



# BP4 CASK LINE CLEANING OPERATING INSTRUCTIONS

## PROGRAMME OPTIONS

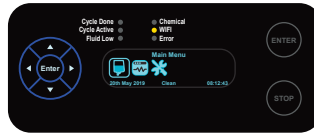
- 1 Tap (7½ mins)
- 2 Tap (10 mins)
- 1 Tap Special (14 mins)
- 2 Tap Special (16 mins)
- Flush Only (2½ mins)

Your Beer Piper system can be controlled using the wireless tablet provided or via the front panel control on the machine.

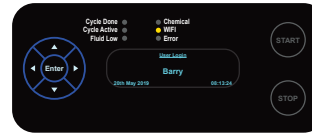
We recommend using the front panel to start the process while in the cellar and the tablet when in the bar.



## PREP IN THE CELLAR



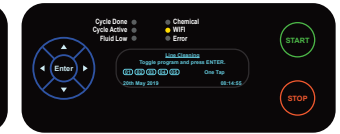
On the **MAIN MENU** screen  
**SELECT** the **CLEAN** ICON



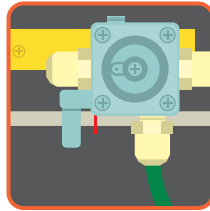
Scroll down to **SELECT** the **USER**  
then **PRESS ENTER**



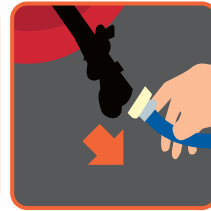
**SCROLL** Left/Right to **SELECT THE**  
**LINE NUMBER & PRESS ENTER.**  
**REPEAT** for additional lines then  
**PRESS START**



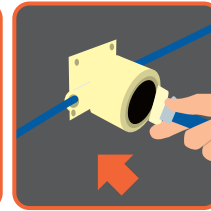
**SCROLL** Left/Right to **SELECT THE**  
**CLEANING PROGRAM**  
& **PRESS ENTER**



**TURN OFF** Gas



**REMOVE** coupling and  
any filter washer

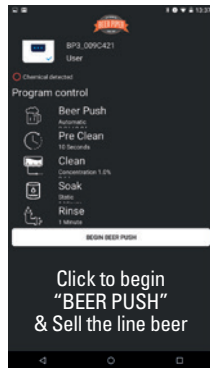


**CONNECT** coupling to  
BP Ringmain using  
plain washer

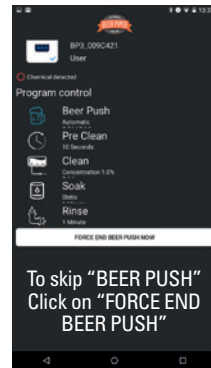


When program selected appears  
on screen **PRESS START**

## AT THE BAR



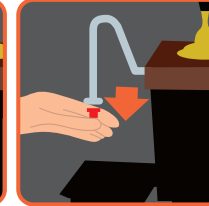
Click to begin  
"BEER PUSH"  
& Sell the line beer



To skip "BEER PUSH"  
Click on "FORCE END  
BEER PUSH"



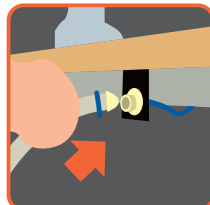
**DISPENSE** and **SELL**  
line beer



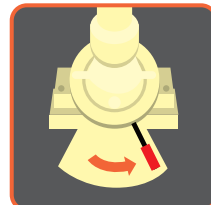
**REMOVE** sparkler  
if fitted



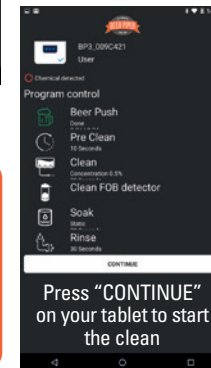
**CONNECT** Waste to Tap



**PLUG-IN** Waste



**OPEN** Check Valve  
to 'Clean'



Press "CONTINUE"  
on your tablet to start  
the clean

**CAUTION!! ALWAYS WEAR PROTECTIVE GLOVES AND GOGGLES WHEN HANDLING BEER LINE CLEANING FLUID**



# BP4 CASK LINE CLEANING OPERATING INSTRUCTIONS

In the event of an error message appearing on your tablet or machine check the following:

- The coupling is connected to the Beer Piper ring main
- The drainage pipe is free of kinks
- The beer tap is open
- The sparkler has been removed from the tap
- The gas and assist pump are turned off

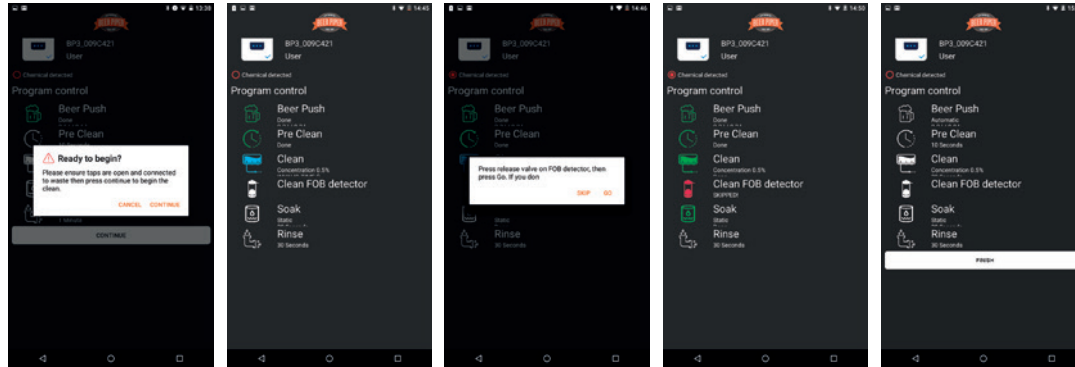
Our customers may obtain **PIPELINE AUTO** beer line cleaning fluid from us at a preferential price.

You can order via our website

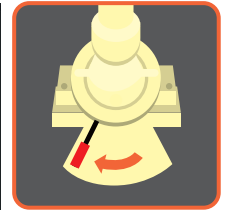
[www.beerpiper.co.uk](http://www.beerpiper.co.uk) or by calling us on **FREEPHONE 0300 303 2709**



## AT THE BAR - CONTINUED

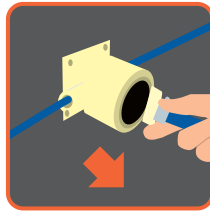


Your Tablet / Phone, will show you at which stage your clean is at. During the clean you be will asked if you wish to also clean the Fob Tube.

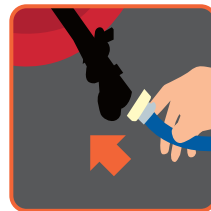


**CLOSE** Check Valve to 'Normal'

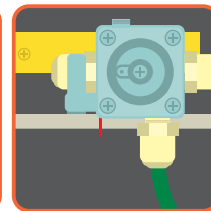
## BACK IN THE CELLAR



**DISCONNECT** from BP Ringmain, store plain washer



**RECONNECT** coupling with filter washer

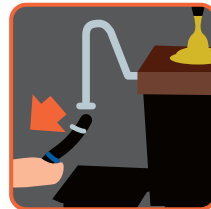


**TURN ON** Gas

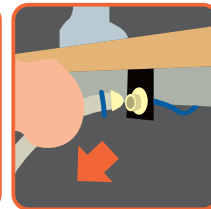
## FINISHING UP AT THE BAR



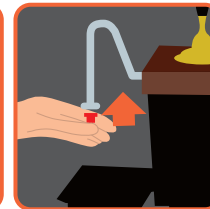
**OPEN** Tap until beer appears



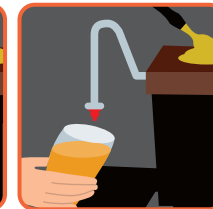
**DISCONNECT** Waste from Tap



**UNPLUG** Waste and rinse pipe



**REPLACE** sparkler



Serve beer

**CAUTION!! ALWAYS WEAR PROTECTIVE GLOVES AND GOGGLES WHEN HANDLING BEER LINE CLEANING FLUID**



# BP4 RINSE ONLY OPERATING INSTRUCTIONS

## PROGRAMME OPTIONS

- 1 Tap (7½ mins)
- 2 Tap (10 mins)
- 1 Tap Special (14 mins)
- 2 Tap Special (16 mins)
- Flush Only (2½ mins)

