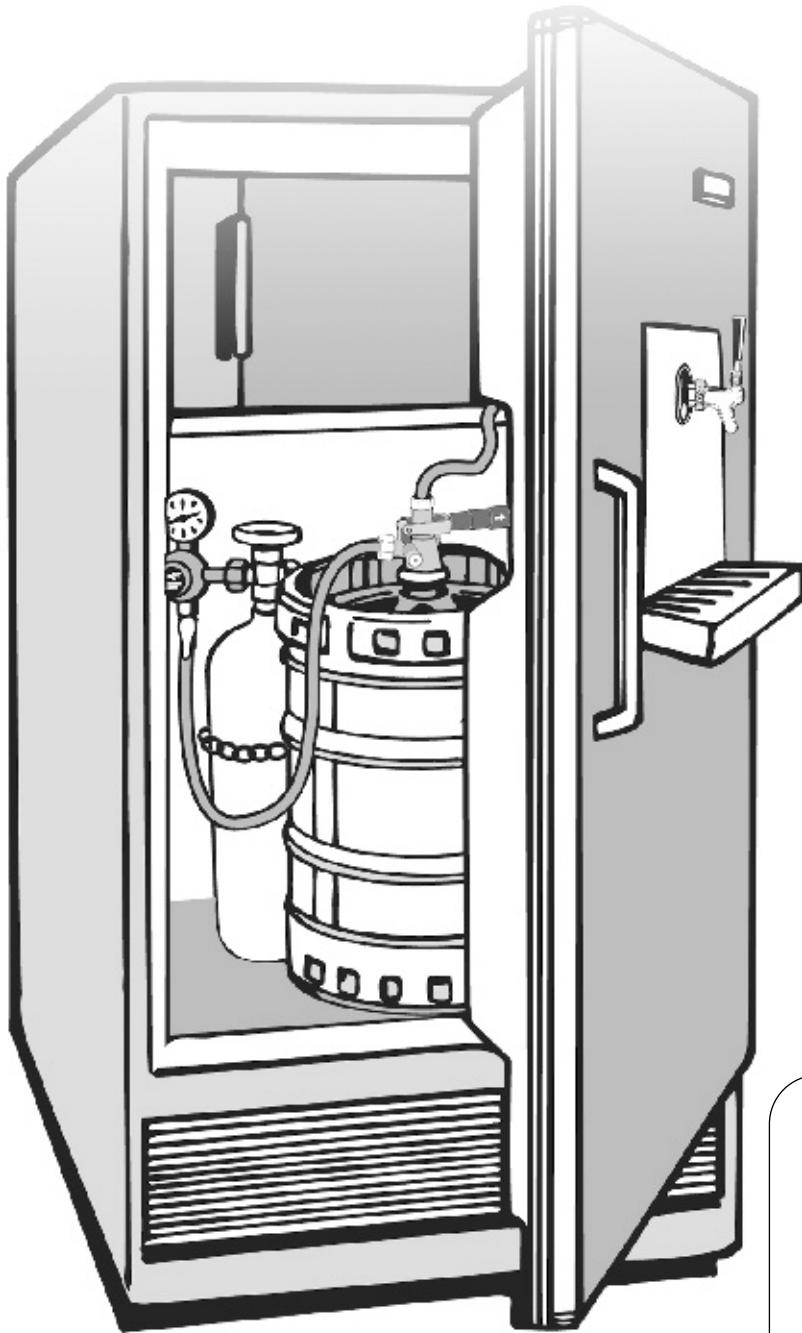


DRAFT BEER DISPENSER ASSEMBLY & USE MANUAL



Kegeerator Door Kit

SAFETY FIRST!

Read instructions completely



- *CO₂ can be dangerous.*
- *Flush chemical out of beer line completely before re-tapping keg.*

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 60 P.S.I.

2. ALWAYS use a keg coupler and gas pressure regulator equipped with a pressure relief valve (PRV).

3. NEVER try to remove the valve in the keg.

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. If the regulator PRV failed, the keg coupler PRV will release preventing the CO₂ from reaching 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 CO₂ gas cylinder to regulator. NEVER connect gas cylinder directly to keg.

2. ALWAYS secure gas cylinder in an upright position. NEVER drop or throw gas cylinder.

3. ALWAYS ventilate area after a CO₂ leak.

1. The gas in the CO₂ cylinder is 800-1000 P.S.I. and the keg is built to only with stand pressure to 60 P.S.I.

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 cylinder valve off and release the pressurized gas.

3. If it becomes difficult to breathe and your head starts to ache, high levels of CO₂ (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.

2. ALWAYS wear safety glasses to protect eyes and rubber gloves for skin protection. ALWAYS wash hands with soap and water after using chemical.

3. ALWAYS thoroughly rinse beer line and equipment. ALWAYS dispose of used chemical in accordance with federal and local regulations.

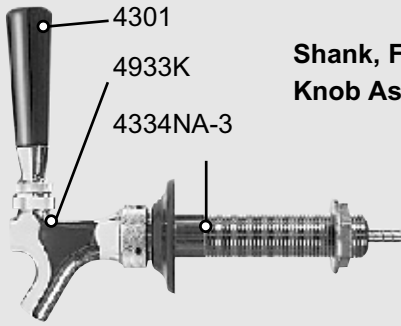
1. The manual cleaning bottle is the most effective method for using the beer line cleaner. It creates the turbulent flow necessary to release beer stone, bacteria, and yeast build up in the beer line.

2. Although CFP-1 is not caustic, the chemical can irritate eyes and skin.

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.

