

SERVICE ADDRESS LIST

Service dispensing system Technique	Name:	Gruber Schanksysteme
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	Contact Person:	
	Tel. Contact Person:	
Service dispensing system Cleaning	Name:	
	Telephone:	
	E-Mail:	
	Contact Person:	
	Tel. Contact Person:	
Service cooling Technique	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	
Gas deliverer	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	



Beverage deliverer 1	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	

Beverage deliverer 2	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	

	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	

	Name:	
	Telephone:	
	E-Mail/Homepage:	
	Contact Person:	
	Tel. Contact Person:	

OVERVIEW OF THE TASKS

	Name	Initials	Task	Working Days	Working Times
Employee 1					
Employee 2					
Employee 3					
Employee 4					
Employee 5					
Employee 6					
Employee 7					
Employee 8					
Employee 9					
Employee 10					
Employee 11					
Employee 12					
Employee 13					
Employee 14					
Employee 15					



	Name	Initials	Task	Working Days	Working Times
Employee 16					
Employee 17					
Employee 18					
Employee 19					
Employee 20					
Employee 21					
Employee 22					
Employee 23					
Employee 24					
Employee 25					
Employee 26					
Employee 27					
Employee 28					
Employee 29					
Employee 30					



DAILY CLEANING

Write in the names of the employees.

BEFORE work	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Clean spouts inside/outside							
Flush syrup distributor with clean drinking-water							
Clean drip tray and bar area							
Check the beverages out of the lines							
Check/change empty gas bottles							



DAILY CLEANING

Write in the names of the employees.

AFTER work	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Clean and disinfect spouts inside/outside							
Clean and disinfect syrup distributors							
Clean and disinfect the drip tray, drip tub and bar area							
Clean the surface of the dispensing system, satellites, beer towers, spirit devices, spirit pistols, click openers, ...							



DAILY CLEANING

Write in the names of the employees.

DURING work	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Clean keg/container couplings inside/outside							
Clean and disinfect the pourers							
Lock the dispensing system during the main cleaning process							
Change empty kegs and containers							



WEEKLY CLEANING

Tasks	Responsible	Deputy	Additional information
Clean the glass slight of the VISO Spirit System			
Check cool chamber: temperature, smell			

CLEANING - EVERY 2 WEEKS

Tasks	Responsible	Deputy	Additional information
Disinfect and clean the whole cool chamber (floor, walls, ceiling)			
Check cool chamber: visually, displays, temperature, smell, floor drain, pressure reducers			



MONTHLY CLEANING

Tasks	Responsible	Deputy	Additional information
Check the cool chamber: visually, on function and status of the water bath/ice bank			
Check the glasses			

HALF-YEARLY CLEANING

Task	Responsible	Deputy	Additional information
Change the water filter			

YEARLY CLEANING

Tasks	Responsible	Deputy	Additional information
Change the water of the circulating chiller*			
Carbonator: defrost ice bank and change water/change the water bath*			

* We recommend to do this only by a specialist for cleaning of dispensing systems!



OVERVIEW OF THE DAILY CLEANING

NR. _____

BEFORE work	Mo	Tue	We	Thu	Fr	Sa	So	Mo	Tue	We	Thu	Fr	Sa	So
Clean spouts inside/outside														
Flush syrup distributors with clean drinking-water														
Clean drip tray and bar area														
Check the beverages out of the lines														
Check/change empty gas bottles														

AFTER work	Mo	Tue	We	Thu	Fr	Sa	So	Mo	Tue	We	Thu	Fr	Sa	So
Clean and disinfect spouts inside/outside														
Clean and disinfect syrup distributors														
Clean and disinfect the drip tray, drip tub and bar area														
Clean the surface of the dispensing system, satellites, beer towers, spirit devices, spirit pistols, click openers, ...														

DURING work	Mo	Tue	We	Thu	Fr	Sa	So	Mo	Tue	We	Thu	Fr	Sa	So
Clean keg/container couplings inside/outside														
Clean and disinfect the pourers														
Lock the dispensing system during the main cleaning process														
Change empty kegs and containers														

Effects from Monday, the _____ until Sunday, the _____ .

CW ____ to ____ .