In the event of an error message appearing on your tablet or machine check the following:

- The coupling is connected to the Beer Piper ring main
- The drainage pipe is free of kinks
- The beer tap is open
- The sparkler has been removed from the tap
- The gas and assist pump are turned off

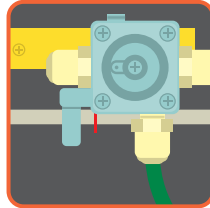
Our customers may obtain **PIPELINE AUTO** beer line cleaning fluid from us at a preferential price.

You can order via our website

[www.beerpiper.co.uk](http://www.beerpiper.co.uk) or by calling us on  
**FREEPHONE 0300 303 2709**



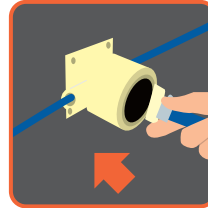
## PREP IN THE CELLAR



**TURN OFF** Gas

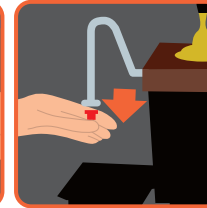


**REMOVE** coupling and any filter washer

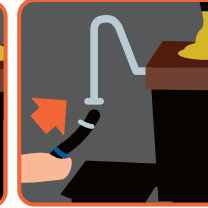


**CONNECT** coupling to BP Ringmain using plain washer

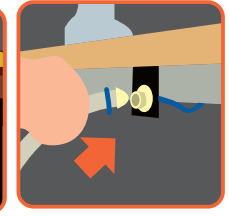
## AT THE BAR



**REMOVE** sparkler if fitted

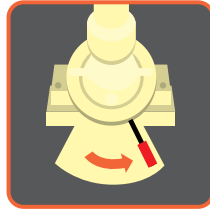


**CONNECT** Waste to Tap

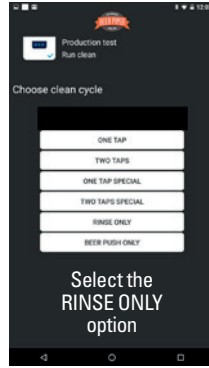


**PLUG-IN** Waste

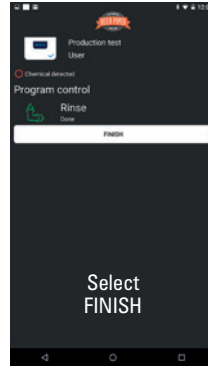
## AT THE BAR - CONTINUED



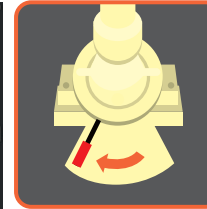
**OPEN** Check Valve to 'Clean'



Select the **RINSE ONLY** option

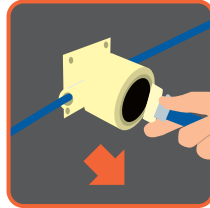


Select **FINISH**



**CLOSE** Check Valve to 'Normal'

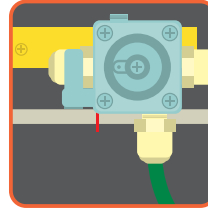
## BACK IN THE CELLAR



**DISCONNECT** from BP Ringmain, store plain washer



**RECONNECT** coupling with filter washer



**TURN ON** Gas

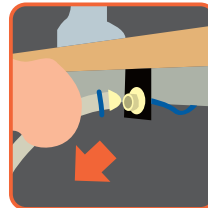
## FINISHING UP AT THE BAR



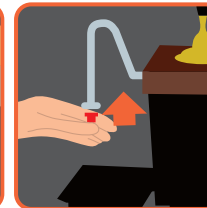
**OPEN** Tap until beer appears



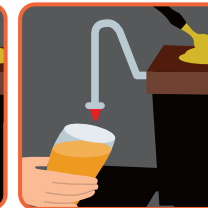
**DISCONNECT** Waste from Tap



**UNPLUG** Waste and rinse pipe



**REPLACE** sparkler



Serve beer

Your Beer Piper system can be controlled using the wireless tablet provided or via the front panel control on the machine. We recommend using just the tablet to rinse your lines.

