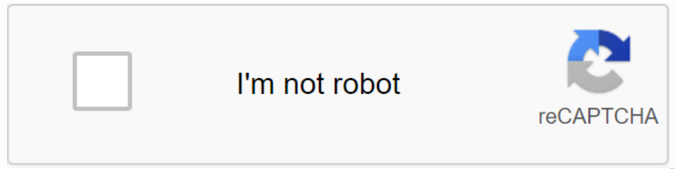

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Snap on kegerator specs

There's nothing more frustrating than getting this cool new item in the mail, putting it up, and then realizing it's not working well. For those of you who are new to the kegerator game, or starting a project from scratch, here is a simple step-by-step process to complete your kegerator setup: 1. Tap Handle2. Robinet3. Beer Tower4. Guardrail5. Drip Tray (not pictured)6. Double gauge regulator7. Air Line - 5/16 ID8. Air tank CO29. Air tank holder10. Tower Beer Line - 3/16 ID11. Keg Coupler12. Metal keg floor holder13. Roulettes (optional)14. Nylon washer15. Rubber washer16. Screw Clamps17. Key18. Demi Keg (not included) Tools you'll need Other than of course, the kegerator, you'll definitely want to have a key, hex nut key, and CO2 air tank key handy for your kegerator setup. Rubber washers, screw clamps and nylon washers for CO2 regulators are optional, but can be very useful in creating a tight seal throughout your system to prevent leaks. Rubber washers should be attached to any place where two pieces of metal come into contact with each other throughout your draught beer system. Screw clamps can be used to fast beer and air line connections to ensure that no liquid or compressed air escapes from the system as it works. The nylon washers are specially designed to create a tight seal between your CO2 regulator and your compressed air tank. A flat-headed screwdriver is also required, depending on the cask regulator you are using. With just these tools, you're ready to go! Video: How to set up a stage 1 of the Kegerator: install a top railing. No need for tools here, the upper railing will easily slam on kegerator. There are holes on top of the kegerator refrigerator for the railing to slam in. Step 2: Install the project tower. When you receive your kegerator, it will have a plug covering the hole where the draft beer tower will be inserted. It can be removed by hand or flat-headed screwdriver. To install the air current tower, line the circular joint holes to the screw holes on top of the kegerator refrigerator. Feed the vinyl beer line throughout the opening, then screw into the screws of the tower through the seal and holes at the top of the barrel refrigerator. Step 3: Attach the faucet. Use the rubber key and washer when securing the faucet in place for a firm attachment to the kegerator faucet tower. The key will fit directly into the holes on side of the beer tap. This will help prevent any leakage into your project system. Check out our Beer Tap Guide project to determine which one is right for you. Perlick flow control faucets can speed up or slow down the rate of your pour to help end the beer too frothy. Step 4: Attach the faucet handle. Standard faucet handles screw easily into place on the faucet you are using. You can also screw from the bottom of the faucet handle, while keeping it in so that he ends up facing in the desired direction. It's perfect if you use a custom faucet handle to decorate your bar. A standard black plastic faucet handle is included with each kegerator. If you want to add a little extra character to your bar, check out our selection of New, Generic and Personalized key handles. Step 5: Connect the beer line to the cask coupler. As with any connection where two pieces of metal come into contact, a rubber washer should be used to attach the beer line to the keg coupler. Attach the washer before connecting the line. Screw the line firmly on top of the torquer, and use a hex nut key to ensure a tight seal. If you use the wrong torquer, your kegerator will not pour a drop. Before you attach your coupler, check out our Keg Coupler list to make sure you're using the right one for your beer style. Step 6: Attach one end of the air line to the regulator. Attach one end of the air line to the CO2 regulator. The pictured end is the regulator exit bar, which is also the end where the stop valve is. Push hard to attach the CO2 line to the regulator. In addition, we strongly recommend using a screw clamp on this connection to ensure an appropriate seal and avoid CO2 leakage. The cask regulator lowers the pressure of the compressed air tank to a usable level before the gas reaches the barrel. To learn more about CO2 and nitrogen regulators in our Regulatory Guide, learn more about CO2 and nitrogen regulators. Step 7: Connect the opposite end of the air line to the barrel coupler. Attach the opposite end of the air line to the pipe bar, which is the opening on the side of the barrel fitter. As with other beer and airline connections, you may need to use some force as you attach the line to the pipe bar for a secure seal. Also, use