Recommended maintenance and cleaning for Merlin bottling machines.

Each time the machine is operated

1. Sanitize the machine and all hoses and fittings used before each bottling.
2. After bottling is complete, clean the machine with a proper cleaning solution Burko Cellar Master using the sanitize function on the bottling machine. A single cycle using the cleaner with the sanitize function is a minimum. It is highly recommended that for heavy soils you repeat this process multiple times.
3. Once the cleaning process has been completed, operate the machine in the cleaning cycle using the rinse water to rinse out the chemical. Again the minimum is to operate the cycle one time per the manual. It may be repeated multiple times if needed to ensure that all chemical has been washed out of the system.
4. Once the automated cleaning process and rinsing have been completed on the machine after a run and all the crowns removed from the machine. You should use a high-pressure hose to spray thoroughly up inside each crowning swage and wash out any deposited beverages.
5. The rubber bottle seals, should be removed from the machine and the area behind the seals on the filling block washed thoroughly with the hose. The seals themselves should also be washed clean and let dry.
6. Always use a hose to wash down the entire machine, especially underneath were all the airlines are. Wash under the indexing plate and all flat surfaces that have collected beverage during the run.
7. The last thing is to use an air hose and blow off any residual water from the rinse process.
8. Inspect the translucent blue bottle side sensor line for liquid. If liquid is seen in this line, it will be necessary to disconnect it from the control panel and blow it out using the manual override for the CO2 on the control panel. Also remove the fitting from the bottom of the panel, flush the sensor with a squirt bottle containing clean water and use the corner of the paper towel roll to appoint to Wick out any moisture and contamination.
Other recommended maintenance items on a more infrequent basis would be things such as smearing a little bit of grease on the crowner cylinder shaft to keep the seals lubricated. This is something that should be done as needed, but not to excess. A thin film is adequate to keep the seals lubricated and ensure a long life.

Approximately every 20,000 cases of operation, a general maintenance and replacement should be performed. This would include removing the manifold from the top of the bottling machine as well as the filling block itself and disassembling both as much as possible. Once these assemblies are off the machine, they should be thoroughly cleaned with an appropriate cleaner in the sink. This process includes removing the plugs from the end of the filling block, the male connectors and filling straws to allow full access to the interior surface of the filling block. Also at the same interval the silicone tubing from the manifold to the filling straws should be replaced. A complete inspection of all hoses and contact surfaces including the rubber seals the seal against the bottles should be performed and any damaged or worn item should be replaced.

At this same 20,000 case interval, you should also lubricate the bottle ejection cylinders, crowning cylinders and all moving parts on the bottling machine. The cylinders are lubricated by removing the top fitting from each cylinder and putting 1 to 2 drops of air tool oil in each fitting. This is more than adequate lubrication for these components. Do not over oil any pneumatic components as this can cause damage to the machine.

Inspect the outfeed deck for grooving or damage. If damage or excessive grooving is experienced on the outfeed deck, you can turn it over to get a new surface or replace the deck. Also inspect the bottle locator for both the filling and crowning stations and ensure that it is not nicked or damaged, if it is damaged contact Meheen manufacturing for replacement.

Always keep your machine properly lubricated and clean for long trouble-free service.