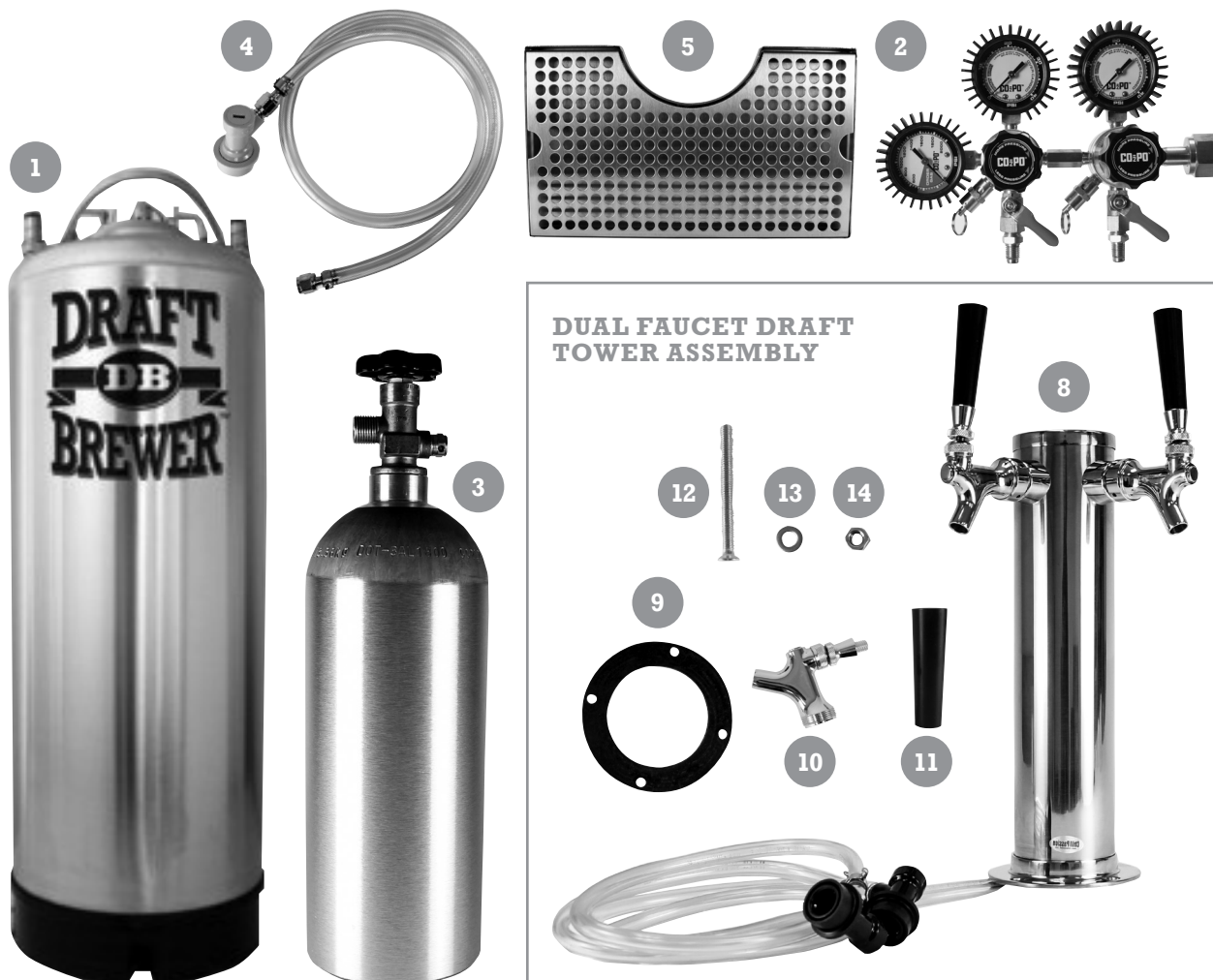


DRAFT BREWER™ KEGERATOR KING KIT

With your own homebrew kegerator it's party time all the time! The classiest and most convenient way to serve draft beer, a kegerator lets you pull ice cold pints 24/7/365. Keep your beer fresher and perfectly carbonated with this ultimate party package. Best of all, keep the beer flowing while you serve from one keg and force carbonate a second. It's time to enjoy your beer in style.



KEGERATOR KIT INCLUDES:

1. Draft Brewer® Ball Lock Keg (2)
2. CO2PO® Double Body CO₂ Regulator
3. CO₂ Tank
4. Gas Line Assembly (2)
5. Drip Tray
6. Faucet Wrench *Not Pictured*
7. Nylon Washers (4) *Not Pictured*

Dual Faucet Draft Tower Assembly

8. Draft Tower
9. 3" Draft Tower Gasket (1)
10. Stainless Steel Faucets (2)
11. Tap Handles (2)
12. Fastener Bolts (4)
13. Washers (4)
14. Fastener Bolt Hex Nuts (4)

YOU'LL ALSO NEED:

EQUIPMENT

- Mini-Fridge

TOOLS for Assembly

- Electric Drill
- 3 inch hole saw
- 1/4 Inch Drill bit
- Screwdriver
- Adjustable Wrench
- Center Punch
- Pencil
- Square or Measuring tape
- Hand File

CHOOSING A REFRIGERATOR:

Generally, a 4.4 - 5 Cu. Ft. fridge will work best. The Draft Brewer® Kegs are roughly 9 inches wide and 25 inches tall, so you'll want to choose a model that can accommodate the two kegs side by side, as well as the CO₂ tank on the shelf in the back. Make sure any freezer module can be removed and does not contain any cooling lines itself.