a screw clamp to further strengthen the joint. Maintain the quality of your barrel pairing by constantly cleaning it, troubleshooting problems and learning its parts from our Keng Coupler Guide. Step 8: Attach the regulator to the CO2 tank per CO2 input nut. The nylon washer goes inside the CO2 regulator input nut. The entry nut then rotates directly into the CO2 air tank. Use the CO2 air tank key, which you can leave hanging from the regulator afterwards, to screw the two pieces together. Single-gauge regulators only show the PSI level to beer, while gauge also show the amount of compressed air remaining in the tank. Step 9: Attach the coupler to the barrel. Assuming you use the correct cask pairing for the style of beer you pour, your torquer will screw relatively easily by settling into the grooves at the top of the keg. Start with the coupler handle in a closed position, or diagonally and upright. After screwing the couple into the barrel, creating a firm joint, you can then push the torque manager down, so that it is lowered and face more straight than diagonal. Some beer should enter the vinyl beer line at this point. What a barrel to Find out the size of the beer keg to determine which one is right for your kegerator, party or tasting habits. Step 10: Open the air tank. Two quick steps are needed to open the compressed air tank and pump CO2 through your system. Turn the hand wheel to engage your compressed air tank, and move the stop valve to the bottom of the regulator to the ON position, which means it is oriented downwards, or parallel to the regulator exit bar and the air line attached to it. You will hear air entering the draft system when it is on. Check out our Regulators' Video Guide to the ins and outs of this critical part of your project system. Step 11: Adjust the regulator to the appropriate PSI level. Turning the pressure setting with a flathead screwdriver will move the PSI level in your system upwards. Slowly adjust the pressure, which you will notice moving upwards on the low pressure gauge 0-60 PSI. The 0-3000 high-pressure gauge will not move when you move the

pressure adjuster, as this only measures the amount of compressed air remaining in the tank. The majority of co2 beers are distributed to about 12 PSI, and almost all co2 beers are distributed somewhere between 10-15 PSI. Having trouble finding the right PSI? Check out our pressure guides based on the style of beer you serve and let us do the math for you to understand the right pressure depending on the length and diameter of your beer lines. Step 12: Carefully place the CO2 tank in the kegerator refrigerator. Remember, this is highly pressurized compressed gas in the tank, so be sure to handle the CO2 tank carefully and place it in a place where it won't tip over. Kegerator refrigerators usually include an air tank cylinder holder outside or inside the refrigerator to secure the tank in place, so carefully attach your tank via the included tank holder. Step 13: Set the temperature. To avoid frothy flows, set your kegerator to a temperature between 36 and 40 degrees Fahrenheit. If you're having trouble maintaining a cold flow, our Super Tower cooler can help you maintain that temperature throughout the beer tower. Step 14: Pour delicious beer! Follow these steps, and you'll soon finish your bar at home with the kegerator setup. When receiving your kit, it is important that the initial kegerator assembly is done correctly to avoid any problems or problems in spilling delicious beer as soon as If you've already set up your draft system and it's not working properly, be sure to check out our temporary beer troubleshooting video series. Have your favourite beer on the tap at all times without setting foot outside. This configuration will also work with big-pack cocktails. If you want to install your kegerator for Nitro cold brew coffee, follow these same steps with a nitrogen tank instead of a CO2 tank, a nitrogen regulator, and a sturdy faucet. For kombucha or wine on tap, use barrier lines instead of vinyl vinyl to your health! Download Air Keg Beverage Instructions Refrigerator Instructions (For use with #BM23) Looking to buy kegerators? There is a wide variety of kegerators depending on the configuration you are looking for. Build your own kegerator kits allow you to start with a barrel refrigerator option and build from there, choosing exactly the kegerator parts you want. Do you already have an extra refrigerator on hand? Then you'll want to look at the kegerator conversion kits. If you're going this way, check out our video how to do about installing a kegerator conversion kit here! Kegerator Parts List and Definitions Below, we have a list of all the different parts of a kegerator, discussing the details of each component and the role that each plays. 