

The Udder Way Installation, Product and Cleaning Guides.



www.theudderway.com

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This is a version document and the current document will always be updated on the website.
www.theudderway.com/guides or scan this code to also see step by step video guides.





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What is The Udder Way

The Udder Way is the creation of Tasmanian coffee shop owner Edward Crick who grew frustrated at the hundreds of milk bottles he used every week from his coffee shops. Watching these bottles get taken away and knowing that only half ever get recycled became an issue he wanted to fix.

Ed became obsessed by solving this issue and dedicated countless hours (we're talking day and night), designing, manufacturing, redesigning, testing, redesigning again, installing, redesigning... you get the picture.

It was crucial that whatever system was to resolve this, it needed to fit in seamlessly with any current process. What he's created is a milk keg system that slides into existing processes. It's great for business and even better for the planet!

Ed has brought together a range of quality suppliers mostly Tasmanian (all are Australian), and most are family-owned.

The System

The Udder Way systems have been developed around the Udder Way Keg, which holds 18 litres of milk, the same amount as a crate of 2 litre milk bottles!

The Udder Way system goes further than being a convenient (and re-usable) milk storage and handling unit. The Udder Way Café, Deli and Link Kits allow the user to store and dispense milk from an installed tap ensuring fresh and free flowing milk without the waste and clutter involved with conventional plastic milk bottles. All the components that are supplied with The Udder Way systems are Food and Drug Administration (FDA) compliant, easy to clean, economical and rated to 10 bars. All the components (fittings, connectors and tubing etc.) have been rigorously tested by The Udder Way to ensure only the best quality components are supplied.

The Udder Way Keg is compatible with almost all other current milk dispensing systems.

The Udder Way provides warranty of all its products to be free from defects in workmanship and materials, under normal wear and tear conditions, for a period of one (1) year from the original invoice date. If required, please contact The Udder Way regarding repair or replacement, including packaging and shipping instructions at: enquiries@theudderway.com



The Keg

The Udder Way Keg is manufactured in Tasmania with food grade high density plastic and has an 18 litre capacity. Each keg is 355mm(L) x 290mm(W) x 255mm(H) and when full weighs ~21.04kg.

The Udder Way keg has gone through rigorous research and design and has been reviewed and approved by the:

- Tasmanian Dairy Authority - <https://tdia.tas.gov.au/> and
- The Dairy Companies Association of New Zealand (DCANZ) - <https://www.dcanz.com/>

Moreover, this rigorous research and development has been done to ensure that the customer (agricultural dairy or retail/ hospitality shop front) benefits and gets the best efficiencies from implementing The Udder Way keg and system(s).

The kegs have been designed so that they can be easily:

- Stacked and stored
- Loaded on milk trolleys
- Handled by an individual
- Stored in conventional and commercial fridges
- Transported and tracked
- Easily cleaned and
- Re-used time and time again.

Additionally, to ensure there is minimal (or no wastage), The Udder Way has developed a specially designed funnel that allows the user to invert and drain the kegs manually should there be any mechanical failure (power outage etc) that affects the use of the system(s).

QR Codes & Tracking

QR Keg tracking via The Udder Way app helps you keep track of where your kegs are, whats in your kegs, used by dates and the amount of single use plastics that you're saving from being produced.

Keg Quality

Our kegs are manufactured out of extremely durable polypropylene and we ensure every keg is exactly the same before it leave our manufacturing facility.

Compatability

Our Kegs are also compatible with other dispensing systems currently in the market. We encourage you to get in touch if you have any concerns about compatibility.

Dispensing

Most of our systems currently dispense milk but our system can easily dispense other liquids such as water, juice, cordials and alcoholic beverages.



Café & Deli Kit

The Udder Way Café and Deli Kits are an innovative and safe system for the handling, storage, and dispensing of dairy milk products. The systems not only increase efficiencies in retail milk dispensing, but they also help to reduce the amount of single use plastics and pollution in the environment.

Both The Udder Way Café and Deli Kit systems operate in a similar fashion to a conventional beer tap system. However, pressure in the system is created by the ceramic piston compressor (300mm L x 140mm W x 320mm H) and allows the milk to travel through the line(s) that run from the bottom of the keg (via the locator plate) to the ball valve in the tap.

The valve opens when the tap handle is pulled allowing the milk to pour. The notable difference between the two systems (Café and Deli Kit) is that:

- The Café Kit tap (340mm H) can be left open allowing the milk to dispense unattended and
- The Deli Kit tap (500mm H) is spring loaded. This means the tap is required to be held open to dispense the milk.

Each of the Café and Deli Kits are supplied with the same components and have the same flow rate of 15s/L at the recommended pressure of 6psi. Additionally, both Kits require the same scheduled cleaning /maintenance and are installed and assembled the same way.

Link Kit

The Link Kit system can be applied to each of The Udder Way Café and Deli Kits. Like the Café and Deli Kits, pressure in the system is created by the compressor (300mm L x 140mm W x 320mm H) and allows the milk to travel through the line(s) that run from the bottom of the keg (via the locator plate) to the ball valve in the tap.

The major feature of the Link Kit is that allows the joining of multiple kegs. It creates a “daisy chain” of kegs (minimum of 2) which delivers a more efficient and labour-saving dispensing of milk.

The Udder Way Link Kit and Associated Volume(s)

| Keg (s) | 1 | 2 | 3 | 4 | 5 |
|-----------------|----|----|----|----|----|
| Milk Volume (L) | 18 | 36 | 54 | 72 | 90 |

When considering using the Link Kit we recommend customers review their historical consumption data (in peak and off-peak times) to avoid unnecessary wastage.

The type of system used will determine the amount of space required in a fridge / cool room. Each keg is 335mm(L) x 290mm(W) x 255mm(H) and when full weighs ~21.04kg. Regardless of which system is installed, the milk line needs to be relatively short (2.5m as supplied by The Udder Way) to ensure the milk stays refrigerated in reticulation between the keg(s) and tap(s).

Cleaning & Maintenance

The Udder Way strongly encourages scheduled cleaning and maintenance of all components. The Udder Way suggests that you clean and sanitise all the lines and taps daily as per our cleaning guides found on our website. We also suggest that all the system and components are completely dismantled and thoroughly cleaned at least every 3-4 days.

The main environmental advantage of the Udder Way system(s) is that the components only need to be rinsed with cold water, then steam or dismantled and run through a dishwasher. There is no need for the use of harsh detergents or chemicals.

The required daily clean should take ~5mins. However, a full dismantle can take 15-20mins, and longer if using a full wash cycle with a dishwasher.

