Portable CO2 Keg Tap
Operating Manual

www.quiktap.com

WARNING!

KEEP AWAY FROM CHILDREN

This device uses a high pressure refillable CO2 cylinder. Caution must always be taken when using high pressure equipment. Improper use, filling, storage, or disposal of co2 cylinder may result in property damage, serious personal injury, or death.

QuikTap labeled cylinders are food-grade. This means that the inside has been thoroughly cleaned of debris and machining oils making them safe for dispensing beverages. Do not use any other brand cylinder.

Do not use this device for any other purpose than as mentioned in this manual. Do not attempt to modify this product without the assistance of a certified professional.

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Cylinder Information

Always use caution when handling pressurized cylinders. Keep all cylinders out of the reach of children. Never point cylinder towards someone's face. Store cool and do not expose pressurized cylinders to heat exceeding 130F. Cylinders that have been exposed to fire or heated above 250F should not be used. Only use appropriate gas as marked on the cylinder. The CO2 cylinder should be inspected and hydrostatically retested by a DOT licensed requalifier at least every 5 years.

Do not attempt to modify or repair CO2 cylinder. Any maintenance or modification should be done by a qualified professional, such as a C5 certified air smith. Cylinders must be filled only by properly trained personnel. Do not overfill the cylinder! Never exceed the capacity as marked on the cylinder. Never expose to corrosive materials. Do not use caustic cleaners or strippers on the cylinder or tank valve

The brass valve is intended to be permanently attached to the cylinder. There have been reported incidents of users unknowingly unscrewing the valve from the cylinder. A pressurized cylinder can fly off with enough force to cause serious injury or death if the valve unscrews from the cylinder. Always make sure the valve and cylinder rotate together when removing from the regulator. If your cylinder is not already marked, use paint or nail polish to mark the positions of the valve and cylinder. When removing cylinder, observe these marks to make sure they stay aligned.

Proper care and maintenance must be used to ensure proper function and safety. This device uses liquid CO2. Make sure to turn the regulator to the off position when not in use. It is not recommended to remove cylinder from regulator unless empty as liquid CO2 can spray out causing freezing burns. Exterior of cylinder may be come frozen. This is normal, but do not touch the cylinder with bare hands. Only use this device with the cylinder in an upright position.

Report any malfunctions immediately to: info@quiktap.com

Introduction

Congratulations on purchasing your QuikTap! We guarantee that you will be satisfied with the convenience and performance of your new tap. The preserving effect of CO2 alone will easily justify your investment.

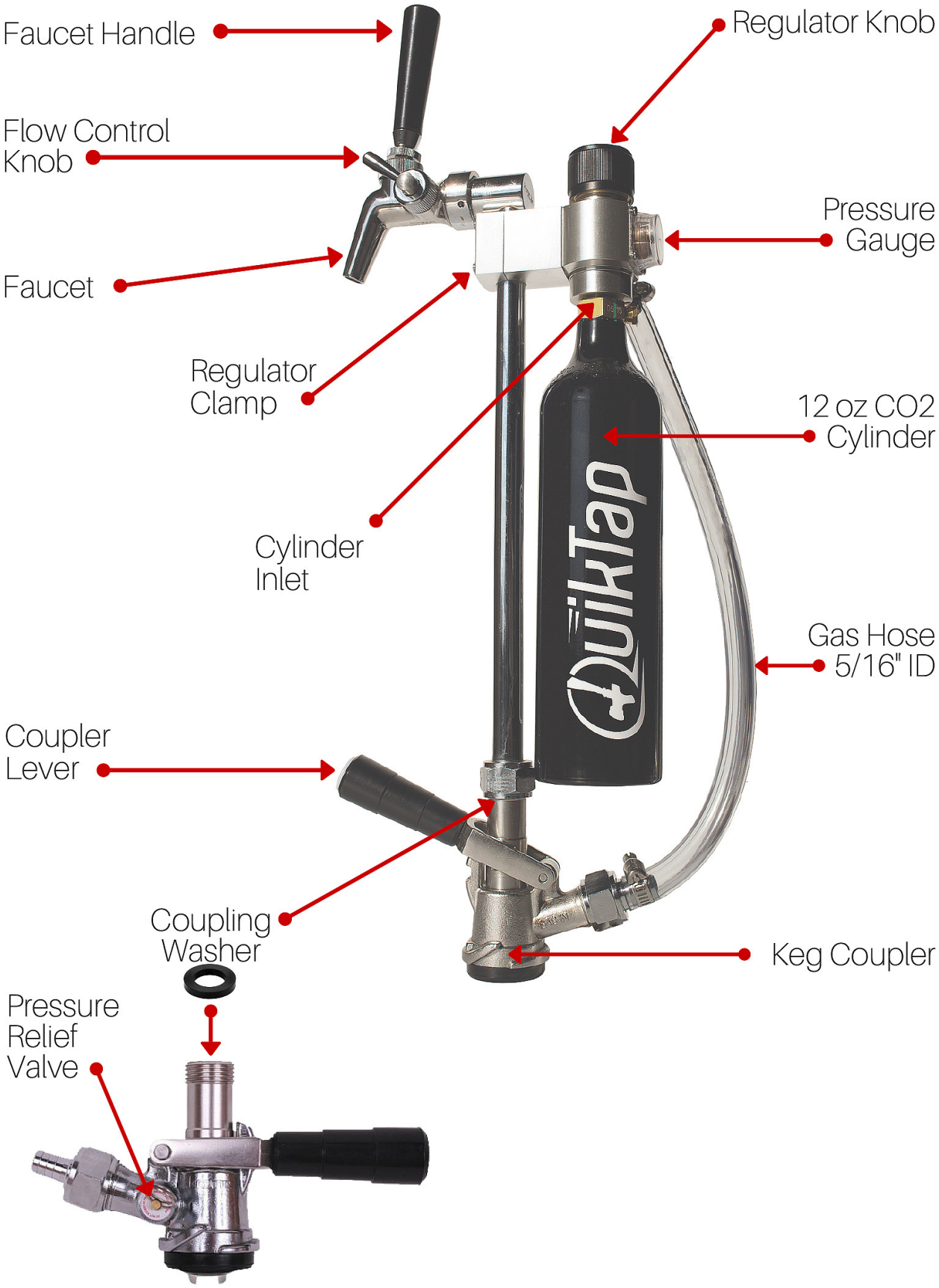
As a brewer and brewery owner, our mission is to put quality beer into the hands of the consumer. That mission doesn't end until the beer is in your glass.

