



#### **Instruction Manual**

# THANK YOU FOR BUYING A GROWLERWERKS PRODUCT!

We'd like to thank you for buying the uKeg personal keg system!
We're excited to be making a product that will help you enjoy your favorite beverages whenever and wherever you want. We hope you get years and years of exceptional performance from our products, so if you have any issues, questions or comments, send us an email to service@growlerwerks.com

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#### **RISKS & WARNINGS**

Risk of explosion and flying debris

- Use precaution when handling CO, cartridges and follow all instructions. Keep bottom of cartridge sleeve pointed away from body when installing and removing cartridges. Do not attempt to remove a cartridge from regulator cap if it may still be pressurized.
- Risk of cold burns Releasing CO, and used cartridges can be very cold. Use caution when handling. Always point the regulator outlet away from body when discharging.
- CO<sub>2</sub> cartridges are to be used for food consumption only and not for sale to minors under the age of 18.
- Do not inhale contents. Misuse can be dangerous to your health.







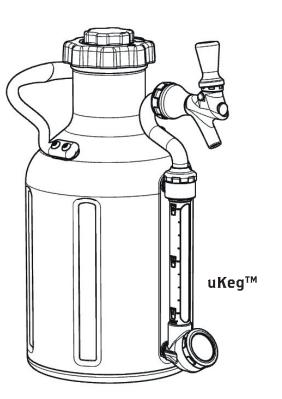
cold burns explosion

CO, under pressure. Misuse can be dangerous! Do not incinerate. Do not expose to sun or heat. Do not store above 49°C/120°F. Do not inhale contents. Keep out of reach of children.

#### **PARTS LIST**

Your uKeg should include the following items:

- uKeg bottle and tap assembly
- Regulator cap
- CO<sub>2</sub> cartridge sleeve (8 gram for 64 oz uKegs & 16 gram for 128 oz uKeqs)
- Surgeon General's Warning decal (required in some states)
- Instruction Manual
- GrowlerWerks sticker



#### WHAT YOU'LL NEED

- Unthreaded, food grade CO<sub>2</sub> cartridges (8 gram for 64 oz uKegs and 16 gram for 128 oz uKegs)
- Your favorite beverage!
- The uKeg comes cleaned and rinsed from the factory, but we recommend to thoroughly rinse the uKeg with warm water before its first use.

#### **USING THE UKEG**

#### FILLING THE UKEG

- 1) Make sure the uKeg is clean before filling. If the uKeg needs a cleaning or rinse, follow the instructions in the cleaning section.
- 2) When filling from a tap, we recommend using a down tube to fill the uKeg from the bottom up. This reduces foaming and minimizes contact between the beer and oxygen.
- 3) Fill the uKeg until the beer reaches the fill line on the inside of the bottle. Note there may be some foam on top of the beer, this is ok.

4) Follow the instructions in the Regulator Cap section to install the cap and pressurize the uKeg.

#### **DISPENSING FROM THE UKEG**

- 1) Disengage the tap lock by pushing to the left so that the black band is visible.
- 2) Pull the tap handle forward to dispense.
- 3) Push the handle back to stop dispensing, it may take a couple seconds for the tap to fully empty.
- 4) If you transport the uKeg while pressurized: make sure to engage the tap lock by pushing to the right until the black band is not visible.

#### WHEN THE UKEG IS EMPTY

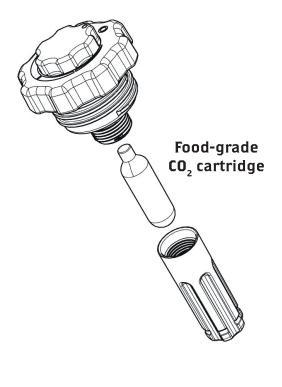
- 1) Once the uKeg is empty, turn the selector dial on the regulator cap fully counter-clockwise to the off position.
- 2) Open the dispensing tap to depressurize uKeq.
- 3) Remove the regulator cap.

