

CLEANING GUIDE

It is advisable to create a permanent clean area in your cellar for your regular cleaning routine.

Clean all cellar equipment - before and after use.

We recommend that your equipment should be cleaned every 7 days to minimise contamination.

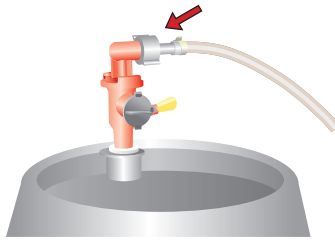
** It is recommended that you wear goggles, rubber gloves and an apron during cleaning*

- For **best** results from your CaskWidge System use **clean** equipment at all times.

DO NOT LEAVE TO SOAK

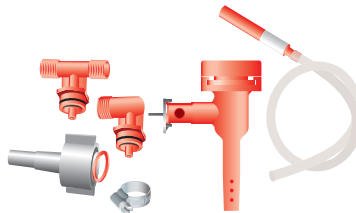
- We recommend that the CaskWidge System should be cleaned using the CaskWidge specifically designed Cleaning Brushes, in an **approved sanitizer e.g. Johnsons D10 or Milton**. Follow the manufacture's instructions on use and handling.

- When the cask is finished, **remove** the beer line by unscrewing the Grey Pipe Connector from the Red 'L' or 'T' Piece. Follow your 'cellar procedure' for flushing through the beer line between cask change-over.

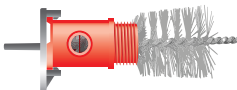


- Remove the remaining **CaskWidge Kit** from the cask by fully removing the float and tube, before extracting the cask tap from the keystone, take remaining kit apart and place into a bucket or sink containing clean water and an approved sanitizer (use rubber gloves).

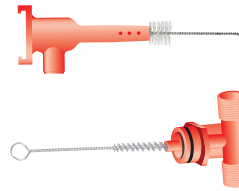
- Note - Fully remove the float and tube from the cask tap before extracting the cask tap from the cask. Failure to do so may result in loss of the float and the float head inside the cask!**



- Insert the **large** Tapered Brush into all openings of the CaskWidge Tap, Red 'L' or 'T' Piece, Pipe Connector and Venting Tap. Push in and out, scrubbing until thoroughly clean.



- Insert the **small** Tapered Brush into all the small openings on the Red 'L' or 'T' Piece, Pipe Connector and Venting Tap. Push in and out, scrubbing until thoroughly clean.



- To clean the float, **remove the Float Pipe** from the **Float Head**, hold firmly and **TWIST** the pipe to ease removal. Please be careful not to squeeze the Float Head Filter out of shape - **DO NOT FORCE**.

- Insert the **long** Float Cleaning Brush into one end of the Float Pipe and slide along, keeping your hand close to the pipe entrance while feeding through the metal handle. **Hang up** the brush when **not** in use.



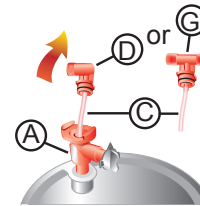
- Clean the Float Head Filter by agitating it in the cleaning solution and check the filter is clear. Insert the **small** Tapered Brush to clean inside if necessary.

- Rinse in clean water and dry thoroughly.**

- Store away all clean parts and hang up the Floats ready for the next cask change-over.**

Removal

Unlock (D) or (G) from (A) and remove (C) Twist and pull (A) to loosen from keystone. Replace (C) with a clean float before cask change over to reduce the risk of cross contamination.



