

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Daily Maintenance & Cleaning Guide



Use this guide for your daily and weekly cleaning instructions for the  
*We Proudly Serve Starbucks Cold Brew & Nitro Kegerator.*

The front page displays a quick overview to use as a checklist. The additional pages show detailed steps for the cleaning processes.

## DAILY MAINTENANCE CHECKLIST

(for details, proceed to page 2)

- Start of Day Maintenance**
  - Check product level in kegs
    - *Replace if necessary*
  - **Units with Nitrogen Tank**  
Check nitrogen tank level
    - *Replace if necessary*
  - **Units with Nitrogen Generator**  
Ensure generator power is on
  - Check beverage line pressure gauge
  - Check kegerator temperature knob is set to “9”

- Throughout the Day Maintenance**
  - Check & empty drip tray drainage container as necessary
  - Re-check product levels
    - *Replace if necessary*

## DAILY CLEANING CHECKLIST

(for details, proceed to page 3)

- Sanitize Kegs and Wash Kegerator Exterior**
  - Rinse & sanitize empty kegs
  - Empty drip tray drainage container
  - Wash & rinse drip tray
  - Wash & rinse exterior surfaces
  - Check condition of keg lid gasket and keg post O-rings

## WEEKLY CLEANING CHECKLIST

(for details, proceed to page 5)

- Wash Kegerator Interior**
  - Perform a *Daily Cleaning*
  - Wash & rinse interior surfaces of kegerator

## MONTHLY CLEANING CHECKLIST

(for details, proceed to page 6)

- Clean Beverage Lines**
  - Unplug refrigerator
  - Prepare keg with cleaning solution
  - Connect beverage and gas line to keg
  - Remove drip tray & drip tray drainage container
  - Put drainage hose into bucket
  - Run cleaning solution through each faucet separately for one minute each
  - Close faucets
  - Brush inside of the faucets with small cleaning brush
  - Disconnect, **thoroughly rinse** & fill keg with clean cold water
- Reattach keg to kegerator**
  - Run clean water through each faucet separately for one minute each
  - Close faucets
  - Remove keg
  - Replace drip tray, kegs & drip tray drainage container
  - Plug-in refrigerator; allow internal temperature to reach a minimum of 45°F (approx. 15-30min)
  - Dispense and discard approx. 12oz of product from each tap before serving
  - Perform a Weekly Cleaning

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Daily Maintenance

## START OF DAY MAINTENANCE

### CHECK NITROGEN TANK LEVEL GAUGE – (for units using reusable gas tanks)

The nitrogen tank level gauge provides visibility to the current pressure/fill level of the nitrogen gas tank.

1. Ensure that the gas tank valve is open
2. Identify the nitrogen tank level gauge on the regulator. The nitrogen tank level gauge is typically the far-left gauge on the regulator.
3. Locate the “needle” on the gauge.
4. If the “needle” is in the red, the tank is nearly empty and needs to be replaced.
  - Refer to the [Connecting The Gas Tank](#) section of the *General Usage & Maintenance Guide*



### CHECK BEVERAGE LINE PRESSURE GAUGE

The Beverage Line Pressure Gauges provides visibility to the amount of nitrogen pressure within the beverage system leading to the faucets.

1. Ensure that the gas tank valve is open (units with a nitrogen tank)
2. Ensure that the nitrogen generator is ON (units with a nitrogen generator)
3. Locate the “needle” on pressure gauge.
4. The “needle” should be pointing to the 28 PSI mark on the dial.
  - If the “needle” is either above or below the proper PSI, refer to the [Adjusting The Regulator Pressure](#) section of the *General Usage & Maintenance Guide*



## THROUGHOUT THE DAY MAINTENANCE

### CHECKING & EMPTYING THE DRIP TRAY DRAINAGE CONTAINER

1



Open kegerator door.  
Locate the drip tray drainage container.

2



Carefully remove the drip tray drainage hose from the drip tray drainage container.  
Empty the container and rinse thoroughly.

3



Replace the drainage hose in the drip tray drainage container.  
Place the container back into the refrigerator unit

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR

## Daily Cleaning

### WASHING AND SANITIZING KEGS

- Prepared Cold Brew product can remain in its keg for up to 5 days if properly refrigerated.
- After 5 days product should be disposed of.
- Kegs should be washed and sanitized each time they are emptied of product.**

#### Materials Needed:

- Mild dish detergent
- Soft brush
- 1 Tbs. **Urnex One-Pro** sanitizing powder  
➤ Nestlé Item #12512145 - Urnex One-Pro Cleaner



1 Rinsing inside and outside of keg(s) with warm water, then drain.



2 Using dish detergent, warm water and a soft brush, wash the inside and outside of the keg.



3 Thoroughly rinse the inside and outside of the keg to remove any leftover detergent.



4 Fill the keg with hot water (122+°F). Add 1 Tbs. of **Urnex One-Pro** sanitizing powder



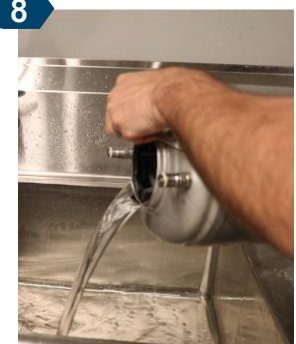
5 Replace the keg's lid and close tightly.



