Kegerator Conversion Kit

Important Note: *Your CO_2 tank is shipped empty - you will have to bring it to a welding shop in your area to get it filled.*

D1000 – Single Tap Kit Includes:

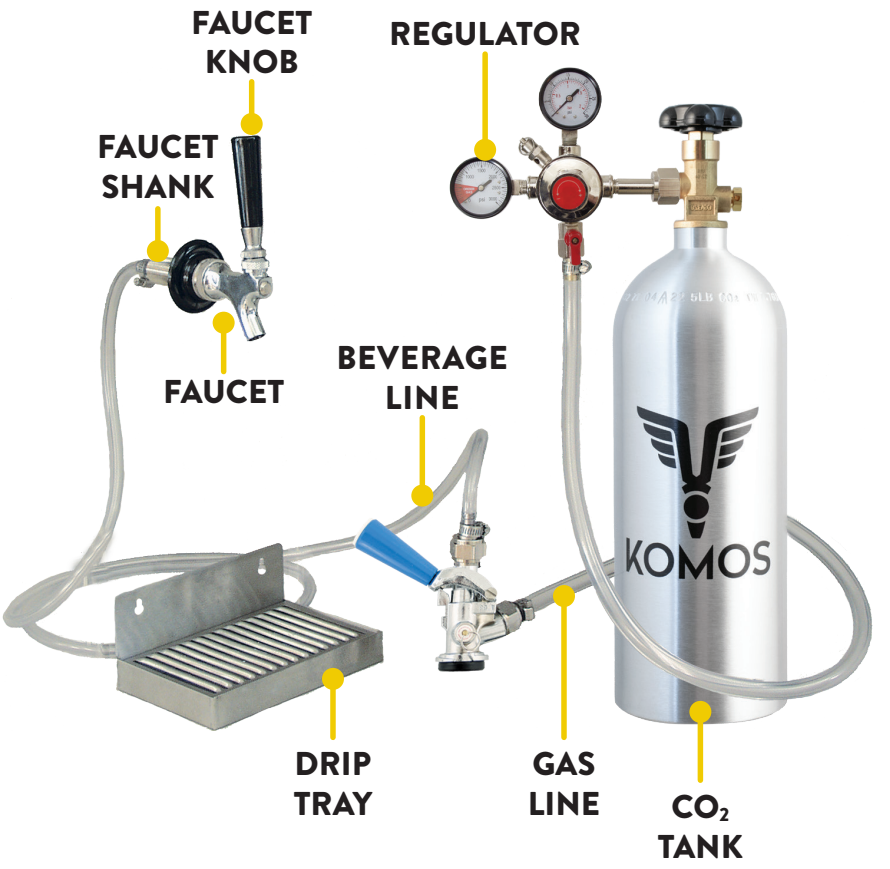
- 5lb Empty CO_2 Tank
- Dual Gauge Regulator
- 5 ft of 5/16" Gas Line Tubing
- 5 ft of 3/16" Beverage Line Tubing
- Hose Clamps x 4
- Faucet/Knob/Shank Combination
- Faucet Wrench
- Sanke Tap
- Tailpiece
- Tailpiece Gasket
- Hex Nut For Tailpiece
- 6" Stainless Steel Drip Tray

D1000A – Double Tap Kit Includes:

- 5lb Empty CO_2 Tank
- Dual Gauge Regulator
- CO_2 Tee
- 10 ft of 5/16" Gas Line Tubing
- 10 ft of 3/16" Beverage Line Tubing
- Hose Clamps x 10
- Faucet/Knob/Shank Combination x 2
- Faucet Wrench
- Sanke Tap x 2
- Tailpiece x 2
- Tailpiece Gasket x 2
- Hex Nut For Tailpiece x 2
- 6" Stainless Steel Drip Tray

You Will Also Need:

- 1" Hole Saw
- Sturdy Drill
- Crescent Wrench



INSTRUCTIONS FOR USE:

First, secure a tall glass of beer, as this can be a thirsty job. This will be the last time you have to pour from a can or a bottle. Beer on tap is moments away.

1. Choose Faucet Location: You will need a 1" hole saw bit and a very sturdy drill. Decide where you want the faucet(s) to be on the outside of your refrigerator. Mark the spot and then drill a 1" hole or holes depending on how many taps you are installing.

2. Install Faucet Shanks: Take the back nut off of the threaded shank and push the shank into the hole you just drilled, so that the flange (usually black) is flush with the outside of the refrigerator. Screw the back nut onto the back of the shank, from inside the refrigerator, so that the shank is firmly secured.