An internet search can help to find what specific models may work best.

ASSEMBLING YOUR KEGERATOR

BEFORE YOU BEGIN

Depending on your choice of fridge, you must locate the cooling lines in the top panel before you drill. There may be information available online, in your refrigerator's owner manual, or through the manufacturer for your particular model. Otherwise, careful removal of the top panel may be needed to ensure you find a safe place to drill.

You need to choose a location large enough to drill a 3-inch hole for the tower/lines and the four 1/4" screw holes for mounting.

WARNING: Damage to any cooling lines will disable the fridge.

STEP 1

Mark the drilling location with the center punch. Then, using the hole saw, drill the 3 inch hole through the top of the fridge. It can be helpful to drill a small pilot hole in the center first. Afterwards, make sure there are no rough edges that could damage the liquid tubing. If so, remove them with a hand file before proceeding.

STEP 2

Carefully route the liquid lines down through the opening and center the tower over the hole. Mark the locations for the four mounting screws using the center punch. Remove the tower and drill four 1/4" holes for the mounting screws.

STEP 3

Assemble the tower by attaching the faucets and tap handles. Use the included faucet wrench to secure faucets to the tower.

STEP 4

Place the rubber tower gasket over the mounting holes, center the tower again in place, and secure it using the four included 2.5-inch screws, washers, and nuts. The drip tray can simply be placed on top of the fridge in front of the tower.

STEP 5

Attach the black liquid ball lock disconnects to the liquid-out post on each keg.

STEP 6

Attach the CO₂PO® Double Body Regulator to the CO₂ tank. Take care to make sure the nylon washer is placed into the hex nut, between the regulator and the tank. This ensures an air-tight seal to prevent CO₂ from leaking. No additional thread tape is required. Tighten the hex nut with the wrench.

STEP 7

Attach the two gas line assemblies to the regulator shutoff valves. Place one of the small nylon flared washers into each swivel nut and secure them to the threaded shut-off valve on each regulator body. Tighten the swivel nuts with the wrench.

Test for CO₂ leaks using some soapy water or sanitizing solution. Turn on the tank and adjust each regulator to about 3-5 psi. Pay close attention to the connections you've just made.

STEP 8

Place the CO₂ tank with regulator on the shelf toward the back of the fridge. There should be adequate space for the two kegs in front.

Once your home brew is ready, keg and carbonate your beer as normal. The Double Body Governor® regulator allows you to control the pressure of each keg independently. You can serve one beer while force-carbonating a second.

POURING

Important! Make sure that the gas flow is shut off (valve on the CO₂ tank is closed) and that the faucets on your draft tower are closed before proceeding.

1. Clean the liquid line and faucet before and after tapping each keg using Beer Line Cleaner or a no-rinse sanitizer. Dirty lines can cause foaming and off-flavors in the beer.
2. Take a moment to check all threaded connections on your system for gas leaks. Even a small leak will eventually drain your CO₂ cylinder, and in some cases it could even be dangerous.
3. Pull the tap handle all the way forward to pour a beer. Adjust dispensing pressure as needed using the adjustment knob on the regulator.

FORCED CARBONATION

Using the chart below, you can achieve a specific carbonation level by simply adjusting your mini-fridge temperature and the regulator's dispensing pressure.

Many brewers speed up the carbonation process by shaking the keg back and forth, which drastically increases the surface area of beer in direct contact with CO₂. As you do this, you will hear the regulator delivering CO₂ as it is being rapidly dissolved into the beer. You should shake the

keg until it becomes increasingly difficult to hear the CO₂ hissing.

When you are finished, leave the CO₂ line attached to the beer so it may complete the process. If the beer becomes over-carbonated, it is possible to de-carbonate the beer. You should warm the beer and periodically pull the pressure relief valve on the keg. This will cause CO₂ to come out of solution and re-pressurize the headspace, at which point you can repeat the process.

STYLE	VOLUMES CO ₂	FORCED CARBONATION CHART						
		5 PSI	10 PSI	15 PSI	20 PSI	25 PSI	30 PSI	
American Ales	2.2-2.7	30° F	2.23	2.82	-	-	-	-
American Lagers	2.5-2.8	35° F	2.02	2.52	3.02	-	-	-
Belgian Ales	2.3-4.0	40° F	1.83	2.30	2.75	3.19	-	-
British Ales	1.6-2.5	45° F	1.66	2.08	2.51	2.94	-	-
German Ales	2.2-3.5	50° F	1.50	1.90	2.30	2.70	3.10	-
German Lagers	2.5-2.8	55° F	-	1.75	2.12	2.47	2.83	3.18
		60° F	-	1.62	1.95	2.27	2.60	2.92