

# DOSING PUMP - WARM WATER SETUP

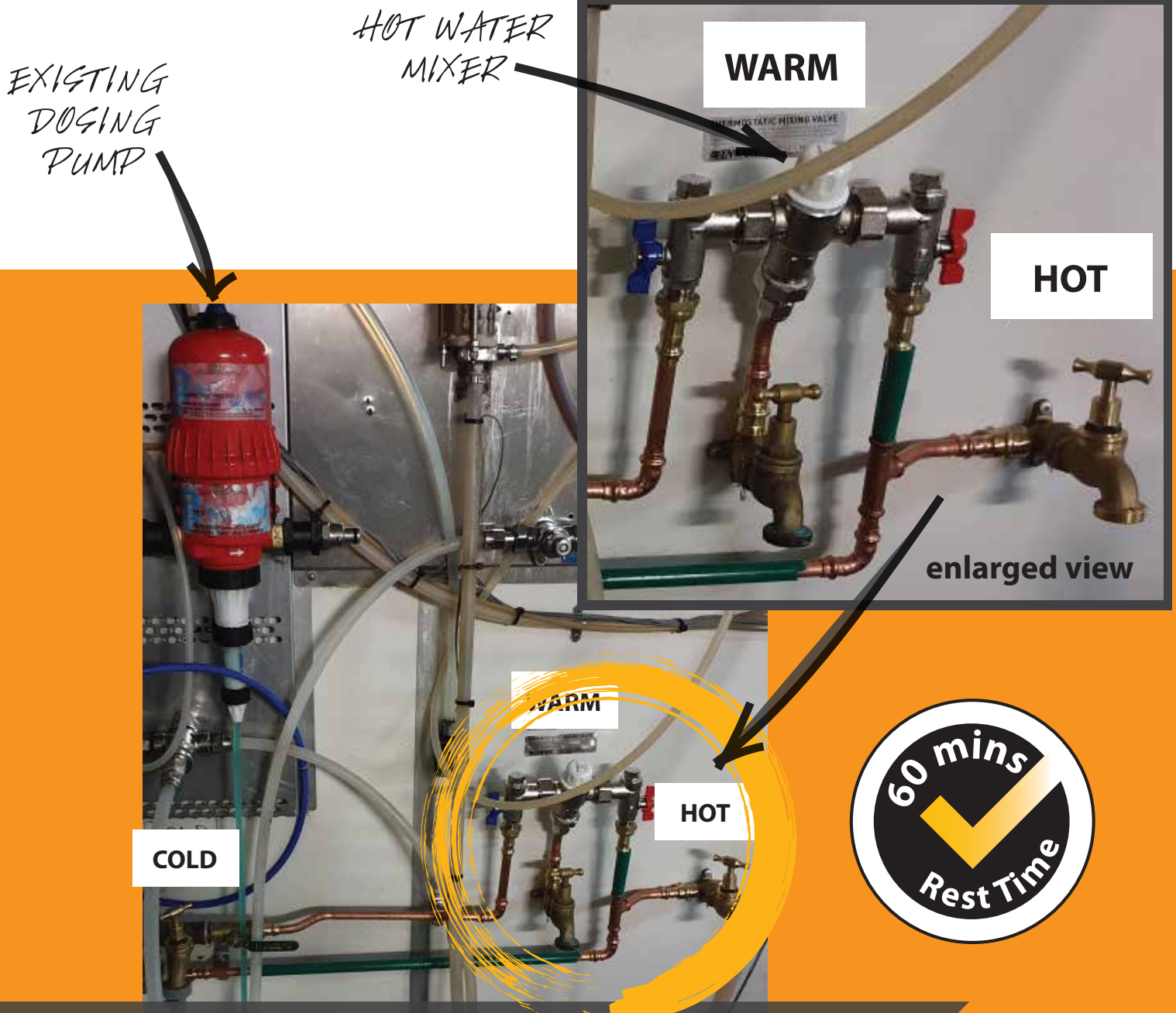
**MAXI-ENZYME**  
BEER LINE CLEANER



SAFER. FASTER. SMARTER.

Maxi-Enzyme Beer Line Cleaner is very effective, efficient and safe. The key to its performance is hot water. Hot water out of the tap is generally tempered to 50°C, there are 2 components that are sensitive to warmer water within a draught beer system, FloJet beverage pumps (49°C) and chemical dosing pumps (40°C).

Below is an example of a hot water mixer installed in a coolroom, and set to 35°C (max. 40°C). There is also a hot water tap for soaking couplers etc.



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