#### **REGULATOR CAP**

#### CHARGING THE REGULATOR CAP

- 1) Ensure the regulator selector dial is in the off (full counter clockwise) position.
- 2) Charge the regulator by inserting a CO<sub>2</sub> cartridge in the sleeve with the narrow end facing out.
- 3) With the bottom of the cartridge sleeve pointed away from you, screw the cartridge sleeve onto the bottom of the regulator cap. When you start to feel resistance, smoothly and quickly screw the cartridge sleeve up until fully hand tight.
  - Regulator Cap

- 4) There might be small amount of gas release before the cartridge is fully seated. Continue tightening and the release should stop.
- 5) Depending on the brand of  $CO_2$  cartridge, the sleeve may not be completely bottomed out on the regulator body after tightening. This is ok, the cartridge and sleeve are still fully sealed.



### ATTACHING THE REGULATOR CAP AND SETTING PRESSURE

- 1) Make sure the tap handle is closed and the tap lock is engaged (the black band is not visible).
- 2) Screw the regulator cap on the bottle until fully hand tight.
- 3) There may be some foam that spills over out of the uKeg. This is fine, and ensures there is no oxygen inside to spoil your beer.
- 4) Turn the selector dial on the regulator cap slowly clockwise to pressurize the uKeg.
- 5) Adjust the selector dial to achieve your desired carbonation (readable on the front pressure gauge). Refer to the table at the back of the manual if unsure.
- 6) The uKeg is ready to put in the fridge, or bring to your friend's party!

#### DISCHARGING THE REGULATOR CAP

When the regulator is no longer applying pressure to the uKeg or it appears to be out of CO<sub>2</sub>, follow these steps to change the CO<sub>2</sub> cartridge:

- I) With the cartridge sleeve pointed away from you, turn the selector dial all the way clockwise until all gas has been released from cartridge. Caution: Gas escaping from the regulator outlet is very cold! Keep your hands and body away from the discharge.
- 2) Turn selector dial counter clockwise to the off position
- 3) With the bottom of the cartridge sleeve pointed away from you, slowly unscrew the cartridge sleeve from the regulator body.
- 4) If you hear gas releasing: stop until the gas release has stopped, then continue slowly unscrewing.
- 5) Once the cartridge sleeve is unscrewed, remove the cartridge (Caution: the cartridge may be very cold!)
- 6) You can recycle the used cartridges with normal metal recycling

#### **MAINTENANCE**

#### **CLEANING OUT THE UKEG**

- 1) Pour out any extra beer (there shouldn't be very much).
- 2) Fill the uKeg with warm tap water (below 50°C) about half way.
- 3) Give the uKeg a good swirl and shake.
- 4) Fill the rest of the way with warm tap water (below 50°C).
- 5) Attach the regulator cap and pressurize (there should be enough gas to at least partially pressurize the uKeg).
- 6) Open the tap and dispense water until the pressure drops to zero.
- 7) Remove the cap and dump the rest of the water out.
- 8) If there is no pressure left to dispense water, you can turn the uKeg upside down with your hand over the top and the tap open to run some water through the dispensing tubes.

9) For a more thorough cleaning, we recommend using enzymatic cleaners, such as PBW, and following the instructions for that cleaner. Do not use harsh caustic or acidic cleaners with the uKeg.

Do not clean in a dishwasher.

- For a more thorough cleaning:
  The uKeg can be easily
  disassembled for a thorough
  cleaning. We have an instructional
  video showing all the steps of
  disassembly, cleaning, and
  re-assembly on our youtube
  channel at:
- http://youtu.be/K-wEdg78\_D4
- We recommend using the Maintenance Kit, which is available for purchase from the GrowlerWerks online store, to clean and maintain your uKeg.

#### PREPARE THE UKEG FOR STORAGE

- 1) After rinsing, close the tap and engage the tap lock by pushing the lock pin the right until the black band is not visible
- 2) Let the uKeg, regulator cap and all parts air dry
- 3) Screw the empty cartridge sleeve onto the regulator and screw the regulator onto to the uKeg. Leave the regulator cap loose so that the seal is pressed against the uKeg

#### **CARBONATION**

No one likes flat beer, but too much fizz in the wrong beer isn't very good either. The chart below should help you choose the right carbonation for your brew. And keep in mind, this is just a guide, you can always experiment to suit your own taste!