We believe the quality and cleanliness of our serving equipment is just as important as the recipe itself. It would be a shame for all of the time and effort to be wasted on the last short journey from the keg to your glass.

With the countless beer festivals, parties, and tailgating we've participated in, we needed a CO2 tap that was truly portable and economical. We created the QuikTap to solve this very problem. No more trade-off between convenience and quality.

With a QuikTap, your beer will stay fresh and carbonated for as long as the date codes set by the brewery. You can now preserve an unfinished keg and tap again at your convenience. With proper use and care, you should get many years of enjoyment out of your new tap.

Diagram


Faucet Handle
Flow Control Knob
Faucet
Regulator Clamp
Cylinder Inlet
Coupler Lever
Coupling Washer
Pressure Relief Valve
Regulator Knob
Pressure Gauge
12 oz CO2 Cylinder
Gas Hose 5/16" ID
Keg Coupler
QuikTap

Operation

Please refer to the parts diagram on page 4 for a better understanding of these parts.

Step 1:

Turn the regulator knob counter-clockwise until it stops. This position corresponds to the OFF position and is marked by an arrow on top of the pressure gauge.

(The regulator knob turns the CO2 pressure ON and OFF. Pressure increases as you turn the regulator knob clockwise.)

Operation

Step 2:

Make sure the coupler lever is disengaged in the up position as shown. The coupler lever is operated by pulling the handle out and then either up or down.

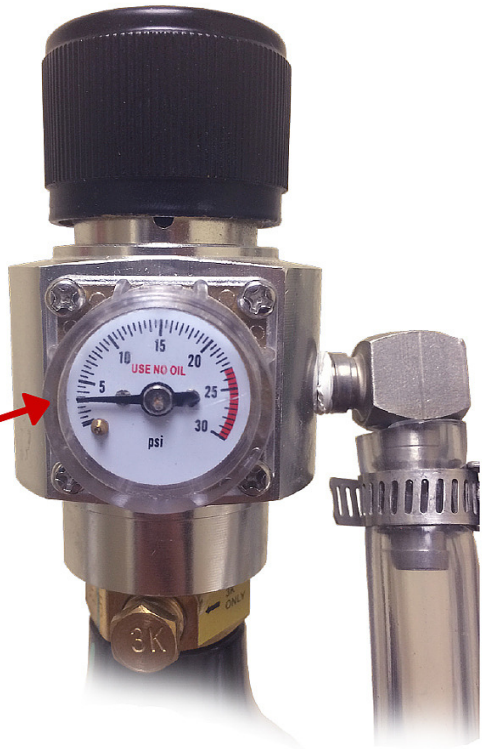
Step 3:

Insert a filled 12 oz CO2 cylinder into the regulator inlet and turn clockwise until fully seated.

