

KEG INJECTOR SYSTEM

S30 Packing List

Please make sure you have the items listed below before proceeding with assembly.

- 1 R13 2½ Gallon Keg
- 1 D37 Cartridge Injector
- 1 D21 Picnic Faucet Tap with hose
- 1 D52 Keg Lube
- 5 D63 16 Gram CO2 Cartridges

1. Priming the Beer

To carbonate keg beer naturally, add 1½ oz. of corn sugar for beer in a 2½ gallon keg (remember, keg beer has a lower carbonation level than bottled beer). After priming and kegging, allow the beer to sit for 6 days at room temperature to allow carbonation to develop.

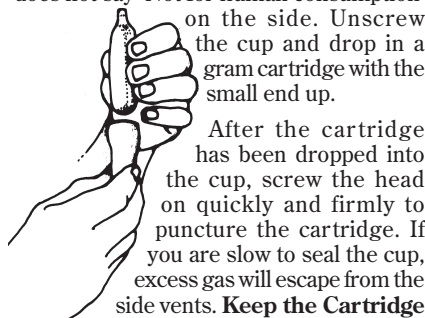
2. Filling the Keg

Before filling a keg with beer or other beverage, rinse it out with hot water to remove any manufacturing residues. Use a little Keg Lube (included) to lubricate the large lid sealing 'O' ring (the rubber ring that seals the oval keg lid). After the keg is rinsed and lubricated, 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. After sealing, age beer just as you would if it was bottled before tapping.

3. Loading the Injector

After filling a keg with beer or beverage that is ready to dispense or carbonate, it is time to set up the system. The first step is to load the Cartridge Injector with a 16 gram CO2 cartridge. You can use any 12 or 16 gram air gun type cartridge providing it does not say 'Not for human consumption'



After the cartridge has been dropped into the cup, screw the head on quickly and firmly to puncture the cartridge. If you are slow to seal the cup, excess gas will escape from the side vents. **Keep the Cartridge Injector out of the reach of children, as it can cause injury if misused.**

The Cartridge Injector is now loaded with CO2 and ready for use. Securely screw it onto the female flare fitting on the included grey keg gas ball lock connector and then



snap the complete unit onto the IN side of your keg (hold back the grey ring and press hard). Snap the black Keg Faucet Tap onto the OUT fitting in the same manner and you are ready.

WARNING - You must snap the Cartridge Injector completely on the keg male fitting before pulling the trigger - if the grey ball lock fitting is only on halfway, the Injector could explode when the trigger is pressed.

4. Using the Injector

To dispense CO2 into a keg that is carbonated and ready to drink, press on the trigger lever slightly (the cartridge injector only fits on the IN side of the keg). Holding down the lever completely is to be avoided (except for carbonation purposes), as the entire cartridge will be injected into the keg at once.

During dispensing, press the lever just enough to add a little gas when needed to keep the beer flowing from the keg tap. If you add a lot of gas, the excess will be absorbed by the cold beer, increasing carbonation. You will typically use 2 to 3 twelve gram cylinders to dispense a 2½ gallon keg.

5. Injecting Carbonation

If you want to carbonate flat beer or any other beverage, you will first need to refrigerate it in a sealed keg to a temperature of 45° F. or below (carbonation is very difficult at higher temperatures). For a normal draft beer carbonation, inject 2 to 3 cartridges into a 2½ gallon keg (depending on your carbonation preference). Do this one cartridge at a time, shaking the cold keg to

help dissolve the CO2 out of the headspace and into the liquid (the cartridge injector only fits the IN side of the keg). For best results, wait 20 minutes between each cartridge (or longer) to make sure all the CO2 from the previous cartridge has been dissolved into the cold liquid before injecting another. Between injections, leave the cartridge injector off the keg (disconnect it), as it is not designed to withstand steady carbonation pressures.

6. Cleaning

The keg and tap should be cleaned between brews. To clean a keg rinse well with water, and then rinse with an iodophor 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 tap can be cleaned by putting it on the keg, and adding a gallon of sanitizing solution to the cleaned keg. Open the black beer valve and lock it back, putting the valve below the keg to start a siphon. Let the sanitizing solution siphon through the tap to clean.

Storage and Lubrication

Always clean your kegs and taps before storing them, and store kegs with their lids open to allow thorough drying between uses. Use Keg Lube occasionally on the lid sealing O ring, to keep it flexible and to prevent it from sticking to the lid. Keg Lube also should be used sparingly on the small rubber O rings on the sides of the stainless steel male keg fittings, and will extend their life.

Warranty & Service

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

Final Inspection by #1

IMPORTANT!

Do not open the Cartridge Injector until the cartridge is empty, or injury may occur. Completely discharge cartridge before opening. **KEEP OUT OF REACH OF CHILDREN.**

Do not discharge the Cartridge Injector towards face or body. Keep cartridges away from temperatures over 120° F.

The Cartridge Injector must be used in an upright position. Do not use upside down or facing sideways.

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