

PICNIC UNIT HANDLING AND CLEANING 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 50 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.

Tapping the Barrel - Place tap (A) into opening at the top of barrel (B). Turn tap 1/4 turn clockwise until firmly in place.

If it is a lever-handled tap (C), pull handle out and press downward until it locks in place (shown).

If it is a T-handled tap, turn handle clockwise until it locks into place (not shown).

YOU ARE NOW READY TO DRAW A BEER!

Troubleshooting - If beer pours slowly, pump a few times. Only pump when flow of beer begins to slow.

If your beer is foamy, it is an indication that your beer is too warm. Check barrel and add more ice if needed.

Cleaning the Tap - After each use, the tap will require cleaning. To clean, invert tap and place it under warm, running water. Open beer faucet. Let water thoroughly rinse inside and outside of tap while simulating tapping and untapping action.

