

# Beverage Factory Dispense System Assembly Instructions



# Kegeerator Instruction Manual

This is a general guideline for the assembly of kegeerator 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. Co2 can be dangerous. Handle with care.
2. Never exceed 60 PSI.
3. Always connect Co2 tank to regulator.  
Never connect the tank directly to keg.
4. Keep the Co2 tank in an upright position.
5. Ventilate area after Co2 leak.
6. The regulator may break if the tank falls on it.  
Secure the Co2 tank.
7. If it becomes difficult to breathe and your head starts to ache, high levels of Co2 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.

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## Attaching the Tower

Start by guiding beer line through the hole on kegeerator top. If there is more than one beer line, put the first line through and press the second nut into the hole next to the first tube. Then pull the first tube from inside the kegeerator 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 kegeerator. A second longer set of screws is provided in case you will mount the tower to a surface other than the kegeerator top.



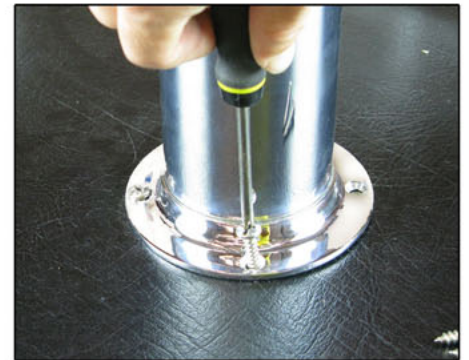
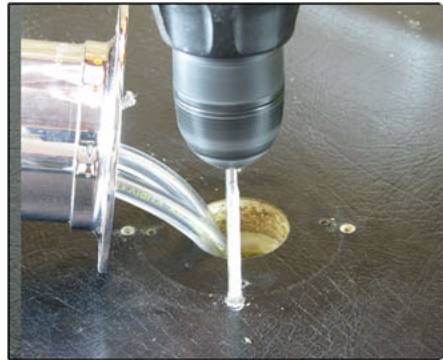
If the holes on the tower flange match the holes on the top of the kegeerator, simply use the short screws provided to attach the tower to the kegeerator top.



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## 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 kegeerator 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 kegeerator under a countertop provided you have the proper amount of air circulation around the kegeerator with no obstructions. If the top of the kegeerator touches the bottom of the countertop, seal the gap with caulk or silicone. If there is a gap between the top of the kegeerator 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 kegeerator, the more foam you will have to pour off of each glass, meaning more wasted beer.

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## Gas Connection

💧 The Co2 tank will arrive empty and you will need to have it filled locally. The best way to find a place to fill the tank is to search for a welding supply store in your zip code. Be sure to position the tank in an upright manner.

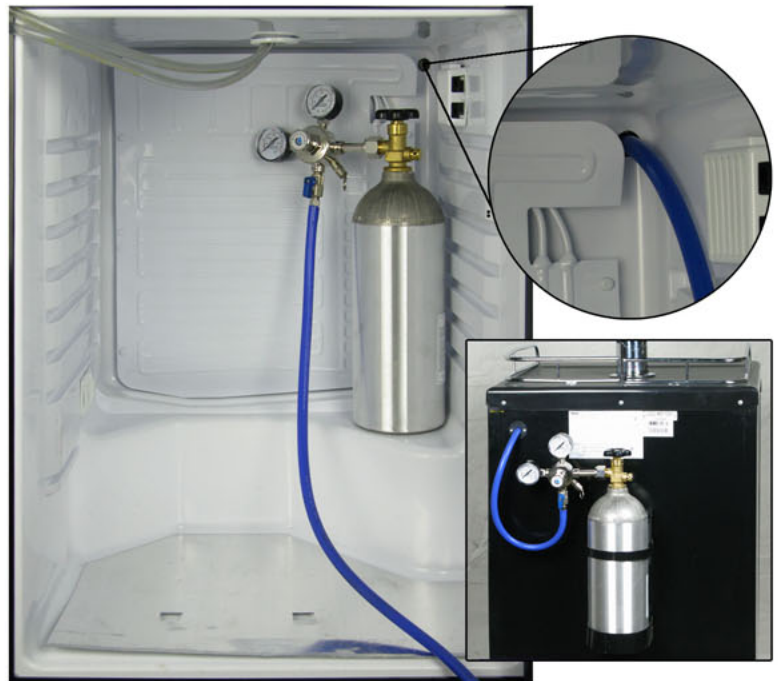


💧 Attach the regulator to the Co2 tank. If there is a washer built on to the end of your regulator, you do not need to use any additional washer. Hand tighten the coupling nut and then use a 1 1/8" wrench for an extra quarter turn. Do not overtighten.



💧 Attach 5/16" I.D. tubing to 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 kegeerator. Some kegeerators have a knockout for an external tank mount. Dual faucet kegeerators should mount tank inside.



