



## iPourIt Maintenance Mode

iPourIt recommends operators clean their beer lines every two weeks or when tapping in a new beer, per Brewers Association guidelines. The iPourIt system tracks all ounces going through your beer lines during Maintenance Mode. After a month of operation, you should see at least 120 ounces per beer line. By cleaning your beer lines every two weeks, you are keeping them sanitary, as well as keeping the meters that measure the beer passing through each line flowing freely.

Self-serve systems have a flow meter and shut off valve in each product line. iPourIt does not recommend the recirculation cleaning method used by many beverage cleaning service companies, as this may move any debris from the cleaning of one line to another and cause the meter to get stuck in the next line.

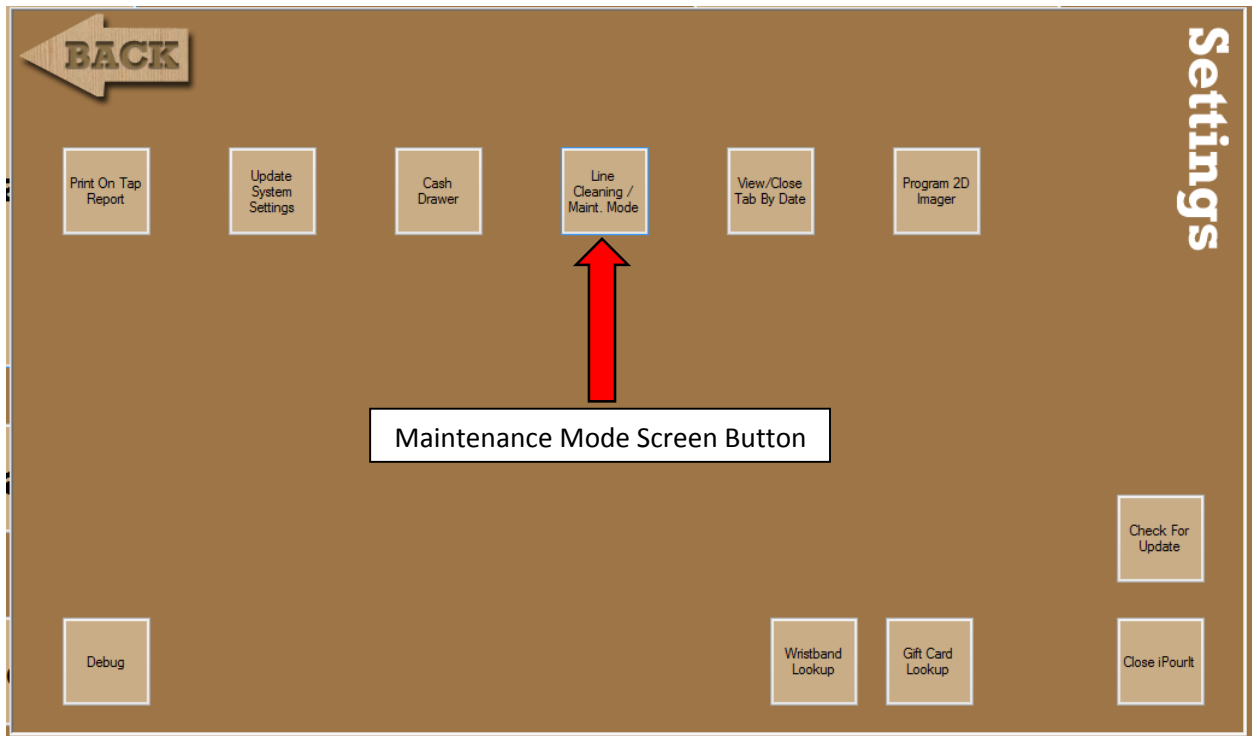
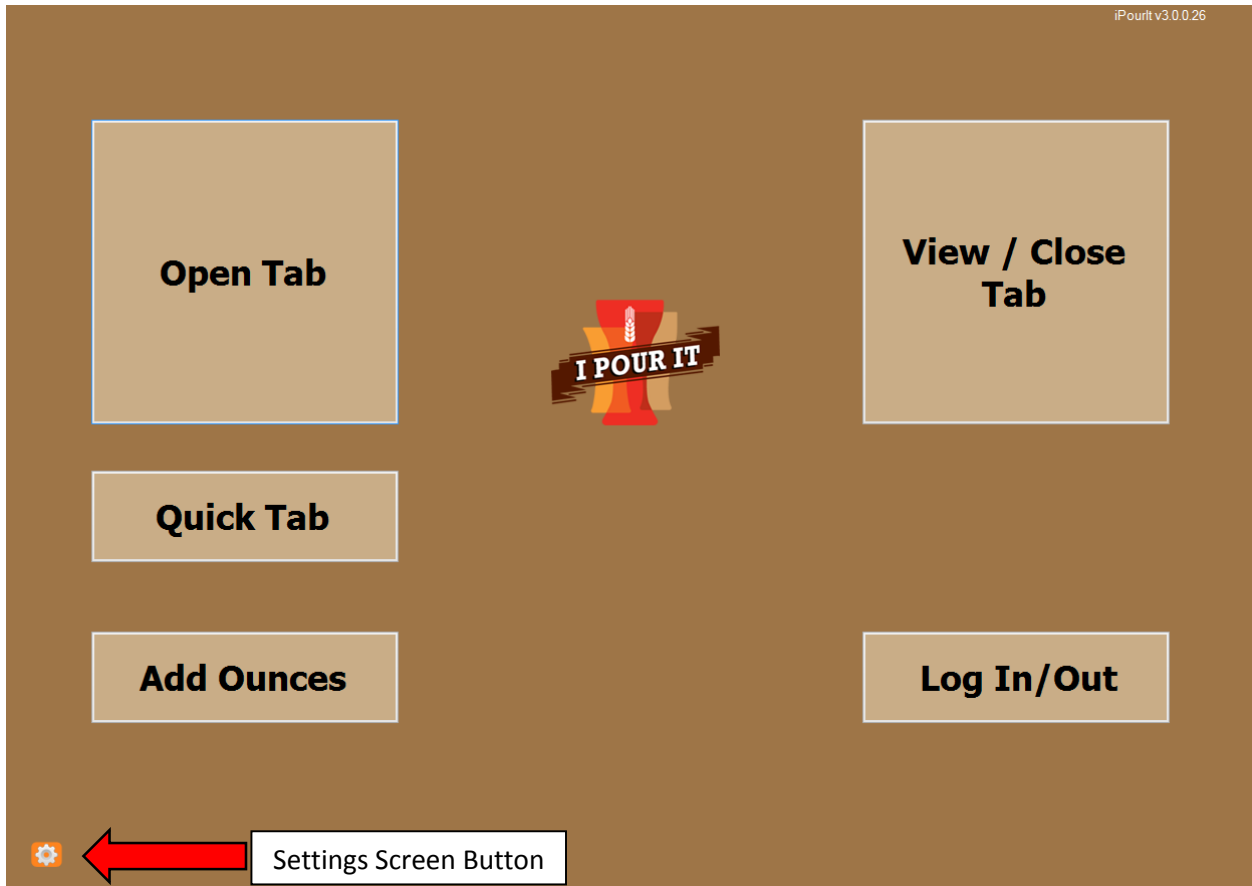
Reference this guide to get to Maintenance Mode from the iPourIt Management Work Station.

