BAR GUN
CLEANING & SANITIZING GUIDE

DAILY
Cleaning Bar Gun

STEP 1
Wash hands with soap and water.

STEP 2
Prepare 2.5 gallons of Kay-5® or chlorine-based sanitizer solution in a dedicated bucket. Stir until crystals are dissolved. See packet for instructions and necessary precautions.

STEP 3
Determine if nozzle is twist lock or o-ring. Remove bar gun nozzles by twisting or pulling off the bar gun.

STEP 4
Clean nozzles with sanitizer solution and a dedicated nozzle brush. Place nozzles in sanitizing solution for 3 minutes.

STEP 5
Disassemble bar gun holster and clean with sanitizer solution. Place holster in sanitizing solution for 3 minutes.

STEP 6
Using clean cloth dipped in sanitizer, clean all parts of bar gun holster to include mounting bracket.

STEP 7
Place nozzles and holster on dry, clean cloth. Allow to air dry.

STEP 8
Using clean cloth dipped in sanitizer, completely clean diffuser and handle.

STEP 9
Clean the grooves of sheathing with sanitizer solution and dedicated nozzle brush.

STEP 10
Using clean cloth dipped in sanitizer, clean sheathing, allowing to air dry.

STEP 11
Empty ice bin and pour in approximately 1/2 gallon of Kay-5® or chlorine-based solution.

STEP 12
Clean all exterior splash areas around the bar gun, ice bin and holster with clean cloth dipped in sanitizer.

STEP 13
Clean all interior sides with a clean cloth dipped in sanitizer solution. Wipe dry.

STEP 14
Again, wash hands with soap and water.

STEP 15
Fill the bar gun ice bin with cubed ice and wait 15-20 minutes before dispensing drinks.

STEP 16
Reinstall bar gun holsters and nozzles once dry. Activate the soda water button for 10 seconds and taste a drink from each beverage.

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

WEEKLY
Clean and Sanitize All Bag-in-Box (BIB) Connectors

STEP 17
Disconnect syrup line from Bag-in-Box.

STEP 18
Soak connectors in a dedicated bucket of Kay-5® or chlorine-based sanitizer solution for 1 minute. OK to soak multiple connectors at the same time if they are properly labeled.

IMPORTANT
Additional Food Safety Items

Use only dedicated ice buckets/scoops when handling beverage ice. Clean ice scoop and holder daily.

Keep ice bin closed when not in use.

Do NOT use bar gun handle to break up or stir ice; it will damage the bar gun.

Do NOT dispense liquids over or into ice bin. Ensure bar gun holster is not mounted directly above ice bin.

Do NOT store items in ice bins for this can cause contamination and warm/flat drinks.

Serve no fountain beverages during Boil Water Advisories.

Once lifted, refer to Start-Up Procedures or go to http://www.cokesolutions.com/Operations/Pages/Site%20Pages/Dispensed%20Beverage%20Quality.aspx or call 1-800-241-2653.

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BAR GUN TROUBLESHOOTING

TEMPERATURE
Drinks Warm or Flat
Finished drinks should be cold without ice
- Ice bin full of cubed ice and being occasionally stirred to prevent bridging
- Nothing but ice stored in bin
- CO₂ pressure in back room set correctly
- Syrup tubing from cold plate to manifold wrapped in black insulation tape
- If no drinks drawn in last 30 minutes, draw and discard a 24-oz. serving of soda water

RATIO
Finished drinks taste too sugary or watered down
- Ensure BIBs connected and not empty
- Low pressure or grey CO₂ regulator in back room set at 65 PSI
- Request ratio check by Coca-Cola® technician

OFF-TASTE OR ODOR
Product has an off-taste or odor
- Ensure nozzle, holster and ice bin cleaned and sanitized daily
- Underground chase not full of liquid
- Water filter cartridges within date
- Ice bin not contaminated

CARBONATOR MAKES LOUD NOISE
- Ensure water supply turned on
- Ensure water filter cartridges within date and providing adequate water supply

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BAR GUN LEAKING OR NOZZLE LOOSE
- Ensure bar gun not being used to break ice
- Ensure bar gun being placed in holster to avoid dropping on floor
- Determine if nozzle is twist lock or o-ring

SMALL PARTS
What if I need a small part?

Refer to the chart below to determine which small part you may need. Call 1-800-241-COKE (2653) and talk with a Customer Service Representative to order the part you need. Your order will be shipped to your location at no charge to you.

- Bar Gun Nozzle Part # – Ask Tech
- Thermometer Part #17610
- Lower Valve Body Brush Part #12701
- Kay-5® Sanitizer Part #25823
- Sanitary Drip Cup Part #114927 Wunder-Bar
- Sanitary Drip Cup Part #119454 Schroeder
- Gauge Air Pressure Digital Part #20953

FIX IT FAST call Phone Fix® at 1-800-241-COKE (2653)
24 hours a day/7 days a week • Whenever you need service help!

Be your own first soft drink customer...every day!

Coca-Cola® certified, professional, experienced technicians can often help you fix your beverage equipment over the phone so you can quickly begin serving quality beverages again. It is fast, easy, free and will save you the cost of a service call.