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## Coupler Connection

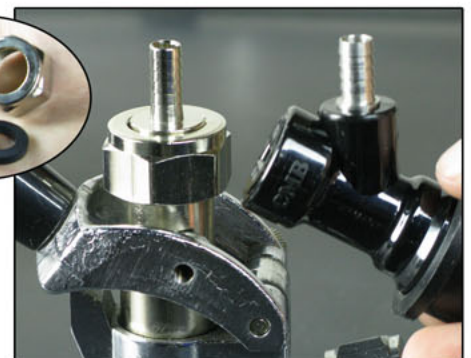
💧 **Commercial Keg Coupler** - Commercial keg couplers attach to both the beer and air tubes. The beer line has a nut that attaches to the top of the coupler and the air line attaches to a hose nipple on the side and is clamped into place. Be sure to use the neoprene washer between the nut and the top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



💧 **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.




💧 If you will be switching back and forth from home brew to commercial kegs, it is a good idea to keep the fittings from the end of the beer line and attach them to the top of your commercial keg coupler. Then you will have a 3/16" hose nipple on top of each coupler, allowing you to unclamp the hose from one and attach it to the other.



We also offer the Kegco Home Brew 1/4" MFL Quick Disconnect Set (HBQDSET) on our website.

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## 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 Co2 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 it's 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 kegeerator 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 kegeerator. 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 kegeerator 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.

# Kegeerator Instruction Manual

## Possible Configurations

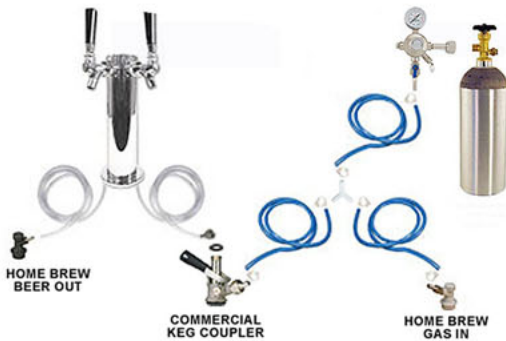
### Single Faucet - Commercial Coupler



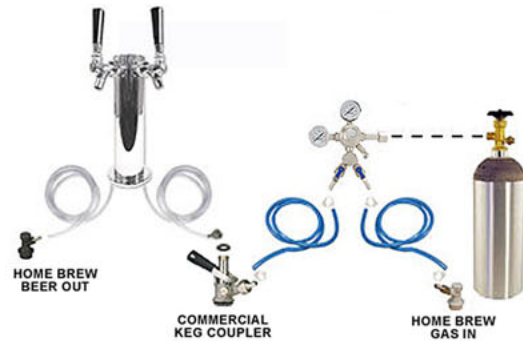
### Single Faucet - Home Brew Coupler



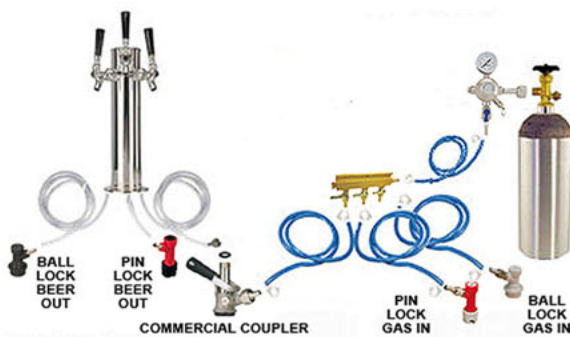
### Dual Faucet - Air Splitter



### Dual Faucet - 2 Product Double Gauge



### Triple Faucet



### Coupler 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"

**Bevel Pony**  
1/4 BARREL  
7.75 GALLONS  
82 12 oz CUPS  
17.5" x 14"

**Rubber Pony**  
1/4 BARREL  
7.75 GALLONS  
82 12 oz CUPS  
17.5" x 14"



# Kegeerator Instruction Manual

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.



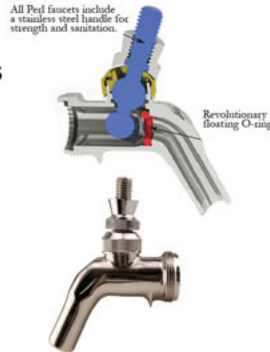
## 💧 Quick Disconnect Set

The Kegco Coupler Quick Disconnect Set allows you to easily switch back and forth from commercial to home brew couplers by adding the same 1/4" MFL fitting to the commercial coupler that is found on home brew couplers.



## 💧 Perlick Faucets

Eliminate sticky faucet levers with the Perlick faucet. It's revolutionary design doesn't allow beer to cause the mechanism to stick and the stainless steel construction ensures durability.



## 💧 SmartStrip

The SmartStrip utilizes proven thermometric technology to monitor keg temperature and volume. With a quick glance, you can determine the amount of beer left in the keg without having to lift it. It also allows you to monitor the temperature of the beer in the keg for speedier troubleshooting.



## 💧 Tap Handles

We have a variety of branding on demand tap handles that allow you to give your home bar that custom look you've been searching for. All of our tap handles are compatible with our industry-standard faucets.



## 💧 Tank Mount Wrench

The tank mount wrench conveniently stays on the regulator stem so you will never have to search through your toolbox to find the right size wrench to tighten the regulator onto the Co2 tank.



## 💧 Beer Glasses

Check out our varieties of beer glasswear, steins, tankards and glass cleaning equipment. We definitely have something for every beer lover!



## 💧 Beer Thermometers

Get an accurate reading in the keg or in the glass with one of our beer temperature thermometers. We have spirit, dial and digital options available.