DO NOT LEAVE EQUIPMENT ON THE FLOOR



THE CASKWIDGE SYSTEM

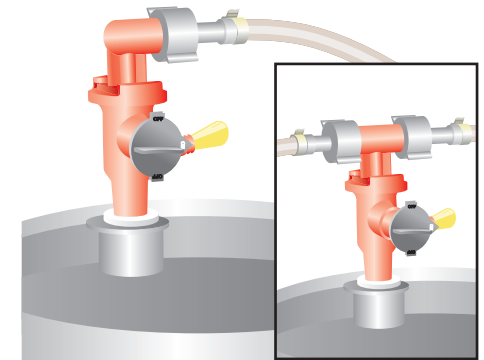
THE UNIQUE FLOATING SYSTEM FOR THE UPRIGHT DISPENSING OF CASK ALES

08453 707 606 - www.caskwidge.com - info@caskwidge.com

CaskWidge

CELLAR EQUIPMENT

Installation & Cleaning Instructions For The Caskwidge System



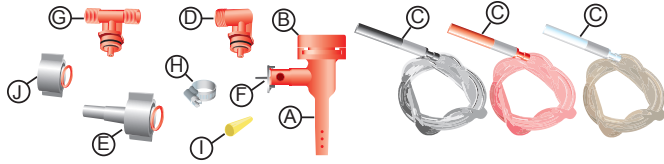
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CELLAR EQUIPMENT

INSTALLATION



Floating Cask Widge Parts List

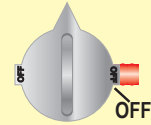
- (A) Cask Tap
- (B) Tapping Cap
- (C) Float
- (D) Red 'L' Piece
- (E) Pipe Connector
- (F) Venting Tap
- (G) Red 'T' Piece
- (H) Jubilee Clip
- (I) Soft Peg
- (J) Grey Shut Off Cap

PLEASE ENSURE THAT YOU CLEAN THE KEYSTONE BEFORE TAPPING THE CASK

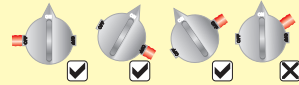
Scrub thoroughly with clean clear water or a food grade sterilizing solution and a stiff brush

Venting Tap Position A – OFF

The Venting Tap is in the 'OFF' position when either of the two grey 'Off' tabs are in line with the red outlet pipe. The Venting Tap should be in the 'OFF' position for tapping and storing the cask. Venting Tap should be turned 'OFF' at night and at the end of each session to prolong the shelf life.

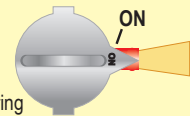


Following installation of a new Venting Tap or reconnection after cleaning, turn the grey venting tap in a clockwise direction until one of the 'OFF' tabs are again in line with the red outlet pipe **regardless** of where the red outlet pipe is now positioned.

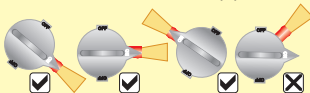


Venting Tap Position B – ON

The Venting Tap is in the 'ON' position when the grey pointer is in line with the red outlet pipe. The Venting Tap should be in the 'ON' position for serving the cask and during the venting/conditioning process. If you are storing the cask after conditioning is complete, open the venting tap briefly on a daily basis to release any gas build up that may have occurred.



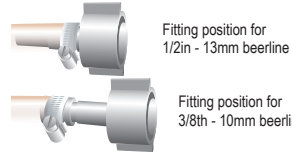
Following installation of a new Venting Tap or reconnection after cleaning, turn the grey venting tap in a clockwise direction until the 'ON' tab is again in line with the red outlet pipe regardless of where the red outlet pipe is now positioned.



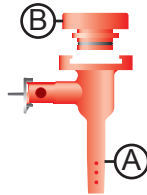
REGARDLESS TO WHICH CASKWIDGE KIT YOU ARE USING THE INITIAL SET UP, TAPPING AND VENTING OF THE CASKS IS THE SAME.

- Ensure the cask is upright.
- Ideally, 4-6 hours after delivery when the cask has reached the correct cellar temperature (11-12°C) you are ready to tap the cask. Turn the cask so the keystone is furthest away from you.

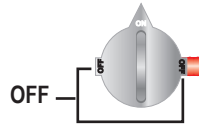
Please remove all old fittings from the beerline before installation.



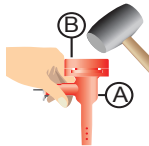
- First soften the beerline by dipping in hot water and fit the Pipe Connector using the Jubilee Clip provided, to get a good airtight fit. (As shown above)



- TAPPING - Place the Tapping Cap into the top of the Cask Tap and twist to lock the tabs into place. Ensure the Venting Tap is in the OFF/Tapping position.

