



draught operations

draught systems from simple to complex can deliver high-quality beer—but only when operated properly and suitably maintained. Many who work with draught will never have the chance to buy or install the system components we have discussed in Section I, but all will pour beer from the faucet and nearly everyone will experience foaming or other problems at some time that can be traced to operating conditions. In Section II of this manual, we consider all the issues involved in operating a draught system and serving the customer a top-quality draught beer.

In Chapter 5, we focus on the heart of draught operation by looking at the dynamics of carbonation, pressure and system resistance. By understanding these

concepts and their relationship with each other, you'll be much better equipped for successful draught system operation.

Chapter 6 covers practical issues related to the cooler and other “behind the scenes” aspects of beer service. Chapter 7 looks at glass cleaning and the proper way to pour a beer.

Chapter 8 concludes our discussion of operating issues by taking a close look at maintenance and cleaning. Whether you clean your system yourself or hire an outside service, you owe it to yourself to understand proper cleaning methods. Without this knowledge, you can't defend against a decline in beer quality at your establishment. ■