



BEER SYSTEM PARTS GUIDE



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Welcome to the CMA Beer System parts guide

CMA are pleased to provide you with the Beer System parts guide. We will provide you with some key tips on maintaining your system and some trouble shooting hints. We will also list the key parts and associated chemicals and accessories you will need for your beer system.

CMA are the smart choice when it comes to looking after your beer system, why?

1. **EXPERIENCE:** We have over ten years experience in servicing the hospitality industry. Experience is draining from the industry at a rapid rate of knots and when your system is not pouring beer well or not at all, you need advice, good advice and you need that help today, not tomorrow!
2. **RANGE:** CMA have a full range of top quality draught beer dispensing equipment from local and international manufacturers and suppliers. Importantly, all our equipment meets Australian and International Standards.
3. **PRICE:** Our prices are extremely competitive. We want you to make a profit from your beer system!



First, some helpful hints on ensuring you pour that perfect glass of beer every time.

1. Glycol systems need regular maintenance

All draft systems, **especially those with long lines**, should have their beer line cleaned every two weeks and must have preventative maintenance service at least every three months. **At the very least the lines should be cleaned and the taps should be removed and cleaned.** The lines cleaner should also check the temperature of the beer that is in the lines and the temperature of the storage area during every cleaning. This will help weed out many problems before it becomes a beer waster. **At least** every quarter the whole beer system should be cleaned including all taps, adopters, valves, FOBS, couplers and the gas system must also be checked and serviced (as required under AS5034).

2. Staff should be trained

The bar staff must be properly trained to pour beer, clean and store glassware, and to recognize and report pouring problems. If the beer is pouring too fast, or is foamy, it cannot be fixed if it is not reported. Customers will let the **bar staff** know if the beer does not taste right. Never pour from a system that is not working properly as **this will waste beer and create poor customers relations.**

3. Glassware should be *beer clean*




Glassware should be "beer clean". Beer glasses that are not cleaned using a detergent designed for beer glasses will cause both pouring and off taste problems. Petroleum based detergents used to clean other glassware and restaurant dishes leave a film on the glass that will cause co2 to break out of the beer. This results in foamy, flat tasting beer with little or no head retention. A beer served with no head on it does not look very appealing and is less profitable.






Glassware chillers can also cause problems. Placing glassware in a glass chiller before it is allowed to dry after washing will not allow the sanitiser used in the final rinse to evaporate. This can give your beer an off taste. Freezing beer glasses should never be done for several reasons. Moisture will condensate on the inside of the glass when it is removed from the freezer even if it is put away dry. This will water down the beer. This also creates a layer of ice inside of the glass that will cause a lot of foam and waste driving up the beer cost. It is easy to spot a glass that is not beer clean. Bubbles in the beer will cling to the inside of the glass and there will be large bubbles in the head. Beer served in a beer clean glass will have no bubbles clinging to the inside of the glass and have a tight head with small bubbles.




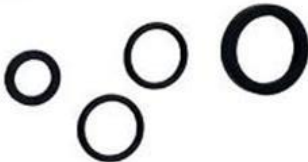


4. Serve beer at the correct temperature





Most beers were intended to be served between 2 and 5 degrees. Serving the beer too cold will numb the customer's palate and remove much of the beer's flavor.






When Beer Pours Heady or Foamy	
Possible Cause	Remedy
Keg temp too high	Set Kegroom temperature to recommended setting Ensure Kegs have a minimum 48hrs in Kegroom before using
CO2 Gas pressure too high	Drop / adjust beer line pressure to recommended pressure setting
Restriction in the beer line	Check for bent or kinked line or possible blockage incl swollen washers
Refrigeration system not cooling	Have refrigeration technician check the system and resent to recommended temperature settings
When Beer Pours with Little or No Head	
Possible Cause	Remedy
Glycol temperature too low	Set glycol temperature to recommended setting
CO2 Gas pressure too low	Increase / adjust beer line pressure to recommended pressure setting
CO2 Gas Cylinder empty	Replace the empty cylinder
Grease or soap on glasses	Wash beer glasses in recommended chemical and rinse
When Beer Has Poor Taste or Smell	
Possible Cause	Remedy
Dirty Taps	Dismantle and clean the entire system including taps, couplers and FOBs
Dirty lines or Leads	Dismantle and clean the entire system including taps, couplers and FOBs
Old / Stale Beer	Replace with a fresh keg




