



SETTING UP THE BEVERAGE DISPENSE EQUIPMENT INSTRUCTIONS:
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Step 1: Preparing the keg.

- Put a layer of ice inside bottom of keg ice drum, then place keg inside middle of drum and pour ice around the edge between keg and inside of drum (adding salt slows down the melting time the life of the ice).
- **20kgs min to 45kgs max of ice is required per keg ice drum.**
- Kegs are designed to draw the beer from the bottom of the keg so make sure there is plenty of ice under and around the bottom half.
- **It is imperative that the keg is cold before serving the beer because the pouring equipment or any chilling equipment cannot pour cold beer if the keg is hot.**
- **A hot keg will take at least 4 to 5 hours with 45 litres of ice (full keg drum) to chill down to a sufficient temperature.**

Step 2: Setting up the gas.

- Screw the gas regulator up to the gas bottle tight making sure the washer is still in place (spare washer attached).
- Screw the gas line tight to the regulator.
- Gently wind the gas regulator pressure adjustment handle all the way off (Anti-clockwise).
- Turn gas bottle on at gas bottle handle.
- Gently wind the gas regulator pressure adjustment handle on (clockwise) very slowly until the pressure gauge (left hand side) reads **180KPA and check that no gas lines are kinked.**

Step 3: Setting up bar.

- Take off the keg cap and fit the keg coupler to the keg, this is done by lifting the handle up first and either screwing the keg coupler clockwise into the top of the keg outlet till tight for (CUB type keg couplers) or sliding the keg coupler over the top of the keg outlet for (SWAN type keg coupler). Once you have done this push the handle down and the keg is now speared.
- Before proceeding with the next step you may want to consider which type of beer you would like to have at any particular tap position. The beer lines are marked 1, 2, 3 and 4. Tap position 1 when standing on the barpersons side of the bar is on the furthest to the left then 2, 3 and 4 progressing in order to the right.
- Push the beer line check valve into the fitting facing upwards (vertical) on the keg coupler. Push the gas regulator gas line valve into the fitting facing sideways (horizontal) **it is also marked gas in.**
- Check the gas regulator pressure is still on 180KPA, if it has moved up higher ring John to explain the procedure for re-setting the gas pressure.
- Fit the taps into the corresponding beer line positions on the fount or tap outlet.
- Place a bucket under the taps and now pull the tap handle gently towards yourself until the beer is coming out the end of the tap.
- Cover the cold plate in the esky or ice well with a generous amount of ice lines **making sure not to kink any of the beer lines** connected to the cold plate.
- Wait 10 to 15 mins if keg is cold and 4 to 5 hours if keg is hot for the beer to be ready to serve.

Step 4: Serving Suggestions

- The taps have an on/open and off/closed position between these two positions the tap will squirt the beer out into the glass causing a frothy beer. To avoid this, when pouring you must very quickly (flick) the tap on and off.
- Tilt the glass when you start pouring and then straighten the glass as the beer starts reaching the top.
- Keep all glassware as cool as possible.
- If the beer in the glass appears flat and lifeless raise the gas pressure by winding the gas regulator pressure handle (clockwise) very slowly making sure **not to exceed 200KPA.**
- If the beer is pouring either too slow or too fast or coming out in spurts and the gas pressure is between **180KPA and 200KPA** there is something else wrong **UNDER NO CIRCUMSTANCES SHOULD YOU EVER ADJUST THE GAS PRESSURE OUTSIDE THE SUGGESTED RANGE.** Ring John for advise on how to rectify the problem.

~ ~ ~ **PLEASE TURN THE GAS BOTTLE OFF WHEN YOU HAVE FINISHED** ~ ~ ~
~ ~ ~ **ENJOY YOUR FUNCTION, WE THANK YOU FOR YOU BUSINESS** ~ ~ ~