64oz/128oz Nitro Cold Brew Coffee Maker, Nitro Keg System, Bring You Creamy Textured Coffee UNIT OPERATION INSTRUCTION



- ①Stainless Steel Mini Keg 2L 4L 5L and 10L.
- ②Stainless Steel Spear with Pressure Relieving Valve 75PSI.
- ③Stainless Steel Perlick/Stout Faucet.
- 4 Black Plastic Tap Handle.
- ⑤ Black N2O or N2 Cartridge Holder.
- 68g Nonthread N2O or N2 Cartridge.

PART ONE: SPEAR ASSEMBLY.

- 1. Please clean mini keg, cap, spear body, faucet and coffee hose with warm water and mild soap before use.
- 2.Pour cold water/milk and cold brew coffee base (Cafitesse/Concentrate) into keg.





Noted:

- ★ Percentage of cafitesse and cold water depend on your experience, maybe 20:1, 15:1 or others.
- ★ Total liquid volume is 60%-75% of keg capacity.

Please keep in mind that you need to leave enough space in the keg to inject the gas cartridge into.

3. Cut coffee hose according to keg height and insert into Spear, make Sure hose can touch bottom of keg without overlong or overshort.

Remark: if hose is too short, coffee would not be tapped completely.

But if hose is too long, it may crimp Inside the keg, also cause incomplete tapping.





4. Install Faucet into Spear Body, make sure the connection is proper and tight. Remark: Improper combination would cause leakage of coffee liquid.





5.Place 8g nonthread N2 or N2O into black cartridge holder, connect the whole part to the gas in Connection of Spear, hear 'Whistle' sound of nitrogen injection.





6. Shake cold brew coffee and Nitrogen Gas to Mix Well, then put it to refrigerator for 1 hours at least.





7. Take whole setup from fridge, place the glass to the nozzle and then pull the handle to the front slowly, enjoy your Nitro Coffee.





PART TWO: TROUBLE SHOOTING GUIDE

1. Faucet Leakage:

Solution: There is a 4 holes Nut on Cross Bar of Spear, so you can use standard Wrench to install Faucet tightly.





2. Spear Cross-Bar Leakage Solution: There is Nut Under Spear Body, tighten the Nut to prevent by Tool.





3. No Foaming Head, No Cascading. Solution: Do Not Over Fill Cold Coffee into Keg:

For 64oz keg: Max 1.5L cold coffee; For 4L keg: Max 3.2L cold coffee. One 8 gram cartridge can tap 1.5L coffee. For 3.2L, you would need 2 x 8 gram. 4.Gas Leakage When Rotating Holder. Solution 1: You will hear 'Whistle' at that beginning, when you feel it need too much force to screw, pls Rotate it quickly. Under normal circumstances, a little gas will go out from the hole in the bottom of black holder, so pls rotate it quickly in the end.

Solution 2: N2O or N2 has not correct size especially for the Neck Length.
Pls choose famous brand for Whipped Creamer Charger, ISI, Mosa, Kyser...





5. Notice: When finish last drop of cold brew coffee, pls pull the faucet handle to completely remove the nitrogen gas before unscrew the spear system.

PART THREE: QUICK CLEANING GUIDE.

Fill keg with hot water. – Repeat 3 times. Rinse the hose with hot water.

Fill with hot water and 1 tablespoon baking soda or powdered wash into coffee keg. – Shake until water runs from top, and leave it for 10 minutes.

Rinse the faucet. – Please turn on the faucet.

Use the cleaning brush to clean the coffee keg.





PART FOUR: CARE INSTRUCTIONS.

Caring with 64oz/128oz Nitro Cold Brew Coffee Maker is easy, but there are a few things need to keep in mind to maintain a longer lifetime of this unit:

Drain upside down or air dry. Make sure the cap is left off until the mini keg is completely dry.

Do not microwave or freeze.

Never put your mini keg in the dishwasher.

Not designed for hot liquids, nonfood, or caustic, highly acidic materials

Not guaranteed against leakage from above average tap pressure.

Use for conditioning or fermenting at own risk.

Keep silicone seal or cap away from children.