BASIC CONVERSION KIT COMPONENTS



Shank, Faucet & Knob Assembly



**Door Spacer
RK-DS4**



**Faucet Wrench
4350-E**



**Beer Hose with Fittings
5' x 3/16" I.D.
547C60A**

**Hex Nut Washer
759**



**Beer Hose Snap Clamp
SNP-6**



**CO₂ Hose
4' x 5/16" I.D.
553R**



**Gas Hose Snap Clamps
SNP-10**

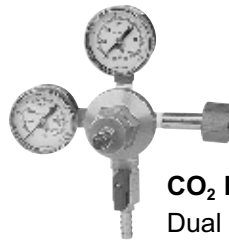
ADDITIONAL EQUIPMENT



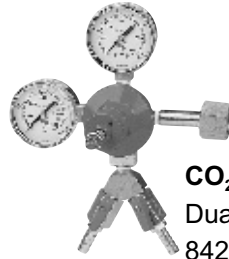
**American Coupler D System
7485E**



**CO₂ Regulator
Single Gauge 841**



**CO₂ Regulator
Dual Gauge
842**



**CO₂ Regulator
Dual Gauge
842-2**



**5 lb. Cylinder CO₂
(empty)
430A-5E**



**Cleaning Kit
CK-1100**

AVAILABLE DRIP TRAYS



**Keyhole Mount
DP-6x4**



**Removable
RK-DTA**



**Shank Mount
DP-721D**

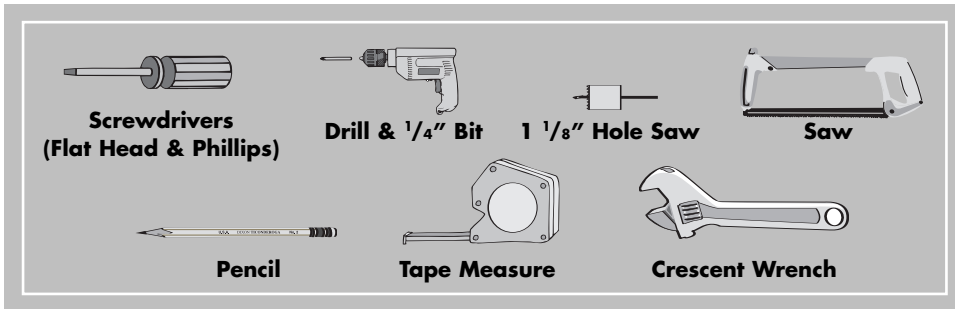


**Shank Mount
DP-321D-2**

KEGERATOR DOOR KIT

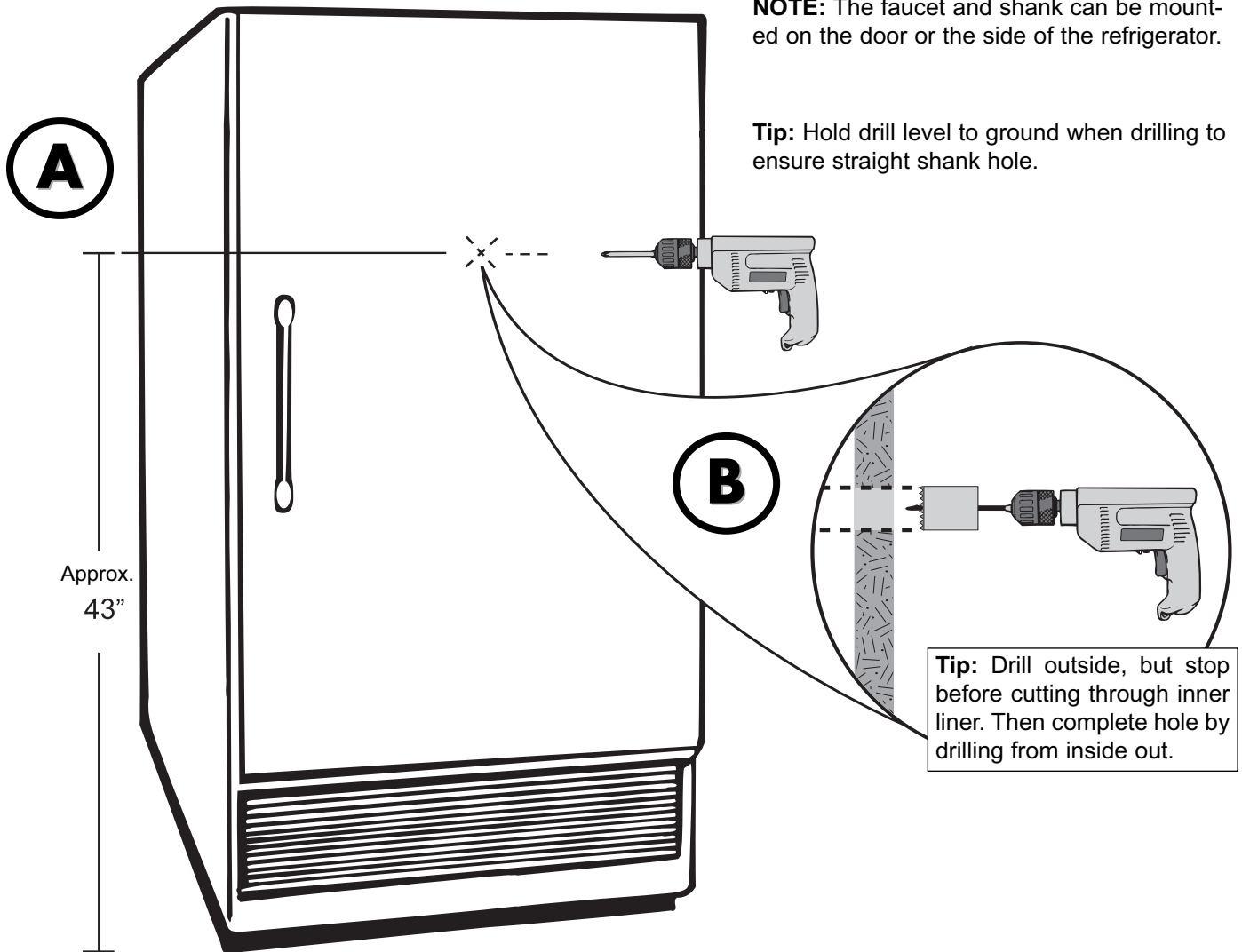
Shank Hole Drilling

Required Tools



NOTE: The faucet and shank can be mounted on the door or the side of the refrigerator.

Tip: Hold drill level to ground when drilling to ensure straight shank hole.

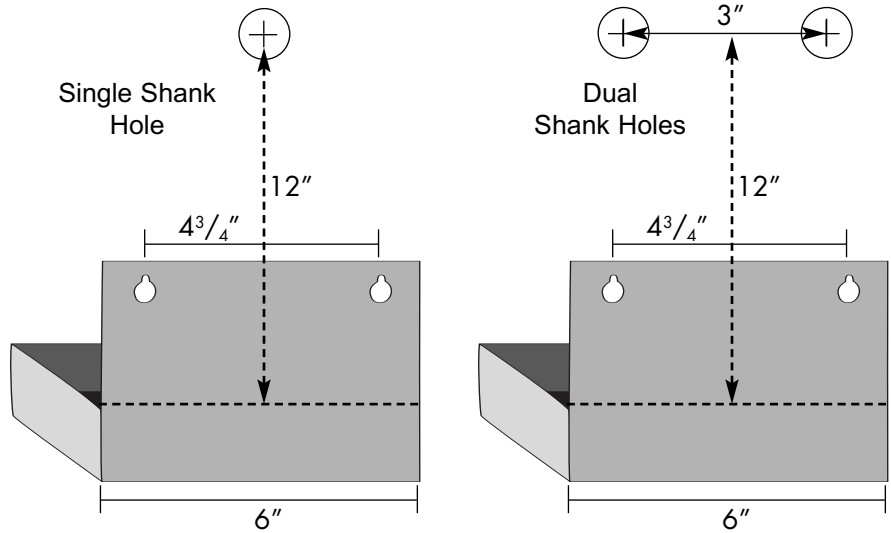
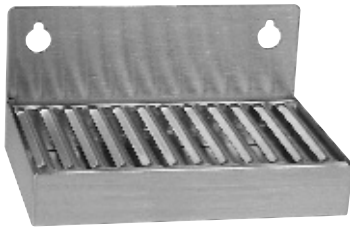


NOTE: Please see drip tray mounting instructions for measurements before completing Step B.

