MICRO MATIC

Keg Tapping Kit

ASSEMBLY & USE MANUAL

Part No. **TK**

TK-LC	TK	TK-2
Description: Coupler Not Included	Description: Tap 1 Keg	Description: Tap 2 Kegs
1 - 430A-5E 5 lb. Aluminum CO2 Cylinder (empty) 1 - 842 Double Gauge Regulator 1 - 4' Length 553R 5/16" I.D. Red Gas Hose 2 - SNP-10 Plastic Snap Clamp	1 - 7485E D System American Sankey Keg Coupler 1 - 430A-5E 5 lb. Aluminum CO2 Cylinder (empty) 1 - 842 Double Gauge Regulator 1 - 4' Length 553R 5/16" I.D. Red Gas Hose 2 - SNP-10 Plastic Snap Clamp	2 - 7485E D System American Sankey Keg Coupler 1 - 430A-5E 5 lb. Aluminum CO2 Cylinder (empty) 1 - 842-2 Double Gauge Regulator w/Dual Shutoff 2 - 4' lengths 553R 5/16" I.D. Red Gas Hose 4 - SNP-10 Plastic Snap Clamp

SAFETY FIRST

Read Instructions Completely

- **CO2 can be dangerous**

Micro Matic has a policy of continuous improvement and reserves the right to change materials and specifications without notice.

WARNING	EXPLANATION

PLEASE READ BEFORE USE

KEG OPERATION

1. NEVER exceed 50 P.S.I.	1. Most domestic draft beers are dispensed using a pressure of 12-14 P.S.I. and most stout beers require a pressure of 30-40 P.S.I. Pressures above 50 P.S.I. will release the built-in pressure relief valve (PRV).
2. ALWAYS use a keg coupler and gas pressure regulator equipped with a pressure relief valve (PRV).	2. If the regulator PRV failed, the keg coupler PRV will release preventing the CO_2 from reaching the keg.
3. NEVER try to remove the valve in the keg.	3. For liability reasons, keg valve installation and removal tools are available only to breweries. It is important only trained professionals perform maintenance and installation of valves. Improper installation can result in possible injury.

CO2 GAS

1. ALWAYS connect CO_2 gas cylinder to regulator. NEVER connect gas cylinder directly to keg.	1. The gas in the CO_2 cylinder is 750-1000 P.S.I. and the keg is built to only withstand pressure to 60 P.S.I.
2. ALWAYS secure gas cylinder in an upright position. NEVER drop or throw gas cylinder.	2. Gas cylinders can be unstable with the regulator mounted. The regulator may break off if the cylinder falls on it. Dropping the cylinder may break the cylnder valve off and release the pressurized gas.
3. ALWAYS ventilate area after a CO_2 leak.	3. If it becomes difficult to breathe and your head starts to ache, high levels of CO_2 (carbon dioxide) may be present in the area. LEAVE THE ROOM IMMEDIATELY.

CLEANING CHEMICAL

Beer line cleaner (CFP-1) when mixed with water is a clear, odorless liquid containing sodium carbonate.

1. ALWAYS use cleaning chemical with the manual cleaning bottle.	1. The manual cleaning bottle is the most effective method for using the beer line cleaner. It creates the turbulent flow necessary to release beer stone, bacteria, and yeast build up in the beer line.
2. ALWAYS wear safety glasses to protect eyes and rubber gloves for skin protection. ALWAYS wash hands with soap and water after using chemical.	2. Although CFP-1 is not caustic, the chemical can irritate eyes and skin.
3. ALWAYS thoroughly rinse beer line and equipment. ALWAYS dispose of used chemical in accordance with federal and local regulations.	3. To ensure the freshest beer taste, flush chemical from beer line, coupler and faucet completely with cold water before re-tapping keg.

CALL physician or poison control center if product is swallowed. If ingested, drink large quantities of water to dilute chemical.

1 The secret to trouble free keg beer dispensing is storing and serving beer at the proper temperature. Before purchasing a keg of beer, give your keg refrigerator time to cool down to 38º F.

Check the temperature by keeping a glass full of water inside the refrigerator, and then taking the temperature of the water in the glass.

Assure the keg of beer is also at 38º F, Micro Matic recommends storing the beer in the refrigerator for at least 12 hours before tapping.

