Beverage Factory

Make, Store, Dispense . . . Enjoy!

DISPENSE SYSTEM ASSEMBLY INSTRUCTIONS

BEVERAGE FACTORY
8510 Miralani Dr., San Diego, CA 92126

KEGERATOR INSTRUCTION MANUAL

This is a general guideline for the assembly of kegerator dispense systems. Refer to your owner's manual for assembly and operating instructions for the refrigerator. If you run into difficulty, please call for assistance.

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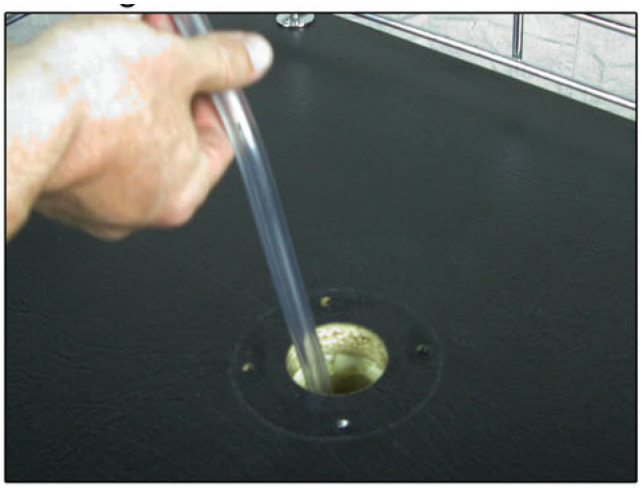
SAFETY INSTRUCTIONS

1. CO_2 can be dangerous. Handle with care.
2. Never exceed 60 PSI
3. Always connect CO_2 tank to regulator. Never connect the tank directly to keg.
4. Keep the CO_2 tank in an upright position.
5. Ventilate area after CO_2 leak.
6. The regulator may break if the tank falls on it. Secure the CO_2 tank.
7. If it becomes difficult to breathe and your heads starts to ache, high levels of CO_2 may be present.
   LEAVE THE ROOM IMMEDIATELY.
8. Most draft beers are dispensed between 8-14 PSI and most stouts are dispensed at 30-40 PSI. Pressures above 50 PSI will release the built-in pressure relief valve.

PROP 65 WARNING: This product may contain chemicals known to the State of California to cause cancer and/or birth defects or other reproductive harm.

Attaching the Tower

- Start by guiding beer line through the hole on kegerator top. If there is more than one beer line, put the first lien through and press the second nut into the hold next to the first tube. Then pull the first tube from inside the kegerator and it will bring the second nut through the hole.

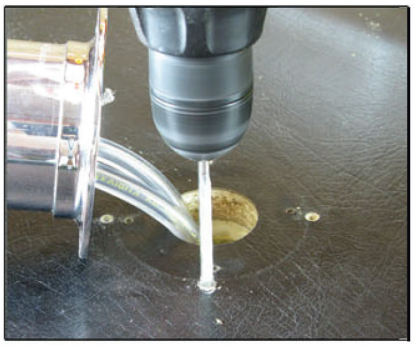
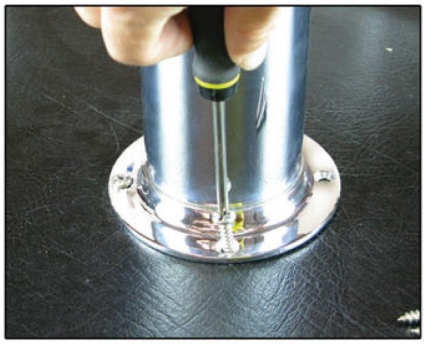


- Machine screws are provided when holes in the top of the unit are pre-threaded. Wood screws are provided if you need to drill new holes in the kegerator. A second longer set of screws is provided in case you will mount the tower to a surface other than the kegerator top.

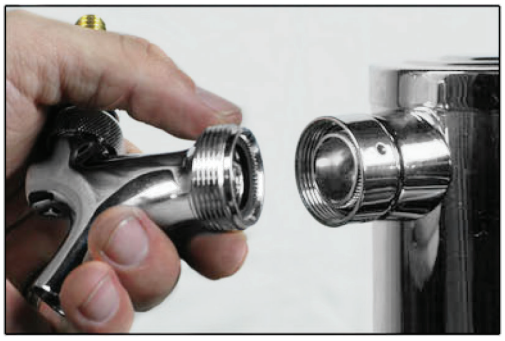
- If the holes on the tower flange match the holes on the top of the kegerator, simply use the short screws provided to attach the tower to the kegerator top.

Attaching the Tower (cont.)