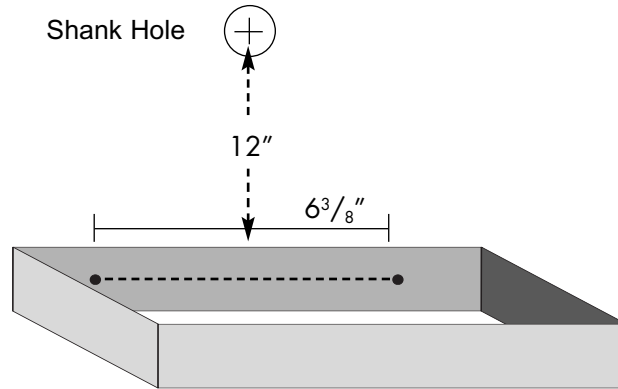
ASSEMBLY & USE MANUAL

Drip Tray Mounting Instructions

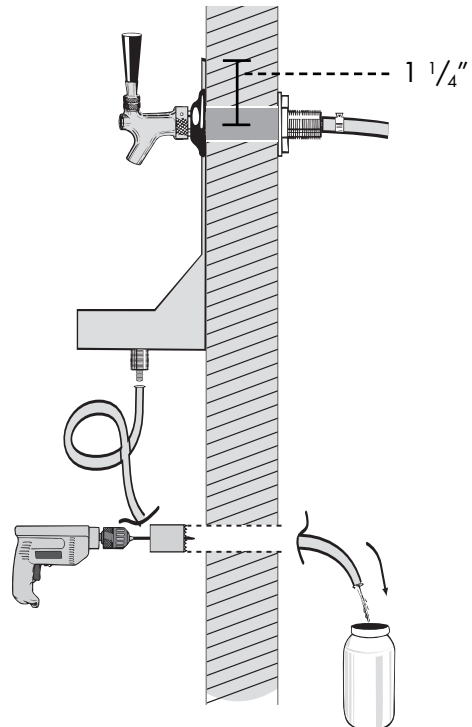
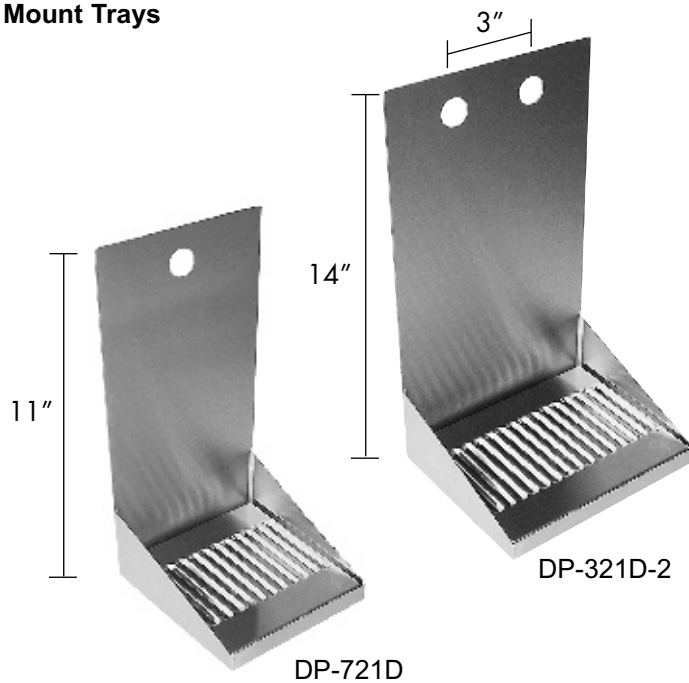
Keyhole Mount Tray DP-6x4



Removable Tray RK-DTA



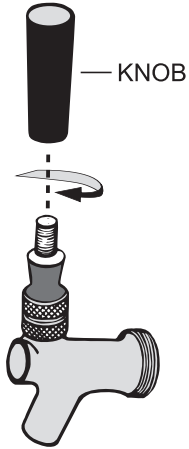
Shank Mount Trays



KEGERATOR DOOR KIT

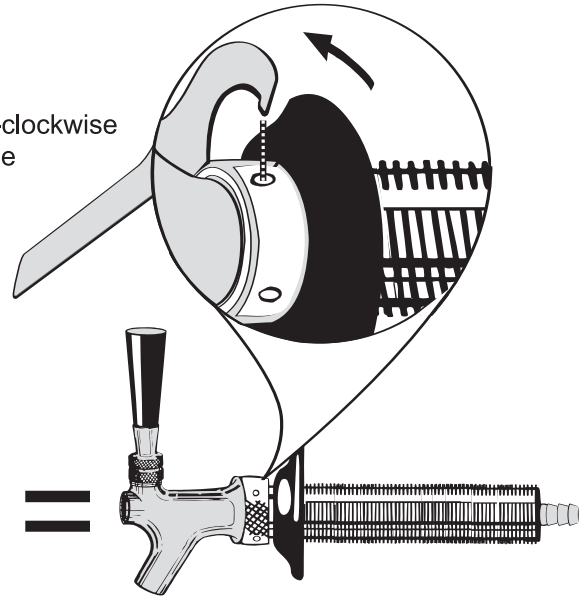
Faucet & Shank Mounting

C



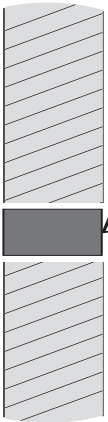
NOTE:
Tighten= Counter-clockwise
Loosen= Clockwise

Always make sure faucet is securely tighten to avoid leaks.

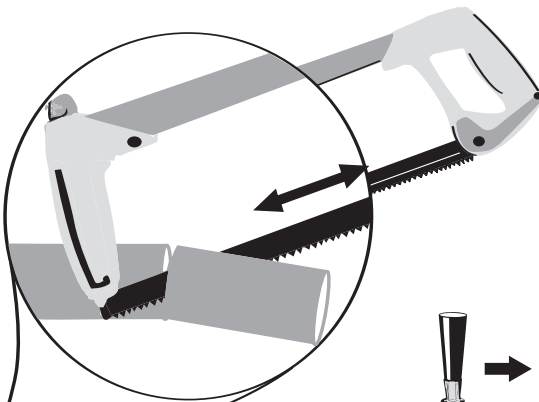


D

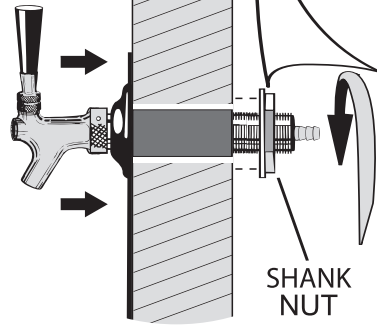
DOOR WALL



Cut door spacer 1/8" - 1/4" shorter than door width.