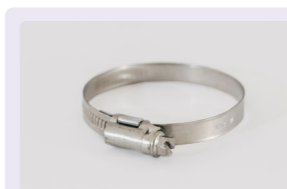
If there is any uncertainty about the scheduled cleaning and maintenance processes suggested by The Udder Way, please contact us at: enquiries@theudderway.com



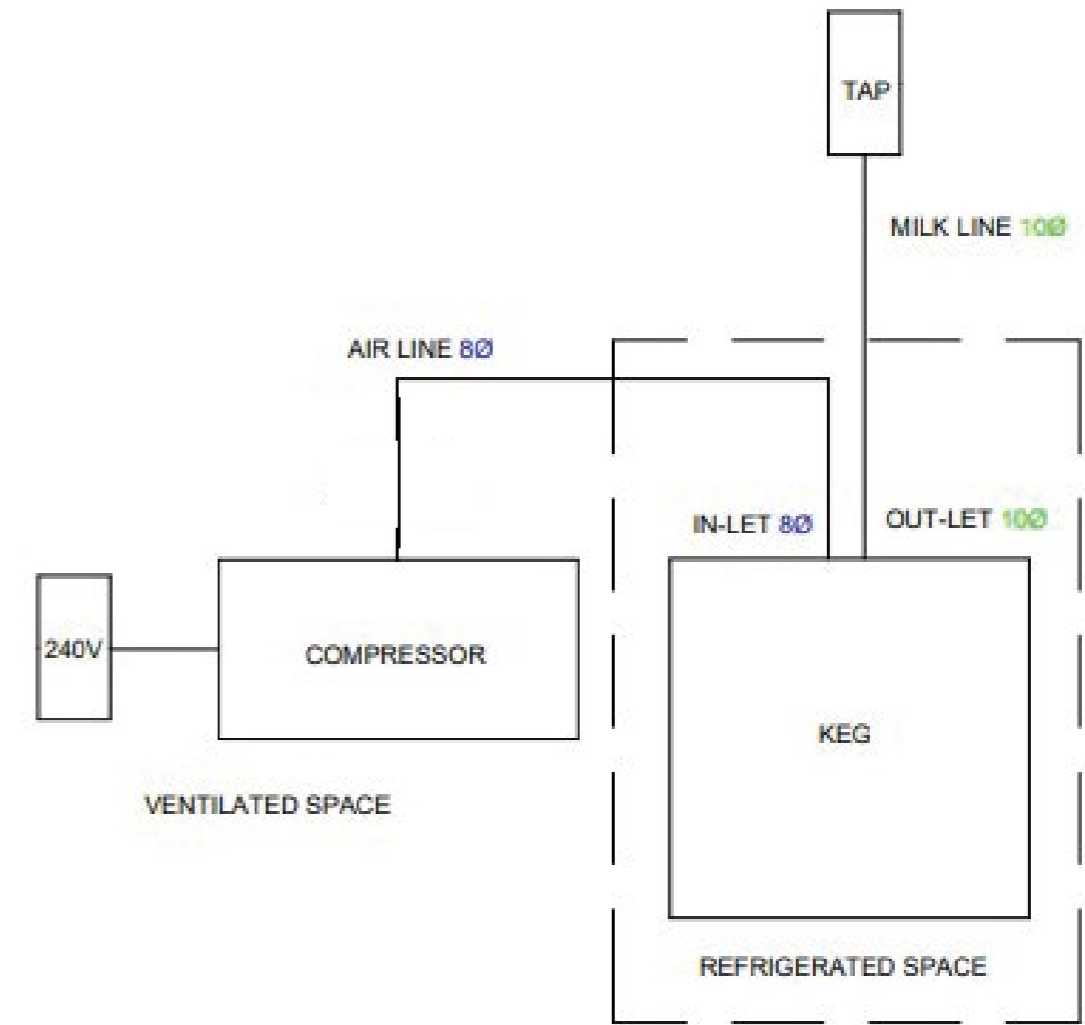
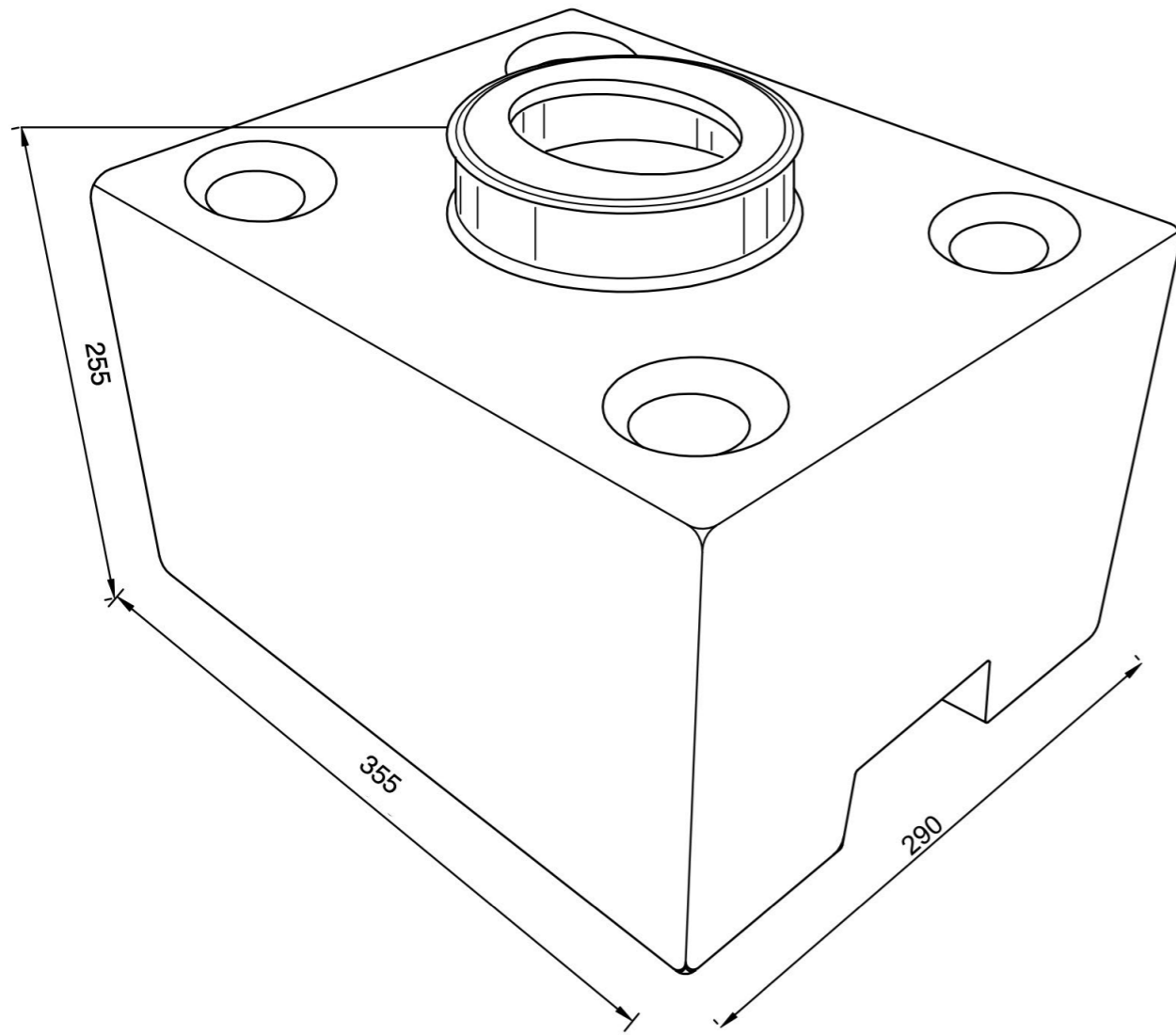
Café & Deli Kit Components

