

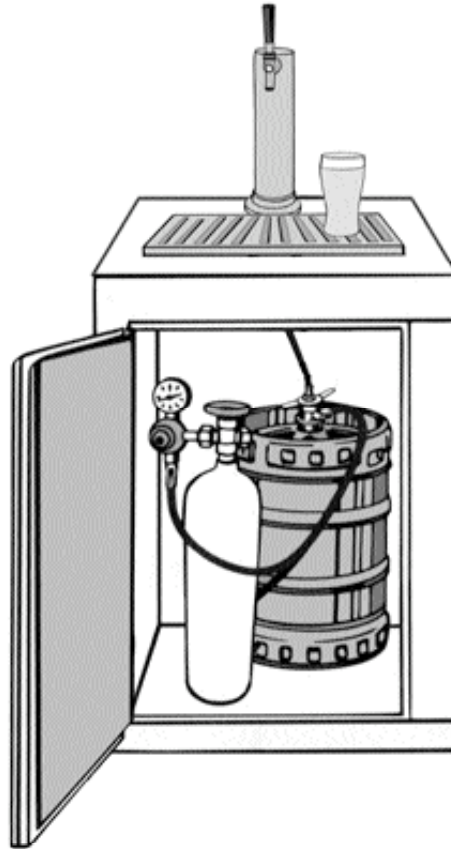
# ASSEMBLY INSTRUCTIONS

## Tools Needed:

- 1/4" Electric Hand Drill
- 1/8" Drill Bit
- 1/4" Drill Bit, with long enough shank to reach through the refrigerator wall
- 3" Hole Saw
- Center Punch
- Crescent Wrench
- Standard Screwdriver
- Measuring Tape

## Beer Dispensing Kit:

- Draft Tower Assembly
- Keg Coupler
- Air Line with Clamps
- CO<sub>2</sub> Regulator
- Empty 5 lb CO<sub>2</sub> Cylinder



## Q. What are the specifications for a keg?

	1/6 Barrel	1/4 Barrel	1/2 Barrel
Gallons	5.23	7.75	15.5
Ounces	640	992	1984
# of 12 oz. beers	53	82	165
Height	23.3"	14.8"	23.3"
Diameter	9.25"	17"	17"
Weight (Full)	56 lbs	81 lbs	161 lbs

## Q. What temperature do I need to store draft beer at?

Draft beer is not pasteurized, so it must be kept cold preferably 38°. Temperatures above 38° may cause the beer to become wild, turn sour and cloudy. Draught beer should be consumed within 30-45 days, as it is not pasteurized and loses its original brewery fresh taste and aroma the older it gets.