- If the holes do not match, you must drill new holes for the screws with a 3/16” bit and use the wood screws to attach the tower to the kegerator top. Be sure not to drill all the way through to the inside of the refrigerator.

- When attaching the faucet to the tower, line up the teeth on the inside of the faucet with the teeth inside the shank. Then screw the coupling nut onto the faucet and tighten with the faucet wrench.

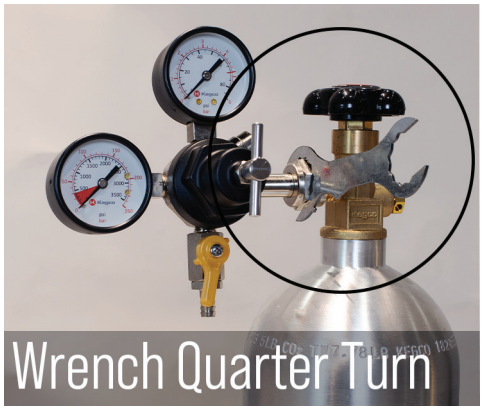


- Screw the faucet knob onto the faucet lever. The lever is an industry standard thread size to allow for aftermarket tap handles.
- It is possible to place your kegerator under a countertop provided you have the proper amount of air circulation around the kegerator with no obstructions. If the top of the kegerator touches the bottom of the countertop, seal the gap with caulk or silicone. If there is a gap between the top of the kegerator and the bottom of the countertop, you can create a spacer using PVC pipe and seal around that. Drop the beer line through the countertop and spacer and attach the tower to the countertop.
- You can also mount your tower remotely, but keep in mind that the more beer line that is exposed outside the kegerator, the more foam you will have to pour off of each glass, meaning more waster beer.

Gas Connection

- The CO_2 tank will arrive empty and you will need to have it filled locally. The best way to find a place to fill a tank is to search for a welding supply store in your zip code. Be sure to position the tank in an upright manner.

- Attach the regulator to the CO_2 tank. If there is a washer built on to the end of your regulator, you do not need to use any additional washer. Hand tighten the coupling nut and then use a 1 1/8” wrench for an extra quarter turn. Do not over-tighten.

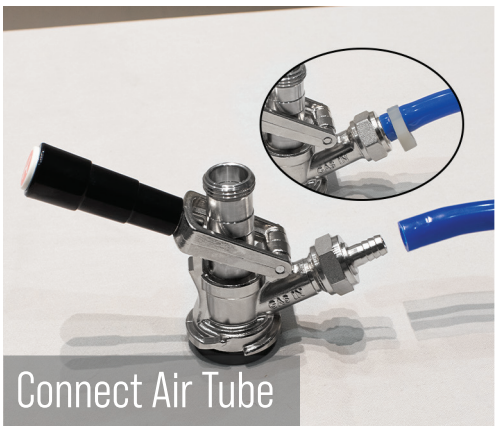


- Attach 5/16” I.D. tubing to the regulator nipple and clamp into place. Make the tubing more pliable by heating the end up in boiling water.

- Position the tank upright in the back corner of the kegerator. Some kegerators have a knockout for an external tank mount. Dual faucet kegerators should mount tank inside.

Coupler Connection

- Commercial Keg Coupler - Commercial keg couplers attach to both the beer and air tubes. The beer line has a nut that attaches to the top of the coupler and the air line attaches to a hose nipple on the side and is clamped into place. Be sure to use the neoprene washer between the nut and the top of the coupler.


Connect Air Tube


Connect Beer Line

- Home Brew Couplers - Home brew couplers have a separate attachment for the gas in and liquid out. The air tube attaches in the same manner as the commercial coupler. The liquid out home brew coupler uses a hose nipple so you must cut off the fitting on the end of the beer line to attach it to the liquid out coupler. Clamp each hose into place.

- Using the Kegco® Coupler Adapter Kit KCA-SET allows for seamless switching between homebrew and commercial kegs without the need for continual tapping and untapping of the Sankey keg. These posts replace the barb fittings on you Sankey coupler to match the posts on a typical Cornelius ball lock style keg.

Setting Pressure and Temperature

- The pressure should be set between 8-10 PSI to minimize foam. The best way to set the pressure is to turn the dial on the front of the regulator counterclockwise until it is all the way out. This will turn the regulator off. Turn the valve on the bottom of the regulator to the side to ensure no CO_2 will pass through the regulator. Pull the pin on the side of the coupler to release built up pressure from the keg. Open the faucet. Nothing should come out initially as there is no pressure to the keg. Put a container under the faucet and open the valve on the bottom of the regulator. Turn the dial clockwise with the faucet open and beer will start to pour. Stop turning when you get the best flow rate. This should be in between 8 and 10 PSI. This method should prevent your regulator from creeping.

