

# DRAFT BEER DISPENSER ASSEMBLY & USE MANUAL



## Kegeerator Door Kit

### ***SAFETY FIRST!***

Read safety guidelines before assembling and plugging into electrical outlet.



- CO<sub>2</sub> can be dangerous.
- Flush chemical out of beer line completely before re-tapping keg.

Micro Matic has a policy of continuous improvement and reserves the right to change materials and specifications without notice.



## WARNINGS

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### KEG OPERATION

1. **NEVER** exceed 60 P.S.I.
2. **ALWAYS** use a keg coupler and gas pressure regulator equipped with a pressure relief device.
3. **NEVER** try to remove the valve in the keg.

### CO<sub>2</sub> GAS

1. **ALWAYS** connect CO<sub>2</sub> gas cylinder to regulator.
2. **NEVER** connect gas cylinder directly to keg.
3. **ALWAYS** secure gas cylinder in an upright position.
4. **ALWAYS** keep gas cylinder away from heat. Store in a cool location under 70° F.
5. **NEVER** drop or throw gas cylinder.
6. **ALWAYS** ventilate area after CO<sub>2</sub> leakage.

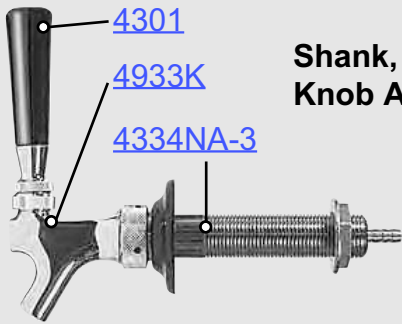
If it becomes difficult to breathe and your head starts to ache, high levels of CO<sub>2</sub> (carbon dioxide) may be present in the area. LEAVE THE ROOM IMMEDIATELY.

### CLEANING CHEMICAL

Beer line cleaner is a clear, odorless liquid containing potassium hydroxide.

1. **ALWAYS** use cleaning chemical with the manual cleaning bottle following the enclosed procedures.
2. **ALWAYS** wear safety glasses to protect eyes and rubber gloves for skin protection.
3. **ALWAYS** wash hands with soap and water after using chemical.
4. **ALWAYS** flush chemical completely with water before re-tapping keg.
5. **KEEP OUT** of reach of children.
6. **ALWAYS** dispose of used chemical in accordance with federal and local regulations.
7. **CALL** physician or poison control center if product is swallowed. If ingested, drink large quantities of water to dilute chemical.