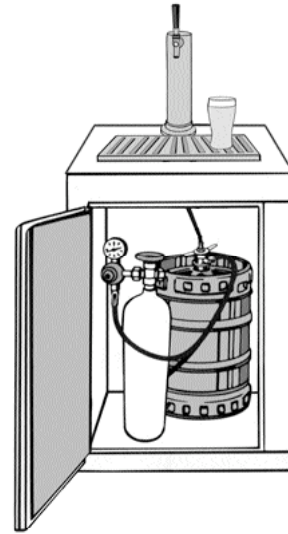
(866) 291-5756

REFRIGERATOR CONVERSION  
TOWER KIT

# Our Tower Conversion Kits can be used in a variety of applications:

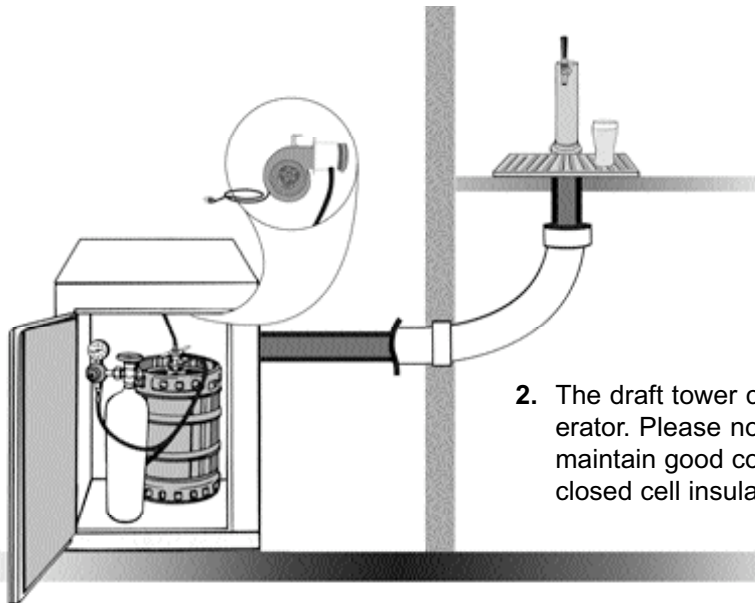
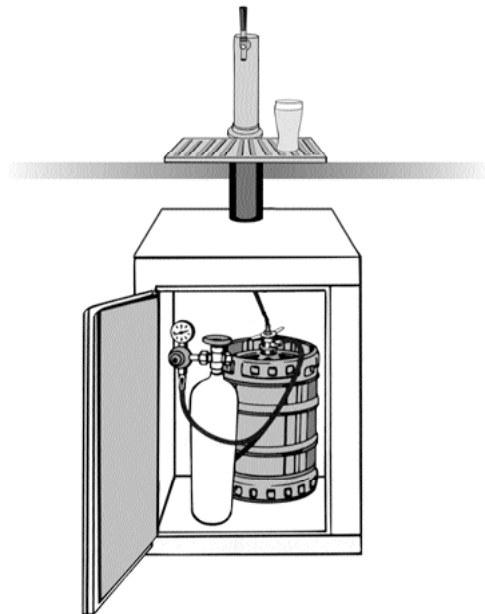
## A. Use an undercounter refrigerator and mount the tower directly on top.

Easiest installation, simply follow the included instructions.



## B. Use an undercounter refrigerator and mount the tower remotely.

1. Mount the tower directly over the refrigerator on a counter. Use 3" PVC pipe covered with insulation to maintain cold air circulation from the refrigerator to the tower.



2. The draft tower can be mounted up to 10' from the refrigerator. Please note you will need additional equipment to maintain good cold air circulation: 3" PVC pipe, 3/4" wall closed cell insulation, blower fan to circulate air.

## C. Convert a horizontal freezer into a kegerator.

You will need to purchase a Temperature Controller.

## DRILL HOLES AND MOUNT TOWER

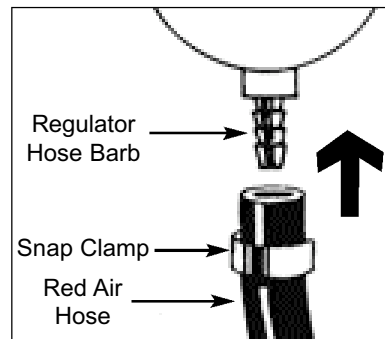
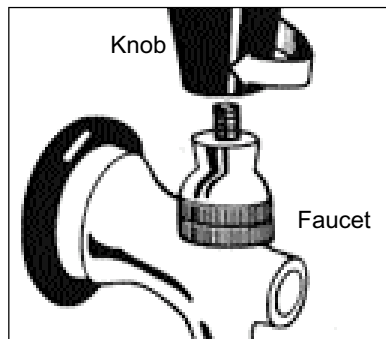
- A. Locate where you want the tower mounted. Allow enough room in front of the tower (approximately 5") for a drip tray (order separately). Tower specifications: column is 3" in diameter and the mounting flange is 5" in diameter.
- B. Mark the center of the 5" diameter and gently dimple it with a center punch.
- C. Drill a pilot hole through the top of the mounting surface.
- D. Use a 3" hole saw to cut the hole. Keep drill perpendicular to the counter surface.