(If you experience a gas leak, remove cylinder and ensure the valve o-ring is in the proper position and in good condition. If o-ring shows signs of wear, pinching, or cracks, replace the o-ring and repeat step 3.).

Operation

Step 4: (Recommended)
To purge any oxygen or air from the gas hose, turn the regulator knob clockwise until the pressure gauge reads 2-3 psi.



Pull the handle of the coupler lever out and push downward, then quickly return the coupler lever to the up position.

You should be able to hear gas coming out of the bottom of the coupler. Purge for about 1 second.

(This step is only necessary occasionally and after replacing the gas hose.)

Operation

Step 5:

Insert the bottom of the QuikTap coupler into the neck of the keg and twist clockwise as shown in the picture. Make sure the QuikTap is securely attached to the keg.

(Do not over tighten. The coupler only needs to be secure, it does not need to be extremely tight)

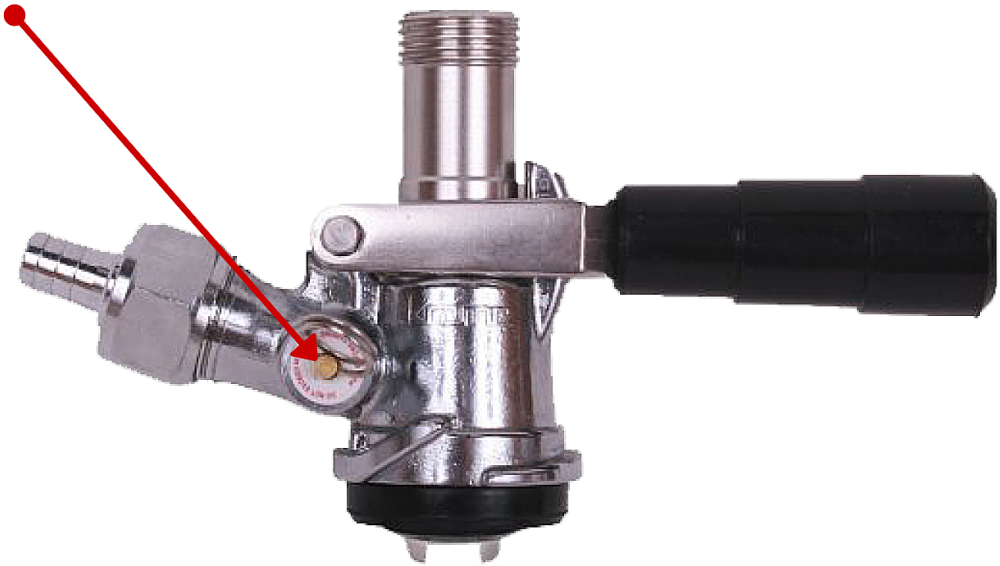
Operation

Step 6:

Pull coupler lever out, push down, then release. Make sure the coupler lever stays locked down as shown. Now the keg is tapped and beer will dispense by pulling the tap handle.

Note:

If the keg was warmed or shaken, it may contain excessive pressure which must be relieved before serving. Purge the pressure in the keg by gently pulling the pressure relief valve pin for 1-2 seconds. You should be able to hear gas escaping from the keg.



Operation

Step 7:

Slowly turn the regulator knob clockwise until the pressure gauge indicates the desired serving pressure.

The pressure may creep up a little. Allow a few seconds for the pressure to stabilize. To decrease pressure, turn the regulator knob counter clockwise and use the pressure relief valve to purge excess pressure from the keg.

Step 8:

Now the QuikTap is ready to dispense beer. Dispense by pulling faucet handle all the way forward.

The first pour may contain more foam than desired. Use the flow-control to dial in the correct pour and adjust as needed. Start with the flow-control knob positioned all the way down. Slowly turn the flow-control knob up until the beer pours correctly with the desired amount of foam.

Serving Notes

Infrequent use or allowing the keg to warm can cause temporary foaming. Keeping your keg cold will greatly help to prevent foaming. After extended periods of inactivity, turn down the flow control knob as in step 8. Once beer begins to pour properly again, you can turn up the flow.

If the QuikTap is pouring too slowly, simply increase the pressure by turning the regulator knob clockwise. If pressure does not increase, ensure the CO2 cylinder is fully seated into the regulator. If there is still no pressure, the cylinder is likely empty and will need to be replaced. It is recommended to keep a spare CO2 tank filled and ready to replace when necessary.

To replace an empty cylinder, turn the regulator knob to the off position, and install a new cylinder by following step 3.