3. Connect Regulator to CO_2 Tank: Connect your dual gauge regulator to the 5 lb CO_2 tank with a crescent wrench. Do not overtighten the regulator as you may split the built-in gasket if too much force is applied. The gauge that goes to 2000 psi is your tank gauge and tells you how much gas is left in your tank. A normal 5 lb CO_2 tank will hold from 600–1000 psi of pressure when filled, depending on the temperature the tank is stored in. The gauge that goes to 60 psi is your outgoing gauge and tells you what amount of pressure is being released into the keg.

4. Set Up Sanke Tap: Locate the sanke tap, beer hex nut, beer line gasket, and tailpiece. Drop the tailpiece into the hex nut with the barb facing out the top of the hex nut. Next seat the beer line gasket under the tailpiece and thread it on to the top beverage out side the of the sanke tap. ***Note:*** *the gas line hex nut and barb come pre-assembled on the sanke tap.*

5. Set Up & Attach CO_2 Line: Push the 5/16 gas line tubing onto the lower barb on the sanke tap. Slide 2 hose clamp onto the gas line. Tighten one of the hose clamps down on the barb and tubing you just connected using a flathead screwdriver. Next, using the 2nd hose clamp, attach the remaining end of gas line to the barbed outlet on the regulator using a flathead screwdriver.

6. Set Up & Attach Beverage Line: Locate the 3/16 beverage line, and 2 hose clamps. Attached 3/16 beverage line to the top barb on the sanke tap by pushing into place and securing it to the barb using one of the hose clamps and a screwdriver. Next slide the other hose clamp onto the 3/16 beverage line and attache it to the barb on the faucet shank you already installed on the refrigerator. Secure it to the barb using the remaining hose clamps with a screwdriver.

7. Setting & Adjusting CO_2 Pressure: Once everything is connected you will need to open the valve on the top of the CO_2 tank. Open the black valve on the outlet of the regulator by turning the valve to the vertical position. If you hear any leaking shut it off and inspect the gas line clamps and fitting on the regulator and sanke tap. If you don't hear any leaks, you can adjust the pressure on the regulator. Usually 8–12 psi is best, but different beers will have different requirements. You can increase the outgoing pressure by screwing in the adjustment screw on the regulator body. By loosening the screw you decrease the pressure.

8. Tapping The Keg: With the pressure on, we are ready to tap the keg . Place the sanke tap on top of the keg and twist the entire tap body clockwise. Then pull the handle up to engage, then push it down to lock into place. Your beer is tapped. Run, don't walk, to the nearest pint glass and test the system out!

After note: *The sanke tap that came with your kit is the choice for about 90% of the kegged beers on the market. If you decide to tap a European, German, or English keg you will most likely need to purchase the corresponding tap.*

CARBONATION

Carbonation is influenced by both temperature and pressure. The lower the temperature of the liquid, the higher CO_2 pressure, and the more surface area for contact between the liquid and CO_2, the easier CO_2 goes into solution. Thus the fastest way to carbonate your beer is to chill it down as much as possible, turn the CO_2 to about 30 p.s.i., and shake it for around 3 minutes. A better quick method is to use the chart below. Select your temperature and desired volume of CO_2 (2.2–2.7 is a good range to start with) and shake the keg until no more CO_2 goes into solution. For those who want to carbonate like the pros (quickly, with precision, and without shaking), we do sell a carbonation stone. It hooks to the inside of the CO_2 in valve and hangs to the bottom of the keg. The stainless steel stone releases thousands of .5–2 micron bubbles of CO_2, creating so much surface area that the CO_2 is instantly absorbed into solution until saturation is reached at whatever level of carbonation you choose.

The paragraph above explains how to carbonate fast when you need it quick, but just like bottling, your beer is going to benefit from a week or two of aging. What most people who keg do is hook the keg up at whatever pressure CO_2 they are going to dispense at, on average around 8–12 psi. Leave it on, in the refrigerator, for 1–2 weeks after which time the beer will be carbonated. Our personal method of carbonation is to keep our refrigerator at around 38 degrees. We hook up the gas line assembly to the keg, adjust pressure to 10 psi, and leave it for one week.

A keg of beer can be thought of as having two parts: the beer (liquid) and the headspace (gas). These two parts want to equalize the pressure … your beer will keep accepting CO_2 until the pressures are equal. If you leave your flat beer with 30 psi of CO_2 in the headspace, you will eventually end up with fizz as the beer keeps accepting CO_2 into solution in an attempt to equalize the pressures. If you have a carbonated beverage of any sort (beer, soda, seltzer) and you have no pressure in the headspace the CO_2 comes out of solution to try and equalize the pressure between the liquid and the gas (headspace). You witness this every time you buy a 2 liter soda bottle and it goes flat in a few days. So the idea is to equalize them at the carbonation level you prefer. The easiest way to do this is to carbonate at the pressure you dispense. It may take a couple of days longer, but your beer ages and clears and dispenses very nicely without foaming problems.