Make sure the storage and keg temperature is 38º F.

2 Connect the gas regulator to the gas cylinder. Check to see if there is a special fiber washer at this connection.

Some regulator connections have integrated o-ring seals on the tank connector, and if they do, a fiber washer is not necesary.

Turn the shutoff lever to the side, to be perpendicular to the red gas pressure tubing, stopping the gas flow.

Connect the gas regulator to the gas cylinder.

3 Securely tighten the tank nut to prevent gas leaks.

Tighten the tank nut.

4 Attach the red gas pressure tubing to the gas regulator outlet nipple and secure it with a clamp.

Attach the red pressure tubing to the gas regulator.

5 Connect the other end of the red gas pressure tubing to the gas pressure nipple of the keg coupler inlet, and secure it with a clamp.

The coupler handle should be in the untapped, handle up, position.

Connect pressure tubing to the keg coupler.

6 To open the gas cylinder, turn the valve counter clockwise until it stops. The high pressure tank guage will read approximately 750 p.s.i. when full.

Check for leaks - Close the valve by turning it clockwise until it stops. The high pressure gauge should remain at 750 p.s.i. If the pressure reading decreases, check all connections, confirm the coupler is in the untapped, handle up, position and repeat step 6.

Open the gas cylinder.

7 Set the gas applied pressure to 14 p.s.i. * This setting will accommodate most keg beers with the exception of stouts. After the pressure is set, you should tighten the locknut on the pressure adjusting screw to prevent tampering with the setting. Then turn the shutoff lever down, to line up with red gas pressure tubing, allowing the gas to flow.

* ***The required amount of CO2 pressure may vary, depending on the brand of beer, its temperature and altitude where the beer is dispensed. Your beer retailer will be able to give you more information.***

Set the gas pressure to 14 p.s.i.*

8 Connect the beer tubing hex nut to the keg coupler. You should always use a neoprene washer at this connection. Before connecting to the keg, check to be sure the other end of the beer line is connected to the faucet hardware. The keg coupler should be in the untapped, handle up, position.

Connect the beer tubing hex nut to the keg coupler.

9 Place the keg coupler into the keg valve, and lock it into the lugs with a one quarter (1/4) clockwise turn.

Secure the coupler to the keg.

10 Tap the keg and start the flow of beer by pulling the keg coupler handle out and pushing down. The beer will immediately begin to flow and fill the beer line to the faucet.

Tap the keg.

How To Pour The Perfect Glass of Beer

Quick Checklist:

- **Temperature:** • 38° F
- **Pressure:** • 14 p.s.i.
- **Clean:** • Before New Keg

Ready to pour: 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.

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

Let the remaining beer run straight down the middle. This insures proper release of CO_2 by producing a 3/4" to a 1" foam head.

Close the faucet completely and quickly.

Common Draft Problems

Condition	Temperature	Pressure	Equipment	Improper Pour	Glassware
 **Wild Beer** Beer, when drawn, is all foam, or too much foam and not enough liquid beer	Too warm	Too high	Needs cleaning	Check Pour	Ice inside of glass
 **Flat Beer** Foamy head disappears quickly; beer lacks brewery fresh flavor	Too cold	Too low	Needs cleaning		Detergent film inside of glass
 **Cloudy Beer** Beer in glass appears hazy, not clear	Too cold	Contaminated CO_2 gas	Needs cleaning		Needs cleaning
 **False Head** Large soap-like bubbles, head dissolves very quickly	Too warm	Too low		Check Pour	Household detergent and dust

MICRO MATIC

Visit us at **www.micromatic.com**

Information and resources for all your draft dispensing needs:

- **Beer Equipment Store**
  Over 1600 items available from 4 warehouses.
- **Beer Questions**
  Answers to the most frequently asked questions.
- **MMTV**
  On-line video library dedicated to beer dispensing.
- **Beer Forum**
  Active on-line community of over 1,600 members and over 5,900 posts.
- **Beer News Blog**
  Informative and entertaining comments on the beer industry.

Complete line of draft equipment

Line Cleaner

Always clean the beer line and equipment before connecting a fresh keg.

Tap Handles

Give your kegerator a personal touch with a unique handle.

Party Pumps

Out performs and outlasts any similar party pump on the market.