



## Tap Instructions – Professional Tap

### Preparation / Cooling

Please prechill the keg in the refrigerator a day before using. Ice packs should be cooled in the chest freezer to approx. -18°C. By using the ice pack the beer stays cool for about 5-6 hours (please protect it against insolation).



1

### Positioning of the keg / Placement of the ice pack:

Plug the ice pack at the bottom of the keg and place it upstanding.

### Mounting the tap

The brass pusher has to be inside the adapting part (No. 3). Put the front part (with the tap) and the adapting part together so that the brass pusher is now connected into the front part (No.1). The holes on the the front part and the brass pusher has to be one upon the other. Now, insert the lever and fix the lever and the two parts of the tap.



2

### Using the professional tap

Plug-in the tap with a light pressure into the bung hole until it is locked (No. 2).

Attention: The the tap is very easy to fix into the keg. If you have difficulties to fix the tap, please look after the brass pusher.

1. The brass pusher inside the tap has to be in the tap. (No. 3) If the brass pusher is a little bit outside (No. 4) please use the lever to push the brass pusher inside the tap before fixing it into the keg. (No. 5)
2. If the adapter part of the tap is still snapped in place, please pull the part shortly back.



3



4

### Tap

The beer flow can be regulated with the lever on the side.

### After the tap enjoyment:



5

The tap can be removed by pulling the back part shortly back and pulling it out. (No. 6)

### After the removal, please:

- clean the tap with hot water (sometimes a few fat for the rubber seal is needed),
- clean the bung hole with a wet cloth and
- cool the keg and the ice pack again.



6

Once the keg is tapped, the beer will remain fresh for at least 3 weeks.

**Security advice:** Keg is under pressure! Do not heat, freeze or disassemble the parts!