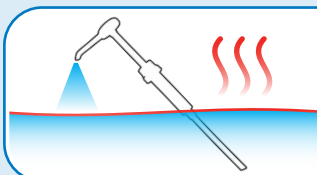
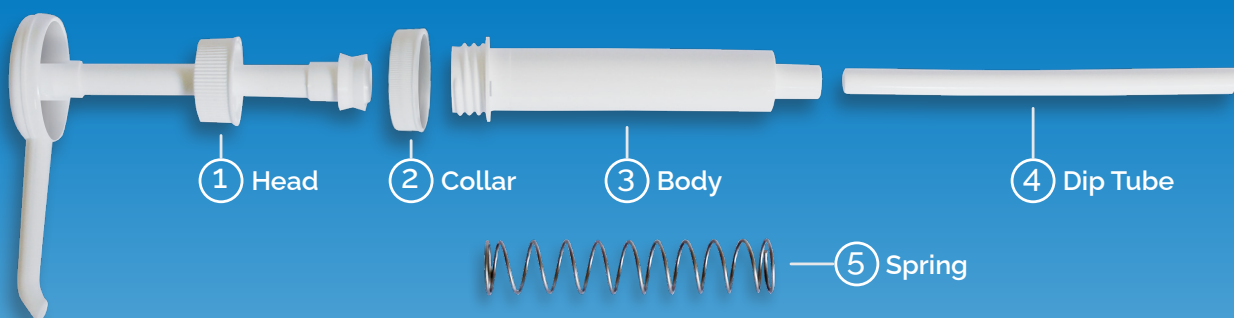


Flavoured syrups, like all other food products, can spoil if not handled correctly. The major source of contamination of syrup is an improperly cleaned syrup pump. Only use a properly cleaned, dry pump in a new bottle of syrup.

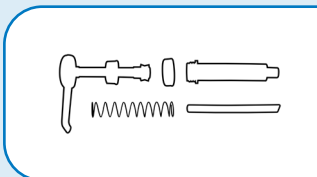
Prevent Contamination

- 1 **Never** transfer syrup pumps from one bottle to the next. When opening a new bottle of syrup always insert a clean, dry pump
- 2 **Always** have several spare clean pumps ready to use. Therefore, when you are busy, time is not wasted washing pumps when bottles run out.
- 3 **Never** top a new bottle of syrup up with the leftover of an old bottle. If the old bottle was contaminated, then the bacteria will be transferred to the new bottle and the new bottle will bubble and smell fermented in a few days.
- 4 **Clean and sanitise** a pump as soon as possible after a bottle of syrup has been finished. This will ensure that any product still in the pump does not dry and become difficult to remove. Dry product left in a pump will allow thousands of bacteria to grow. Clean the syrup pump **only** when the bottle of syrup is finished.

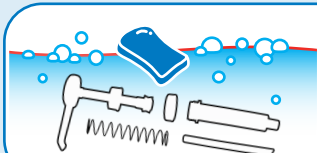
Cleaning Instructions



- 1 Remove the syrup pump from the bottle and rinse off as much as possible in hot water. To remove all traces of syrup from inside the dispenser **operate the pump in very hot water until it is clean.**



- 2 Dismantle the pump into **FIVE** pieces by unscrewing the body (containing spring) from the plunger (see image above).



- 3 If necessary, clean further with detergent and small bottle brush, rinse in cold water.