

Draft Maintenance Manual

At the Bar

- Using the thermometer provided in the draft service repair kit, take a temperature of your beer and confirm it is pouring properly.
 - Pour out one full pint of beer without taking temperature.
 - Temp the second to third pint of beer. The temperature should be between 34-38 degrees ideally. Some systems can be as warm as 42 degrees and still pour properly.
 - If your beer pours are foamy try letting the first ounce or 2 of beer go down the drain before placing the glass under the faucet. Often this first splash comes out foamy.

- Look at trunk lines (**Long Draw Systems Only**)



- This large insulated line brings beer from your keg cold storage to your beer tower(s).
- Confirm that this line is not resting on the floor under the bar, it is dry and the insulation not wet or deteriorated
- Using your faucet wrench, tighten the faucets on the towers.
 - Confirm that all beer faucets on your draft tower are snug. (do not overtighten)
 - These faucets are reverse thread so BE CAREFUL when checking.
- Confirm Beer tower is firmly secured to countertop.



In Keg Cooler

- Confirm beer pressure on secondary regulators in cold storage.
 - For NON-BLENDED gas systems keg pressures should be between 10-12 PSI and not exceeding 14 PSI.
 - Blended gas system pressure is dependent on many variables.
 - If adjustment is needed on blended gas systems contact our draft technicians
- Confirm beer pump pressures (where applicable).
 - Blended gas systems do not have these
 - These should all be preset initially; confirm and denote what these pressures are when beer is pouring well
 - If adjustment is needed contact our draft technicians
- If using Blended gas confirm pressure on outlets of gas blender
 - should be set to 40-50PSI for both stouts and lagers when using secondary regulators
- Confirm actual Keg temps:
 - Place a room temp bottle of water in your keg cold storage room
 - Take a temperature of the water in this bottle after it has been there for 24 hours
 - Beer/food deliveries that cause cold storage doors to be open for extended periods may affect this test
 - Ideally this water should temp between 36-38 degrees.
 - This water should temp NO HIGHER than 42 degrees if you have food stored with your beer.
- Confirm cooler evaporator is not iced up or blocked.
 - With your hand feel behind your coolers evaporator. It should be free of obstruction and ICE.
 - If airflow is blocked remove blockage
 - If iced over contact your local HVAC service
- Confirm all beer and gas drop lines in cooler are in good shape and wipe down equipment

- Take special care to confirm that there are no kinks or leaks on connections at keg
- Use the back end of your faucet wrench to snug down all CO2 gas connections at keg coupler
- Clean off any dirt or mildew on equipment

Chiller (Long Draw Systems Only)



- Take a temperature of your chillers glycol bath and compare to the temperature controller
 - The actual temperature of the glycol should match or be within a degree or 2 of what the temperature controller is reading
 - If these numbers are off you will likely need a new temperature controller
- Confirm all glycol pumps are pumping
 - With the top off of the glycol bath look or quickly feel inside where the glycol pumps return glycol to the system. Confirm that glycol is flowing on all active pumps
 - This glycol **should** be non-toxic and food grade so it is safe to touch; although, prolonged exposure to these temperatures can cause damage, so use caution
- Check glycol freeze point
 - Using your refractometer from the draft service repair kit place a few small droplets of glycol from your chillers glycol bath onto the testing surface and



check concentration. (make sure you are looking at the scale for “propylene Glycol”)

- The freeze point should be between +10 and -10 degrees Fahrenheit.
- If the freeze point is too warm (higher than +10) you will need to remove some glycol from the bath using the glycol syphon provided in the draft service repair kit, and add un-diluted glycol to the system. (visit www.MicroMatic.com to order glycol as needed)
- The proper ratio for glycol is: 1 gallon of un-diluted glycol to 3 gallons of water; to give you the proper freeze point
- Replace condenser filter
 - Remove old filter media from condenser
 - Brush condenser
 - Cut properly sized piece of filter media from roll in draft service repair kit and install

The Tools

Notice that this tutorial references our draft service repair kit for the tools needed to perform these tasks? Purchase our draft service repair kit for just \$150 (the cost most companies charge just to show up for service!) + shipping and tax. With these beer tools and the above draft maintenance manual you are ready to service your own system for years to come.

<https://www.tapandkegbeerservice.com/product/diy-service-kit/>

What Now?

Run through this checklist troubleshooting and your system is still not working as it should? Sign up online to create your free account or call now to begin troubleshooting your issue immediately.

(818) 646-0701

****This tutorial explains the upkeep for the equipment that supports your draft beer system. This DOES NOT include normal cleaning and sanitation practices of your beer lines. Often line cleaning is handled by your beer distributor, but detailed instructions can be found here:**

<https://www.perlick.com/commercial/resources/use-and-care/the-importance-of-cleaning-your-draft-beer-components/>