



Quik Start and Troubleshooting Guide

Setup

Step 1: Make sure regulator knob is turned all the way off (Counter-clockwise).

Step 2: Insert a full QuikTap 12 oz. Co2 cylinder into the bottom of the regulator and screw all the way in.

Step 3: With coupler lever disengaged (up position) turn regulator knob clockwise until pressure gauge reads between 5-8 psi.

Step 4: Make sure faucet is closed with the tap handle in the back position.

Step 5: Insert the bottom of the QuikTap coupler into the neck of the keg and twist clockwise. (Do not over tighten, it only needs to be securely attached.)

Step 6: To tap into the keg, pull the coupler lever out, push down, then release. Make sure the coupler lever stays locked down.

Step 7: Double check to make sure the pressure gauge remains between 5-8 psi. 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. Pull the ring for the pressure relief valve on the side of the coupler to purge the excessive pressure. Observe the regulator gauge to monitor the change in pressure.

Dispensing

Step 1: Before dispensing your first beer, turn the flow-control knob positioned all the way down.

Step 2: Pull the faucet handle all the way forward.

Step 3: Slowly turn the flow-control knob up until beer trickles out. The first few ounces may contain more foam than desired.

Step 4: Slowly increase the flow-control knob until the beer pours correctly with the desired amount of foam. (The flow-control knob should not be all the way up)

Step 5: If beer is pouring too slowly, increase the pressure and adjust the flow-control until the beer pours as desired. If the keg has too much pressure, turn down the regulator knob and pull the pressure relief valve on the side of the coupler.

NOTE: Infrequent use or allowing the keg to warm can cause temporary foaming. Keeping your keg cold will greatly help to prevent foaming. Occasionally check the regulator gauge to make sure pressure remains between 5-8 psi. After extended periods of inactivity, turn down the flow-control knob and repeat step 4.



Troubleshooting

The most common problem is excess foaming and is usually a result of the following issues:

Temperature - Warm temperatures can cause Co2 to break out of the beer resulting in excess foam. Make sure the keg is kept cold and there are no warm spots at the bottom.

Agitation - Vibration from transit or excessive "sloshing" can cause excess foaming. If agitation has occurred, keep the keg cold, and allow time for the keg to settle. If you must serve before settling, use the pressure relief valve to purge the excess pressure. Then repeat step 1 from the dispensing guide.

Incorrect serving pressure - Excess foaming can occur when serving pressure is set too high or too low. Start at step 1 from the dispensing guide and slowly increase the serving pressure. When beer begins to flow properly, take note of the pressure on the regulator gauge. Periodically check to make sure it does not creep up or down. Once pressure has stabilized, adjust the flow-control knob until the beer pours properly and consistently.

For more detailed instructions, please refer to the QuikTap operating manual. You can view a PDF version online at www.quiktap.com/manual

If you are still having issues, please contact us at info@quiktap.com