**CAUTION!! ALWAYS WEAR PROTECTIVE GLOVES AND GOGGLES WHEN HANDLING BEER LINE CLEANING FLUID**



# BP4 KEG LINE CLEANING OPERATING INSTRUCTIONS

## PROGRAMME OPTIONS

- 1 Tap (7½ mins)
- 2 Tap (10 mins)
- 1 Tap Special (14 mins)
- 2 Tap Special (16 mins)
- Flush Only (2½ mins)

Your Beer Pimper system can be controlled using the wireless tablet provided or via the front panel control on the machine.

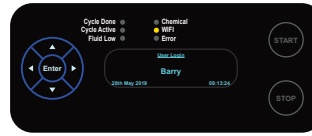
We recommend using the front panel to start the process while in the cellar and the tablet when in the bar.



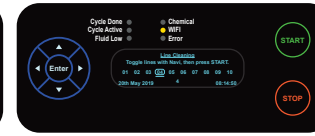
## PREP IN THE CELLAR



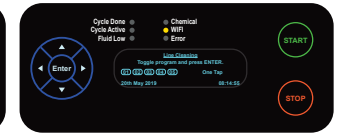
On the **MAIN MENU** screen  
**SELECT** the **CLEAN** ICON



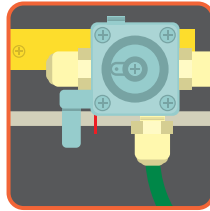
Scroll down to **SELECT** the **USER**  
then **PRESS ENTER**



**SCROLL** Left/Right to **SELECT** THE  
**LINE NUMBER** & **PRESS ENTER**.  
**REPEAT** for additional lines then  
**PRESS START**



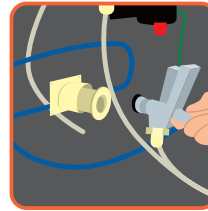
**SCROLL** Left/Right to **SELECT** THE  
**CLEANING PROGRAM**  
& **PRESS ENTER**



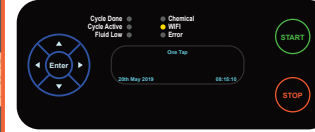
**TURN OFF** Gas



**DISCONNECT** Keg  
**DE-GAS**



**CONNECT** to  
BP Ringmain

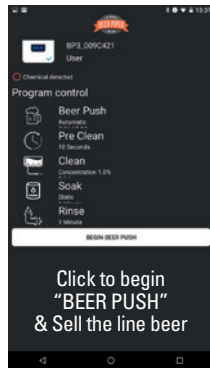


When program selected appears  
on screen **PRESS START**

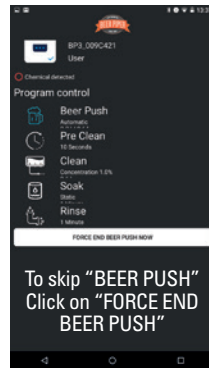


Ensure that the  
Fob is full

## AT THE BAR



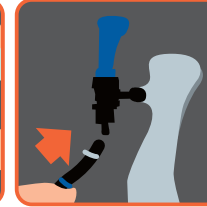
Click to begin  
"BEER PUSH"  
& Sell the line beer



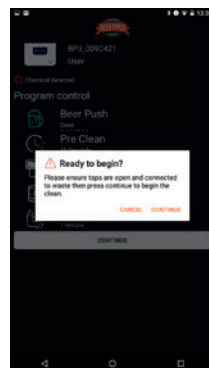
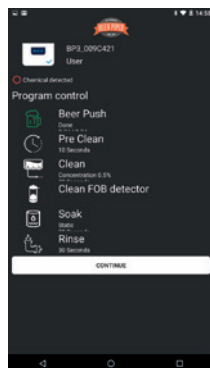
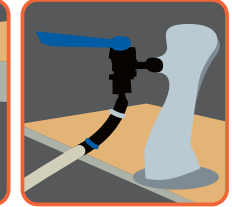
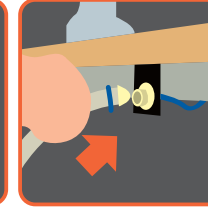
To skip "BEER PUSH"  
Click on "FORCE END  
BEER PUSH"



Sell line beer



**CONNECT** waste pipe to the tap. **PLUG-IN** waste then **OPEN** the tap.  
Press "CONTINUE" on your tablet to start the clean.