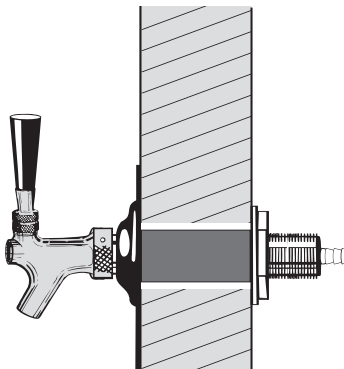
+



SHANK NUT

Tip: Hold faucet in upright position while tightening shank nut. **DON'T OVER TIGHTEN!**

E



SNP-10

Squeeze, finger tight. Remove with pliers.

NOTE: DO NOT CUT BEER LINE LENGTH. 5' is the proper restriction from keg to faucet.

ASSEMBLY & USE MANUAL

CO₂ Regulator Mounting & Pressure Hose Connection



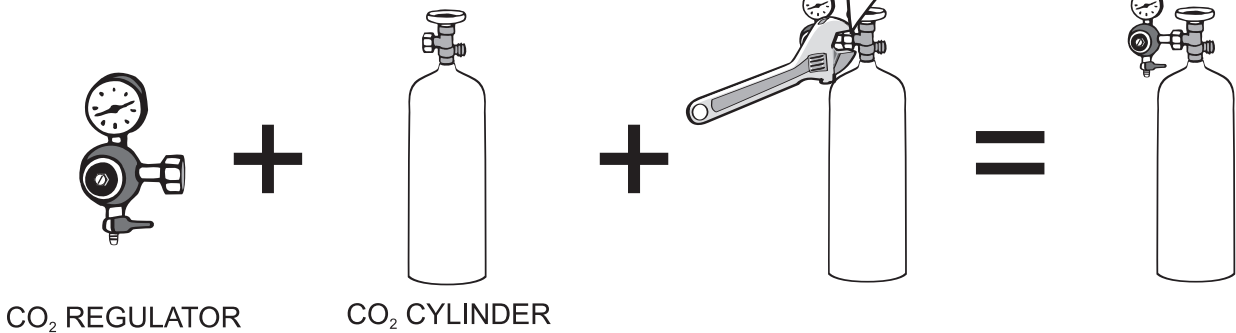
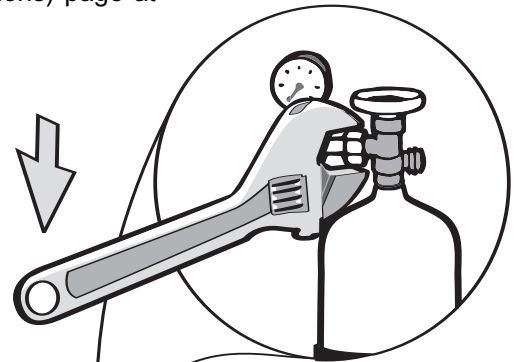
Where can I get a CO₂ cylinder filled?

Inquire with the store you are getting your kegs from for a local source. Another option is to look in your phone book under Fire Extinguishers or Fire and Safety Equipment. Companies that refill fire extinguishers will be able to fill CO₂ cylinders.

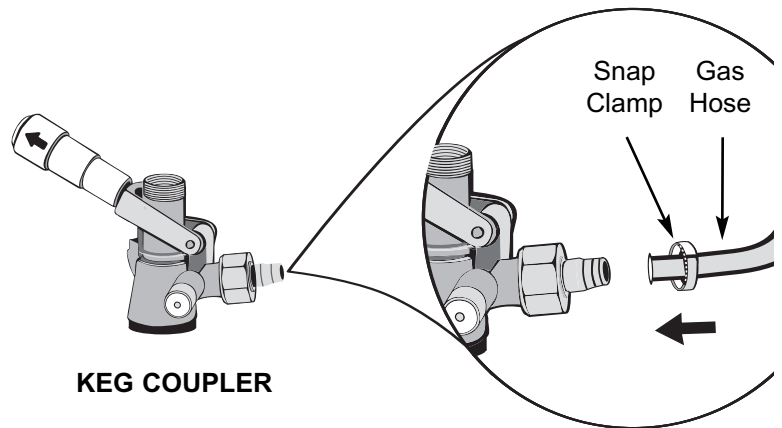
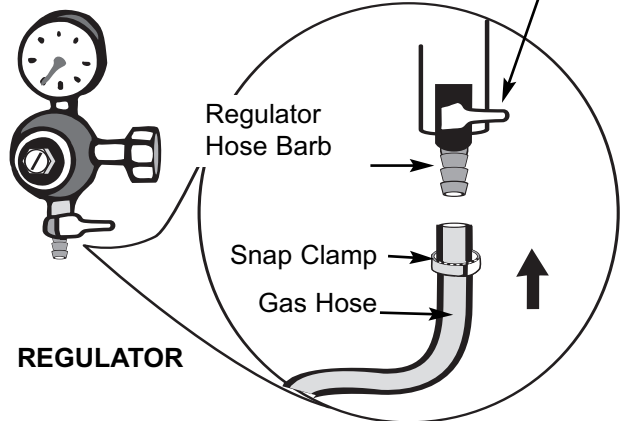
Stout beers such as Guinness, require a mixed gas for proper dispensing. For more information, see the FAQ (Frequently Asked Questions) page at MicroMatic.com.



The CO₂ cylinder and regulator are usually placed inside one of the corners of the refrigerator. The CO₂ cylinder and regulator can be located outside, with the gas line brought through a drilled hole. It is important the cylinder be kept in an upright position to operate efficiently. Use a chain to secure cylinder.