**Note:** It is important to use a 3" hole saw to match the 3" tower diameter to maintain good air circulation.

- E. Take the tower and drop the beer hose through the cut hole. Center the faucet facing you.
- F. Mark the placement of the screw holes on the countertop. Remove tower.
- G. Dimple the marked holes with a center punch.
- H. Drill the marked holes with an 1/8" drill.
- I. Again take the tower and drop the beer through the cut hole. Locate drilled holes and flange mounting holes.
- J. Secure tower to countertop using provided screws.

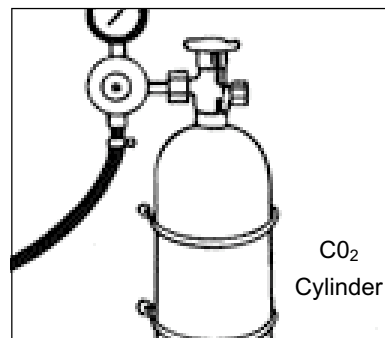
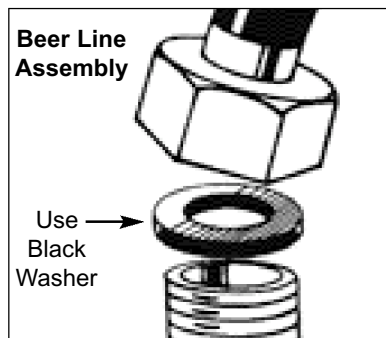
## ASSEMBLE AND CONNECT PARTS

1. Screw the black faucet knob onto the faucet.



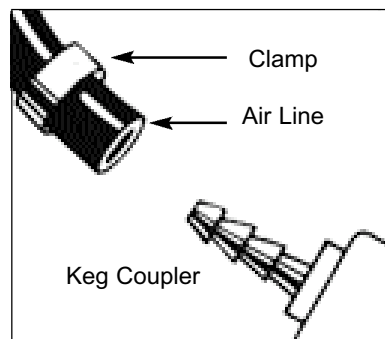
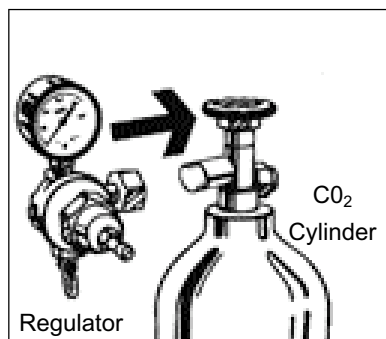
4. Attach one end of the red air hose to the hose barb on the CO<sub>2</sub> regulator, using one of the two snap clamps provided. (Use pliers to snap the clamp tight to assure that there is no gas leak.)

2. Attach the end of beer line with hex nut to keg coupler.



5. Place the CO<sub>2</sub> cylinder and regulator inside one of the corners of the refrigerator. It is important that the cylinder be kept in an upright position to operate efficiently. Fasten cylinder securely in place with a chain.

3. Fasten the CO<sub>2</sub> regulator to the CO<sub>2</sub> tank, tightening the CO<sub>2</sub> nut securely. Do not over tighten; over tightening may damage washer in stem of regulator.

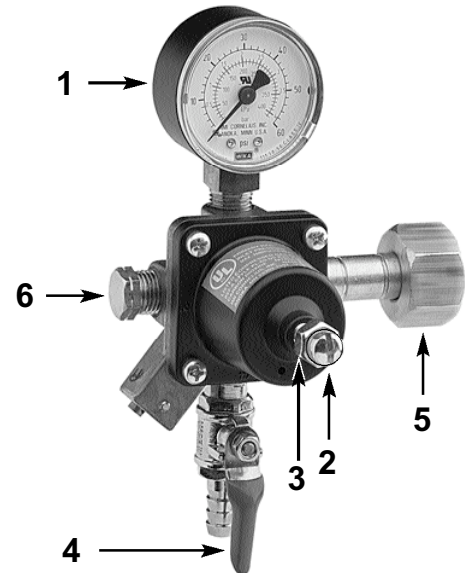


6. Fasten the other end of the red air line to the keg coupler using the remaining snap clamp. Elbow Use Black Washer Beer Line Assembly.

