATURES RIGHT IN CELLAR

Turn cellar coolers on and ensure they go down to the correct temperature.

For more information on any of these products, or our entire product range

Contact us on: **0800 0188 062**  
or email: [sales@chemisphereuk.co.uk](mailto:sales@chemisphereuk.co.uk)