



# SHUTTING DOWN YOUR BEER SYSTEM/REFRIGERATION

## Shutting Down Beer Systems

**For systems which need to be shut down for a long period of time, use the following procedures:**

### **GAS SYSTEM**

1. Shut off CO<sub>2</sub> cylinder valve.
2. If air compressor is used, disconnect from power source and open bleeder valve on air compressor tank to release pressure.
3. Close shut-off valve on each secondary regulator.
4. Disconnect air lines from secondary regulator shut-off valves.
5. Open shut-off valve on each secondary valve to release pressure.
6. Turn all primary and secondary regulator adjusting screws counter-clockwise until pressure is released from regulator diaphragms.
7. Thoroughly clean outside of all CO<sub>2</sub> related equipment.

### **POWER PAK**

1. Disconnect from power source.
2. Test Dow Therm in power pak reservoir using an automotive antifreeze tester.
3. Strengthen solution with additional Dow Therm until readings approximate the lowest temperature expected during the shutdown.
4. If circulation pump is located in an area that may subject it to weathering, remove and store in a protected location.
5. Thoroughly clean outside of unit.

### **PRODUCT LINES**

1. Untap barrels.
2. Thoroughly clean all product lines with Perlick Coil Cleaning compound and rinse with clear water using standard commercial cleaning procedures.
3. Blow out all product lines using compressed air or CO<sub>2</sub>, removing all water possible.
4. Pump a mixture of 50% food grade glycerine and 50% water into lines until full.
5. Allow water/glycerine mixture to remain in lines for duration of shutdown.
6. Thoroughly clean outside of product lines.

### **REACTIVATING CENTURY SYSTEM**

1. Force Glycerine/water mix out of product lines with compressed air of CO<sub>2</sub>.
2. Thoroughly clean all product lines with Perlick Coil Cleaning compound and thoroughly rinse with clean water using standard commercial cleaning procedures.
3. If circulating pump has been removed, reinstall it.
4. Reconnect electrical supply to power pak.
5. If system uses an air compressor, reconnect to power source and close bleeder valve on air compressor tank.
6. Reconnect CO<sub>2</sub> lines at the secondary regulators.
7. Open CO<sub>2</sub> cylinder valve to repressurize the CO<sub>2</sub> system.
8. Energize power pak and air compressor (if used).
9. Adjust primary and secondary regulators according to specifications.
10. Tap kegs.



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## Shutting Down Refrigeration Systems

### **BACK BAR REFRIGERATORS, UNDERCOUNTER REFRIGERATORS, AND STANDARD TEMPERATURE BOTTLE COOLERS**

1. Remove all product
2. Turn unit off by following the instructions on your owner's manual, owner's manuals can be found on the Perlick website by searching the model number of your unit located on the inside products ID tag located on the inside the cabinet on the same side as the condenser, or inside the left most door on remote units
3. Keep doors open while unit comes up to room temperature
4. Wipe down interior of any moisture using a micro-fiber cloth and close doors
5. Unit will be ready for normal use upon return, simply turn the unit on at the controller and allow cabinet to come down to temperature before returning product

### **MUG FROSTERS, UNDERCOUNTER FREEZERS, AND OTHER LOW TEMPERATURE PRODUCTS**

1. Turn unit off by following the instructions on your owner's manual, owner's manuals can be found on the Perlick website by searching the model number of your unit located on the inside the front of the cabinet
2. Allow unit to defrost for 12 hours
3. Wipe down interior of any moisture using a micro-fiber cloth
4. Keep unit powered down until read for normal operation
5. When ready for normal use, simply turn the unit on at the controller and allow the cabinet to come down to temperature before returning product