Stouts Porters Cream Ales Barley Wines	3 – 6 PSI
Brown Ales Ambers Reds	5 – 10 PSI
IPA's Pale Ales Wheat Beers Other Ales	7 – 12 PSI
Lagers Pilsners	12 – 15 PSI

#### FORCE CARBONATING

Force carbonating your own homebrew or beverages? Follow the steps below:

1) Fill the uKeg to the fill line with your beer after fermentation. Do not add priming sugar or other fermentables to the beer in the uKeg. If you bottle, add the priming sugar to the bottling bucket after filling the uKeg (remember to adjust your sugar addition for actual volume of beer you'll be bottling).

For best results, use 1 size larger  ${\rm CO_2}$  cartridge than standard for your uKeg (use a 16g cartridges if you have auKeg 64, and a 33 gram cartridge for the uKeg 128). This will make sure the  ${\rm CO_2}$  lasts as long as the beer without having to change cartridges half way through. You can purchase the larger cartridge sleeves on our website.

2) With the cap on, turn the regulator all the way up (clockwise). The uKeg should reach at least 15 PSI.

- 3) Give the uKeg a good shake for a couple minutes, then put it in your fridge for a day or two.
- 4) When you're ready to dispense, turn the regulator down to dispense your first beer, then adjust the carbonation pressure for the type of beer you're serving.

# TIPS FOR A GREAT UKEG EXPERIENCE

The uKeg contains many moving parts and seals, which if not properly taken care of can wear out and cause problems that will affect how well the uKeg works. But with a few simple good habits, it's very easy to keep the uKeg in tip top working condition.

- Fill the uKeg from the bottom up.
   This keeps both foaming and contact between beer and air to a minimum.
   Rinse the uKeg with water after using every time. Dried up beer is gunky, and it will gunk up the uKeg if not rinsed out.
- Give the uKeg a good thorough cleaning every several fills (or if you haven't used it in a while). Check out our youtube videos on cleaning and maintaining the uKeg and regulator.
- Keep the seals and sealing surfaces clean and lubed. Dirt can damage both seals and the surfaces they seal against. Keeping these clean, and preferably with a little bit of food grade silicone grease, such as Keg Lube added, will help them seal perfectly every time.

#### **TROUBLESHOOTING**

If your uKeg isn't working perfectly, there are some easy steps you can take to get it back to working great. If this guide doesn't cover your issue, you've gone through all the steps for your issue and you're still having problems, or you'd just like more information, visit our support page at:

www.growlerwerks.com/support

## THE UKEG RUNS OUT OF PRESSURE BEFORE THE BEER IS DISPENSED

- 1) The uKeg should retain sufficient gas to dispense all the beer under pressure for at least 14 days. After that, there may not be enough gas onboard to dispense the entire growler under pressure.
- 2) The cap may not be sealing well to the bottle. Check the bottle lip for scratches and the oring for tears. Make sure both the oring and lip are clean and free of debris. Use a little bit of keg lube on the oring to help with sealing.

- 3) Check the cartridge seal for damage, tears, or debris. If the seal seems damaged, you can order replacement seals from www.growlerwerks.com
- 4) The regulator cap may be leaking at the diaphragm seal. Remove diaphragm and check the oring and lower walls for scratches, tears, debris, or dried beer. Check the bottom of the regulator to ensure the check valve is properly seated. Use a little bit of keg lube on the diaphragm oring during re-assembly.

5) If you've recently rebuilt the uKeg, there may be a leak at the top sight glass fitting. Check all sealing surfaces for scratches, orings for tears, and all components for debris, dirt, or damage. If seals of other components seem damaged you can order replacements at www.growlerwerks.com.

#### PRESSURE BUILDS PAST SETPOINT

A little bit of pressure increase (less than 3 or 4 PSI) is normal as the uKeg cools in the fridge. If the pressure is increasing more than this:

- 1) Check that the cartridges you are using are correct for the uKeg. Cartridges should be non-threaded style, and at least 64mm tall for 8 gram cartridges, and 87mm tall for 16 gram cartridges.
- 2) Check the cartridge seal for damage, tears, or debris. If the seal seems damaged, you can order replacement seals from www.growlerwerks.com

3) The piercer seal or the regulator seat may be damaged. Inspect the piercer seal for damage, tears, or debris. Remove the pin and inspect the pin seat for damage, tears, debris, or excessive swelling. You can order replacement parts at www.growlerwerks.com.