## BASIC CONVERSION KIT COMPONENTS



**Shank, Faucet & Knob Assembly**



**Door Spacer**  
[RK-DS4](#)



**Faucet Wrench**  
4350-E



**Beer Hose with Fittings**  
5" x 3/16" I.D.  
[547C60A](#)



**Hex Nut Washer**  
[759](#)

**Beer Line Snap Clamp** [SNP-6](#)



**American Coupler Sankey D System**  
[7485E](#)



**CO<sub>2</sub> Regulator Single Gauge**  
[841](#)



**CO<sub>2</sub> Hose**  
4' x 5/16" I.D.  
[553R](#)



**Gas Hose Snap Clamps**  
[SNP-10](#)

## OPTIONAL EQUIPMENT



**CO<sub>2</sub> Regulator Dual Gauge**  
[842](#)

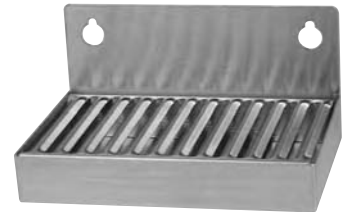


**5 lb. Cylinder CO<sub>2</sub>**  
[430A-5E \(empty\)](#)



**Cleaning Kit**  
[CK-1100](#)

## AVAILABLE DRIP TRAYS



**Keyhole Mount**  
[DP-6X4](#)

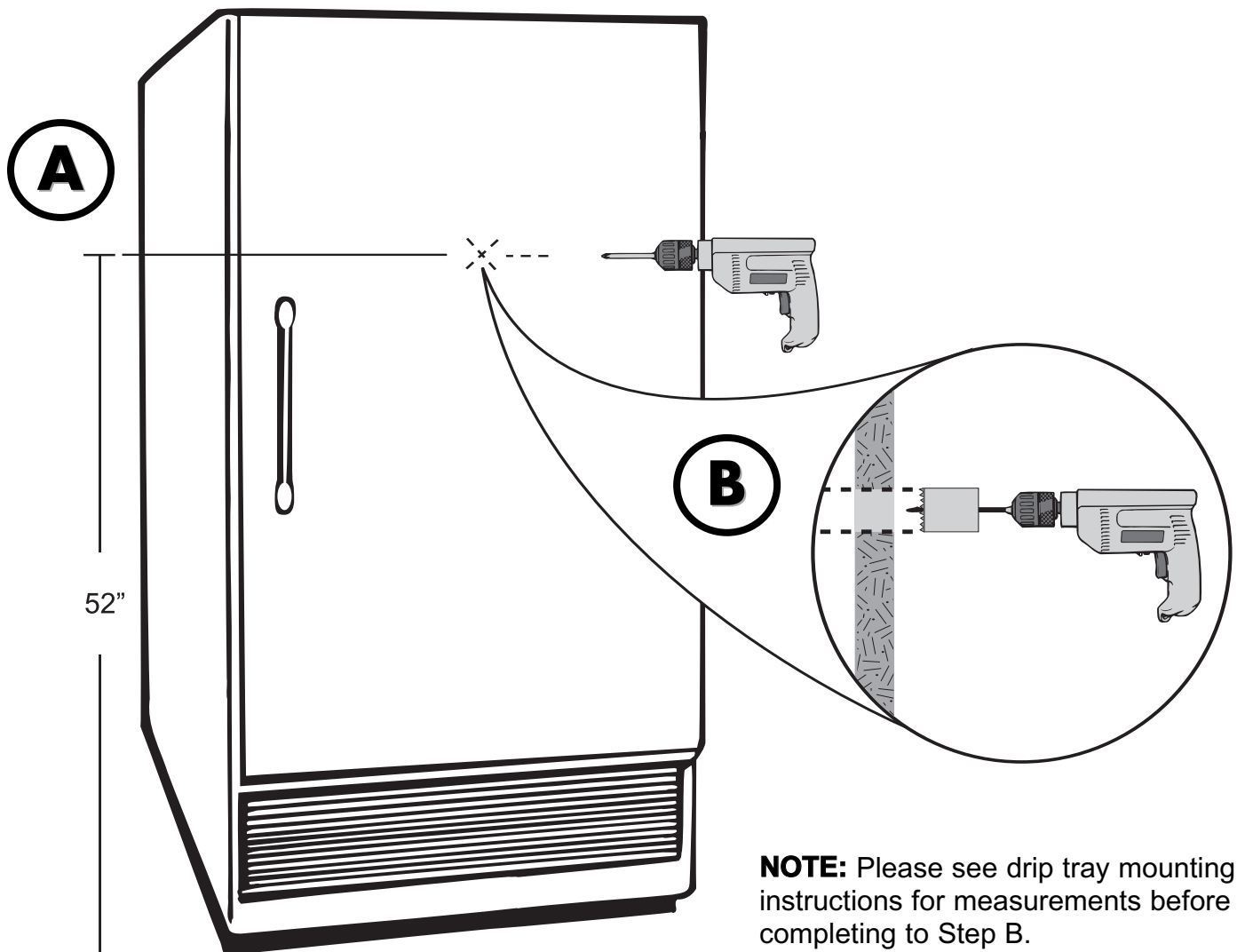
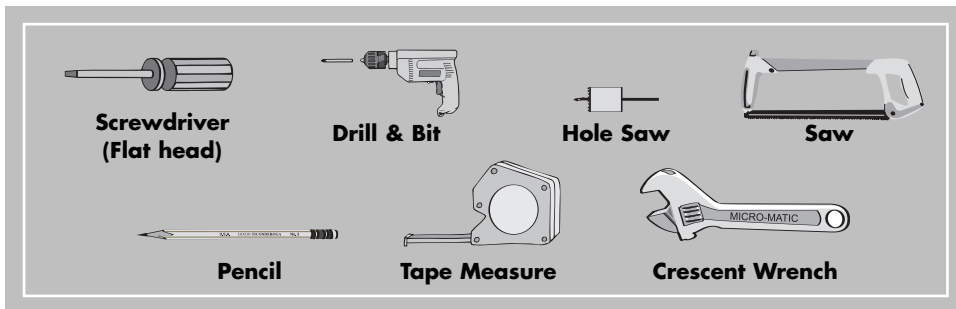


