



2 - Tap Bar Information

Temperature - Draught beer is a perishable product and must be kept cold at all times so it doesn't spoil or pour improperly. The ideal temperature is 36-38 degrees F, which can be achieved by adding ice if a refrigerator is not available.

- Optional but not required: Approx. 70 pounds of ice is needed to maintain proper dispensing temperature. Since beer is drawn from the bottom of the barrel, approx. 20 pounds of ice must be placed on the bottom of a tub. Place the barrel in the tub on top of the ice. Add the remaining ice up the side of the tub and replace as needed.

Setting up the Coil Box:

1. Tap the barrel and open the faucet. Let any water left in the line run out until foam appears to ensure no water is left in the line that could freeze.
2. Fill the cooler to the top with ice. Add water until 3/4 full. Top off with more ice to make an ice bath. Cooler must be completely packed with ice from top to bottom at all times. Coils must be completely submerged in the ice bath.
3. Let sit for 3 - 5 minutes before serving beer.



Other Information:

- CO2 tank needs to be set at 26 - 32 pounds. Use the bolt and nut to set it and lock it.
- Lines are cleaned after every use so there will be water in the lines. Once it starts to foam, then it is a beer and water mixture, and then it'll be a steady stream of beer. Once the beer is pouring out, THEN put ice in the cooler. DO NOT PUT ICE IN COOLER WHEN WATER IS IN THE LINES.
- If you are only using one keg, shut off the line to the other keg hookup.
- Open the tap quickly from the bottom of the handle. This allows for a purer flow of beer from the tap.

Troubleshooting:

If the beer pours slowly, add more pressure. If the beer pours foamy, it is an indication that your beer is too warm. Drain water out of cooler and add more ice. If no beer comes out, water in the line is frozen, blocking the flow. Empty ice from the cooler and repeat set-up.