| | | | |
|---|--|--|--|
|  | TUW-CHLS-CF Café Font 190mm - Polished SS font with base plate & tap assembly. Only available with The Café Kit Qty Supplied: 1 |  | TUW-CHLS-DF Deli Font 350mm - Polished SS font with base plate & tap assembly. Only available with The Deli Kit Qty Supplied: 1 |
|  | TUW-CHLS-FF The Udder Way Font Fixings - Stainless steel screws Qty Supplied: 3 |  | TUW-BLUE8 Blue Air Line (8mm) Qty Supplied: 1 |
|  | TUW-DISP-V2 Lid & 70mm pick-up spigot Qty Supplied: 1 |  | TUW-DXNFNNL The Udder Way Funnel Qty Supplied: 1 |
|  | TUW-DXNPRV PRV Adapter Qty Supplied: 1 |  | TUW-PRV Pressure Relief Valve Qty Supplied: 1 |
|  | TUW-CLEAR10 Clear Milk Line (10mm) Qty Supplied: 1 |  | TUW-TCNNT8 T Connector 8mm Qty Supplied: 1 |
|  | TUW-FMS Female Straight Fitting Qty Supplied: 1 |  | TUW-LCNNT10 Green Elbow Fitting (10mm-10mm) Qty Supplied: 1 |
|  | TUW-FLXCLLR Grey Conduit Sleeve Qty Supplied: 1 |  | TUW-CMPRSSR Compressor - 220-240V/50Hz 0.5HP 23L/min Qty Supplied: 1 |

Café & Deli Kit Components Continued

| | | | |
|---|---|---|--|
|  | TUW-FLXCNDT Grey Flex Conduit Qty Supplied: 1 |  | TUW-BLKHSE Black Hose Qty Supplied: 1 |
|  | TUW-CHCK-V Check Valve Qty Supplied: 1 |  | TUWTAP-JG Tap Hose Connector Qty Supplied: 1 |
|  | TUW-PCNNT10-12 Push in connector (10-12mm) Qty Supplied: 1 |  | TUW-PCLMP Clamp Qty Supplied: 1 |
|  | TUW-CAP10 Push In Cap Qty Supplied: 1 |  | TUW-LCNNT8 Blue Elbow Fitting Qty Supplied: 1 |
|  | TUW-REDCLP Red 10mm safety Clip Qty Supplied: 1 |  | TUW-PCNNT Push-in Connector Qty Supplied: 1 |

These are the components that make up and are included in The Udder Way Café and Deli Kit



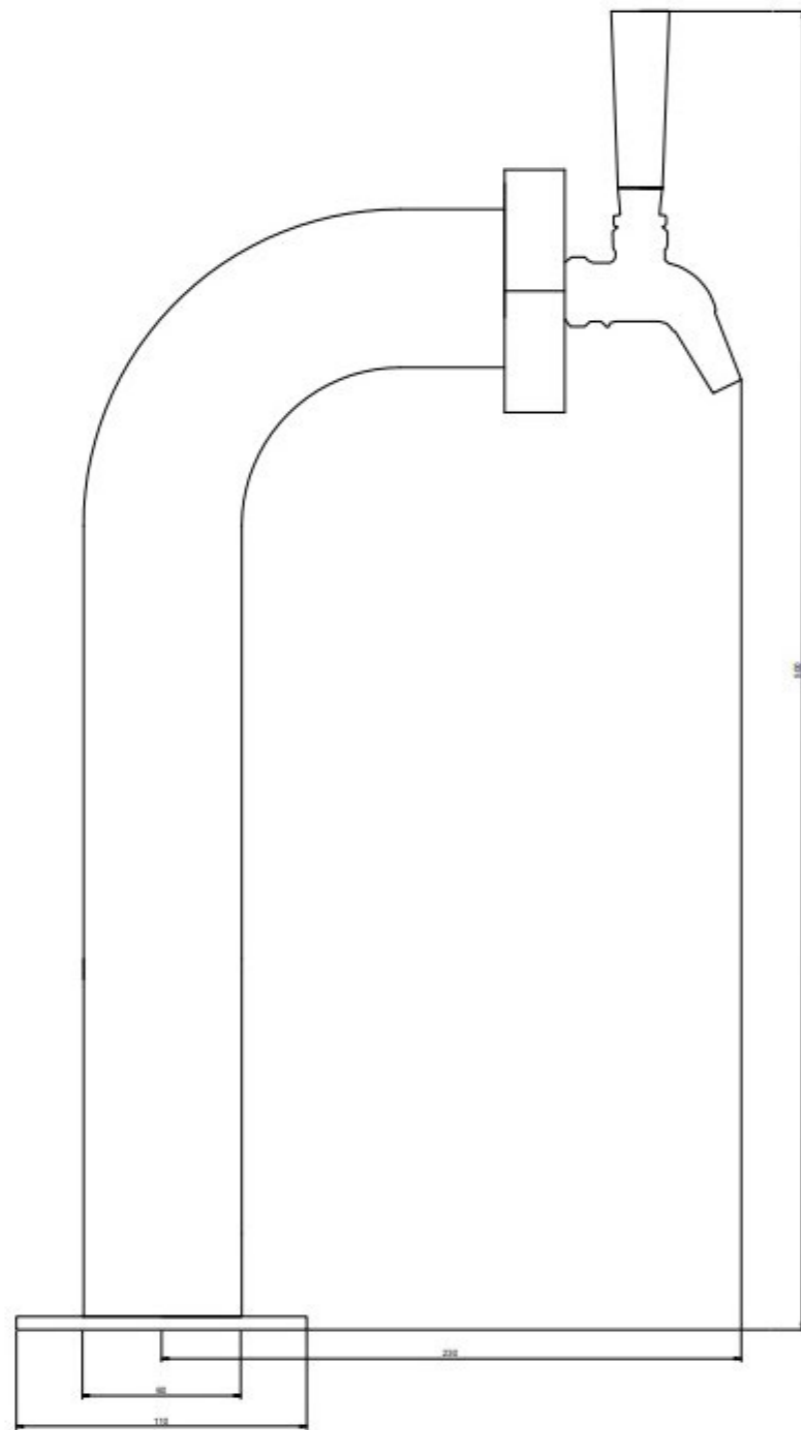
THE UDDERWAY - CAFE' & DELI KIT SCHEMATIC

This schematic identifies and describes how The Udder Way Keg.

| The Udder Way | Drawing Number | Revision | Date | Issued for | By |
|-------------------------------|----------------|----------|-----------|-------------|-----|
| Keg 3D Render Not to scale | TUW-3DKEG-000 | 0 | 20/12/221 | Information | FMF |

