

# Cleaning instructions Braumeister 20l and 50l



## Introduction:

The cleaning set you have obtained is especially suitable for cleaning the Braumeister. The Braumeister should be cleaned and disinfected at the latest after each fifth brew. The cleaning procedure is described below.

## Contents of the cleaning set:



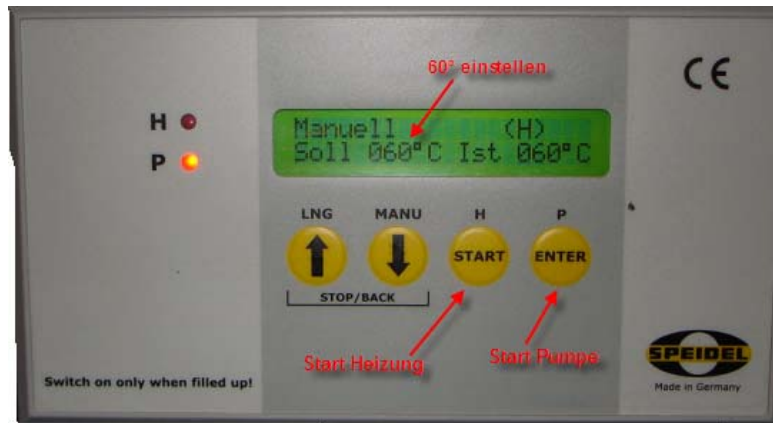
- 1 kg Halapur
- 1 pipe-brush for pump inlet pipe and outlet pipe.
- 1 cask- and pan-brush

## Preparations for the cleaning

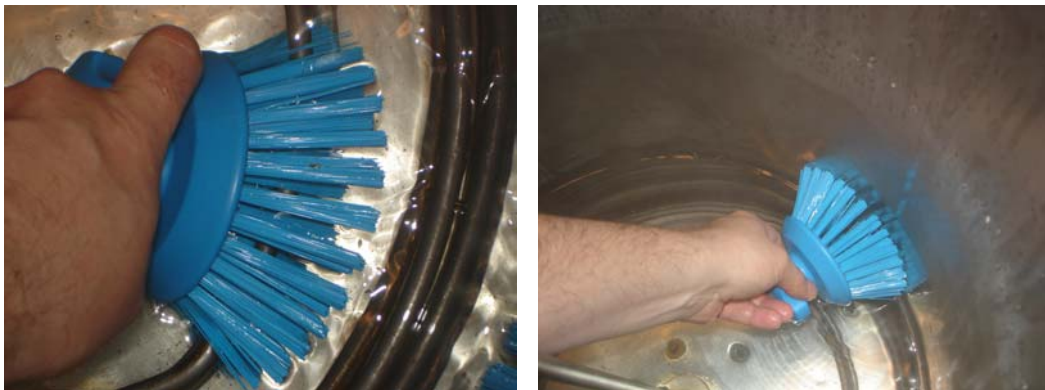
Now fill your Braumeister until the heating coils are covered by about 2 cm of water. Set the controls to manual operation by pressing the button "Manu" momentarily.



Set the temperature manually to 60° and start the pumps several times manually, so that the water heats up and the pumps are de-aerated and washed out.



Once the water has reached an acceptably warm temperature (do not wait until the water has heated up to 60°), you can carry out the initial mechanical cleaning of the heating elements and the inside wall. Before you do this, remember to switch off the pumps and the heating by hand.



The inner wall too is cleaned first with the brush.

Clean the pump inlets and outlets carefully with the pipe-brush supplied. You will feel the pipe-brush come to a stop; on no account use force to push the brush any further.



Maximum depth

When you have finished initial cleaning of the heating coils, the inner wall and pump inlets and outlets, rinse with fresh water and then empty out the water. Then after unplugging it, turn the Braumeister upside-down.

This is where the pumps are located, on which the large-diameter unions have to be opened. If these cannot be opened by hand, a piece of timber quartering and a small hammer may be used to help. On no account should you hit the unions directly with the hammer, always use the quartering for direct contact with the threaded unions. Loosen the unions as far as necessary by gently tapping the quartering, then unscrew the rest of the way by hand.



Loosen by hand, open the pump, the impeller wheel is located inside.



Take out the impeller wheel and clean this thoroughly, along with the pump housing.

Re-assemble the pump in the reverse order.

→ **Important:** only tighten the threaded union by hand, on no account use the quartering and hammer to retighten it.

On the 50-litre Braumeister model, clean both of the pumps in this way.

Turn the Braumeister the right way up again and rinse it briefly with fresh water as shown below.



Using the water-jet, rinse everything thoroughly, including rinsing through the pump inlet and outlet holes.

Now plug the Braumeister back into the mains, and refill it with water once again to about 2 cm above the heating coils. Set the controls to manual operation again and heat the water to 60°. The pumps must also be switched on and de-aerated by being started several times, so that the pumps can again be rinsed with fresh water.

### Disinfection

The Braumeister has now had a first, mechanical, cleaning, and fresh water has been heated up to 60°. The pumps work perfectly.

Now take a tablespoon of powder from the canister of Halapur and tip it into the stirred and heated water. Now let the pumps operate for 15 minutes.

➔ **IMPORTANT:** Keep the Halapur out of the reach of children. Clean the tablespoon thoroughly before using it for foodstuffs again.



Stop the heating and the pumps and empty the Braumeister completely. If there still any residues, these can easily be removed with the cask-brush. Rinse the Braumeister through completely with fresh water, including the pump pipework connections. It is most important that the pumps and the complete Braumeister are flushed clean inside with fresh water.

➔ **IMPORTANT:** Make sure all traces of Halapur are removed, otherwise they will spoil the next brew and the finished beer.

The Braumeister is completely cleaned, and can be used for the next brew!

