

# CO<sub>2</sub> PICNIC UNIT HANDLING GUIDE



**CO<sub>2</sub> Cylinder Handling** - The CO<sub>2</sub> cylinder must be handled with caution at all times. Read warning label on cylinder before use. Store cylinder vertically. **DO NOT OPEN CYLINDER VALVE UNTIL CYLINDER ASSEMBLY AND TAP HAVE BEEN CORRECTLY INSTALLED ON BARREL.**

**Temperature** - Draught beer is a perishable product and must be kept cold at all times so it doesn't spoil or pour improperly. The ideal temperature is 36°-38°F which can be achieved by adding ice if a refrigerator is not available.

**Icing your Draught Beer** - Approximately 50 pounds of ice are needed to maintain proper dispensing temperature. Since beer is drawn from the bottom of the barrel, approximately 20 pounds of ice must be placed on the bottom of the tub. Place the barrel in the tub on top of the ice. Add the remaining ice up the sides of the tub. Replace ice as needed.

**CO<sub>2</sub> Mounting Bracket and Cylinder Assembly** - Place CO<sub>2</sub> cylinder (A) vertically through mounting bracket (B). Mount bracket and cylinder vertically through neck of barrel (C). CO<sub>2</sub> cylinder must stand vertically during use, or regulator may be damaged and CO<sub>2</sub> loss may occur.

**CO<sub>2</sub> Regulator Assembly** - After cylinder and mounting bracket are in place, attach CO<sub>2</sub> regulator (D) to CO<sub>2</sub> cylinder by rotating cylinder counter-clockwise into regulator until tight. Do not open cylinder valve (E) labeled "OPEN" until ready to tap.

**Tapping the Barrel** - Place tap into opening at top of barrel. Turn tap 1/4 turn clockwise until firmly in place.

If it is a lever-handled tap, pull handle out and press downward until it locks in place.

If it is a T-handled tap, turn handle clockwise until it locks into place.

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**Pouring** - Once barrel is tapped, turn cylinder valve (E) labeled "OPEN" clockwise. Open faucet and pour your first beer.

The flow rate of beer is controlled by lower regulator valve labeled "INCREASE" (F). To increase flow rate of beer, rotate valve counter-clockwise. To decrease flow rate, rotate valve clockwise.

**Pouring Tips** - If your beer is foamy, it is an indication that your beer is too warm. Check barrel and add more ice if needed.

**Cleaning the Tap** - After each use, tap will require cleaning. Turn off valve labeled "OPEN" (E) by turning counter-clockwise. Untap keg. Remove CO<sub>2</sub> cylinder from CO<sub>2</sub> regulator by turning it clockwise. To clean tap, invert tap and place it under warm, running water. Open beer faucet. Let water thoroughly rinse inside and outside of tap while simulating tapping and untapping action.