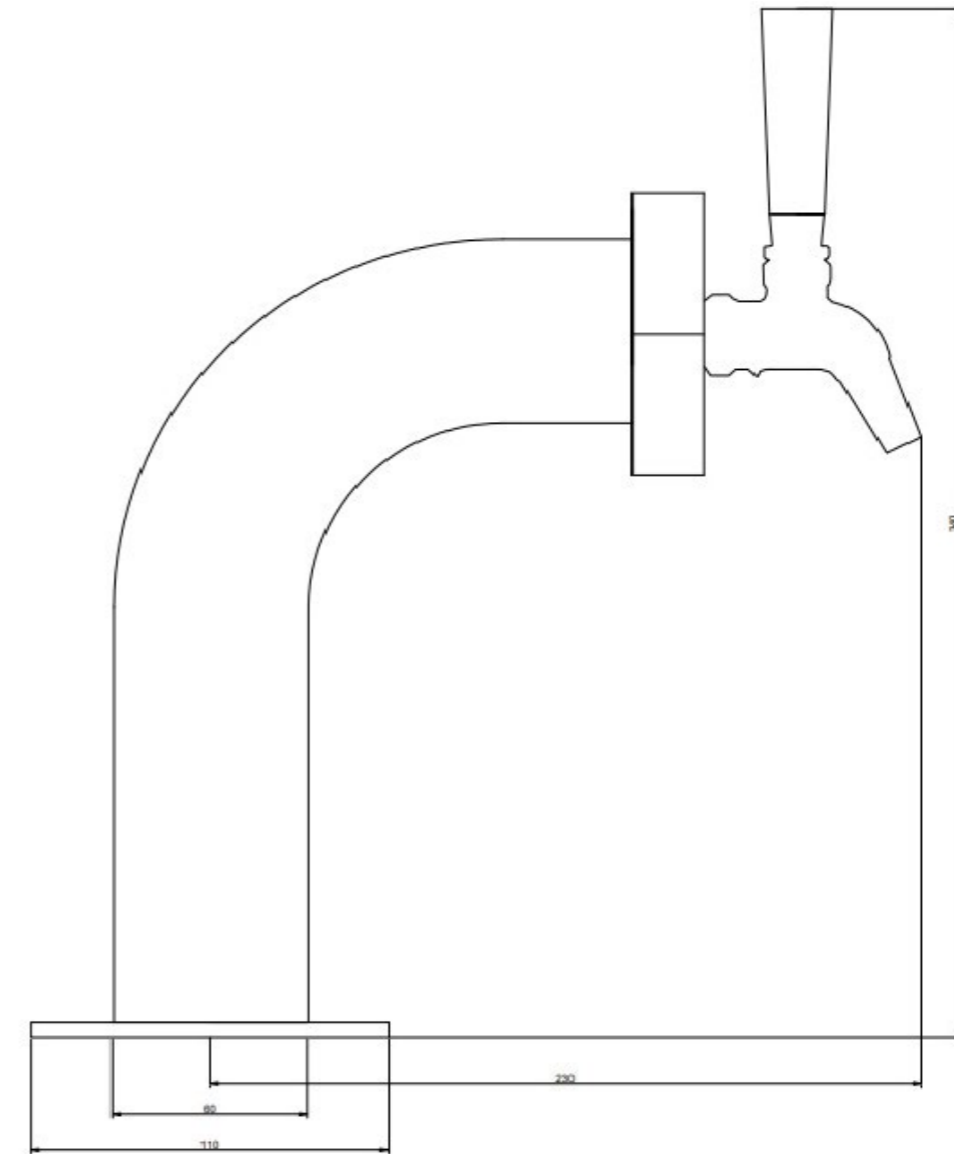
This schematic identifies and describes how The Udder Way Cafe and Deli Kits work and/ or how individual parts interface.

| The Udder Way | Drawing Number | Revision | Date | Issued for | By |
|---|----------------|----------|-----------|-------------|-----|
| Café & Deli Kit Schematic Not to scale | TUW-CDKS-000 | 0 | 20/12/221 | Information | FMF |



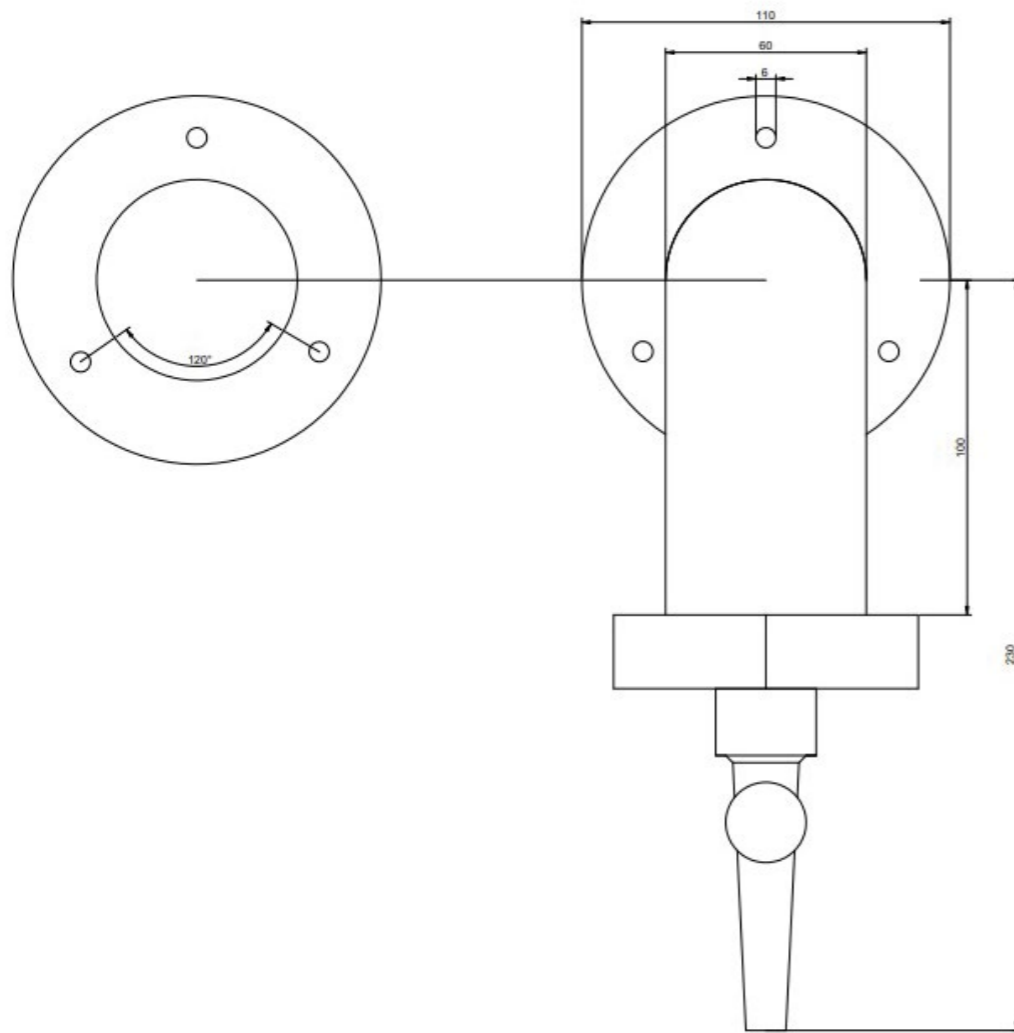
This drawing identifies and describes the spatial requirements for above bench (AB) for The Udder Way Deli Kit tap and font.