**CAUTION!! ALWAYS WEAR PROTECTIVE GLOVES AND GOGGLES WHEN HANDLING BEER LINE CLEANING FLUID**



# BP4 KEG LINE CLEANING OPERATING INSTRUCTIONS

In the event of an error message appearing on your tablet or machine check the following:

- The coupling is connected to the Beer Piper ring main
- The drainage pipe is free of kinks
- The beer tap is open
- The sparkler has been removed from the tap
- The gas and assist pump are turned off

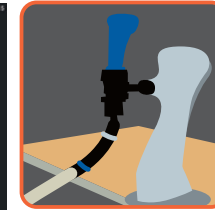
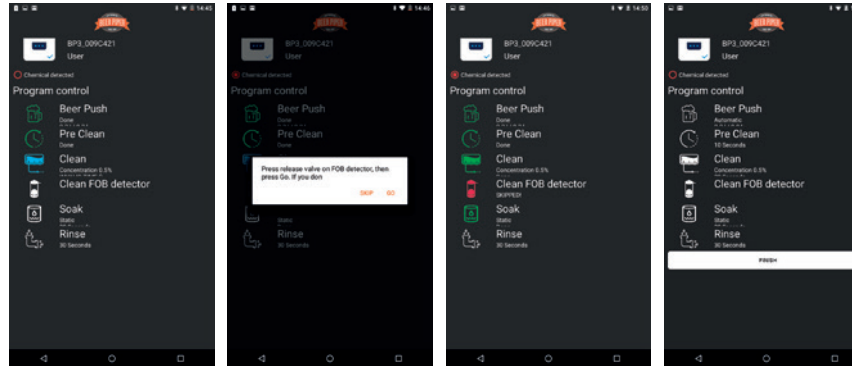
Our customers may obtain **PIPELINE AUTO** beer line cleaning fluid from us at a preferential price.

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**FREEPHONE 0300 303 2709**



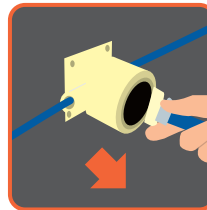
## AT THE BAR - CONTINUED



**CLOSE** Tap

Your Tablet / Phone, will show you at which stage your clean is at.  
During the clean you be will asked if you wish to also clean the Fob Tube.

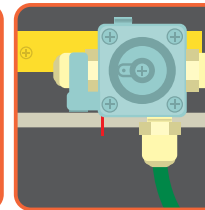
## BACK IN THE CELLAR



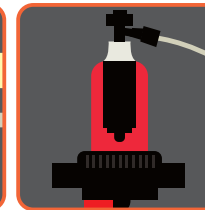
**DISCONNECT** from  
BP Ringmain



**CONNECT** Keg

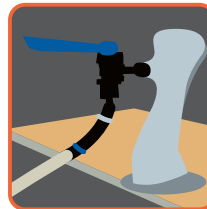


**TURN ON** Gas

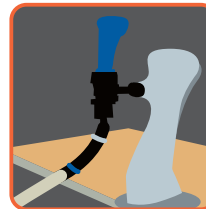


**FILL** Fob with beer

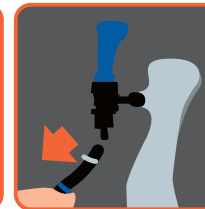
## FINISHING UP AT THE BAR



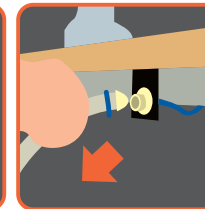
**OPEN** Tap until  
beer appears



**CLOSE** Tap



**DISCONNECT** Waste  
from Tap



**UNPLUG** Waste  
and rinse pipe



Serve beer

**CAUTION!! ALWAYS WEAR PROTECTIVE GLOVES AND GOGGLES WHEN HANDLING BEER LINE CLEANING FLUID**