Serving your beer: After drawing off the first few pints, all the sediment around the dip tube in the bottom will be drawn off and you will start to get clear beer. A nice benefit of the keg is since it is constantly aging at a very cold temperature, the chill haze you see when you chill a bottle of homebrew will settle out within a few weeks.

HOW TO READ THE CARBONATION CHART:

First choose the average temperature of the beer on the left side of the chart and then find the level of carbonation you want in the center of the chart. Once you have determined the carbonation level, follow the column up to the top of the chart to find your PSI setting.

CARBONATION CHART

Pounds per Square Inch (PSI)

Degrees in Fahrenheit	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
33	2.23	2.33	2.43	2.53	2.63	2.74	2.84	2.96	3.06	3.15	3.25				
34	2.18	2.28	2.38	2.48	2.58	2.69	2.79	2.9	3.0	3.09	3.19				
35	2.14	2.24	2.34	2.43	2.52	2.63	2.73	2.83	2.93	3.02	3.12	3.22			
36	2.09	2.19	2.29	2.38	2.47	2.57	2.67	2.77	2.86	2.96	3.05	3.15	3.24		
37	2.04	2.14	2.24	2.33	2.42	2.52	2.62	2.71	2.8	2.9	3.0	3.09	3.18	3.27	
38	2.0	2.1	2.2	2.29	2.38	2.48	2.57	2.66	2.75	2.85	2.94	3.03	3.12	3.21	
39	1.96	2.06	2.15	2.25	2.34	2.43	2.52	2.61	2.7	2.8	2.89	2.98	3.07	3.16	3.25
40	1.92	2.01	2.1	2.2	2.3	2.39	2.47	2.56	2.65	2.75	2.84	2.93	3.01	3.1	3.19
41	1.88	1.97	2.06	2.16	2.25	2.34	2.43	2.52	2.6	2.7	2.79	2.88	2.96	3.05	3.14
42	1.85	1.94	2.02	2.12	2.21	2.3	2.39	2.48	2.56	2.65	2.74	2.83	2.91	3.0	3.09
43	1.81	1.9	1.99	2.08	2.17	2.26	2.34	2.43	2.52	2.61	2.69	2.78	2.86	2.95	3.04
44	1.78	1.87	1.95	2.04	2.13	2.22	2.3	2.39	2.47	2.56	2.64	2.73	2.81	2.9	2.99
45	1.75	1.84	1.91	2.0	2.08	2.17	2.26	2.34	2.42	2.51	2.6	2.69	2.77	2.86	2.94
46	1.71	1.8	1.88	1.96	2.04	2.13	2.22	2.3	2.38	2.47	2.55	2.64	2.72	2.81	2.89
47	1.68	1.76	1.84	1.92	2.0	2.09	2.18	2.26	2.34	2.42	2.5	2.59	2.67	2.76	2.84
48	1.65	1.73	1.81	1.89	1.96	2.05	2.14	2.22	2.3	2.38	2.46	2.54	2.62	2.71	2.79
49	1.62	1.7	1.79	1.86	1.93	2.01	2.1	2.18	2.25	2.34	2.42	2.5	2.58	2.67	2.75
50	1.59	1.66	1.74	1.82	1.9	1.98	2.06	2.14	2.21	2.3	2.38	2.46	2.54	2.62	2.7
51	1.57	1.64	1.71	1.79	1.87	1.95	2.02	2.1	2.18	2.26	2.34	2.42	2.49	2.57	2.65
52	1.54	1.61	1.68	1.76	1.84	1.92	1.99	2.06	2.14	2.22	2.3	2.38	2.45	2.53	2.61
53	1.51	1.59	1.66	1.74	1.81	1.89	1.96	2.03	2.1	2.18	2.26	2.34	2.41	2.49	2.57
54		1.56	1.63	1.71	1.78	1.86	1.93	2.0	2.07	2.15	2.22	2.3	2.37	2.45	2.52
55		1.53	1.6	1.68	1.75	1.82	1.89	1.97	2.04	2.12	2.19	2.26	2.33	2.4	2.47
56		1.5	1.57	1.65	1.72	1.79	1.86	1.93	2.0	2.08	2.15	2.22	2.29	2.36	2.43
57			1.54	1.62	1.7	1.77	1.83	1.9	1.97	2.04	2.11	2.18	2.25	2.32	2.39
58			1.51	1.59	1.67	1.74	1.8	1.87	1.94	2.01	2.08	2.15	2.21	2.28	2.35
59				1.56	1.64	1.71	1.77	1.84	1.91	1.98	2.04	2.11	2.17	2.24	2.31
60				1.54	1.62	1.69	1.75	1.82	1.88	1.95	2.01	2.08	2.14	2.21	2.27

Volumes Of CO_2