OVERVIEW OF THE WEEKLY AND EVERY 2 WEEKS CLEANING

NR. _____

CW	Date	Weekly Tasks		Tasks - every 2 Weeks	
		Clean the glass slight of the VISO Spirit System	Check cool chamber: temperature, smell	Check cool chamber: visually, displays, temperature, smell, floor drain, pressure reducers	Disinfect and clean the whole cool chamber
1		<input type="checkbox"/>	<input type="checkbox"/>		
2		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3		<input type="checkbox"/>	<input type="checkbox"/>		
4		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5		<input type="checkbox"/>	<input type="checkbox"/>		
6		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7		<input type="checkbox"/>	<input type="checkbox"/>		
8		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9		<input type="checkbox"/>	<input type="checkbox"/>		
10		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11		<input type="checkbox"/>	<input type="checkbox"/>		
12		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13		<input type="checkbox"/>	<input type="checkbox"/>		
14		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
15		<input type="checkbox"/>	<input type="checkbox"/>		
16		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17		<input type="checkbox"/>	<input type="checkbox"/>		
18		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Effects for the year _____ .

OVERVIEW OF THE WEEKLY AND EVERY 2 WEEKS WORK

NR. _____

CW	Date	Weekly Tasks		Tasks - every 2 Weeks	
		Clean the glass slight of the VISO Spirit System	Check cool chamber: temperature, smell	Check cool chamber: visually, displays, temperature, smell, floor drain, pressure reducers	Disinfect and clean the whole cool chamber.
19		<input type="checkbox"/>	<input type="checkbox"/>		
20		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21		<input type="checkbox"/>	<input type="checkbox"/>		
22		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23		<input type="checkbox"/>	<input type="checkbox"/>		
24		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
25		<input type="checkbox"/>	<input type="checkbox"/>		
26		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
27		<input type="checkbox"/>	<input type="checkbox"/>		
28		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
29		<input type="checkbox"/>	<input type="checkbox"/>		
30		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
31		<input type="checkbox"/>	<input type="checkbox"/>		
32		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
33		<input type="checkbox"/>	<input type="checkbox"/>		
34		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
35		<input type="checkbox"/>	<input type="checkbox"/>		
36		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Effects for the year _____ .

OVERVIEW OF THE WEEKLY AND EVERY 2 WEEKS WORK

NR. _____

CW	Date	Weekly Tasks		Tasks - every 2 Weeks	
		Clean the glass slight of the VISO Spirit System	Check cool chamber: temperature, smell	Check cool chamber: visually, displays, temperature, smell, floor drain, pressure reducers	Disinfect and clean the whole cool chamber
37		<input type="checkbox"/>	<input type="checkbox"/>		
38		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
39		<input type="checkbox"/>	<input type="checkbox"/>		
40		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
41		<input type="checkbox"/>	<input type="checkbox"/>		
42		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
43		<input type="checkbox"/>	<input type="checkbox"/>		
44		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
45		<input type="checkbox"/>	<input type="checkbox"/>		
46		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
47		<input type="checkbox"/>	<input type="checkbox"/>		
48		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
49		<input type="checkbox"/>	<input type="checkbox"/>		
50		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
51		<input type="checkbox"/>	<input type="checkbox"/>		
52		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Effects for the year _____ .

OVERVIEW OF THE MONTHLY, HALF-YEARLY AND YEARLY WORK

NR. _____

Month	Date	Monthly Work		Half-yearly	Yearly Work	
		Check the carbonator: visually, on function and status of the water bath/ ice bank	Check the glasses	Change the water filter	Change the water of the circulating chiller*	Carbonator: defrost ice bank and change water/change the water bath*
1		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2		<input type="checkbox"/>	<input type="checkbox"/>			
3		<input type="checkbox"/>	<input type="checkbox"/>			
4		<input type="checkbox"/>	<input type="checkbox"/>			
5		<input type="checkbox"/>	<input type="checkbox"/>			
6		<input type="checkbox"/>	<input type="checkbox"/>			
7		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8		<input type="checkbox"/>	<input type="checkbox"/>			
9		<input type="checkbox"/>	<input type="checkbox"/>			
10		<input type="checkbox"/>	<input type="checkbox"/>			
11		<input type="checkbox"/>	<input type="checkbox"/>			
12		<input type="checkbox"/>	<input type="checkbox"/>			

* We recommend to do this only by a specialist for cleaning of dispensing systems!

Effects for the year _____ .