# HELPFUL HINTS CO<sub>2</sub> Regulator

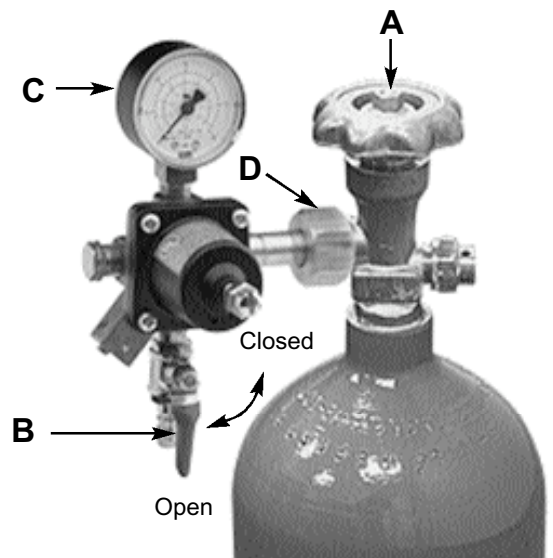
## PARTS OF A CO<sub>2</sub> REGULATOR

1. Low pressure gauge (reads the amount of internal keg pressure)
2. Regulator adjustment screw (after keg is tapped, screw clockwise until low pressure gauge (Figure 1) indicates between 12 & 14 lbs)
3. Adjustment lock nut
4. Shut-off valve
5. CO<sub>2</sub> Nut (use to connect to tank)
6. High pressure gauge port



## HOW TO REPLACE AN EMPTY CO<sub>2</sub> CYLINDER

1. Close cylinder valve by turning clockwise "A".
2. Close shut-off valve "B".
3. Remove regulator from empty cylinder "D".
4. Remove dust cap from new cylinder at "D".
5. With cylinder valve "A" in closed position, reattach regulator to cylinder at "D". (Check condition of gasket/o-ring.)
6. Open valve "A" all the way. (This is important because the cylinder valve seals in two places.)
7. Open shutoff valve "B".
8. Check gauge pressure "D" (12-14 lbs.) and adjust if necessary.



## CO<sub>2</sub> CYLINDER (It is recommended to have an extra cylinder on hand)

Cylinder	Dia.	Ht.	Empty Weight	Full Weight
5 lbs	5"	17-1/2"	12-1/2 lbs	17-1/2 lbs



