



MoreInstructions™

Kegeerator Conversion Kit

Kit Includes:

- 5lb Empty CO2 Tank
- Dual Gauge Regulator
- Faucet/Knob/Shank Combination
- Stainless Steel Drip Tray
- Sanke Style Tap
- All tubing and hardware
- Draft Tower



Your CO2 tank is shipped empty - you will have to bring it to a welding shop in your area to get it filled.

Instructions For Use:

A. 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 glass. Beer on tap is moments away.

1. The first step is to decide where you want the faucet to be on the outside of the refrigerator. Mark the spot and then drill a 1" hole. You will need a 1" hole saw bit and a very sturdy drill. This is the only hard part of the installation.

2. 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 your dual gauge regulator to the 5 lb CO₂ 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 CO₂ 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. To reduce confusion the tap comes with the CO₂ line attached to the barb on the sanke tap. Using the screw clamp that is already on the gas line, attach the gas line to the barbed outlet on the regulator.

5. The beer line and hex nut that is currently hanging from the faucet shank threads onto the top of the sanke tap.

6. After everything is connected you will need to open the valve on the top of the CO₂ 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 tap. If you do not hear any leaks then 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.

7. With the pressure on, we are ready to tap the keg. Place the tap on top of the keg and twist the entire tap body clockwise. Then twist the black handle clockwise. 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 CO₂ pressure, and the more surface area for contact between the liquid and CO₂, the easier CO₂ goes into solution. Thus the fastest way to carbonate your beer is to chill it down as much as possible, turn the CO₂ to about 30 lbs 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 CO₂ (2.2–2.7 is a good range to start with) and shake the keg until no more CO₂ 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 CO₂ in valve and hangs to the bottom of the keg. The stainless steel stone releases thousands of .5–2 micron bubbles of CO₂, creating so much surface area that the CO₂ 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 CO₂ 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 CO₂ until the pressures are equal. If you leave your flat beer with 30 psi of CO₂ in the headspace, you will eventually end up with fizz as the beer keeps accepting CO₂ 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 CO₂ 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

		<i>Pounds per Square Inch (PSI)</i>														
		6	7	8	9	10	11	12	13	14	15	16	17	18	19	20
Degrees in Fahrenheit	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
		<i>Volumes Of Co2</i>														