1. Tap handle This is the handle you pull on to release the beer from the tap. There is a wide variety of faucet handles, from regular to customizable, that you can choose from. 2. Robinet The beer flows from the tap, a tap in the shape of a spigot, which is the outlet port of the kegerator to your glass. The faucet can easily become the dirtiest part of the kegerator, so it is recommended that you do regular routine cleaning on the faucet. Read more: The different types of beer faucets explained 3. Beer Tower One of the first things you will see when you look at your kegerator is the beer tower. This tube holds the beer lines that run from tap to cask, and it is usually large enough to fit most types of beer glasses, including pint glasses, under the tap. 4. Railings add a certain elegance to kegerators. But they also serve a functional purpose. These railings help prevent your beer glasses from falling off the top of the kegerator, helping you avoid spills or broken glass on your floors. 5. Drip Tray The drip tray helps collect the small amount of beer from runoff from overloaded glasses, leaking faucets, and spills. Located directly under the faucet, this tray helps clean up most of the damage so you don't have to. 6. Kegerator regulators allow you to visualize the amount of CO2 pressure, and this article usually lets you know when the CO2 tank is almost empty. Don't forget to check this gauge periodically to see when it's time to fill or reorganize a CO2 tank. 7. CO2 tube The CO2 tube allows the CO2 of the tank to flow through the kegerator. This pushes the beer out of the tap at a steady pace, helping to achieve the perfect flow and let the beer flow. 8. CO2 (empty supply) One of the most important parts of the kegerator, the CO2 reservoir holds the CO2 until it regulates the expulsion of beer from the keg. A pound of compressed CO2 can provide a standard barrel of liquid via a kegerator, so you will need to fill the tank periodically. You can do this at any local supplier or hardware store. Read more: 6 common questions about CO2 answered 9. The cylinder holder is a name, but it still deserves mention. In other words, it keeps the CO2 cylinder in place on the kegerator. The support can be placed in various locations (depending on the kegerator), but it will usually be at the back or out of sight on the front side of the kegerator. 10. American Sankey Keg Coupler A barrel coupler is essentially a cask faucet that is mounted on the barrel and powered by a compressed gas line. The American coupler Sankey (also known as System D coupler) is the coupler used by most U.S. brewing companies for their beer kegs, and is secured by twisting them into place like a screw. Read more: Different types of keg couples explained 11. Metal keg floor support One of the most valuable parts of a kegerator is the cask floor, which must be strong enough to support a large barrel filled with beer (which can weigh up to 170 pounds). In addition, it helps in the overall cooling process of the kegerator by keeping fresh air inside and not leaking away from the bottom of the device. 12. Caster Washer (x2) These two washers, designed to go to the front wheels of your kegerator, help support the weight of the kegerator and prevent damage to the lower surface. 13. Roulettes (x4) Specially designed to make the kegerator more portable, rolling wheels help take the burden of lifting the barrel and kegerator. Otherwise, just roll the unit to where you need it. 14. Neoprene washing machine Designed to connect the beer line to the keg coupler, this washer keeps the connections of these two separate and well protected. 15. Snap-on pinches (x2) used to attach both ends of the gas line CO2 tube to the CO2 regulator and the barrel torquer. Keeps the gas line secure and prevents gas from escaping from both ends of the tube. 16. Wire shelves (not pictured) (x2) Wire shelves allow you to convert your kegerator into a beverage refrigerator, giving your kegerator the ability to be versatile to your situation. 17. Demi Keg Barrel (not included) Filled with refreshing draught beer, the kegs are designed to keep the beer cold and help it avoid contamination. The drums can be used for a variety of activities: leisure, commercial use, parties, and much more. Read more: How long your barrel of beer will stay cool 18. Tap key (not pictured) A handy tool that allows you to easily change the faucet on your beer tower. Suitable for almost any kegerator faucet for great versatility. Are there parts of a kegerator on which you would like to get more information? If so, please leave us a comment below and we will get you this information.