Chemicals-Behind the Bar		CMA PART NO
<p>Bracton Glasswash Concentrate (Blue Label)</p> <p>Concentrate is suitable for both hand and machine washing. May be used with brush scrubbers and is delicate on hands. 5ltr</p>		CMA0208
<p>Bracton Ready-To-Use Glasswash (Green Label) is a pre-diluted detergent suitable for all glasswash machines. R.T.U makes it easy to fill detergent reservoirs, as no mixing is required. May also be used to hand wash glasses. Prevents mould and fungus growth within machines and also reduced corrosion and scaling</p>		CMA0220
<p>Bracton Descaler can be added directly to your re-circulating glasswasher weekly. Cleans and removes corrosion and scale build up while strong disinfectant qualities clean drains and keeps mould and fungi from forming on your equipment. May also be used with gloves and a scourer to clean the inside of glasswashers and ice machines.</p> <p>5Ltr</p>		CMA0215
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Chemicals-In the Cellar		CMA PART NO
<p>Bracton Twin – Beer Line Cleaner approved for “Zero Degree” cleaning (frozen fonts), Bracton Twin will consistently remove weekly build up from beer reticulation systems, leaving lines hygienically clean and free from bacteria that can cause bad tasting beer.</p> <p>15ltr Drum</p>		CMA0207
<p>Bracton DP1 – Beer Line Cleaner is used with Bracton DP2 as a brewery approved beer line cleaning chemical. Approved for “Zero Degree” cleaning with frozen fonts, Dp1 and DP2 together will consistently remove weekly build up from beer reticulation systems, leaving lines hygienically clean and free from bacteria that can cause bad tasting beer. Essential for naturally brewed beer.</p> <p>15 Ltr</p>		CMA0204
<p>Bracton DP2 – Beer Line Cleaner is used with Bracton DP1 as a brewery approved beer line cleaning chemical. Approved for “Zero Degree” cleaning with frozen fonts, Dp1 and DP2 together will consistently remove weekly build up from beer reticulation systems, leaving lines hygienically clean and free from bacteria that can cause bad tasting beer. Essential for naturally brewed beer.</p> <p>15ltr</p>		CMA0205
<p>Glycol USP Grade with preservative and corrosion control. Preservative incorporates a biocide ensuring your system remains hygienic and corrosion free.</p> <p>20ltr</p>		CMA0251
<p>Smartpour Beer Line Cleaner, contains red dye for ease of use/tracability during cleaning process.</p> <p>10ltr</p>		CMA0209
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Kegroom Parts		CMA PART NO
MM "D" Style Keg Coupler for CUB and BOAGS products		CMA0080
MM "M" Style Keg Coupler for Lion Nathan, Coopers and Pacific Beverages products		CMA0079
"S" Style Keg Coupler for European long probe kegs		CMA0078
CUB Coupler Service Kit MM Contains all the parts necessary to service a CUB Coupler		CMA0081
Tooheys Coupler Service Kit MM Contains all the parts necessary to service a Tooheys Coupler		CMA0082
Keg Seal Kit (Pkt 10)		CMA0091

