

BAR GUN CLEANING & SANITIZING GUIDE



DAILY

Cleaning Bar Gun



STEP 1
Wash hands with soap and water.



STEP 2
Prepare 2.5 gallons of Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.



STEP 3
Determine if nozzle is twist lock or o-ring. Remove bar gun nozzles by twisting or pulling off the bar gun.



STEP 4
Clean nozzles with sanitizer solution and a dedicated nozzle brush. Place nozzles in sanitizing solution for 3 minutes.



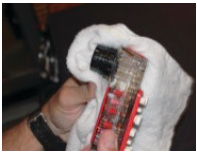
STEP 5
Disassemble bar gun holster and clean with sanitizer solution. Place holster in sanitizing solution for 3 minutes.



STEP 6
Using clean cloth dipped in sanitizer, clean all parts of bar gun holster to include mounting bracket.



STEP 7
Place nozzles and holster on dry, clean cloth. Allow to air dry.



STEP 8
Using clean cloth dipped in sanitizer, completely clean diffuser and handle.



STEP 9
Clean the grooves of sheathing with sanitizer solution and dedicated nozzle brush.



STEP 10
Using clean cloth dipped in sanitizer, clean sheathing, allowing to air dry.



STEP 11
Empty ice bin and pour in approximately 1/2 gallon of Kay-5® or chlorine-based solution.



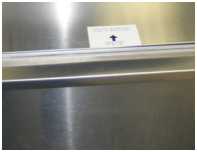
STEP 12
Clean all exterior splash areas around the bar gun, ice bin and holster with clean cloth dipped in sanitizer.



STEP 13
Clean all interior sides with a clean cloth dipped in sanitizer solution. Wipe dry.



STEP 14
Again, wash hands with soap and water.



STEP 15
Fill the bar gun ice bin with cubed ice and wait 15-20 minutes before dispensing drinks.



STEP 16
Reinstall bar gun holsters and nozzles once dry. Activate the soda water button for 10 seconds and taste a drink from each beverage.

IMPORTANT: Bar guns have either twist lock nozzles that simply twist and pull off or o-ring nozzles that pull straight down. Use the pictures above to identify which type you have. If the nozzle is difficult to remove, submerge in sanitizing solution for 5 to 10 minutes and retry.

WEEKLY

Clean and Sanitize All Bag-in-Box (BIB) Connectors



Disconnect syrup line from Bag-in-Box.



Soak connectors in a dedicated bucket of Kay-5® or chlorine-based sanitizer solution for 1 minute. OK to soak multiple connectors at same time if they are properly labeled.

IMPORTANT

Additional Food Safety Items



Use only dedicated ice buckets/scoops when handling beverage ice. Clean ice scoop and holder daily.



Keep ice bin closed when not in use.



Do NOT use bar gun handle to break up or stir ice; it will damage the bar gun.



Do NOT dispense liquids over or into ice bin. Ensure bar gun holster is not mounted directly above ice bin.



Do NOT store items in ice bins for this can cause contamination and warm/flat drinks.



Use caution in preparation and handling of sanitizer solution; follow package instructions.



Do NOT use soap, bleach, detergent, steel wool, scouring pads or abrasives when cleaning bar guns and components.

Serve no fountain beverages during Boil Water Advisories.

Once lifted, refer to Start-Up Procedures or go to: <http://www.cokesolutions.com/Operations/Pages/Site%20Pages/Dispensed%20Beverage%20Quality.aspx> or call 1-800-241-2653.

BAR GUN TROUBLESHOOTING

TEMPERATURE

Drinks Warm or Flat
Finished drinks should be cold without ice

- ❑ Ice bin full of cubed ice and being occasionally stirred to prevent bridging
- ❑ Nothing but ice stored in bin
- ❑ CO₂ pressure in back room set correctly
- ❑ Syrup tubing from cold plate to manifold wrapped in black insulation tape
- ❑ If no drinks drawn in last 30 minutes, draw and discard a 24-oz. serving of soda water

RATIO

Finished drinks taste too sugary or watered down

- ❑ Ensure BIBs connected and not empty
- ❑ Low pressure or grey CO₂ regulator in back room set at 65 PSI
- ❑ Request ratio check by Coca-Cola® technician

CARBONATOR MAKES LOUD NOISE

- ❑ Ensure water supply turned on
- ❑ Ensure water filter cartridges within date and providing adequate water supply

OFF-TASTE OR ODOR
Product has an off-taste or odor

- ❑ Ensure nozzle, holster and ice bin cleaned and sanitized daily
- ❑ Underground chase not full of liquid
- ❑ Water filter cartridges within date
- ❑ Ice bin not contaminated

BAR GUN LEAKING OR NOZZLE LOOSE

- ❑ Ensure bar gun not being used to break ice
- ❑ Ensure bar gun being placed in holster to avoid dropping on floor
- ❑ Determine if nozzle is twist lock or o-ring

IMPORTANT: Bar guns have either twist lock nozzles that simply twist and pull off or o-ring nozzles that pull straight down. If the nozzle is difficult to remove, submerge in sanitizing solution for 5 to 10 minutes and retry.

SMALL PARTS

What if I need a small part?

Refer to the chart below to determine which small part you may need. Call **1-800-241-COKE (2653)** and talk with a Customer Service Representative to order the part you need. Your order will be shipped to your location at no charge to you.



Bar Gun Nozzle
Part # - Ask Tech



Thermometer
Part #17610



Lower Valve
Body Brush
Part #12701



Kay-5® Sanitizer
Part #25823



Sanitary Drip Cup
Part #114927
Wunder-Bar



Sanitary Drip Cup
Part #119454
Schroeder



Gauge Air
Pressure Digital
Part #20953

FIX IT FAST call Phone Fix® at 1-800-241-COKE (2653)
24 hours a day/7 days a week • Whenever you need service help!

Be your own first soft drink customer...every day!



Building Business, Sharing Success

Coca-Cola® certified, professional, experienced technicians can often help you fix your beverage equipment over the phone so you can quickly begin serving quality beverages again. It is fast, easy, free and will save you the cost of a service call.