| The Udder Way Deli Kit Font & Tap Not to scale | Drawing Number TUW-DKF&T-000 | Revision | Date | Issued for | By |
|--|---------------------------------|----------|-----------|-------------|-----|
| | | 0 | 20/12/221 | Information | FMF |



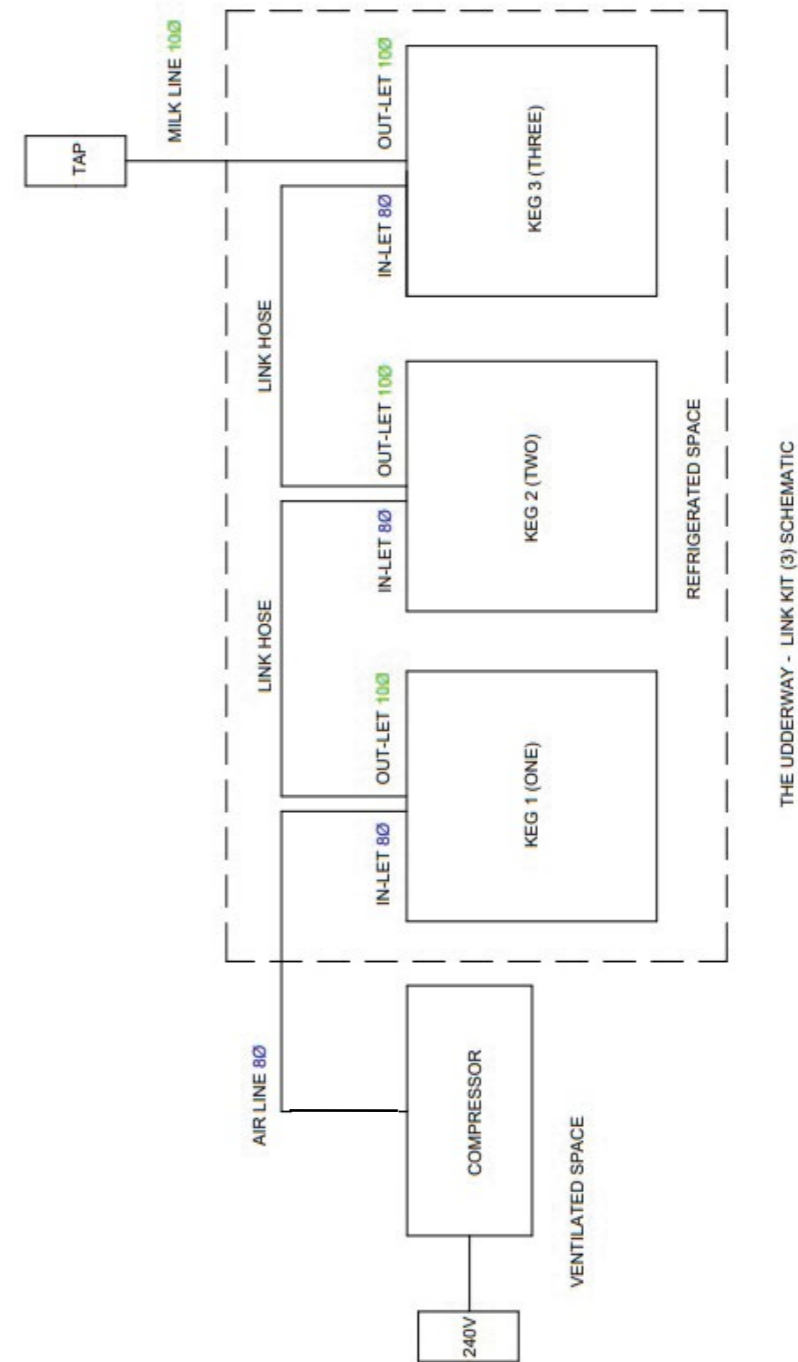
This drawing identifies and describes the spatial requirements for above bench (AB) for The Udder Way Cafe Kit tap and font.

| The Udder Way Cafe Kit Font & Tap Not to scale | Drawing Number TUW-CKF&T-000 | Revision | Date | Issued for | By |
|--|---------------------------------|----------|-----------|-------------|-----|
| | | 0 | 20/12/221 | Information | FMF |



This drawing identifies and describes the spatial requirements for above bench (AB) for The Udder Way Deli Kit tap and font.

| The Udder Way | Drawing Number | Revision | Date | Issued for | By |
|--|-------------------|----------|-----------|-------------|-----|
| Café & Deli Kit Font & Tap (Plan) Not to scale | TUW-C&DKF&T-P-000 | 0 | 20/12/221 | Information | FMF |









This schematic identifies and describes how The Udder Way Cafe or Deli Kits work when applied to a Link Kit. For detailed shop drawings please contact: enquiries@theudderway.com

| The Udder Way | Drawing Number | Revision | Date | Issued for | By |
|-------------------------------------|----------------|----------|-----------|-------------|-----|
| Link Kit (3) Schematic Not to scale | TUW-LKS3-000 | 0 | 20/12/221 | Information | FMF |

Link Kit Components

These are the components that make up and are included in The Udder Way Café and Deli Kit

| | |
|---|--|
|  <p>TUW-LCNET10 Green Elbow Fitting (10mm-10mm) Qty Supplied: 1</p> |  <p>TUW-LCNET8 Blue Elbow Fitting Qty Supplied: 1</p> |
|  <p>TUW-DISP-V2 Lid & 70mm pick-up spigot Qty Supplied: 1</p> |  <p>TUW GREEN8 Green link hose Qty Supplied: 1</p> |
|  <p>TUW-PCNNT 8-10 Push in Connector (8mm-10mm) Qty Supplied: 1</p> |  <p>TUW-PI-SPGGT45 45mm Spigot (8mm) Qty Supplied: 2</p> |



System Installation

We recommend watching the installation video before starting the install process.

Step 1

The Udder Way urges caution prior to the installation of its system(s). Do NOT proceed until it is confirmed that any services (electricity, gas & plumbing etc) live or otherwise, have been located and or isolated. Should you require further assistance, TUV recommend that the appropriate tradespeople are contacted with planned installation details to ensure service strikes do not occur.

Step 2

Prior to commencing the installation, TUV encourage that the planned location of the tap ((relative to the fridge where the keg(s) are kept)) is reviewed and coordinated so that the system functions properly. This includes coordination with joinery/ storage units and other kitchen ware (jug rinsers and coffee machines etc) as well as the location for the compressor (300mm L x 140mm W x 320mm H) and power sources (240v GPOs).