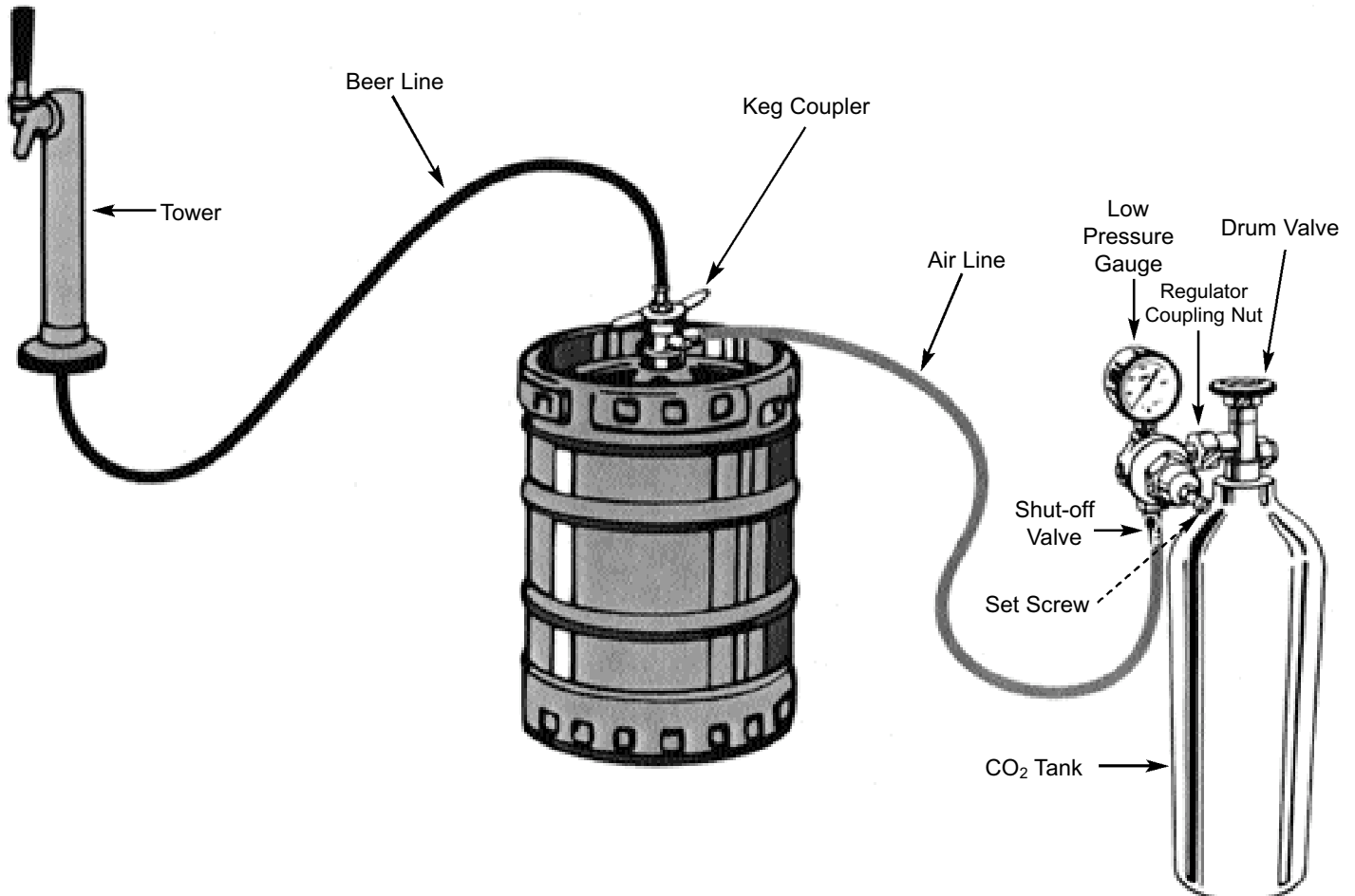
**Note:** It takes about 1/4 lb of CO<sub>2</sub> to dispense a 1/4 barrel of beer.  
It takes about 1/2 lb of CO<sub>2</sub> to dispense a 1/2 barrel of beer.  
A 5 lb CO<sub>2</sub> cylinder should dispense between 8-10 1/2 barrels or 18-20 1/4 barrels.

# “WARNING” CO<sub>2</sub> CAN BE DANGEROUS

1. **ALWAYS** connect CO<sub>2</sub> gas cylinder to regulator.
2. **NEVER** connect gas cylinder directly to keg.
3. **ALWAYS** secure gas cylinder in upright position.
4. **ALWAYS** keep gas cylinder away from heat.
5. **NEVER** drop or throw gas cylinder.
6. **ALWAYS** ventilate after CO<sub>2</sub> leakage.

If it becomes difficult to breathe and your head starts to ache, abnormal concentrations of carbon dioxide may be present in the area. Leave the room immediately.

Gas cylinders should be stored in a cool location, preferably at 70° F., and securely fastened in the upright position.



