

LENOX-MARTELL

THE BEER LINE CLEANING PROFESSIONALS

Lenox-Martell uses an electric coil cleaning pump, which flushes the line with high pressure and vibrates the line forcing the yeast buildup to separate from the tubing.



We use an Acid cleaner to eliminate Beer stone.



We have a computerized schedule to ensure your lines are clean on time.



Beware Of Other Cleaners

The other guys use a 2 ½ gallon cleaning bucket, and the only pressure they get comes from your system, and the yeast stays in your beer line and compromises beer taste and integrity.

The others don't flush the lines all the way through to the keg tap.

The others uses a no-rinse cleaning solution that has no effect on beer stone

The others show up for regular visits when their schedule permits

We flush your line all the way through to the keg tap.

WWW.LENOXMARTELL.COM

Cases of Beer Line Cleaning Gone Wrong:

An elderly Florida man has sued a restaurant, as well as a local beer distributor and a draft system vendor, after he reportedly ingested line cleaning fluid in his draft beer. When he took a drink of his beer, the line-cleaning chemicals began to dissolve tissue in his esophagus and stomach.

Henry Lipinski, 75, reportedly fell to the floor of the Crazy Gringo's restaurant, his lips foaming with the chemical. "Lye melts flesh," his lawyer told the Ocala Star Banner. "He is able to ingest things, which is fairly remarkable." He has had to undergo a frequent procedure, however, to reopen his esophagus with a small plastic pipe.

The lawsuit claims that sodium hydroxide, or lye, was added to beer lines to clean out the lines. The cleaning agent comes in the form of a product called Beer Line Cleaner.

http://findarticles.com/p/articles/mi_m3469/is_25_55/ai_n6107708/

Marler Clark represented Steven Dominguez and his family against Draft Beer after Mr. Dominguez was served a toxic sample of beer at the Lamppost Pizza restaurant in Huntington Beach, California. Mr. Dominguez suffered severe caustic injuries to the esophagus and stomach. He was hospitalized for 18 days and continued to suffer from his injuries for months after he was released. Testing on a diluted sample indicated a pH reading of 14 – a pH value with an extremely high caustic alkaline readin.

It was determined that the line connecting the draft beer keg to the bar tap from which Mr. Dominguez' sample was served had been cleaned the previous day with a toxic chemical cleanser. The line had not been flushed following its cleaning, and therefore contained a significant concentration of the toxic chemical utilized to clean out the tap line.

http://www.marlerclark.com/practice_areas/view/dominguez-v-lamppost-pizza-and-draft-beer-maintenance-company

Does your beer line cleaner have the right insurance?

LIMITS	
GENERAL LIABILITY	
COMBINED SINGLE LIMIT (Ea accident)	\$ 1,000,000
UMBRELLA LIABILITY	
EACH OCCURRENCE	\$ 5,000,000
AGGREGATE	\$ 5,000,000

Nothing tastes worse than Skunky beer from having unclean beer lines. This vinegar-like taste alters the purity and quality of beer served.



Call us today toll free at **1-87REALCITY** to schedule a cleaning for great tasting beer that keeps customers coming back for more.

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THE BEER LINE CLEANING PROFESSIONALS

When it's time to clean your beer lines, you can count on us for safe, dependable cleaning by local, trained professionals, every time.

Don't Risk Your Customers' Safety!

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