

COLD PLATE SET-UP GUIDE



Temperature - Draught beer is a perishable product and must be kept cold at all times so it doesn't spoil or pour improperly. The ideal temperature is 36°-38°F, which can be achieved by adding ice if a refrigerator is not available.

Icing your Draught Beer - Approximately 70 pounds of ice are needed to maintain proper dispensing temperature. Since beer is drawn from the bottom of the barrel, approximately 20 pounds of ice must be placed on the bottom of the tub. Place the barrel in the tub on top of the ice. Add the remaining ice up the sides of the tub. Replace ice as needed.

Setting up the Cold Plate

1. Tap the barrel and open the faucet. Let any water left in the line run out until foam appears to ensure no water is left in the line that could freeze.
2. Remove cold plate from the cooler. Fill the cooler half way with ice. Replace the cold plate. Fill remainder of cooler with ice. Close lid. Replace ice as needed.
3. Let sit for 3-5 minutes before serving beer.

CO₂ Pressure - Start with 20 pounds of CO₂ pressure. Increase pressure as needed until you achieve a clear stream of beer from the faucet.

Troubleshooting - If the beer pours slowly, add more pressure. If the beer pours foamy, it is an indication that your beer is too warm. Drain water out of cooler and add more ice. Check the barrels and add more ice if needed. If no beer comes out, water in the line is frozen, blocking the flow. Empty ice from cooler. Repeat set-up.

NOTE - Pressure in the dispensing system should not exceed 60 psi. Two pressure relief devices should be present in every pressurized beer dispensing system, preferably built into the equipment: one at the regulator, one at the tap.

COIL BOX SET-UP GUIDE



Temperature - Draught beer is a perishable product and must be kept cold at all times so it doesn't spoil or pour improperly. The ideal temperature is 36°-38°F, which can be achieved by adding ice if a refrigerator is not available.

Icing your Draught Beer - Approximately 70 pounds of ice are needed to maintain proper dispensing temperature. Since beer is drawn from the bottom of the barrel, approximately 20 pounds of ice must be placed on the bottom of the tub. Place the barrel in the tub on top of the ice. Add the remaining ice up the sides of the tub. Replace ice as needed.

Setting up the Coil Box

1. Tap the barrel and open the faucet. Let any water left in the line run out until foam appears to ensure no water is left in the line that could freeze.
2. Fill the cooler to the top with ice. Add water until 3/4 full. Top off with more ice to make an ice bath. Cooler must be completely packed with ice from top to bottom at all times. Coils must be completely submerged in the ice bath.
3. Let sit for 3-5 minutes before serving beer.

CO₂ Pressure - Start with 25 pounds of CO₂ pressure. Increase pressure as needed until you achieve a clear stream of beer from the faucet.

Troubleshooting - If the beer pours slowly, add more pressure. If the beer pours foamy, it is an indication that your beer is too warm. Drain water out of cooler and add more ice. Check the barrels and add more ice if needed. If no beer comes out, water in the line is frozen, blocking the flow. Empty ice from cooler. Repeat set-up.

NOTE - Pressure in the dispensing system should not exceed 60 psi. Two pressure relief devices should be present in every pressurized beer dispensing system, preferably built into the equipment: one at the regulator, one at the tap.