Note - the compressor should be placed in a well ventilated space where possible

Step 3

Tools/ hardware required to complete the installation of TUV system(s) include but are not limited to:

- Measuring tape & combination square
- Pencil/ Marker
- Stanley Knife
- Cordless/ Corded Drill
- Hammer function may be required for stone or composite stone bench tops
- Drill bit set
- Masonry/ tile bits maybe required for stone or composite stone bench tops
- 50mm Hole Saw
- A masonry hole saw maybe required for stone or composite stone bench tops
- Multigrips/ Spanner set or Shifter(s)
- Caulking gun
- Silicon
- Rags
- Screwdriver Set
- PVC pipe adhesive
- Masking tape
- Vacuum/ basic cleaning equipment and
- Required PPE

System Installation Continued

With completion of the previous steps TUV suggest that TUV shop and schematic drawings below are reviewed for the accurate set out and understanding of the installation and function of The Udder Way Deli, Café and Link Kit(s) TUV-C&DKF&T_P-000, TUV-CKF&T-000, TUV-DKF&T-000, TUV - CDKS-000, TUV-LKS3-000



Step 4

Using the template reference (and font as a guide) pre-drill pilot holes for the font and fixings. TUV suggest placing masking tape on finished bench tops to avoid scratches/ damage during the font installation process



Step 5

Ensure the fridge is off prior to commencing this step. Using the 50mm hole saw, drill the 50mm hole in the wall of the fridge. TUV advise caution.



Step 6

Install the grey flex conduit, reticulating it from above the bench top (allowing enough length to the back of the font/ tap) to inside the fridge. Place hose clamp around the conduit on the end that will go into the fridge.



Step 7

Once the grey flex conduit and clamp is installed, fix the grey conduit sleeve (with PVC pipe adhesive) to the end of the conduit inside the fridge.



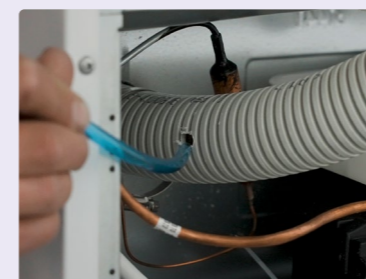
Step 8

Using the hose clamp secure the grey conduit against the external face of the fridge. This provides a clean and consistent seal to the grey conduit and fridge.



Step 9

Drill a 7.5mm hole in the wall of the grey flex conduit outside the fridge for the blue air line.



Step 10

Feed the blue air line from the compressor location through the 7.5mm clear hole into the fridge to the location of the keg(s).



Step 11

Using the caulking gun, silicone and TUV font fixings, install the Café/ Deli Font to the bench top ensuring the grey flex conduit is reticulated internally and to length.



Step 12

Assemble the tap and font by screwing on the tap hose connector fitting.

System Installation Continued



Step 13

Insert the clear milk line into the tap hose connector fitting. Ensure the clear milk line is "fully" inserted. The clear milk line should go 20mm (2cm) into the fitting. Insert the red safety clip to the tap hose connector fitting.



Step 14

Insert the other end of the clear milk line into the push in cap and feed the clear milk line down the grey flex conduit (inside the front) into the fridge.



Step 15

Once the clear milk line is fully inserted into the fridge the tap assembly can be secured to the front by turning the large nut "clockwise"



Step 16

Insert the blue air line into the fitting of the compressor



Step 17

With the blue air line inserted into the fridge. Cut the blue air line and install the one way valve at ~100mm inside the fridge and reconnect the blue air line



Step 18

Then ~100mm from the check valve make another cut to then connect the T Connector with PRV assembly.



Step 19

To set the compressor rotate the one way valve to block the air flow. Turn on the compressor.

The Udder Way rough in/ installation process is now complete. To review the next steps for the relevant system you have purchased please review the following how to guides:

Lid & Locator Install, Setting up the Café and Deli Kit, Setting up the Link Kit.

If there is any uncertainty about above installation guide(s) or how to access supporting information suggested by The Udder Way, please contact us at: enquiries@theudderway.com

Lid Install



Step 1

Take delivery of your milk from the delivery driver. Place the keg near the fridge location in a firm, stable safe place. Remove the transport lid. Note - This is effectively a "pop-top"



Step 2

Insert the spigot into the keg taking care that the spigot sits in the bottom of the keg in the left-hand corner.



Step 3

Insert the lid into the mouth of the keg at 90° (perpendicular) to the left-hand side.



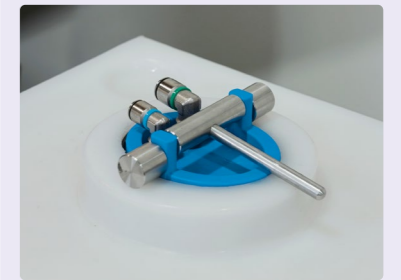
Step 4

Rotate the lid clock wise to align with the mouth of the keg.



Step 5

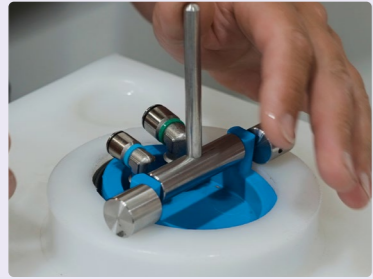
Now raise the lid firmly inside the keg and push the clamp arm over. The seal should look tight and consistent around the mouth of the keg.



Step 6

Place the keg in the fridge. Check for any leakage around the seal. This could be a sign the lid isn't sealed correctly to the keg. We suggest placing a baking tray (or similar) under your keg in the fridge.

Removing the Lid



Step 1

Release the arm clamp.



Step 2

Gently push the lid away from yourself (towards the front of the keg), breaking the seal around the mouth of the keg and allowing the lid to lower into the keg slightly.



Step 3

Holding the clamp arm, rotate the lid anti-clockwise on a slight angle. This should allow the rear lip of the lid to rise out of the mouth of the keg.



Step 4

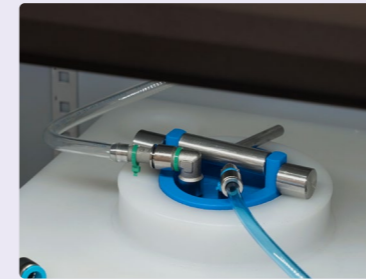
Continue to turn and raise the lid out of the mouth of the keg until the locator is clear.



Step 5

Rinse the keg with water and replace the transport lid ready to be returned to your dairy.

Setting up the Café and Deli Kit



Step 1

Before starting the next steps take note that Fittings marked with blue are the IN-FLOW Fittings marked with green are the OUT-FLOW.



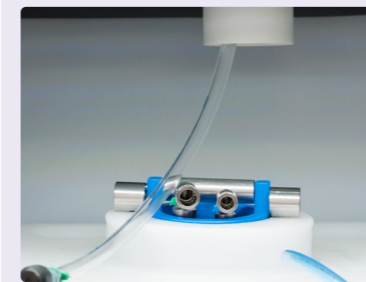
Step 2

Before setting up the Café or Deli Kit, make sure all the fittings are correctly installed to the lid.



Step 3

Insert the lid into the keg. If you are unsure how to do this, refer to TUV Lid Install guide.



Step 4

Place the keg in the fridge. Check for any leakage around the seal. TUV suggest placing a baking tray (or similar) under your keg(s). This helps keg change over(s) and cleaning any spills later.



