



SESTRA SYSTEMS

TapWise®

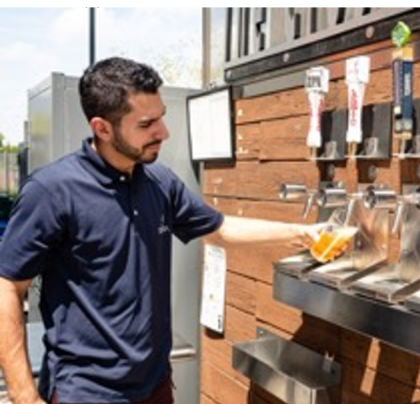
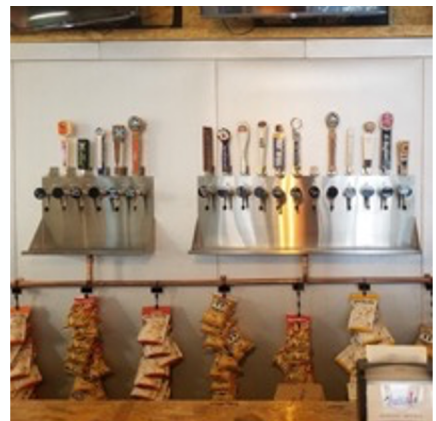
March 2020

# Hibernate Your Taps

Here are some best practices for preparing your TapWise stations for a dormant period of 14 days or longer.

When planning to close your stations for an extended period, it's best to reach out to the service provider that conducts your regular line cleanings and ask that they clean and blow out the lines following these instructions.

If you can't have this service completed, beer lines can go up to two weeks between cleanings and wine lines can go up to 12 weeks BUT regular maintenance and cleanings should continue for as long as beverages remain in the lines.



# 1. Flush with cleaning solution

## Prepare lines.

- Attach kegs filled with cleaning solution.
  - Ensure you have the correct adapters. TapWise stations pour a variety of kegs, including standard beer kegs, KeyKegs, and others.
- If the lines have Sestra Smart FOBs, prepare FOBs by turning the red levers to the up position and bleeding each until you see cleaning solution flowing through the drain tube.

## Put the Station into Cleaning Mode (see side note).

- Log into Remote Station Manager (RSM) or ask a Manager to do so for you.
  - Place the Station into Cleaning Mode using the bucket icon in the Station's swipe out controls.
  - Or, contact Sestra Support at **(855) 762-7185** and we will assist you.

## Flush and fill the lines with cleaning solution.

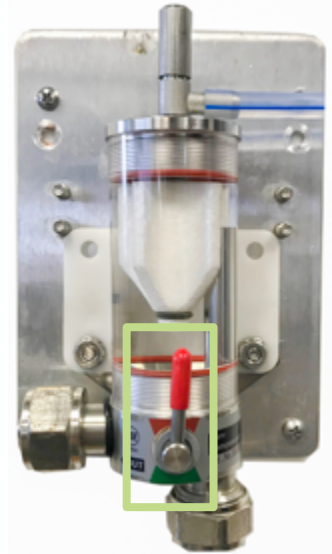
- Press the button for each tap once to begin pouring.
- After liquid changes from beverage to cleaning solution, continue pouring for an additional 15 seconds.
- Press the button a second time to stop the flow.
- In succession, open and close the Touchless Tap 5 times by pressing the button once to start, allowing it to pour for 3 seconds, then pressing the button again to stop (10 button presses total).

## Allow the lines to soak for a full 20 minutes while you clean couplers and taps.

- If part of your normal process, detach the couplers from the line to soak and clean them.
- Otherwise, we recommend that you submerge each coupler in a bucket of hot water (while still attached to the line), open and close each a couple times, use a brush to scrub them, then leave them to soak.
- Use a cleaning brush to scrub inside the spout of each tap.

**After a full 20 minutes has passed, flush and fill the lines with water.** Follow the steps on the next page.

## SESTRA SMART FOB



## CLEANING MODE

**Taps that are in Cleaning Mode behave differently in two important ways:**

**1**

The Push to Pour control buttons will slowly blink.

**2**

The system will not stop pouring automatically. Pressing a button once will begin pouring and pressing the same button a second time will stop the flow.

## 2. Flush with water

### **Prepare kegs and lines.**

- Attach cleaning kegs filled with water (or vodka solution per recommendation in the note below).
- If the lines have Sestra Smart FOBs, prepare FOBs by turning the red levers to the up position and bleeding each until you see clear water flowing through the drain tube.

### **Make sure the Station is still in Cleaning Mode.**

- Log into Remote Station Manager (RSM) if you have access or ask a Manager to do so for you.
- Or, contact Sestra's Customer Support team via our support number and we will assist you.

### **Flush the lines with water (or vodka solution).**

- Press the button for each tap once to begin pouring.
- After you see the liquid change from cleaning solution to clear water, allow it to pour for an additional 15 seconds.
- Press the button a second time to stop the flow.
- In succession, open and close the Touchless Tap 5 times by pressing the button once to start, allowing it to pour for 3 seconds, then pressing the button again to stop (10 button presses total).

## 3. Flush with air

**PLEASE NOTE:** We highly recommend flushing and filling lines with air as a final step for hibernation. If you cannot flush with air, please use a solution of 50% vodka and 50% water in place of just water for the above steps.

### **Prepare kegs and lines.**

- Attach empty cleaning kegs and wait for them to fully pressurize.
- If the lines have Sestra Smart FOBs, prepare FOBs by turning the red levers to the up position and bleeding each until the drain tube is clear of all liquid.

### **Make sure the Station is still in Cleaning Mode.**

### **Push all liquid from the line.**

- Press the button once to begin pouring water.
- After no more water is left in the line and any spitting has stopped, wait an additional 10 seconds.
- Press the button a second time to close the tap and stop the flow of air.

**The Smart FOB and lines should now be empty of any liquid and full of air instead.**

**Continue with procedures for Closing the Station.** Instructions on the next page.

# 4. Close the station

## **Close lines.**

- Put couplers away such that they are not touching the ground.
- Turn all shut off valves perpendicular to the line to close them.

## **Turn gas supply off at the source to avoid any leaks.**

## **Clean drip trays.**

- Remove drip trays and, if possible, run them through the dishwasher. Otherwise, clean them well with soap and rinse with hot water.

## **Flush drain lines and clean drain buckets.**

- Pour hot (but not boiling) water down drain lines to flush out any residual beverage.
- If present, empty drain buckets and rinse them with hot (but not boiling) water.

## **Spray your entire station with Nixall and let air dry. Do not wipe the Nixall off.**

## **Leave beverage kegs untapped but refrigerated.**

- Keep kegs in kegerators or cold storage set to around 34°.
- When you are ready to reopen lines, we will be about to assist you on how to verify a keg's usability. In general, it is best to follow the shelf life recommendations of your producer.

## **Lock the station using Remote Station Manager.**

- If you have any auto-schedules set up, please contact us to turn them off while your station is dormant.

## **Disconnect or turn off power if safe for beverages.**

- If your power strip is easily accessible and you will not be storing beverage kegs in kegerators reliant on that power source, turn off the switch.
- If you have a Sestra Mobile Bar and do not plan to store beverage kegs in the kegerator while the station is dormant, unplug your cart.

## **If leaving stations without power, clean kegerators.**

- Wipe down the inside of the kegerator with Nixall or a bleach solution and prop the door open to prevent mold growth during hibernation period.

**If you have any questions or require assistance, please reach out to our Customer Support team via call/text at (855) 762-7185**