"OFF" POSITION



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Toll Free: 1 (866) 291-5756

KEGERATOR DOOR KIT

Keg, Temperature, Pressure, and Tapping

Set Temperature:
Serve Draft Beer: 38°F



38° F

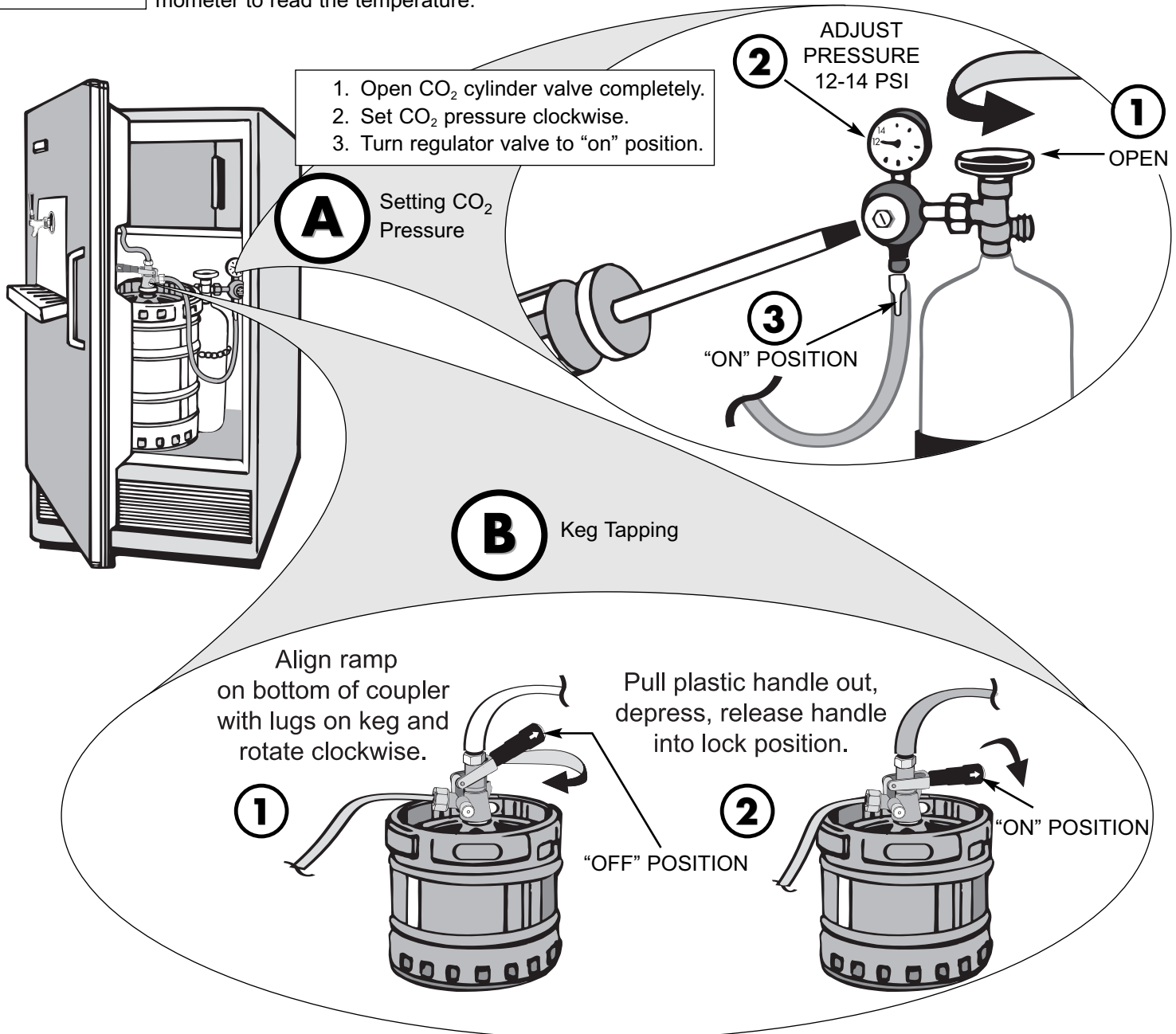
with thermometer

What temperature do I need to store draft beer at?

Most domestic draft beer is not pasteurized, so it must be kept cold. The temperature of the beer must be maintained between 36-38°F all the way to the point of dispense. Temperatures above 38°F will cause foam and promote sour/cloudy beer.

The air temperature in the refrigerator can fluctuate greatly when the door is opened. Check the "liquid" temperature of the beer by placing a glass of water in the refrigerator with a thermometer in it. Allow the water to chill for 24 hours, for an accurate reading of the "liquid" temperature.

Additionally, if the beer is being dispensed away from the refrigerator, the temperature of the dispensed beer should be monitored. This is to make sure the 36-38°F temperature is being maintained all the way to the point of dispense. To check the dispense temperature, simply pour a beer into glass and use a thermometer to read the temperature.



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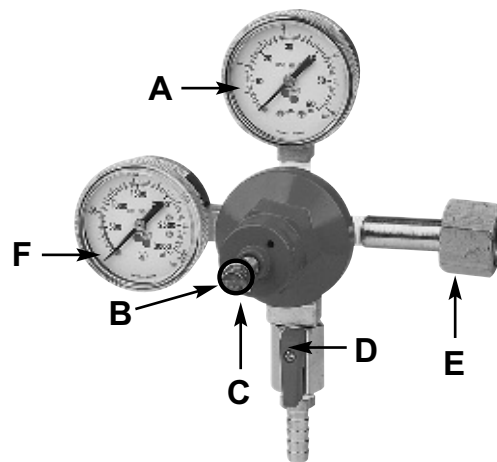
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ASSEMBLY & USE MANUAL

Helpful CO₂ Regulator Hints

PARTS OF A CO₂ REGULATOR

- A.** Output low pressure gauge (reads the amount of internal keg pressure)
- B.** Regulator adjustment screw (after keg is tapped, screw clockwise until low pressure gauge (Figure 1) indicates between 12 & 14 PSI)
- C.** Adjustment lock nut
- D.** Shut-off valve
- E.** CO₂ Nut (use to connect to cylinder)
- F.** High pressure gauge (reads the amount of pressure in cylinder)



HOW TO SET REGULATOR OUTPUT PRESSURE

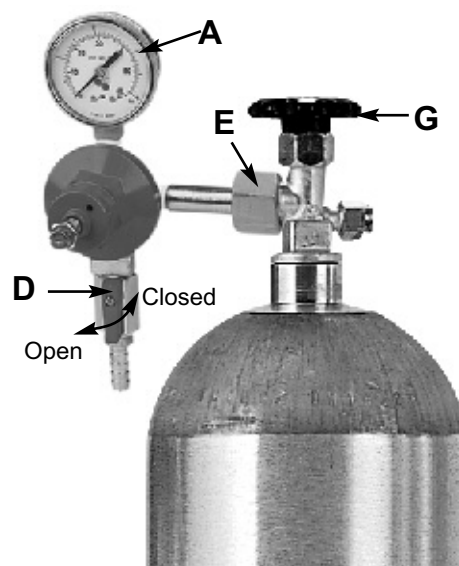
Once the regulator is securely attached to the gas cylinder:

1. Close the shut-off valve (**D**) on output port of the regulator.
2. Open the valve (**G**) on the gas cylinder completely.
3. Turn the regulator adjustment screw (**B**) clockwise until the desired pressure is shown on the output pressure gauge (**A**).
4. Open the shut-off valve (**D**) on output port of the regulator.

NOTE: Pressure for Lager beers is set at 12 - 14 PSI
Pressure for Stout beers is set at 30 - 40 PSI

HOW TO REPLACE AN EMPTY CO₂ CYLINDER

1. Close cylinder valve by turning clockwise "**G**".
2. Close shut-off valve "**D**".
3. Remove regulator from empty cylinder "**E**".
4. With cylinder valve "**G**" in closed position, reattach regulator to cylinder at "**E**". (Check condition of regulator stem gasket/o-ring.)
5. Open valve "**G**" all the way. (This is important because the cylinder valve seals in two places.)
6. Open shutoff valve "**D**".
7. Check gauge pressure "**A**" (12-14 PSI) and adjust if necessary.