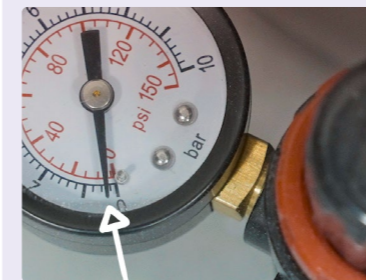
Step 5

To assemble the Café & Deli Kits, start by inserting the clear milk line from the tap into the green elbow fitting on the lid of the keg. The Café / Deli kit is now complete.



Step 6

Insert the blue air line from the compressor into the blue elbow fitting on the lid of the keg. The Café / Deli kit is now complete.



Step 7

Turn on the compressor & allow pressure to build (6psi) Let the milk flow! If the compressor runs continually ~20mins check the air-line and fittings are secure.



Step 8

Check inside the fridge and lines etc for any leaks. This is a sign the seal/ fittings are not installed correctly. If in doubt remove the blue air-line and turn the compressor off.

Cleaning the Café & Deli Kit



Step 1

Disconnect the blue air line from the blue elbow fitting on the lid (prepare for a sharp hiss of air) and wait 2.5 minutes.



Step 2

Ensure the tap is in the closed "up-right" position and disconnect the clear milk line from the green elbow fitting on the lid.



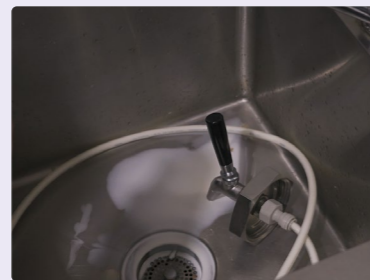
Step 3

Insert the clear milk line into plastic blanking plug.



Step 4

Unscrew the large nut (turning anti-clockwise) behind the tap (while ensuring the tap remains closed) Remove the tap from the font with the entire length of the clear milk line attached.



Step 5

Take the tap and the connected clear milk line to your closet sink for cleaning (while ensuring tap remains closed).



Step 6

Remove the blanking plug from the clear milk line and rinse.



Step 7

Place the tap and milk line in sink and attach the cleaning funnel. Run cold water through the tap and milk line for two (2) minutes. Ensure the tap is open prior to completing this step.



Step 8

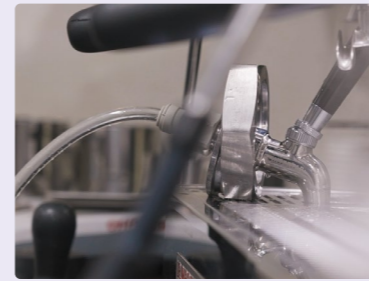
Allow the water to drain from milk tap and milk line. Then remove the cleaning funnel.



Step 9

Place the tap and milk line in the tray of coffee machine with tap in the open position.

Cleaning the Café & Deli Kit Continued



Step 1

TUW urge caution - The next steps involve steam (100 Degree + temperature) for the cleaning process.



Step 2

Connect the steam wand to the milk line using the steam wand adaptor.



Step 3

Ensure the tap is in "open position" and start steaming. Allow 60 seconds.



Step 4

Turn off the steam wand and allow to cool for five (5) minutes before handling.



Step 5

Remove the steam wand adaptor and then re insert the milk line to the plastic blanking plug.



Step 6

Prior to re-inserting the clear milk line into the font. Check that the milk line is securely inserted into back of the tap.



Step 7

Re-insert the clear milk line to the font and screw the large tap nut (turning clockwise) behind the tap.

Connecting the Keg to the Tap



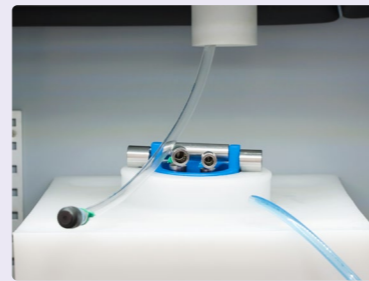
Step 1

Before starting the next steps take note that fittings marked with blue are the IN-FLOW. Fittings marked with green are the OUT-FLOW.



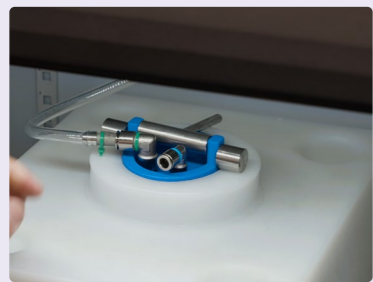
Step 2

Ensure the tap is in the off (up-right) position.



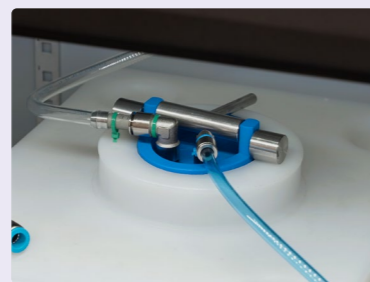
Step 3

Place the keg in the fridge in the desired location.



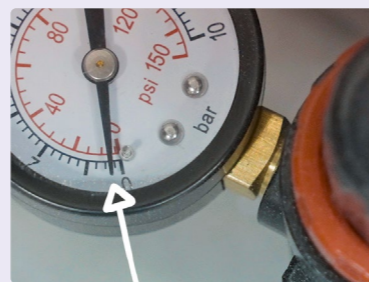
Step 4

Connect the clear milk line to the green elbow fitting on the lid.



Step 5

Connect the blue air-line (with the compressor off) to the blue elbow fitting on the lid. Double check all the fittings are securely inserted.



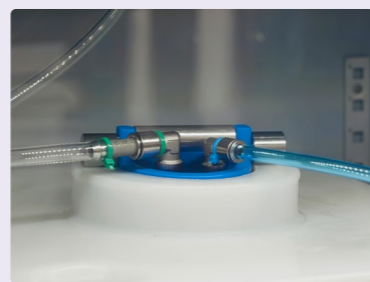
Step 6

Turn on the compressor & allow pressure to build (6psi) If the compressor runs continually ~20mins check the air-line and fittings are secure.



Step 7

Let the milk flow.



Step 8

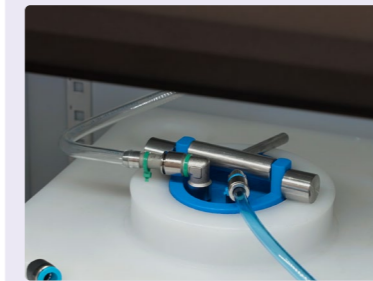
Check inside the fridge and lines etc for any leaks. This is a sign the seal/ fittings are not installed correctly. If in doubt remove the blue air-line and turn the compressor off.

Changing over the Keg



Step 1

Turn off the compressor.



Step 2

Disconnect the blue air line from the blue fitting in the lid (prepare for a sharp hiss of air) and wait (2.5) minutes.



Step 3

Ensure the tap is in the closed "up-right" position.