**Shank Mount**  
[DP-321D-1](#)

# KEGERATOR DOOR KIT

## Shank Hole Drilling

### Required Tools



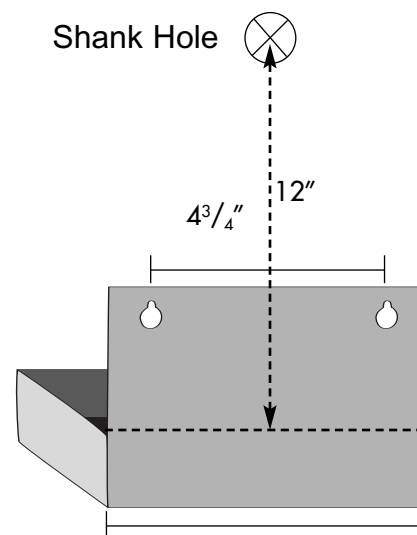
**NOTE:** Please see drip tray mounting instructions for measurements before completing to Step B.

## ASSEMBLY & USE MANUAL

### Drip Tray Mounting Instructions

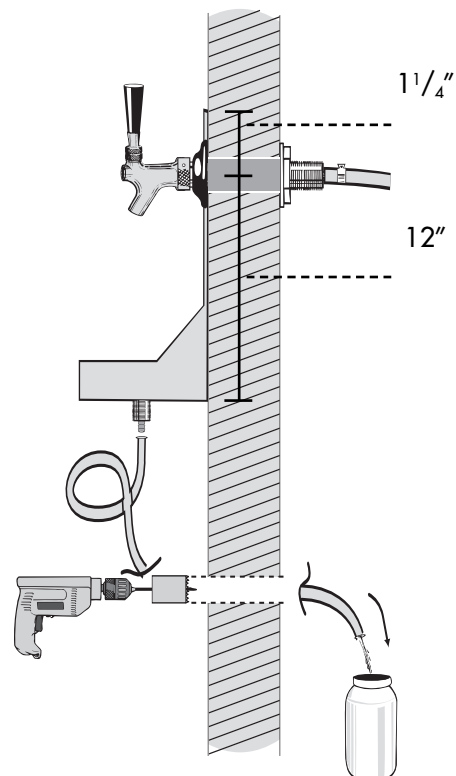
#### Keyhole Mount Tray

[DP-6X4](#)



#### Shank Mount Tray

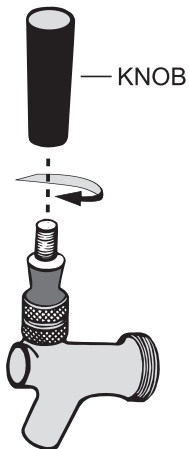
[DP-321D-1](#)