6 Shake or swirl the keg to cover all inside surfaces with sanitizing solution



7 Allow the solution to sit for at least 10 min



8 Open and remove keg top then drain of all solution



9 Using warm water, **Thoroughly** rinse the inside of the keg of all sanitizing solution



10 Allow kegs to air dry before next use

**\* Always inspect the keg's lid gasket and post O-rings for nicks or tears to ensure a proper airtight seal when the keg is connected to the kegerator.**

Replacement gaskets and O-rings are available to order through Nestlé Solutions Lab.

- Item #12565182 – Cold Brew Keg Replacement O-rings and Gasket

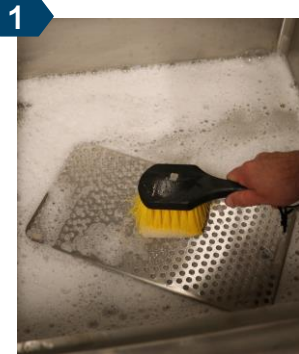


# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Daily Cleaning

## WASHING KEGERATOR EXTERIOR

### Materials Needed:

- Soft, clean cloth x 4
- Warm water
- Mild detergent  
*DO NOT use abrasive or chlorine based*



1  
Remove drip tray cover.  
Wash with warm water and a mild detergent.  
Rinse and dry.



2  
Wipe the exterior of the kegerator with a soft, clean cloth dipped in a warm water/detergent solution.  
Rinse with a soft, clean damp cloth.  
Dry with a soft, clean dry cloth.



3  
Polish stainless steel with a soft dry cloth.  
**NOTE:** Use of stainless-steel cleaner is not recommended.



4  
Replace drip tray cover.

## EMPTYING AND RINSING THE DRAINAGE CONTAINER



1  
Open kegerator door.  
Locate the drip tray drainage container.



2  
Carefully remove the drip tray drainage hose from the drip tray drainage container.  
Empty the container and rinse thoroughly.



3  
Replace the drainage hose in the drip tray drainage container.  
Place the container back into the refrigerator unit

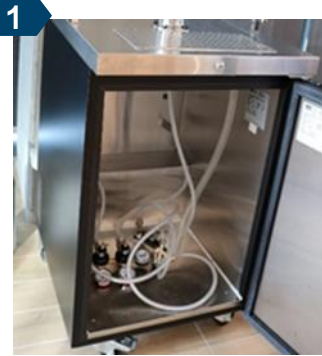
# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Weekly Cleaning

## **WASHING KEGERATOR INTERIOR**

Prior to starting the Weekly Cleaning, a Daily Cleaning of the kegerator should be completed.

### **Materials Needed:**

- Soft, clean cloth x 3
- Warm water
- Mild detergent  
*DO NOT use abrasive or chlorine based*



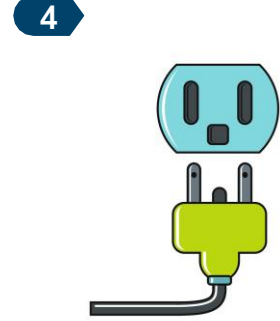
1  
Unplug the kegerator unit.  
Open kegerator door.  
Remove kegs and gas tank.  
Set aside.



2  
Wipe the inside of the kegerator unit with a soft, clean cloth dipped in a warm water/detergent solution.  
Rinse with a soft, clean damp cloth.  
Dry with a soft, clean dry cloth.



3  
Once dry, return kegs and gas tank to kegerator.  
Close door.



4  
Plug-in kegerator and allow internal temperature to reach a minimum of 37°- 40°F (approx. 15min)

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Monthly Cleaning

## SANITIZING THE BEVERAGE LINES

It is recommended that a Weekly Cleaning of the kegerator unit be performed immediately following the cleaning of the beverage lines. Weekly Cleaning instructions can be found on the preceding page.

- Materials Needed:**
- 1 - Empty, clean 3-gallon keg
  - 1 Tbs. **Urnex One-Pro** sanitizing powder
    - Nestlé Item #12512145 - Urnex One-Pro Cleaner
  - Small cleaning brush
  - Bucket with 3-gal min capacity



**1** **Unplug kegerator unit.**  
Remove & empty drip tray drainage container.  
Disconnect and remove kegs.



**2** Fill a clean keg (3 gal.) with warm water (~122°F).



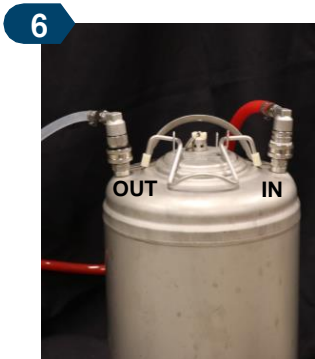
**3** Add 1 Tbs. of **Urnex One-Pro** sanitizing powder into keg.



