



BAR GUN CLEANING & SANITIZATION PROCEDURES

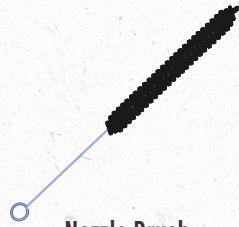
TOOLS YOU WILL NEED:



3 gallon bucket



Approved Sanitizer



Nozzle Brush



Clean Cloths



Empty Spray Bottle

! IMPORTANT DO NOT RUN nozzles, drip pan or other small parts through a dishwasher and DO NOT USE HOT WATER or BLEACH.

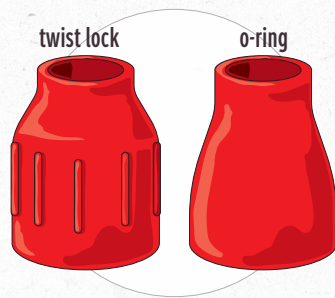
Daily Cleaning and Sanitizing the Bar Gun



1 Wash hands with soap and water, and prepare approved sanitizer in a 3 gallon bucket



2 Fill empty spray bottle with sanitizer from bucket



3 Determine if the nozzle is a twist lock or o-ring, then remove the bar gun nozzle



IMPORTANT

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



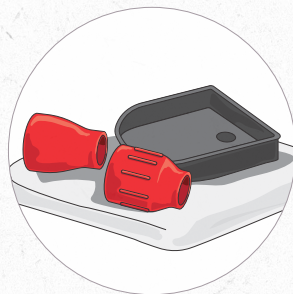
4 Clean nozzle using approved sanitizer and the nozzle brush, soak for 3 minutes



5 Disassemble bar gun holster, soak in approved sanitizer for 3 minutes, and clean using nozzle brush



6 Clean all gun holster parts attached to the counter with a clean cloth, dipped in approved sanitizer



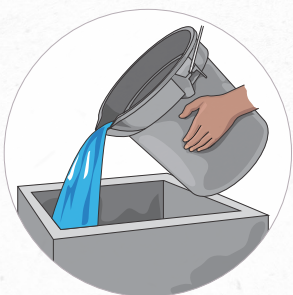
7 Remove nozzle and bar gun holster parts from bucket of sanitizer and place on a clean cloth to air dry



8 Dip a clean cloth into bucket of approved sanitizer and squeeze out excess liquid



9 Clean bar gun diffuser, handle, and sheathing using cloth with sanitizer, allow to air dry



10 Empty the ice bin, then pour 1/2 gallon approved sanitizer



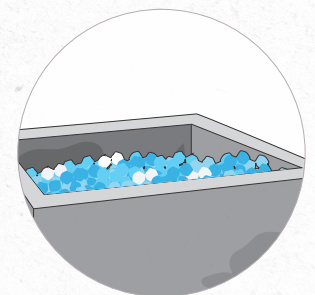
11 Spray all interior surfaces with approved sanitizer and wipe dry with a clean cloth



12 Clean all exterior surfaces around the bar gun, ice bin, and holster



13 Wash hands with soap and water



14 Fill the ice bin with ice, wait 15-20 minutes before dispensing drinks

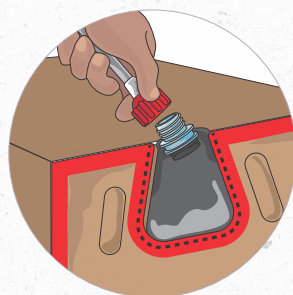
Weekly Cleaning the Syrup Connectors



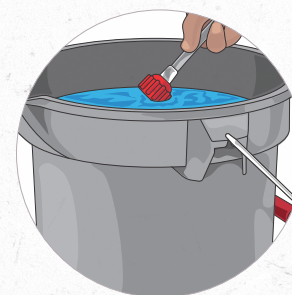
1 Wash hands with soap and water



2 Prepare approved sanitizer in a 3 gallon bucket



3 Disconnect syrup line from the bag-in-box (BIB)



4 Soak all connectors in approved sanitizer for 1 minute

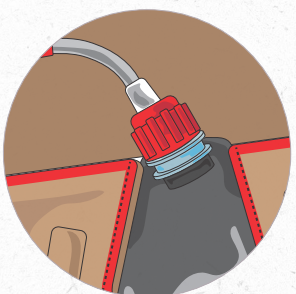


IMPORTANT

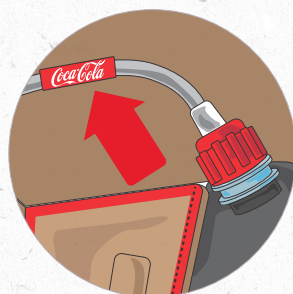
IT IS OK to soak multiple connectors at the same time, if they are marked with a flavor label.



5 Scrub connectors while they soak in approved sanitizer



6 Shake BIB connector and reconnect to the correct BIB



7 Check the line to verify the correct brand line tape is attached, and replace line tape if necessary

NEED ASSISTANCE? The myCoketech Team is here to help.
Go to myCoke.com/ESPortal or call/text 1-800-241-COKE (2653)

