

Clapton Craft Keg Hire Set Up / Problem Solving

Draught System Components

- Keg (Key Keg or Steel Keg)
- Keg Couplers (Key Keg or Sankey fittings for Steel Kegs)
- Gas and Beer Lines (Connect Keg Couplers to the Kegorator)
- Single or Double Tap Kegorator (For 1-2 beers pouring simultaneously)
- Faucets (Dispense beer with help of Gas Valve to the side and Tap Handle on top)
- Plug (Make sure that socket is on!)

Getting started

- Secure the keg coupler by pushing and turning it clockwise in the keg opening to lock in.
- Clamp down on the coupler to engage and start the beer flow
- Plug in and turn on kegorator at the plug outlet
- Flip on the switch to start up the kegorator so it's ready to cool and pour beer
- Leave cooler on for 5-10 minutes to reach ideal temperature
- Turn dial on the side of the taps away from you to open gas flow
- Pull the tap handle forward to bring the first bit of beer through the line.
- Slowly adjust the gas valve towards you to change the flow of beer until it is steady.
- The first couple of pints will be a little frothy but as the cooler keeps cooling will improve.
- Make sure to pour beer into the glasses at a 45-degree angle to minimize foaming

Trouble Shooting

My beer is coming out frothy!

1. **The cooler hasn't been given sufficient time to cool.** Our kegorators only require 10-20 minutes to reach optimum temperature. Always give yourself enough time before serving to allow troubleshooting with a Clapton Craft shop manager (Phone before 9pm, 8pm Sundays)
2. **The cooler isn't turned on!** There is a switch on every cooler we supply. Simply plug it in, switch the plug on at the mains and flip the switch on the front of the kegorator. It should make a noise that is audible (the compressor at work) when it is on and cooling.

3. **The airflow to the cooler is restricted.** Insufficient ventilation, caused either by obstructions near the air vents or an ambient temperature of 30C or over can cause the unit to overheat, seriously impeding its ability to cool your beer and can cause damage. Make sure the unit is in an open space with adequate airflow.
4. **You have left the kegs out in the sun.** Kegs must be kept in the shade at all time. Kegs left in the sun can overheat, putting strain on the cooler.

The beer is only coming out in a trickle!

1. **There could be a kink in one of the supply tubes.** For the system to properly work, it requires an unrestricted flow of air and product. Check the lines for any kinks.
2. **The gas may not be turned on.** A single turn of the gas valve on the faucet is sufficient.
3. **The tap flow control is too slow.** If you're taking five minutes to pour a pint, it's more than likely the flow control is set too slow. Adjust the gas valve to change pressure and speed.

There's beer leaking from the keg!

1. Try reconnecting the keg.
2. This usually only occurs when you have purchased two or more kegs and are attempting to serve them one after the other. Changing a keg isn't difficult, but before serving, the device connecting the keg to the cooler needs to be attached securely to prevent any leaks.

I'm pouring gas and bubbles!

1. **It means your keg is empty!** If you're lucky enough to have some more, change it over quickly before your guests get too thirsty!

I can hear gas! (Don't panic, turn off the gas)

1. All our gas lines are connected using push fit connectors. Sometimes these can come loose if the lines are accidentally pulled or tugged. Simply push the pipes firmly into the connectors.
2. If the keg is disconnected and the coupler has been pushed down (This would engage the keg if connected) gas will come out. Simply pop the coupler handle back up to disengage.

Still experiencing issues?

If none of the above solve your problem, please call one of our shops to help resolve the issue! Please do not attempt to forcefully pierce/open kegs. They are under pressure and can cause injury.