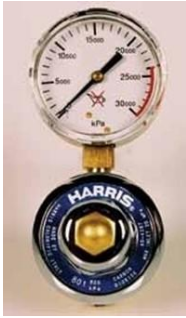


Lancer Foam on beer (FOB)		CMA0199
Lancer FOB Service “O” Ring Kit Contains all parts necessary to service a Lancer FOB		CMA0124
Homark FOB Service “O” Ring Kit Contains all parts necessary to service a Homark FOB		CMA0120
6mm Line Valve 10mm Line Valve 12mm Line Valve		CMA1083 CMA1080 CMA1079
3/4 BSP Pin Valve		CMA1074
5/8 BSP Female Pin Valve		CMA1076
Snaplok Adaptor BSP Female 5/8		CMA0002
Snaplok Adaptor BSP 3/4		CMA0006
6mm Snaplok Adaptor 10mm Snaplok Adaptor 12mm Snaplok Adaptor		
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Tap Parts		CMA PART NO
Universal / Brumby Tap <ul style="list-style-type: none"> ✓ Stainless steel or gold and stainless steel finish. ✓ Choice of Snaplok, lock-in or 3/8" BSP female shanks. ✓ Flushout nozzle ✓ User friendly. 		CMA0785
EK Tap suitable for Direct Pull systems <ul style="list-style-type: none"> ✓ Chromed brass finish. ✓ 3" x 3/8" BSP shank. ✓ Standard nozzles available. ✓ Comes complete with washers and lock nut. ✓ User friendly. 		CMA0786
Brumby Tap Kit Comes with all the necessary parts to service a Brumby Tap		CMA0759
DA Tap Kit Comes with all the necessary parts to service a DA Tap		CMA0754
EK Tap Kit Comes with all the necessary parts to service an EK Tap		CMA0756
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Misc Accessories		CMA PART NO
<p>Food Grade Grease, lubricant for taps and valves, resistant to water, steam and solvents.</p>		CMA0136
<p>Beer Tap Plugs – A simple method to reduce barflies. Stop wasting time wrapping beer taps overnight, to keep bar flies, dust, and other contaminants out! These innovative plugs are inserted into the ends of your beer tap, and when removed, they help eliminate the build-up of contaminants and microorganisms that cause bad tasting beer and pose a health risk.</p>		CMA8700
<p>Beer Font Decal</p> <p>73mm DECAL HOLDER - Chrome (42mm)</p>		CMA0132
<p>Grundy "C" Spanner</p>		CMA8710
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Water Filters		CMA PART NO
<p>Twin Filter Housing w/- Wall Bracket and cartridges</p> <p>1st Stage - 5 Micron high density polypropylene filter that traps up to 98% of all dust, rust, solid silt, scale and sediments.</p> <p>2nd Stage - 1 Micron activated Carbon Block Filter for the removal of chlorine, chloroform, pesticides, sulphates etc. Improves the taste, colour and odour of the drinking water.</p>		CMA5050
<p>Twin Filter Cartridges (Carbon and Poly)</p> <p>Spun polypropylene filter 5 Micron high density filter that traps up to 98% of all dust, rust, solid silt, scale and sediments.</p> <p>Carbon Block Filter 1 Micron activated Carbon Block Filter for the removal of chlorine, chloroform, pesticides, sulphates etc. Improves the taste, colour and odour of the drinking water.</p>		CMA5059
<p>10 Micron Carbon Filter</p> <p>Extruded activated carbon block filter cartridge with outside PP bonded no woven fabric can remove over 90% remaining chlorine and 95% volatility organics effectively. It can remove chlorine, chloroform, pesticides, sulphates etc. Improves the taste, colour and odour of the drinking water.</p>		CMA5057
<p>5 Micron Poly Filter</p> <p>Spun polypropylene filter cartridge ensures average distributing filtration aperture. PP string filter cartridge has comprehensive chemical adaptability because of its pure polypropylene material. Great for the removal of mud, scale, rust, slime, hair, algae etc down to a nominal 5 microns.</p>		CMA5058
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Harris Regulators		CMA PART NO
<p>Harris 801 HP Board Regulator is designed with a special CO2 compatible capsule seat surrounded by a filter and is ideal for connecting to a cylinder, or as part of a regulator board.</p> <ul style="list-style-type: none"> ✓ Large easy to read gauge ✓ Complies to AS4267 ✓ Harris engineering and quality ✓ Internal self reseating tamper proof SRV fitted ✓ Inlet & outlet 1/4" NPT female ✓ Preset 800kPa 		CMA1514
<p>Harris 821 Cyl Regulator has been developed with input from the Industry. Its features are excellent.</p> <ul style="list-style-type: none"> ✓ Proven capsule seat design ✓ Large 63mm, easy to read, safety back gauge with safety seal ✓ Internal, self reseating, tamper proof safety relief valve ✓ Smooth 0-400kPa adjustment ✓ Accurate regulation ✓ Easy to repair/Clean 		CMA1515
<p>Harris 847/4X multistage cylinder Regulator is ideal for high flow applications where constant pressure is also required.</p> <ul style="list-style-type: none"> ✓ Proven seat design ✓ Easy connection ✓ Complete package ✓ Large, easy to read gauges ✓ Anti-surge feature ✓ Complies to AS 4840, AS 4267 & AS 5034 ✓ Fixing the wire to a wall prevents regulator falling and being damaged ✓ Includes safety relief valve protection ✓ Non return valve protection included 		CMA1513