HOW MANY KEGS OF BEER CAN BE DISPENSED OUT OF A CO₂ TANK?

As a general rule of thumb, it takes about a 1/4 Lb of CO₂ to dispense a 1/4 barrel of beer and a 1/2 Lb of CO₂ to dispense a 1/2 barrel of beer. The table below lists the approximate number of kegs dispensed from each size of CO₂ cylinder.

	5.00 Gallon Home Brew	5.23 Gallon 1/6 barrel	7.75 Gallon 1/4 barrel	15.50 Gallon 1/2 barrel
5 pound cylinder	28-31	27-30	18-20	9-10
10 pound cylinder	56-62	54-60	36-40	18-20
15 pound cylinder	84-93	81-90	54-60	27-30
20 pound cylinder	112-124	108-120	72-80	36-40



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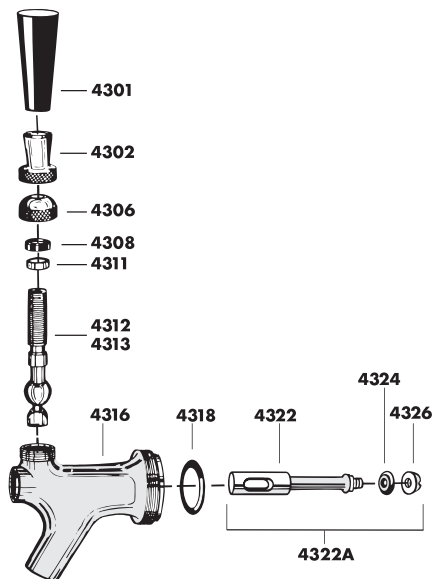
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KEGERATOR DOOR KIT

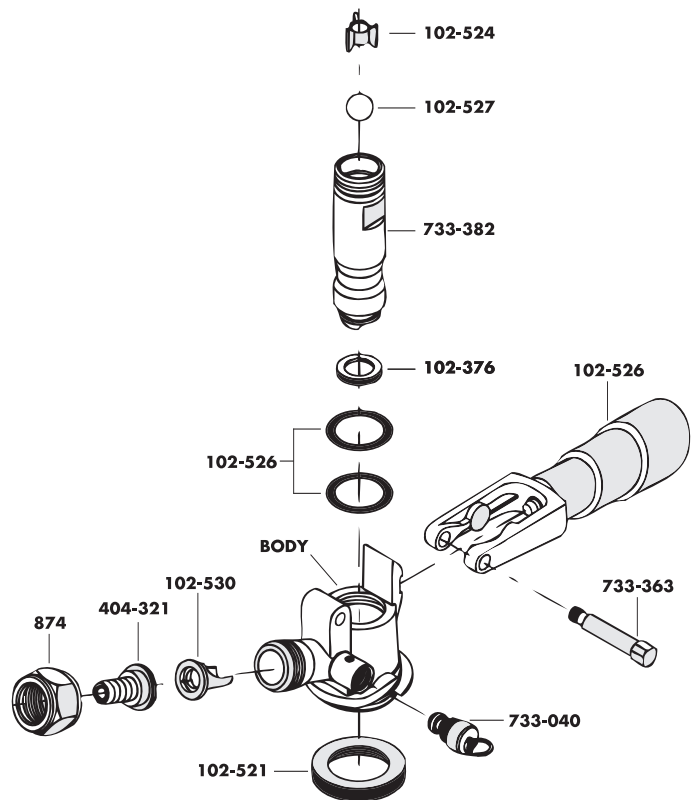
Components



**4933K
Beer Faucet**












**7485E
"D" System**



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ASSEMBLY & USE MANUAL

Keg Tapping Systems & Specifications

D SYSTEM	S SYSTEM	A SYSTEM	G SYSTEM	U SYSTEM
				
				
7485E Budweiser Coors Labatt Miller Molson Sam Adams Yuengling	7486E Amstel Light Becks Heineken Murphy's Irish Stout Pilsner Urquel Scottish & Newcastle	DH1501 Hoegaarden Paulaner Spaten Warsteiner	GTL425 Anchor Steam Bass Ale Boddington Caffrey's Whatney's	G408 Guinness Harp



CAPACITY	1/2 Keg	1/4 Short Keg	1/4 Slim Keg	1/6 Keg
Gallons	15.5	7.75	7.75	5.23
Ounces	1984	992	992	640
Cases	6.8	3.44	3.44	2.2
# of  12 oz. beers	165	82	82	53
DIMENSIONS				
Height	23.3"	14.8"	23.3"	23.3"
Diameter	17.0"	17.0"	11.0"	9.25"
WEIGHT				
Full (lbs)	160.7	83.3	81.87	55.5
Empty (lbs)	29.7	17.3	16.00	13.76

Note: Above capacities, dimensions and weights can vary as a result of differences between manufacturers.



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KEGERATOR DOOR KIT

How To Pour The Perfect Glass Of Beer

Quick Checklist:





- Temperature:** 36-38° F
 Pressure: 12-14 PSI
 Clean: Before New Keg

Ready to pour: Start with a beer clean glass that has been wetted in cold water.



1. 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.
2. After the glass has reached half full, gradually bring the glass to an upright position.
3. Let the remaining beer run straight down the middle. This insures proper release of CO₂ by producing a 3/4" to a 1" foam head.
4. 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

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ASSEMBLY & USE MANUAL

Cleaning Components

Regular cleaning of the faucet, beer line, and keg coupler is extremely important. If this is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of draft beer. Routine cleaning is essential to maintain quality and fresh taste.

Residential Applications: cleaning should be performed after every keg or at a minimum of every two weeks.

Required Parts – Cleaning bottle with hand pump and faucet attachment



Four Step Cleaning Procedure:

A

Set-up

B

Cleaning

C

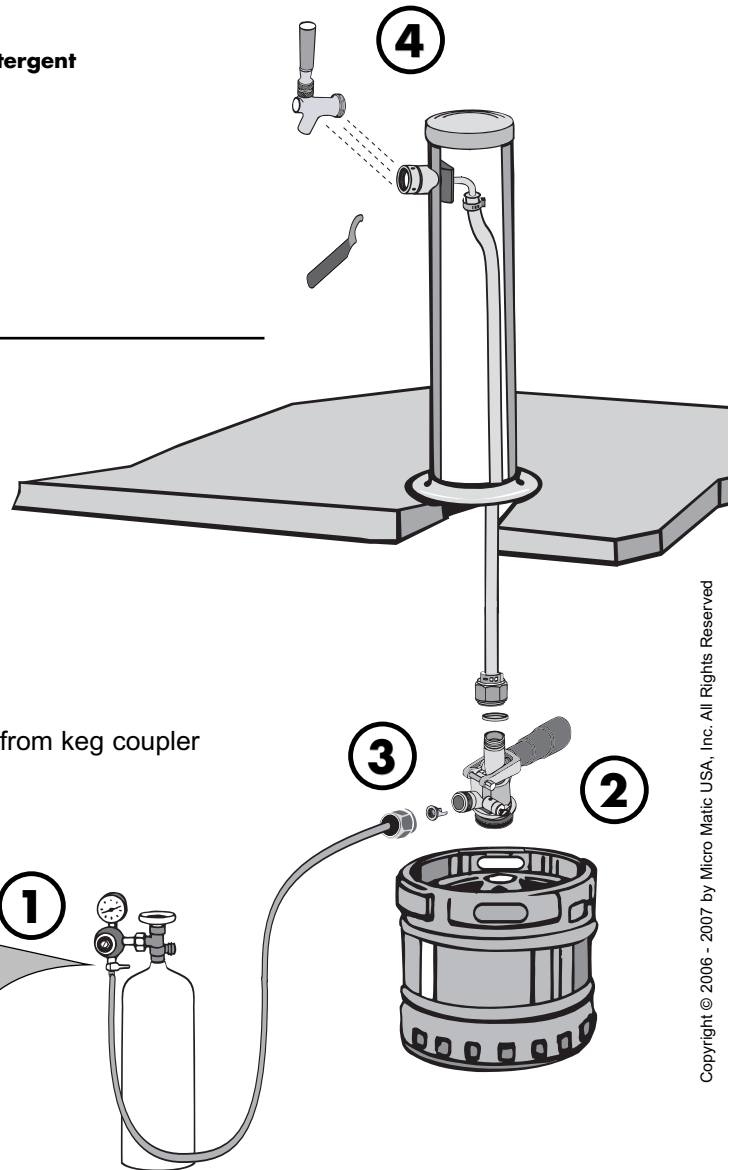
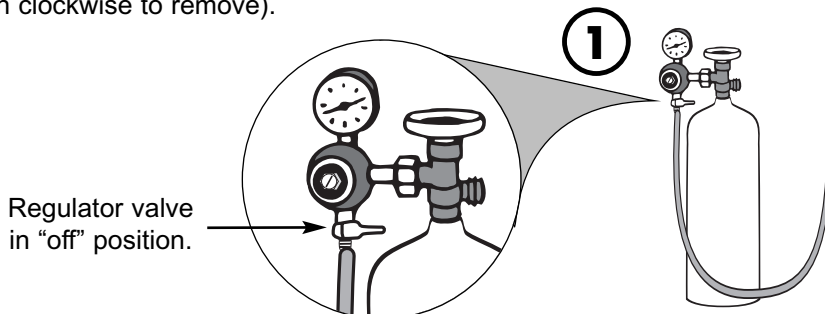
Rinse

D

Re-connect

A Setup:

1. Shut-off CO₂ at regulator.
2. Un-tap coupler at keg.
3. Unscrew beer hose fitting and CO₂ gas hose fitting from keg coupler (do not misplace beer washer or check valve).
4. Remove faucet from tower using faucet wrench (turn clockwise to remove).



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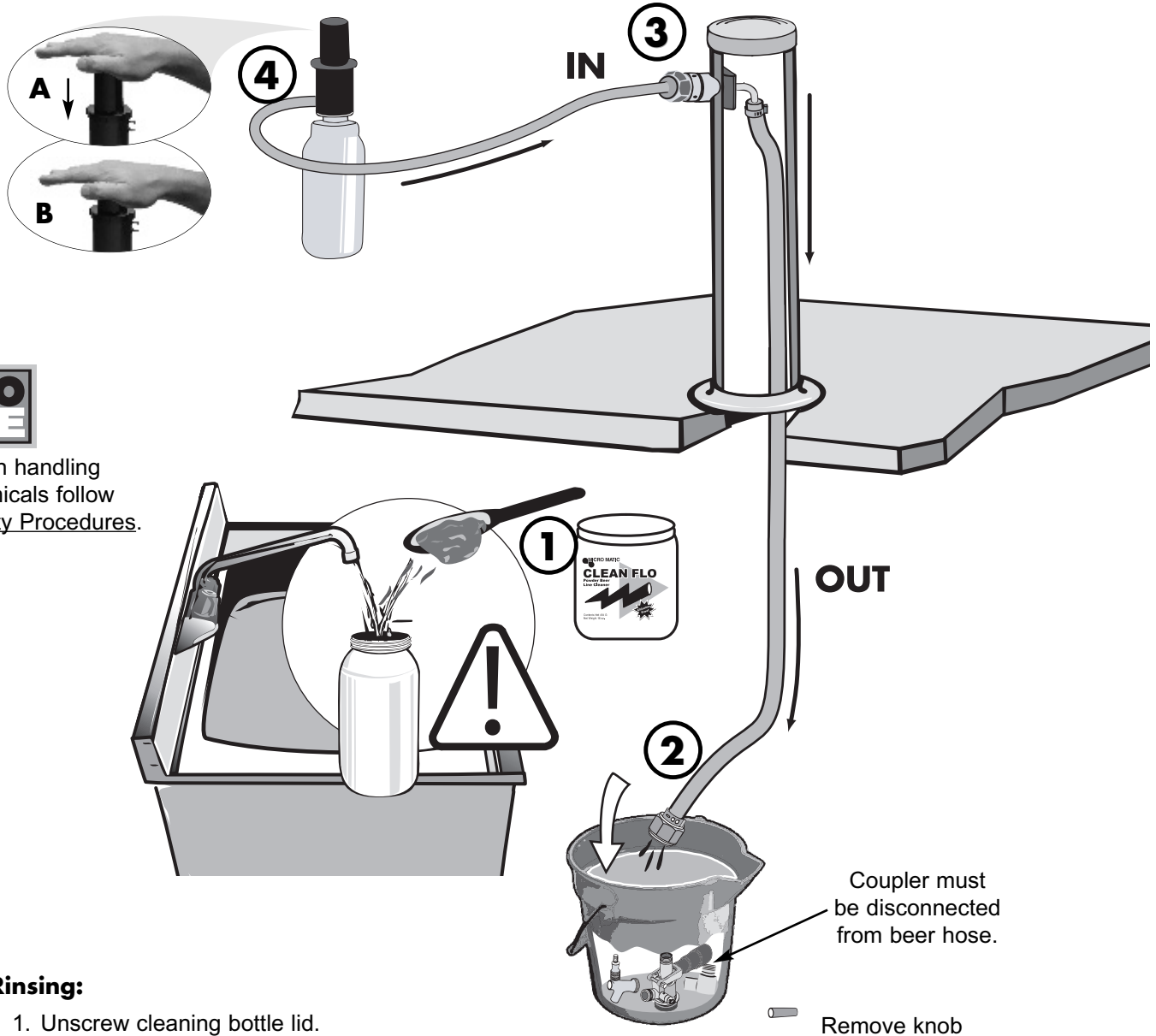
KEGERATOR DOOR KIT

Cleaning Procedures

SAFETY FIRST Use protective gloves and eye protection

B Cleaning:

1. Mix warm (not hot) water and detergent per manufacturer's instruction on container.
2. Place beer hose, coupler, and faucet in bucket (be sure to remove knob from faucet before placing into bucket).
3. Connect cleaning attachment to faucet coupling nut (where faucet was removed).
4. Pump cleaning solution through hose into bucket. Allow cleaning solution to soak in hose per chemical manufacturer instructions.