**4** Replace the keg's lid and close tightly.



**5** Shake or swirl the keg to mix sanitizing solution for **30 seconds**



**6** Connect the beverage and gas lines to the keg.  
**RED** hose (gas) to "IN"  
**CLEAR** hose (beverage) to "OUT"



**7** If using a gas tank, move it to the side. Place the drip tray drainage hose in a bucket with a minimum capacity of 5 gal.



**8** Remove the drip tray assembly from the top of the kegerator and set aside.



**9** Turn on gas supply

**Nitrogen Tank**      **Nitrogen Generator**



**10** Open **Cold Brew** faucet.  
Allow cleaning solution to pour freely for **approx. 1 minute**



**11** Close **Cold Brew** faucet



**12** Open **Nitro** faucet.  
Allow water to pour freely until keg is empty

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Monthly Cleaning

## SANITIZING THE BEVERAGE LINES – cont'd

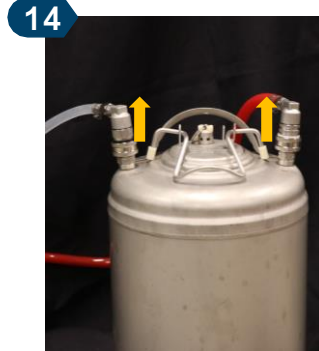
It is recommended that a Weekly Cleaning of the kegerator unit be performed immediately following the cleaning of the beverage lines. Weekly Cleaning instructions can be found on the preceding page.

### Materials Needed:

- 1 - Empty, clean 3-gallon keg
- 1 Tbs. **Urnex One-Pro** sanitizing powder
  - Nestlé Item #12512145 - Urnex One-Pro Cleaner
- Small cleaning brush
- Bucket with 3-gal min capacity



13 Close **Nitro** faucet.  
Brush inside of both faucets with small cleaning brush



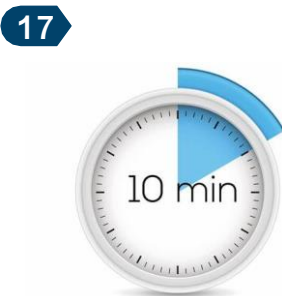
14 Disconnect the beverage line and gas line from keg. Empty the bucket.



15 Release the pressure inside of the keg by pulling on the pressure release ring located on the keg.



16 Once the pressure is released, it is safe to open the keg.



17 Allow both the keg and kegerator to sit for 10min



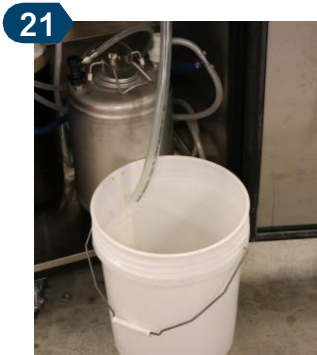
18 After 10min, **THOROUGHLY** rinse the inside of the keg of cleaning solution with clean water.



19 Fill keg (3 gal) with **clean cool water**. Replace the keg's lid and close tightly.



20 Connect the beverage & gas lines to the keg..  
RED hose (gas) to "IN"  
CLEAR hose (beverage) to "OUT"



21 Place the drip tray drainage hose back into the bucket.



22 Open **Cold Brew** faucet. Allow water to pour freely for **approx. 1 minute**



23 Close **Cold Brew** faucet



24 Open **Nitro** faucet. Allow water to pour freely until keg is empty

# WE PROUDLY SERVE STARBUCKS® COLD BREW & NITRO KEGERATOR Monthly Cleaning

## SANITIZING THE BEVERAGE LINES – cont'd

It is recommended that a Weekly Cleaning of the kegerator unit be performed immediately following the cleaning of the beverage lines. Weekly Cleaning instructions can be found on the preceding page.

### Materials Needed:

- 1 - Empty, clean 3-gallon keg
- 1 Tbs. **Urnex One-Pro** sanitizing powder
  - Nestlé Item #12512145 - Urnex One-Pro Cleaner
- Small cleaning brush
- Bucket with 5-gal min capacity



Close Nitro faucet.



Disconnect beverage and gas lines from keg



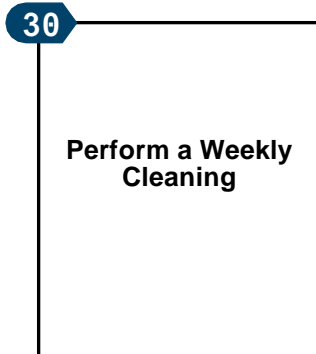
Release the pressure in the keg.



Empty the bucket and wipe off the top of the kegerator.



Reassemble the drip tray.



Perform a Weekly Cleaning