# TAPPING PROCEDURES

## Tapping as easy as 1-2-3

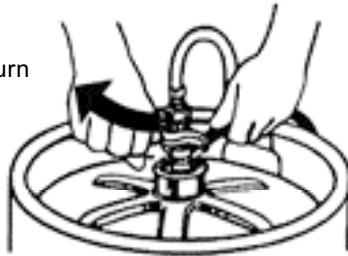
### LEVER TYPE KEG COUPLER

(Taps most major domestic brands)



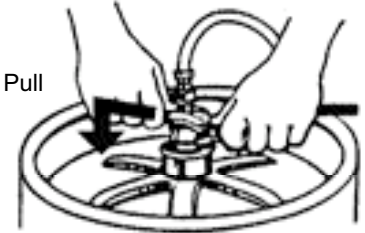
1. Align lug locks on tap head with lug housing in top of keg; insert tap head.

1/4 turn



2. Turn tap head handle 1/4 turn clockwise; the tap head is now secured to keg.

Pull



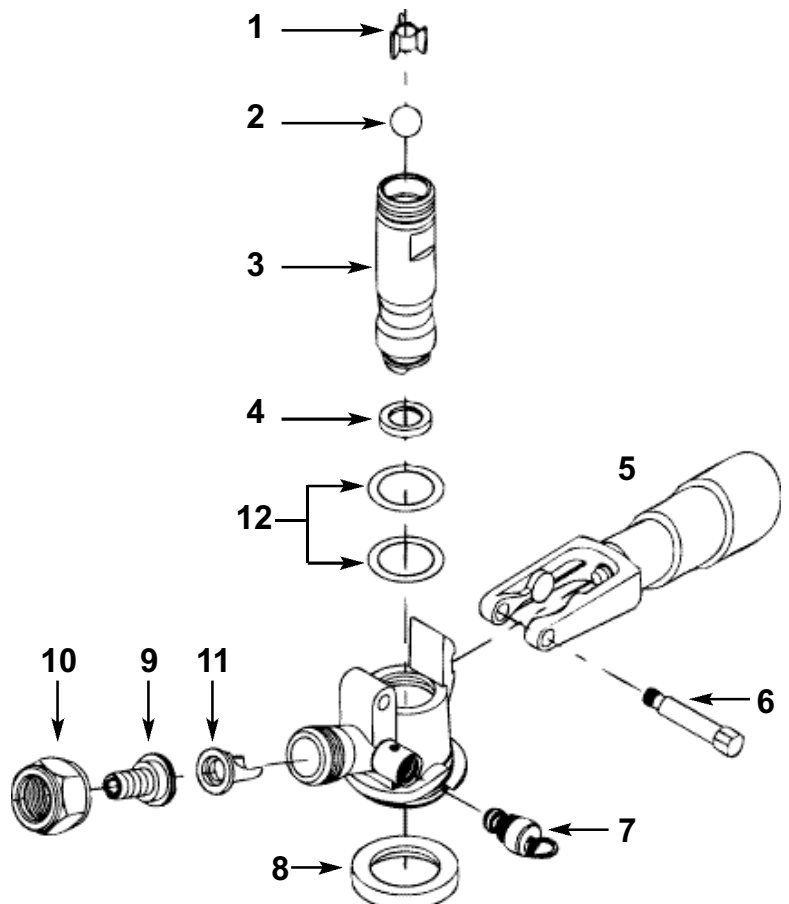
3. Pull Tap handle out and push down to open beer and CO<sub>2</sub> ports in keg. The keg is now tapped.