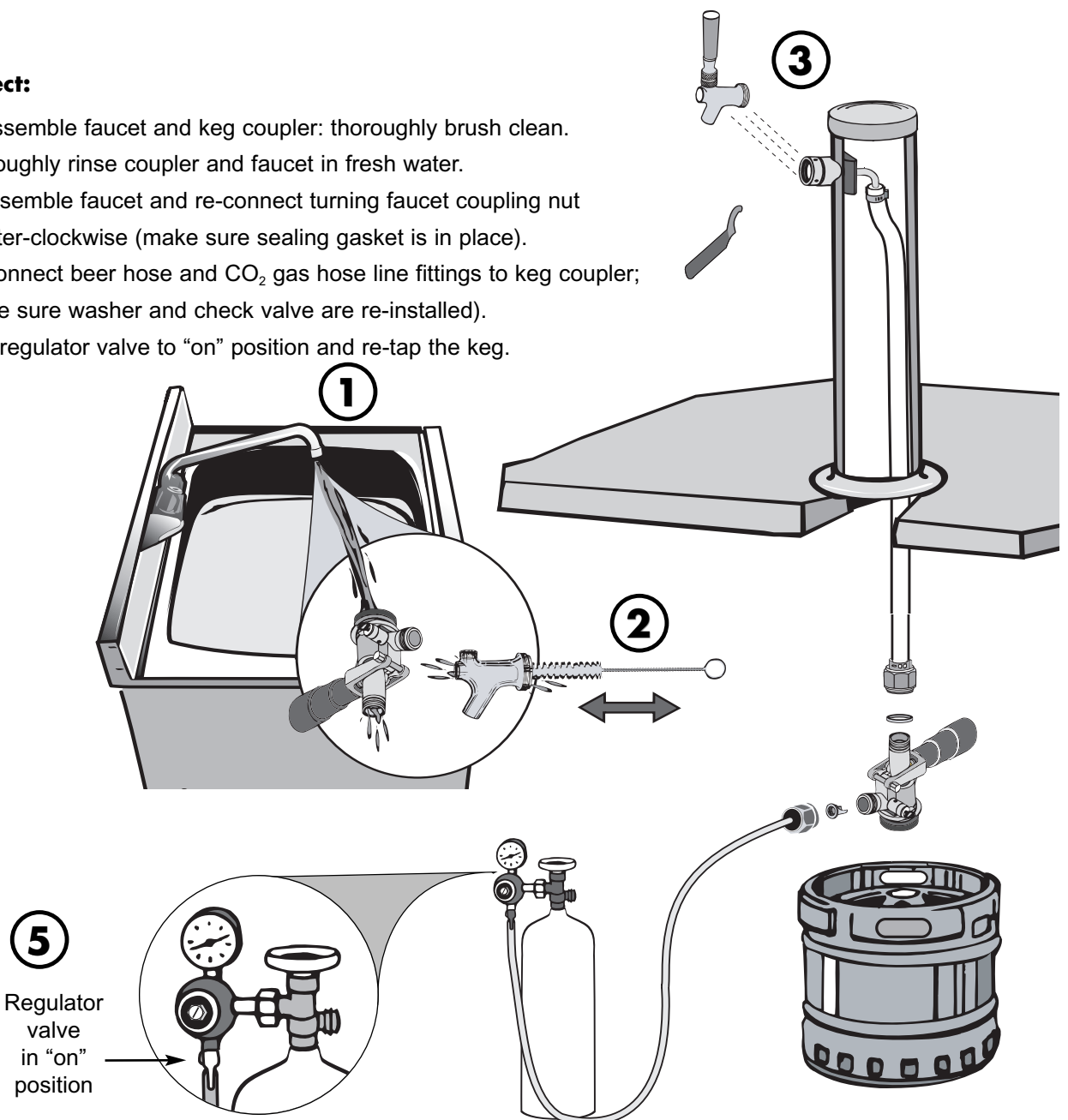


C Rinsing:

1. Unscrew cleaning bottle lid.
2. Thoroughly rinse out cleaning bottle and re-fill with fresh water.
3. Replace bottle lid and pump rinse water to remove cleaning solution from beer line into bucket.
4. Continue pumping until all fresh water is pumped through. Disconnect faucet cleaning attachment.
5. Dispose of chemical solution and rinse water in accordance with local regulations.
6. Rinse bucket before storing.

D Re-connect:

1. Disassemble faucet and keg coupler: thoroughly brush clean.
2. Thoroughly rinse coupler and faucet in fresh water.
3. Reassemble faucet and re-connect turning faucet coupling nut counter-clockwise (make sure sealing gasket is in place).
4. Re-connect beer hose and CO₂ gas hose line fittings to keg coupler; (make sure washer and check valve are re-installed).
5. Turn regulator valve to "on" position and re-tap the keg.



Regulator valve in "on" position

Routine Maintenance and Inspection

Keg Coupler

After cleaning it is an excellent opportunity to check the probe o-rings (102-526) and bottom seal (102-521) on the keg coupler are in good condition. Verify the probe o-rings on the keg coupler are properly lubricated (with a food grade lubricant (FT101L) to allow the coupler probe to move freely; this prevents wear and tear when the keg coupler is tapped and untapped on the keg.

Faucet

Check the friction washer (4308) , coupling washer (4318), and shaft seat (4324) on the faucet are in good condition.

Visit us at www.MicroMatic.com

Information and resources for all your draft dispensing needs.



FAQ's

Answers to many commonly asked questions and troubleshooting solutions are presented.



Discussion Forum

Discuss a wide range of beer dispensing topics in a vibrant online "beer community" where members commercial and private, technical and non-technical find a relaxed platform.

Participation in the Forum is free! Reading the Forum does not require registration. The Forum is moderated by many of Micro Matic's Dispense Institute instructors and knowledgeable staff. Our expert moderators have years of draft system installation experience and look forward to sharing their experience and responding to posted questions. Share an experience, ask a question, and then check back often!

Complete line of draft beer equipment!



CFP-1

Line Cleaner

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



5047 5050

Tap Handles

Rock On with a guitar! Surf's Up with a beach babe or a surfboard. Frogs, dolphins, and bears Oh My! Enjoy a cold one with man's best friend.



7509E

Party Pump

The Micro Matic party pump will outperform and outlast any similar party pump that is on the market!