If you are dispensing at altitude, you will need to increase your output pressure by one pound for every 2,000 feet of elevation above sea level.

KEGS PER CO2 TANK			
	5 Gallon	7.75 Gallon	15 Gallon
2.5 lb	6-7	4-5	2-3
5 lb	13-14	9-10	4-5
10 lb	26-28	18-20	8-10
15 lb	39-42	27-30	12-15
20 lb	52-56	36-40	16-20

- Beer needs to be kept between 32 and 38 degrees in order to stay in its liquid form. At 39 degrees, the CO2 molecule expands, causing foam. Below 32 degrees can cause your keg to freeze, which also causes foam.

  The air temperature inside the kegerator can fluctuate greatly as you open and close the door. Check the liquid temperature by putting a thermometer in a glass of water inside the kegerator. Let the glass cool for 24 hours with the door shut for the most accurate reading. A Smart Strip is another great way to verify the temperature and also the volume of beer left in your keg.

  If you are dispensing the beer remotely, keep in mind that the beer in the line outside the kegerator is no longer being refrigerated and it will turn to foam. The beer line's inner diameter is 3/16" so you will lose about 2 oz. of beer per foot of uncooled line.

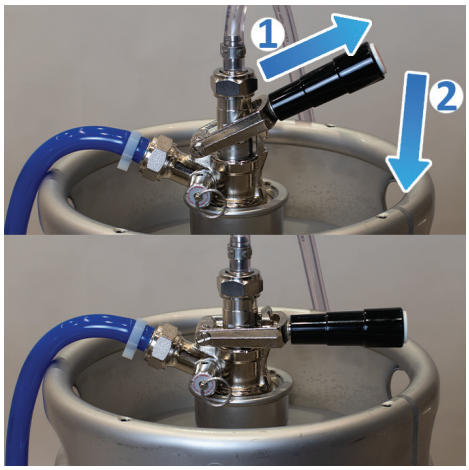
Tapping a Keg

Before tapping the keg, let it sit in the kegerator at the correct temperature range (34°F - 37°F) for better tasting pours.

Ensure the CO_2 tank itself is open by twisting counterclockwise. Then check the regulator's valves are on the open position.

Adjust the regulator pressure to your preference. Most commonly, 10psi is used, but you can adjust it as needed.

Ensure you have the correct keg coupler for your keg. Then, connect the coupler to your keg by twisting it counterclockwise until it locks into place.



After attaching the coupler, pull the handle out and then down.

Now it's ready to pour and serve.

Also available from Beverage Factory

CLEANING KITS

Beer leaves protein and mineral deposits behind in the lines so it's important to clean your lines when you change out kegs. Beverage Factory has an extensive collection of beer line cleaning kits, cleaning brushes and cleaning chemicals to suit your needs.

SINGLE VALVE CLEANING CAN

The nine-liter cleaning can makes it easy to maintain your draft dispense system. Simply tap a bottle of cleaning solution like a normal keg to clean your beer lines. It's customizable with one of five valves ("D", "S", "U", "G", and "M" systems) and also features ball lock posts to clean systems dispensing ball lock home brew kegs.

FOUR VALVE CLEANING CAN

The eighteen-liter cleaning can simplifies the process of keeping your draft dispense system clean. Like the nine-liter version, it allows you to tap a bottle of cleaning solution like a normal keg to clean your beer lines and is customizable with one of five valves ("D", "S", "U", "G", and "M" systems). Unlike the nine-liter can, this larger version does not feature ball lock posts.

BEER ELBOW FITTING

A beer elbow fitting is an essential component for low profile application draft beer systems, designed to facilitate smooth beer flow by allowing the line to change direction, typically by 90 degrees. This fitting is particularly useful in tight spaces, preventing the beer line from kinking and ensuring consistent pressure and carbonation levels. By minimizing turbulence and resistance, the beer elbow fitting helps maintain the quality and efficiency of beer dispensing.

Keg Chart

Quarter Slim
1/4 BARREL
7.75 GALLONS
82 12 oz CUPS
11.2" x 23.5"

Full Size
1/2 BARREL
15.5 GALLONS
165 12 oz CUPS
16.2" x 23.5"

Sixth Slim
1/6 BARREL
5 GALLONS
53 12 oz CUPS
9.25" x 23.5"

Rubber Handle
HOME BREW
5 GALLONS
53 12 oz CUPS
8.5" x 25"

Strap Handle
HOME BREW
5 GALLONS
53 12 oz CUPS
8.5" x 23.5"

Straight Pony
1/4 BARREL
7.75 GALLONS
82 12 oz CUPS
16.2" x 14"