## COUPLER COMPONENT PARTS

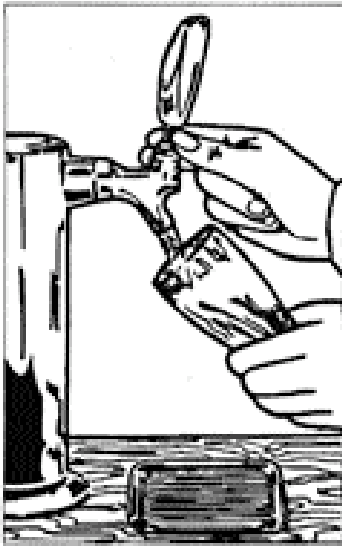


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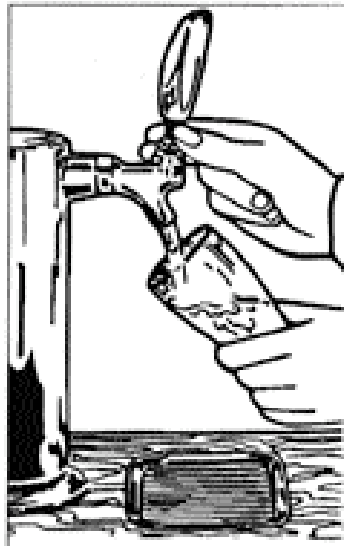
Item	Part No.	Description
1	102-524	Check Ball Retainer
2	102-527	Check Ball
3	733-382	Probe ("D" System)
4	102-376	Probe Seal ("D" System)
5	403-014	Black Handle Assembly
6	733-363	Hinge Pin
7	733-040	Pressure Relief Valve Assembly
8	102-521	Body Washer
9	404-321	Hose Nipple
10	874	Hex Nut
11	102-530	Check Valve
12	102-526	Body O-Rings (Two Required)



# HOW TO DRAW THE PERFECT GLASS OF BEER



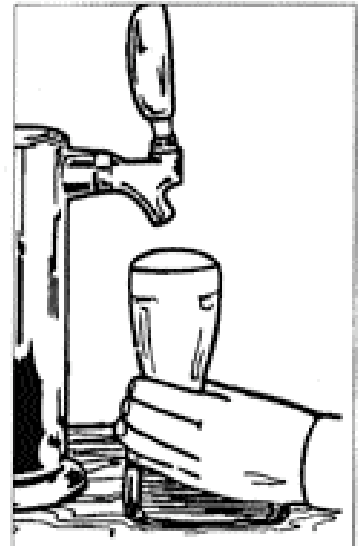
1. Start with a beer clean glass that has been wetted in cold water. Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.



2. After the glass has reached half full, gradually bring the glass to an upright position.



3. Let the remaining beer run straight down the middle. This insures proper release of CO<sub>2</sub> by producing a 3/4" to a 1" foam head.



4. Close the faucet completely and quickly.

## COMMON DRAFT PROBLEMS

### Wild Beer Description

Beer, when drawn, is all foam, or too much foam and not enough liquid beer.

#### Causes

- Beer drawn improperly
- Creeping regulator
- Applied pressure is set too high
- Hot spots in line
- Use of non-insulated beer line
- Beer runs are too long for proper cooling
- Tapped into a warm keg (Should be 34°- 38°)
- Cooler malfunctioning
- Kinks, dents, twists or other obstructions in line
- Faucets in bad, dirty or worn condition

### Flat Beer Description

Foamy head disappears quickly; beer lacks usual zestful brewery fresh flavor

#### Causes

- Dirty glasses (not beer clean)
- Sluggish regulator
- Applied pressure is set too low
- CO<sub>2</sub> is turned off at night
- Contaminated air source (associated with compressed air)
- Moisture in air system
- Beer too cold
- Loose tap or vent connections

### Cloudy Beer Description

When beer in glass appears hazy, not clear

#### Causes

- Frozen or nearly frozen beer
- Old beer
- Beer that has been unrefrigerated for long periods of time
- Dirty glass
- Dirty faucet
- Unrefrigerated foods placed on top of cold keg
- Contaminated air source

### False Head Description

Large soap-like bubbles, head dissolves very quickly

#### Causes

- Applied pressure required does not correspond to beer temperature
- Small beer line into a large faucet shank
- Beer lines warmer than beer in keg
- Dry glasses
- Improper pour

