

Instructions for commissioning your postmix system



Effective from 17th April 2020

Dear Customer,

These instructions are to be used following a full sanitisation of your equipment by a CCEP technician. The CCEP technician will have left all lines, including the carbonated water system, empty of all liquid but the lines will have a slight charge of CO2 so that the system remains sterile during an extended period of non-use.

For any issues during this process please call our customer services number on 01908 822228 for advice.

Back End (Cellar)

1. Remove cellophane wrap from all bag in box (BIB) connectors.
2. Ensure all bag in box syrups are full and within best before date. Remove dust cap from BIB and discard, connect each box to the relevant flavoured syrup lines. Please pay particular attention in ensuring that sugared products and non-sugared products are connected correctly. *Non-sugared products will have a white BIB connector and sugared will have a red BIB connector.*
3. Turn on your water supply to the CCEP equipment- you should find this by following the blue line from the cooler/ carbonator back to a stop tap.
4. Turn on your CO2 supply to equipment (check there is sufficient CO2 supply).
5. Turn on the power supply to the cooler carbonator.
6. When the CO2 is switched on, the syrup pumps will start clicking – this is normal and is purely syrup being pumped into empty lines. It should only last for 30-60 seconds depending on the length of python.
7. Ensure any Bar Bridge flavour shots are in date, if not replace as necessary.
8. Allow the system to stabilize for 2 minutes. If the syrup pumps have stopped cycling, proceed to bar area and follow the instructions for “Front End”. If any syrup pumps are still cycling (clicking), turn off the CO2, disconnect BIB’s and call the CCEP telefix team on the number above for advice.

Front End (Bar)

1. In line with daily cleaning procedures, remove and clean nozzles/diffusers and wipe down in accordance with your cleaning guide and then refit. These cleaning instructions can be found in your Coca-Cola Cleaning Kit.
2. Ensure all Nozzles and Diffusers are correctly in place.
3. Turn on power to dispense heads if required – this will not be required for postmix bar guns.
4. Starting at the dispense point furthest from the unit, pull enough product through of each flavour type until you get a consistent flow and any spluttering has stopped. *As mentioned these lines will be full of CO2 so you may get a loud hissing/ clicking sound before any liquid is dispensed.*
5. Working back, follow the same process on each dispense valve in order until all dispense heads in all bars are flowing normally. *At this time the flow will be slightly more inconsistent than you are used to as the system will not have chilled sufficiently and carbonation will break out of the water line. This will improve when the drink temperature comes down to the usual serving temperature.*
6. If the flow rate slows or dispensers appear to be dispensing water only during the process, go to the cellar and check that the CO2 and bag in boxes are not empty. Replace as necessary and carry on with the process.
7. Allow the system to run for 3 – 4 hours before completing a final taste test on the drinks – if the drinks are cold, fizzy and have no off taste then they will be ready to serve.
8. At this point, if you are not happy that the drinks are dispensing at their usual quality, or you are experiencing any other issues then please call the customer service number for advice.