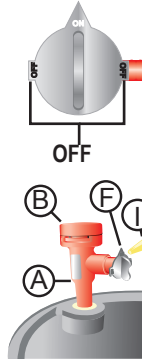


- Hold the Grey Venting Tap and place the Cask Tap over the centre of the keystone. Keep your hand over the head of the cask away from the rim (Chimb).

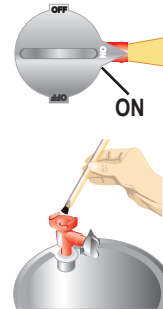


- Using a rubber mallet, drive the Cask Tap through the keystone. Embed to about halfway up the shaft, deep enough to clear the keystone in case it hinges.

- At this point the cask is airtight and can be left until needed as long as the Venting Tap is in the "OFF" position.



- VENTING - regardless of when you choose to vent, straight after Tapping or near to service, the Venting procedure is the same. Very slowly turn the Venting Tap to the "ON" position. This will release the initial gases. Insert a clean soft peg (spile) into the red outlet pipe.



- During the venting procedure, you can monitor the conditioning process using a CaskWidge Clarity Taste Sampler.

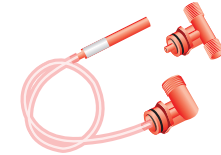
NOTE – conditioning time may vary from hours to days depending on the beer – please consult the brewery.

- Once condition is reached, turn the Venting Tap to the "OFF" position. Open daily thereafter to release any further pressure and then close again until ready for serving.

The quality of the beer will be maintained as long as the Cask Tap is clean, the cask is full of beer and the Venting Tap is in the "OFF" position.

TRY NOT TO DISTURB THE CASK AT THIS STAGE

- SERVING - when the cask is ready to be put into service, attach the Float Tube to the bottom of the Red "L" or "T" Piece depending on whether you are using a Single or Double beerline connector to

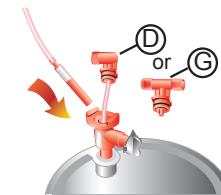


Ensure the correct Float is used dependent on the cask size (see "Float" note below).

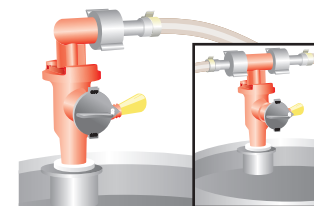
Floats



- Remove the Tapping Cap from the Cask Tap and SLOWLY insert the Float. Twist and lock the Red "L" or "T" Piece into place, depending on whether you are using a Single or Double beerline connector to run one or two beerlines from one cask.



- Connect your beerline/lines by screwing the Pipe Connectors, making sure the Red Washer is in place, to the Red "L" or "T" Piece.



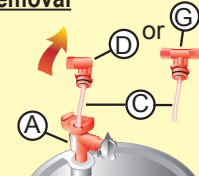
- When in service remember to turn the Venting Tap to the 'ON' position. Remember to turn the Venting Tap back to the 'OFF' position at night, end of session or when not in use.



- When the cask is in service, you can audit cask contents using a dipstick.

When using a double beerline connector, if you wish to shut off one beerline, whilst still serving from the other, you will need to unscrew the beerline from one end of the Red 'T' Piece and replace it with a Grey Shut Off Cap, making sure that there is a washer in place.

Removal



Unlock (D) or (G) from (A) and remove (C) Twist and pull (A) to loosen from keystone. Replace (C) with a clean float before cask change over to reduce the risk of cross contamination.

*** When the cask is empty please fully remove the Float before removing the Cask Tap from the keystone.**

Cleaning

Clean your system weekly. CaskWidge Cleaning Kits available. For best results follow the Cleaning instructions on the reverse carefully.

Washers

Please ensure that (E) and (J) contain a Red Washer at all times to produce an airtight seal. Regularly replace any worn or damaged parts to produce the best beer.

