
PARAMOUNT™ KEGGING SYSTEM

D82 Packing List

- 1 R86 1¾ Gallon Keg
- 1 D74 Ball Lock C02 Mini Regulator
- 1 R53 Keg Faucet
- 1 D48 45 Gram C02 Cartridge

1. Filling the Keg

Before filling a keg with beer, water, or other beverage, rinse it out with hot water to remove any manufacturing residues. After the keg is thoroughly rinsed, fill with beer or beverage to within 2" of the top.

After the keg is filled, seal by centering the lid and snapping down the wire handle until the lid seals. Test your seal by rolling the keg on its side. If it leaks, unclamp the lid and center again to get a tight seal.

2. Carbonating Beer

If you have beer in your keg, you can either carbonate naturally by adding priming sugar to the keg (add 1½ ounces by weight to 1¾ gallons of beer) and letting it sit for 9 days at room temperature, or you can inject with C02. To inject with C02, the beer must be 40° F. or less. Once cold, affix your Ball Lock Keg Regulator to the IN side of the keg. Adjust the pressure to 20 PSI and leave the beer unattended for 3 days at 40° F or less. The beer will be carbonated after 3 days, at which time relieve excess pressure by pulling the lid release ring, and reduce the pressure to 5 PSI for dispensing.



3. Carbonating Seltzer Water

If you want to make your own seltzer water, fill the keg with water and seal as per #1 at left. Then chill the water down to 40° F. or less and attach the Ball Lock Keg Regulator and set the pressure to 25 PSI. Let sit for 3 days for the water to carbonate and then reduce pressure before dispensing at 8 to 10 PSI. Keep cold at all times to preserve carbonation.

4. Cleaning

The keg and tap should be cleaned between brews. To clean a keg rinse well with water, and then rinse with a sanitizing solution (follow the directions on the bottle). **NEVER** use bleach as a sanitizer, as it will corrode stainless steel. After rinsing with sanitizer, rinse briefly with water to remove traces before storing kegs. Store kegs with the lids ajar to permit drying.

The Keg faucet can be cleaned by putting it on the keg, and adding a quart of sanitizing solution to the cleaned keg. Open the the faucet, putting the keg sideways so it will flow. It can also be cleaned by depressing the pin on the bottom

of the ball lock fitting with a blunt dowell, and running hot water through the faucet.

5. Storage

Always clean your keg and tap before storing them, and store kegs with their lids open to allow thorough drying between uses.

Warranty & Service

If you have a problem with your system please call us at 800-759-6025, or email to service@williamsbrewing.com.

C02 Sources

Reorder William's item No. D48 45 gram C02 cartridge. You can also use any C02 cartridge with standard 5/8-18 threads as long as it is food grade (some air gun cartridges contain lubricating oil).

WARNING - Do not use argon or nitrogen cartridges, as they are higher pressure and will destroy your regulator.

WARNING!

1. Do not unscrew the C02 cartridge until it is empty. Completely discharge cartridge before opening.
2. Keep cartridges away from temperatures over 110° F.
3. For use with C02 only, not for use with nitrogen or argon gas.
4. Do not use household bleach as a sanitizer, as it will corrode stainless steel and ruin your keg.

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Final Inspection by #1