The QuikTap will serve approximately one and a half 15 gallon kegs per 12 oz CO2 fill. You can conserve CO2 by serving at lower pressures. However, this will cause carbonation to break out of the beer over time. Agitation and warming the beer will accelerate this process.

Breakdown

To maintain the proper carbonation of unfinished kegs, make sure to return the pressure to the proper level. For most beers, this will be around 10 psi. For sodas, this will be around 20-30 psi. Flow-control faucets allow you to actually serve at these higher pressures. NOTE: HIGHER SERVING PRESSURES WILL USE MORE CO2.

To remove the QuikTap, turn the regulator knob to the OFF position. Pull the handle of the coupler out and then up. Twist the coupler counter-clockwise until the tap can be removed.

It is much easier to clean the QuikTap before beer has had a chance to dry. It is highly recommended to clean immediately after use. See the section on Cleaning for instructions.

Cleaning

NOTE: Cleaning is much easier immediately after use. Follow the instructions below using warm water:

1. Turn regulator to the off position and leave cylinder installed to prevent water from entering regulator. NOTE: DO NOT SUBMERGE REGULATOR IN WATER. ALLOW REGULATOR TO FULLY DRY BEFORE USE.
2. Position the coupler lever to the engaged position (down).
3. Turn QuikTap upside down so that the coupler faces up.
4. Prepare a small amount of cleaning solution with warm water and beer line cleaner (BLC) or a few drops of dish soap if you do not have BLC.
5. Pour some of the cleaning solution into the hole at the bottom of the coupler and let stand for about one minute.
6. With the QuikTap still upside down, open the faucet and pour fresh warm water through the bottom of the coupler. Water should flow through the faucet. Rinse thoroughly to ensure no cleaning solution is left behind.
7. Leave coupler engaged and faucet open. Allow QuikTap to air-dry.
8. Use warm water and soap with a towel or sponge to clean exterior and then dry.

Trouble Shooting

The QuikTap is a commercial grade dispensing apparatus. It is engineered for commercial purposes and highly adaptable. However, beer is very sensitive to a changing environment so we have included some troubleshooting tips in this section. Please do not hesitate to contact us for further explanation at info@quiktap.com

A basic understanding of carbonation will help achieve the desired performance. Carbonation is simply CO2 pressure dissolved into the beverage. Certain changes in the environment can cause CO2 to come out of solution causing excess foam, and over time a complete loss of carbonation.

The first thing you need to know is that colder temperatures make CO2 more soluble. This means that carbonation will stay in solution better at cold temperatures. For best results, the beverage temperature should be kept around 36F.

Trouble Shooting

The most common issue is excess foam and is usually a result of the following issues:

Temperature

Changes in temperature can cause CO2 to “break out” of the beer. Warm temperatures cause CO2 to become less soluble and will be more likely to cause excess foam. Make sure the beverage is kept cold around 36F. A keg has a siphon tube that draws from the bottom, so make sure the bottom of the keg stays cold as well.

Agitation

Vibration from transit, dropping a keg, or excessive “sloshing” can cause CO2 to break out of solution. If agitation has occurred, keep the keg cold, and allow time for the keg to settle. If you do not have time to wait for the keg to settle, use the pressure relief valve to purge the excess pressure.

Serving pressure too high

Excess foaming can occur when the serving pressure is set too high. To decrease the serving pressure, turn the regulator knob counter-clockwise and release the excess pressure by pulling the pressure relief valve on the coupler. Dial in the desired pressure and adjust the flow-control faucet until the beer pours properly.

Trouble Shooting

Beverage does not flow

make sure the CO2 cylinder is fully seated into the regulator inlet. Turn the regulator knob clockwise to make sure there is pressure. If there is no pressure, the cylinder is likely empty and will need to be replaced. If you have pressure and the beverage still does not flow, make sure the coupler lever is engaged in the down position. Finally, make sure the flow-control faucet is not all the way down.

Gas Leaks

The most common place for gas to leak is when threading the cylinder into the regulator inlet. If you experience a gas leak during this step, remove the cylinder and check the valve o-ring. If you see any wear, cracks, or dents, replace the o-ring and thread back into the regulator.

For all other leaks, you can identify the source with a mixture of soap and water. Apply a small amount of the mixture to the suspected area. If you see small bubbles, you have identified the source. If the gas hose is leaking near a fitting, tighten or add a hose clamp. If the barb fitting is leaking where it threads into the regulator, remove the fitting and add a thread sealant such as teflon tap.

For any other trouble-shooting issues, please contact us at info@quiktap.com

Convenience Without Compromise

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