



KEG CLUB Inc.

9 Greenwood Trail
Brantford, Ontario
N3R 6G4 Canada

Tel: 519 751 1201

Fax: 519 753 2305

E-mail: info@kegclub.com

Web: www.kegclub.com

Keg Transfer Process - Beer

The Two Golden Rules Of Beverage Dispensing Are

Make sure all the parts and accesories are clean prior to filling and that your beverage is pre-chilled before an event. Warm beverage causes foaming. Please refer to the cleaning instructions for proper procedures.

What You Will Need:

- Draft Beer Keg
- Keg Club Transfer Kit
- Co2 Tanks (local supplier)
- Cubed Ice

In order to reduce flat beer or foaming, draught beer is transferred, under pressure of Co2, from a supply beer keg to the 3-gallon transfer tank for the backpack, through an aluminum cold plate.

1. Pre-chill beer to the proper serving temperature (33-40 degrees) in advance.
2. Pack cooler with cubed ice.
Important: Always keep water drain valve open on the cooler so the melted ice can drain out.
3. Connect the regulator supplied to the Co2 tank. (CO2 tank will be from your local supplier)
4. Connect the line from the Co2 supply to the **"IN"** valve on the beverage tank. Set gauge at 15 psi. In a few seconds, the beverage tank will be pressurized to 15 psi, which is the setting for beer. Disconnect the CO2 line. What you are doing here is pre-pressurizing the 3-gallon transfer tank for the backpack.
5. Attach the Sanke Coupler to the beer keg.
6. Take the gas line from the regulator and connect it to the **"GAS IN"** on the coupler (gray disconnect). On the side of the cooler you will notice two lines coming out of it. Take the line that says "IN" and connect it to **"BEVERAGE OUT"** on the coupler. Then take the line that says **"OUT"** and connect it to the 3-gallon keg.
7. Now connect the **"PRESSURE RELEASE VALVE"** or **"SNIFTER VALVE"** and connect it to the **"OUT"** on the 3-gallon keg. This allows air to escape while you are doing the transfer and allows you to know when the keg is full.
8. Set the gauge on the regulator at 15 to 20 psi.
9. Beer will be forced into the "OUT" valve on the beverage tank by the pressure from the Co2. When the beverage tank is full, the snifter valve will spit clear beer. (Note: If it spits foam, allow the foam to be purged.) Disconnect snifter valve and beer filling line.

10. Insert the beverage tank into the insulated backpack. Connect the quick-release dispenser hose "OUT" and 12 volt regulating pump to the tank.
11. The 12-volt regulator is used to keep the pressure stable in the stainless steel tank. This regulator replaces the CO2 tank & regulator from of old and is much lighter and easier to use.

Other Information:

- At a filling pressure of 15 to 20 psi, it take approximately 4 minutes to fill a 3-gallon transfer keg
- In order to minimize the vendor's "downtime" during refilling, empty beverage tanks can be quickly replaced with pre-filled spare beverage tanks. After filling spare tanks, keep them chilled prior to use by putting them in a container with crushed ice.
- If you are not selling 3 gallons of beer within 30-45 minutes, you may want to fill the beverage tank halfway in order to reduce the amount of time the liquid spends in the backpack, thus reducing beer foam.
- Continuously drain melted ice from the cooler. Periodically shake ice in cooler. (Ice will occasionally build up and lose contact with the cold plate.)

Keg Club Transfer Kit - BEER