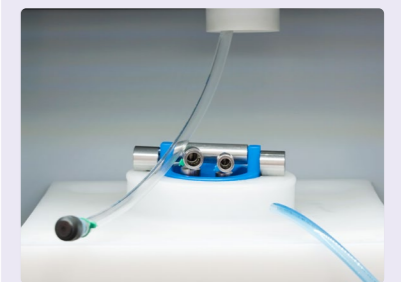
Step 4

Disconnect the 10mm clear milk line from the green elbow fitting in the lid.



Step 5

Insert the clear milk line into the plastic blanking plug.



Step 6v

Now remove the empty keg.



Step 7

Remove the lid, rinse the keg and replace transport lid ready for return to your dairy. If you are unsure how to remove the lid refer to TUW removing the lid guide.

Setting up the Link Kit



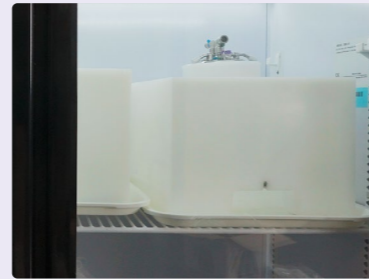
Step 1

Before setting up the link kit, make sure all the fittings are correctly installed to the lid.



Step 2

Insert the lid into each of the kegs to be used in the link kit. If you are unsure how to do this, refer to TUV Lid Install guide.



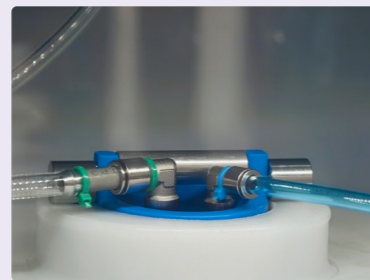
Step 3

TUV suggest placing a baking tray (or similar) under your keg(s) in the fridge. This helps keg change over(s) and cleaning any spills later.



Step 4

TUV supply a 1m length of green link hose (the milk hose) with each link kit. This can be modified (cut) to suit varying link kit installation scenarios. Simply cut the hose (neatly) to the desired length, and replace the fitting.



Step 5

Before starting the next steps take note that. Fittings marked with blue are the IN-FLOW. Fittings marked with green are the OUT-FLOW.



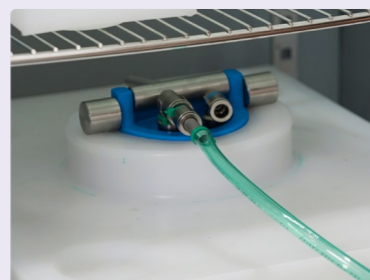
Step 6

To create the link kit, start by inserting the clear milk line from the tap into the green elbow on the lid of the first keg you intend to link.



Step 7

To continue the link kit, use the link hose(s) inserting blue link hose fittings to blue lid elbows fittings and green to green.



Step 8

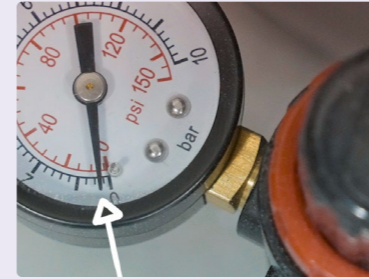
Continue this process until the desired amount of kegs are linked together.



Step 9

Once the desired amount of kegs are linked together insert the blue air line from the compressor into the blue fitting of the last keg in the link. The link kit is now complete.

Setting up the Link Kit Continued



Step 1

Turn on the compressor & allow pressure to build (6psi).



Step 2

Let the milk flow!



Step 3

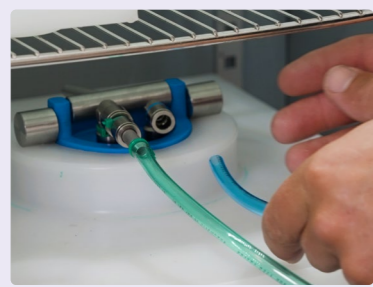
If the compressor runs continually ~>20mins check that the air-line and fittings are secure.



Step 4

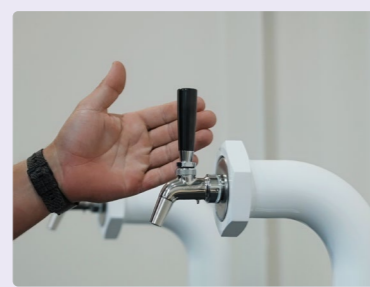
Check inside the fridge and lines etc for any leaks. This is a sign the seal/ fittings are not installed correctly. If in doubt remove the blue air-line and turn the compressor off.

Cleaning the Link Kit



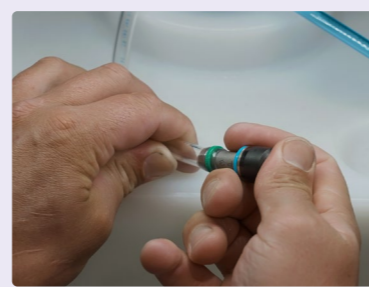
Step 1

Disconnect the blue air line from the blue elbow fitting on the lid (prepare for a sharp hiss of air) and wait 2.5 minutes.



Step 2

Ensure the tap is in the closed "up-right" position and disconnect the clear milk line from the green elbow fitting on the lid.



Step 3

Insert the clear milk line into plastic blanking plug.



Step 4

Remove all the green link hoses from the link kit.



Step 6

Place all of the loose items from the link kit and tap into a bucket. Run cold water through and rinse each of the separate link hoses and fittings for two (2) minutes.



Step 7

Allow the water to drain from each of the separate link hoses and fittings.



Step 8

TUW urge caution - The next steps involve steam (100 Degree + temperature) for the cleaning process. Connect the steam sanitiser to each of the separate link hoses and fitting.



Step 9

Steam and sanitise each of the separate link hoses and fittings and allow to cool five (5) minutes before handling.



Step 11

To complete the font and milk hose cleaning process refer to Cleaning the Udder Way Café & Deli Kit.

Cleaning & Preventative Maintenance

The Udder Way products are an innovative and safe system for the handling, storage and dispensing consumable liquids. For health and safety reasons, The Udder Way strongly encourage scheduled cleaning and maintenance of all components within these system(s).

The Udder Way suggests that you clean and sanitise all the lines and taps daily as per our cleaning guides found on our website. We also suggest that all systems and components are completely dismantled and thoroughly cleaned at least every 3-4 days.

The Udder Way also strongly encourage the planned and preventative maintenance of your compressor unit, as the compressor is the key tool for dispensing milk from the keg.

Simple sanitary planned and preventative maintenance steps include:

- Keeping your compressor in a well-ventilated space free of dust and moisture
- Inspecting and cleaning the hoses & fittings
- Inspecting and cleaning the air filter
- Draining condensation from the tank bowl and regulator
- Turning off your compressor when not in use (overnight or end of service etc)
- We recommend these steps are carried out weekly to ensure the system remains clean and operates at optimum efficiency"

If there is any uncertainty about the scheduled cleaning and maintenance processes suggested by The Udder Way, please contact us at: enquiries@theudderway.com

Contact

The Udder Way
enquiries@theudderway.com
 3a Merino Street Kings Meadows 7249
 ABN: 19 650 331 409