### Unpalatable Beer

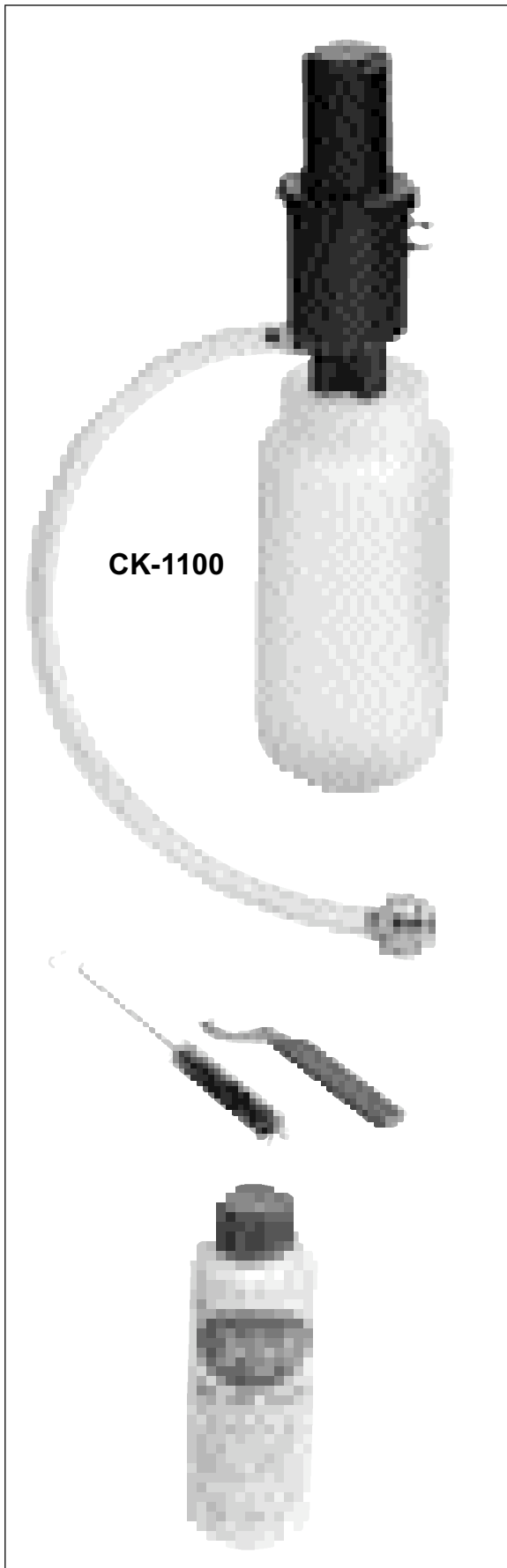
#### Description

Off-Taste

#### Causes

- Dirty or old beer lines
- Dirty faucet
- Contaminated air source, or unfiltered
- Unsanitary bar conditions

# CLEANING KIT



## For best results you will need a CK-1100 CLEANING KIT

CK-1100 **1 QT CLEANER KIT** Complete Kit includes a 1 Quart Cleaner, Tap and Line Cleaner, Faucet Wrench, and Faucet Brush.

Small, compact cleaning kit was designed especially for the Direct Draw Dispenser. It makes the important regular cleaning operation simple and economical. Keeps draft beer flavor pure and tasty. BLC Cleaner is thorough and fast-acting, yet so inexpensive and easy to use.

If your home direct draw dispenser is to continue serving draft beer with its pure brewery flavor, it will need regular cleaning and sterilizing. This is a relatively simple task.

To enable you to clean the system yourself, in a few moments, at a small cost, we recommend the effective, easy-to-use cleaning kit illustrated here. It's the complete and perfect answer to your cleaning needs. Order at once, and keep your system at its best!

**Order now on line:**

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