Note: do not remove and replace the pin seat. The pin seat may not seal properly after removal and re-assembly.

# THE REGULATOR IS LEAKING GAS FROM THE TOP WHILE UNDER PRESSURE

- 1) If the uKeg is more than 5 psi above the regulator setpoint, the auto vent may be operating. Turn the regulator up and the venting should stop.
- 2) The cap may not be sealing well to the bottle. Check the bottle lip for scratches and the oring for tears. Make sure both the oring and lip are clean and free of debris. Use a little bit of keg lube on the oring to help with sealing.

3) The regulator cap may be leaking at the diaphragm seal. Remove diaphragm and check the oring and lower walls for scratches, tears, debris, or dried beer. Check the bottom of the regulator to ensure the check valve is properly seated. Use a little bit of keg lube on the diaphragm oring during re-assembly.

## THE TAP OR TAP LOCK ARE STUCK OR STICKY

1) Beer has dried in the mechanism. Pour warm water over the tap in the sink for a couple minutes and retry the tap and tap lock.

## THE TAP DOESN'T DRAIN ALL OF THE BEER OUT RIGHT AWAY

1) When the tap is turned off, the beer should fully drain from the tap within a few seconds. If the beer is getting hung up in the tap body so that all the beer isn't draining right away, check to see if the vent hole (on the bottom side of the tap) is plugged. Use a pin or thumbtack to push any debris or dried beer out of the vent hole.

#### **BEER IS POURING FOAMY**

- a) Tap assembly may be warm. If left in the sun or allowed to warm excessively, the first 1/3 of a pour may be foamy. This is normal, though not ideal. Best practice is to prevent the tap assembly from warming by keeping in a cooler or refrigerator when not in use.
- b) If beer is always pouring foamy, the Tap Assembly may be dirty. Disassemble and thoroughly clean the tap.
- c) Make sure to fully open the tap handle when pouring. Partially opening the handle will lead to foamy pours.
- d) If the uKeg has been shaken or it was just filled, much like a shaken can of beer, it will pour foamy. Allow the uKeg to sit for 5-10 minutes undisturbed to reestablish proper pouring.

# LIMITED ONE YEAR WARRANTY

**GrowlerWerks** warrants that your uKeq<sup>™</sup> growler ("Product") will be free of defects in materials or workmanship under normal home use for one year from the date of purchase. GrowlerWerks will, at its option, repair or replace a defective Product without charge to you, or refund you the amounts you paid for the Product, provided that you return the Product to the vendor that sold it to you and we are able to verify that the Product qualifies for return under this warranty. In the case that the vendor that sold you the product is GrowlerWerks, then you should contact GrowlerWerks directly to obtain a Returned Material Authorization (RMA). If a replacement Product is necessary to service this warranty, the replacement may be new or reconditioned. If a replacement Product is sent, it will carry this same Limited One Year Warranty from the date of shipment. GrowlerWerks will cover pre-approved shipping costs for authorized returns, provided you contact GrowlerWerks for pre-approval prior to shipping your Product.

This warranty only applies to Products operated in the United States and Canada. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state and, in the case of Canada, from Province to Province.

#### **DISCLAIMER**

THIS WARRANTY DOES NOT COVER CONSEQUENTIAL OR INCIDENTAL DAMAGES SUCH AS PROPERTY DAMAGE AND DOES NOT COVER INCIDENTAL COSTS AND EXPENSES RESULTING FROM ANY BREACH OF THIS WARRANTY, EVEN IF FORESEEABLE.

Some states or Provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the state or Province of purchase. This warranty does not cover damage caused by services performed by anyone other than GrowlerWerks or its authorized service providers, use of parts other than approved GrowlerWerks parts, normal wear and tear, or external causes such as abuse, misuse (including use in an office or other commercial setting), or other damage caused by you or acts of God.

THIS WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER EXPRESS WARRANTY, WHETHER WRITTEN OR ORAL. THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS EXPRESSLY LIMITED TO THE PERIOD OF DURATION OF THIS LIMITED WARRANTY.

Some states or Provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you depending on the state or the Province of purchase.



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