Harris CO2 PRV		CMA1520
Harris Handle Assbly		CMA1521
Gas Reg "T" Key		CMA1522
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CO2 Monitors		
<p>CellarBuddy Premium, the CO2 Monitor designed to detect the presence of Carbon Dioxide in the ambient air is widely used in CO2 storage areas, breweries, wineries, cellars, beverage dispensing areas, and fast food outlets.</p> <ul style="list-style-type: none"> ✓ NDIR (Non-Dispersive Infrared) technology is used to measure CO2 concentration up to 50,000 ppm (parts per million). ✓ With the SEU (Sensor Unit) and RDU (Remote Display Unit), it can connect up to 3 RDU for safety notices. ✓ Large digital LCD display clearly indicates the ambient CO2 concentration and temperature. ✓ Relay output can automatically control a fan to ventilate confined spaces. ✓ 	<div data-bbox="691 264 1057 653" data-label="Image"> </div> <ul style="list-style-type: none"> ✓ Audible and visual alarm indications. ✓ IP54 Water Proof Protection of SEU(Sensor Unit) except backside when installed on the wall ✓ Power isolator that will protect the sensor ✓ Stainless Steel protective cover over the sensor ✓ SEU, protective cover to SEU, warning label, power isolator and hard wiring to SEU all mounted on a water proof marine board ensuring simple installation 	CMA0189
<p>CellarBuddy RDU RDU (Remote Display Unit), with large digital LCD display clearly that indicates the ambient CO2 concentration and temperature. Comes with 7mtrs cable.</p>	<div data-bbox="776 1230 974 1381" data-label="Image"> </div>	CMA0198
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"If it appreciates, buy it - If it depreciates, rent it"

JEAN-PAUL GETTY

CMA - Providing Solutions for the Hospitality Industry

CMA was established by Paul LeCarpentier in 2006 to assist customers in meeting the requirements of AS5034-2005 'Installation and use of inert gases for beverage dispensing and its referring standards'. Originally focusing on cellar maintenance services, the Company has since expanded to incorporate a wide range of products and services.


CO2 Monitors

Inert Gas Distribution Systems

Ice Machines & Refrigeration

Beer Systems

Chemicals



Solutions for the
Hospitality industry

Beer Systems – Glycol and Ambient Under Counter Systems

- ✓ Sales and Rental
- ✓ Installation and Service

Gas

- ✓ Gas Boards and Regulators
- ✓ Sales and Rental of CO2 and other Gas Monitors
- ✓ Installation and Service

Refrigeration

- ✓ Ice Machine Sales and Rental
- ✓ Refrigeration Sales and Rental

Chemicals

- ✓ Beer line cleaners
- ✓ Glass cleaners and Descalers

CMA is proudly 100% Australian is a family owned and operated business. At CMA, we are dedicated to providing our customers with a professional and reliable service that enables them to enhance their business.



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The only call you should make when your beer system is feeling unwell is to CMA,
the true beer system experts!

07 5334 1184