**iPourIt, Inc.**  
**2018**

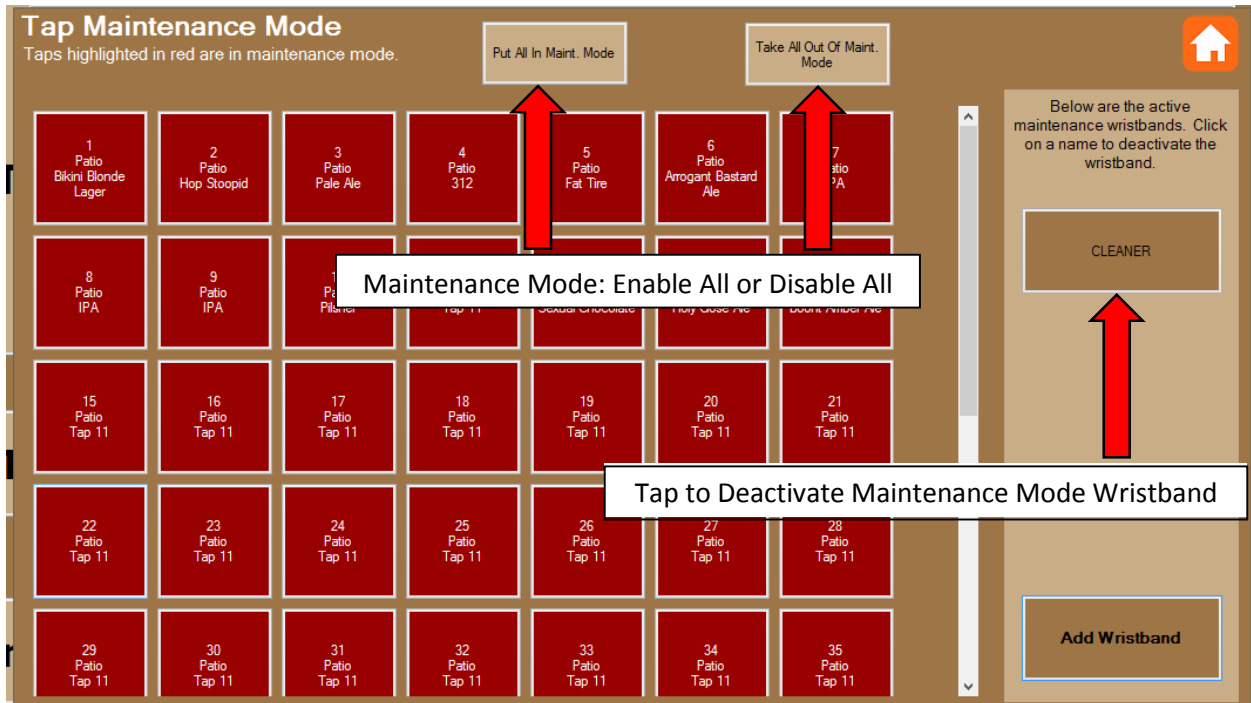
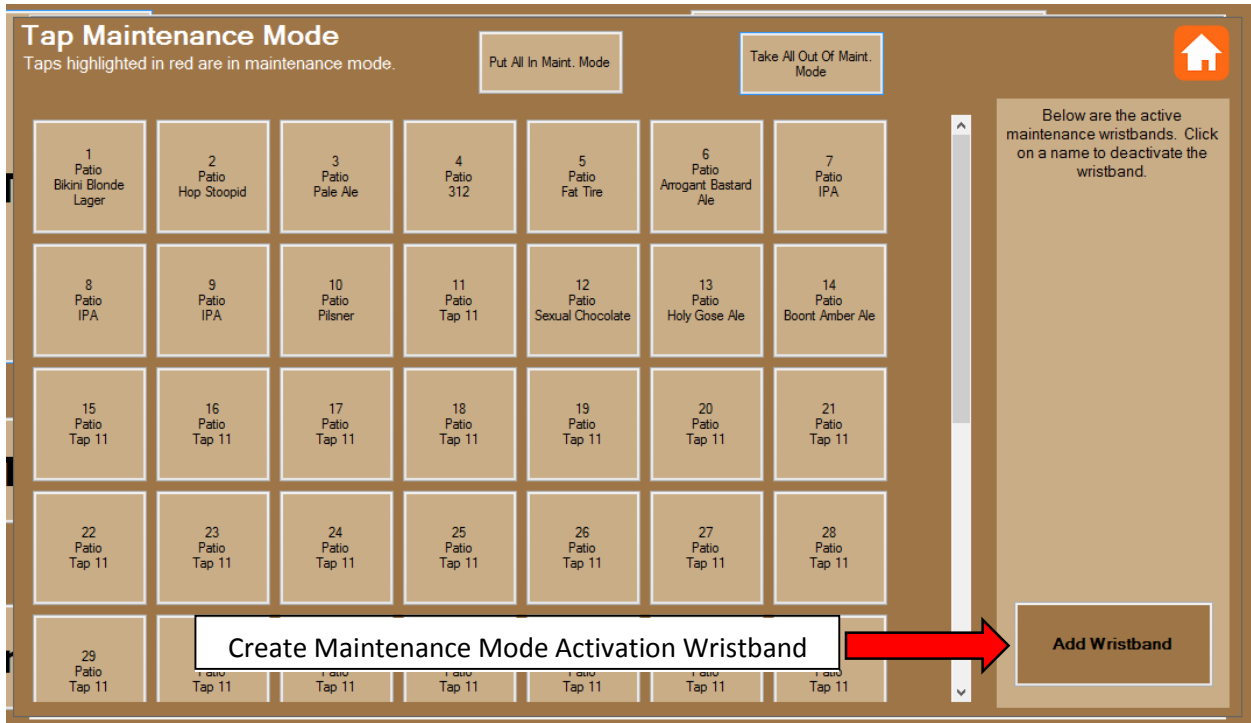


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iPourIt v3.0.0.26



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While Maintenance Mode is enabled, use the Maintenance Mode Wristband at each Tap to turn Maintenance Mode (aka Line Cleaning Mode) on or off.

Note: Make sure to not leave the valves activated in Maintenance Mode (shown by a green light on the lightbar) for extended periods of time (aprox. 1 hour max) or the valves can become damaged.

