

Beer Clean™

Glass Cleaner / Low Suds Glass Cleaner / Mineral Solvent / Last Rinse Sanitzer

A complete system of compatible chemicals that delivers properly cleaned glass for a better operator image and better profits.

Features & Benefits

- Simple and easy to use
- A complete system of compatible chemicals designed for outstanding cleaning
- Provides thoroughly cleaned glassware with no odor, aftertaste, or residue
- Clean beer glasses deliver better-looking beer with bigger heads for higher profits









SINCE THE ORIGINAL 1959

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Use instructions

- Thoroughly clean the sinks with a small amount of glassware cleaner prior to glass washing. Also, use clean brushes that are not worn.
- Set up sinks in four easy steps:
 - Fill first tank with hot or cold water almost to the top of the brushes. Add Beer Clean™ Mineral Solvent, if needed, based on local water-hardness conditions.
 - Add Beer Clean™ Glass Cleaner to the first sink, accurately measuring proper amount required or by sprinkling a pre-measured packet over the brushes.
 - Fill the second tank with clean, hot or cold, continuously flowing water. This tank is used to rinse off detergent from glassware used in the first sink.
 - 4. Fill third sink with three gallons (11.5 liters) of hot or cold water. Add ¼ oz. Beer Clean™ Last Rinse Sanitizer.

- Wash glasses in the first sink, making sure that all glass edges come in contact with the brushes. If a three-brush manual system is used, clean glasses on the center brush.
- Rinse glassware in the second sink by placing the bottom of the glass in the water first, at an angle. If immersed top first, an air pocket can form, preventing complete rinsing. Withdraw the glass at an angle, bottom first ("heel in, heel out" technique). If you only have a two-tank system, do not include a rinse sink.
- Submerge glassware in sanitizing rinse solution (third sink) by using the "heel in, heel out" technique. Allow to remain immersed for at least 2 minutes. Follow national food service sanitation guidelines and local health codes for sanitizing.
- Air dry sanitized glassware upside down on a deeply corrugated drain board to allow maximum air flow. Do not dry glasses with towel, since it can leave lint on the glass and transfer germs and odors. Do not store glasses on a towel, rubber drain pad or any smooth surface.

Technical data	Glass Cleaner-Manual Brush	Low Suds Glass Cleaner-Electric Brush	Mineral Solvent	Last Rinse Sanitizer
Certifications	Kosher	Kosher	NSF (Steam Table Use)	Kosher, EPA 70627-26
Color/Form	Opaque white, powder	Opaque white, powder	Opaque white, powder	Light yellow, powder
pH (Dilution)	9.45 @ 1:768	9.45 @ 1:768	8.6 @ 1:768	6.0 @ 1:1536
Scent	No fragrance added	No fragrance added	No fragrance added	Chlorine
Shelf Life	2 years	2 years	2 years	1 year (90223)/ 6 Months (90203)

Product	Pack size	Dilution	Product code	
Beer Clean™ Glass Cleaner	2 x 4 lb./1.81 kg Manual Brush Bulk Pack	1:768	990201	
Beer Clean™ Low Suds Glass Cleaner	2 x 4 lb./1.81 kg Electric Brush Bulk Pack	1:768	990241	 +
Beer Clean™ Glass Cleaner	100 x ½ oz./14 g Manual Brush	1:768	990221	+
Beer Clean™ Low Suds Glass Cleaner	100 x ½ oz./14 g Electric Brush	1:768	990224	
Beer Clean™ Mineral Solvent	100 x ½ oz./14 g	1:768	990222	+
Beer Clean™ Last Rinse Sanitizer	2 x 25 oz./.71 kg Bulk Pack	1:1536	90203	
Beer Clean™ Last Rinse Sanitizer	100 x ¼ oz./7 g	1:1536	90223	

Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at www.diversey.com or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate.