

## How do I set a regulator?

Once the regulator is securely attached to the gas cylinder and the coupler attached to the keg:

<p>With the shutoff valve on the regulator closed, open the valve on the gas cylinder completely. The handle on the shutoff should be perpendicular to the tubing.</p>	<p>With your fingers or a pair of pliers, loosen the adjustment nut, allowing the screw to be turned. Turn the screw counterclockwise until it can no longer be turned. If you are using a regulator with a polycarbonate bonnet, pull the bonnet cap out by hand to allow adjustment. Turn the knob counterclockwise to the stop position (turning past the stop position will damage the adjustment knob).</p>	<p>Slowly turn the regulator adjustment screw or knob clockwise until the desired pressure is shown on the on the output pressure gauge. Turning clockwise will increase the output pressure and you will feel greater resistance as psi setting goes up. Tighten the adjustment screw or snap the cap back down to “lock in” your pressure setting. <b>Note:</b> Most domestic beer companies recommend setting the regulator at 12psi for Lager or Ale. As this may not be true for higher altitudes or special beer brands, please consult your keg provider or brewer for details.</p>
<p>Open the shutoff valve on the regulator to allow gas to flow from the regulator to the keg coupler. You will now hear the keg pressurizing. The output pressure needle will drop momentarily and the return to your set pressure once this is complete.</p>	<p>The keg coupler is designed with a built-in pressure relief valve (PRV). Pull the ring on the PRV and hold it open for 5-6 seconds, allowing gas to vent. This will permit full gas flow through the regulator and help to obtain a more accurate reading on the output gauge.</p>	<p>Re-check the output pressure on the regulator and readjust if necessary, using steps B and C, until the desired pressure is reached. <b>Note:</b> It is always wise to follow up on any adjustments to the regulator with a brief pull of the PRV ring to ensure accurate output reading.</p>

## How many kegs of draught beer can be dispensed from one CO<sub>2</sub> tank?

As a general rule of thumb, it takes about a 1lb of CO<sub>2</sub> to dispense a ½ barrel of draught beer. A properly filled gas tank will show a pressure of about 750psig at 72°F, but may be slightly lower or higher depending on temperature. The pressure should read in the 750psig range until the liquid CO<sub>2</sub> in the cylinder is depleted.

## When proper CO<sub>2</sub> pressure and temperature are maintained, keg beer being dispensed will remain fresh:

- ☑ Approximately 45-60 days for non-pasteurized draught beers.
- ☑ Approximately 90-120 days for pasteurized draught beers.
  - ❖ If, for some reason, you must disconnect the CO<sub>2</sub> supply from your keg for an extended period of time, be sure to remove the coupler from the keg to keep additional air out of the system.

## Quick checklist:

- ✓ Is the keg stored between 36-38°F, and is the same temperature maintained all the way to the point of dispense?
- ✓ Is the CO<sub>2</sub> pressure between 12-14psi (38psi for Stout beer)?
- ✓ Have the faucet, beer line, keg coupler, and beer glasses been cleaned (with chemicals specifically manufactured for beer hose cleaning) on a regular basis?

## Almost all dispensing problems are the result of:

- ☑ Improper Temperature (>38°)
- ☑ Improper Pressure (<10 or 14psi<)
- ☑ Cleaning Issues (Beer Stone)