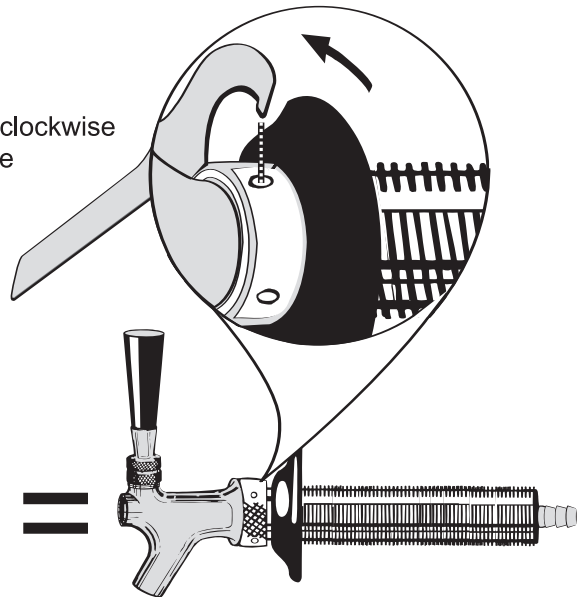
## KEGERATOR DOOR KIT

### Faucet & Shank Mounting

**C**

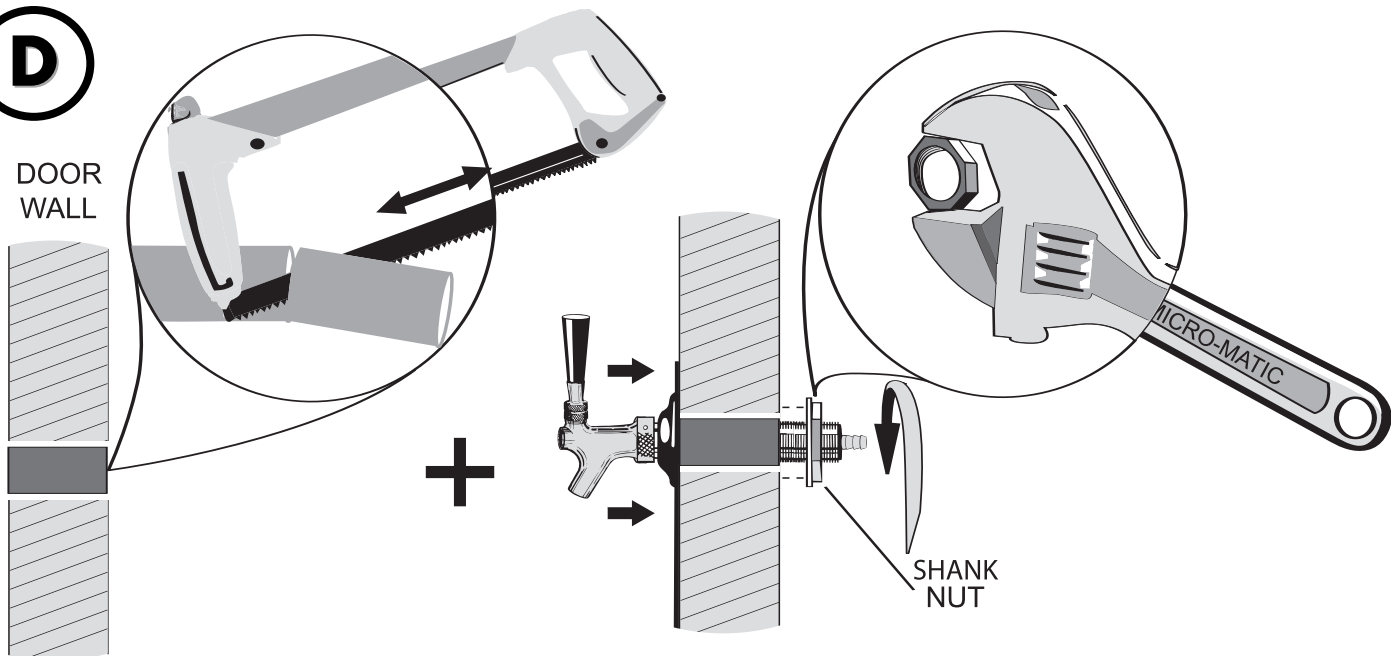


**NOTE:**  
Tighten= Counter-clockwise  
Loosen= Clockwise

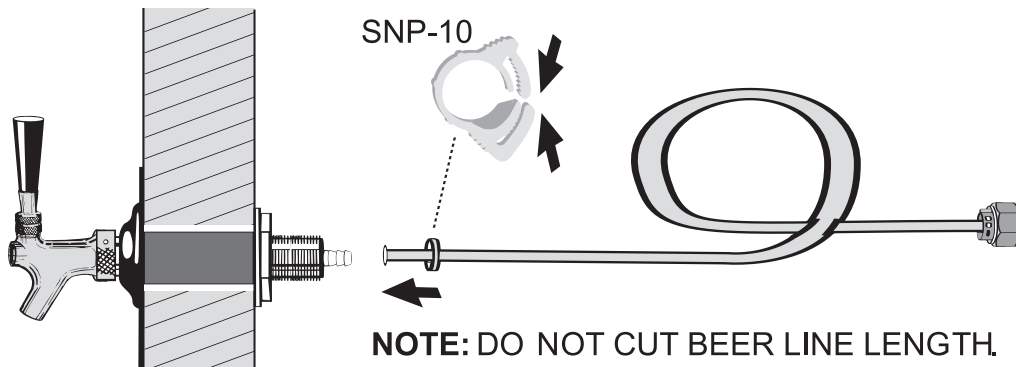


**D**

DOOR  
WALL



**E**

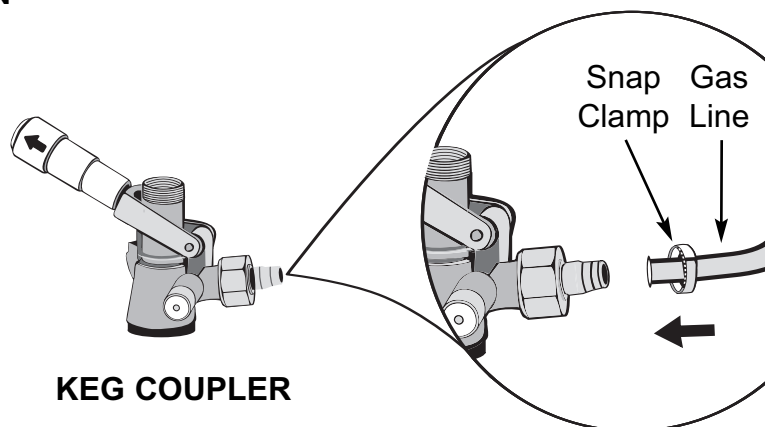
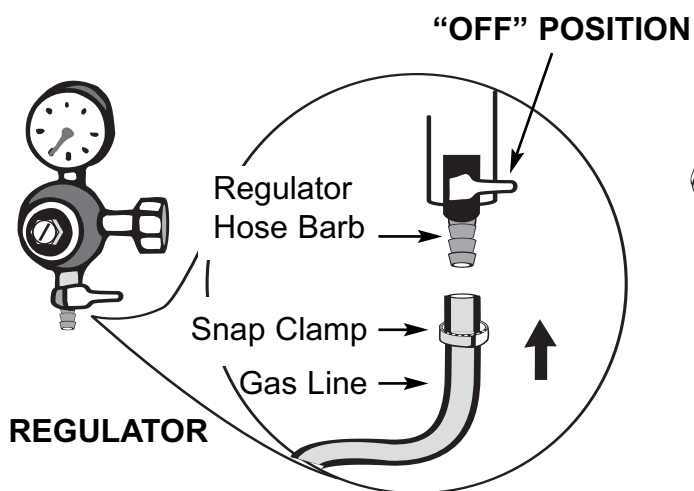
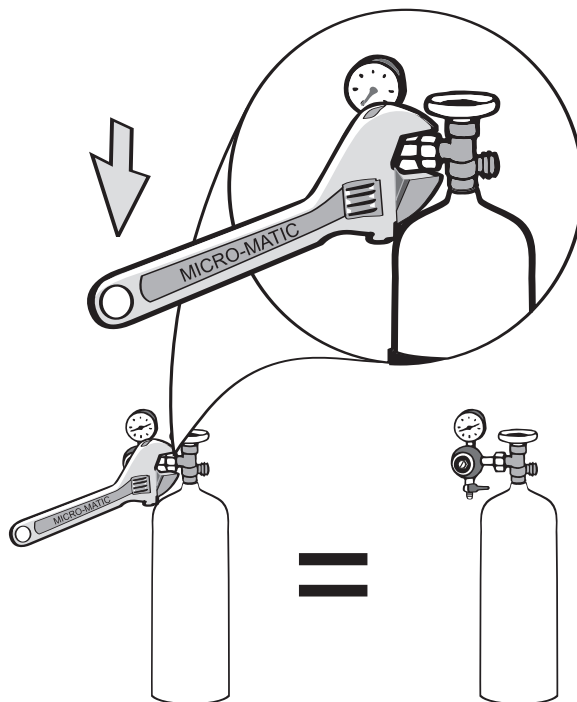
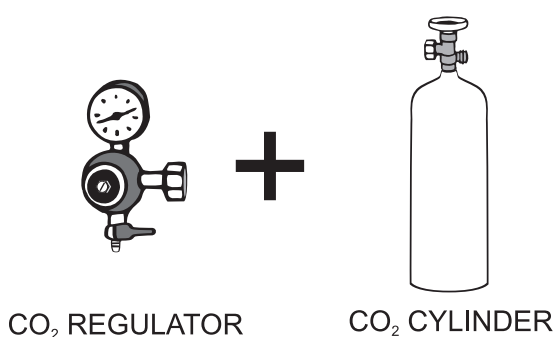


## ASSEMBLY & USE MANUAL

### CO<sub>2</sub> Regulator Mounting & Pressure Hose Connection



Place the CO<sub>2</sub> cylinder and regulator inside one of the corners of the refrigerator. It is important the cylinder be kept in an upright position to operate efficiently. Use a chain to secure.



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# KEGERATOR DOOR KIT

## Keg Pressure and Tapping

### Set Temperature:

Serve Draft Beer: 38°F

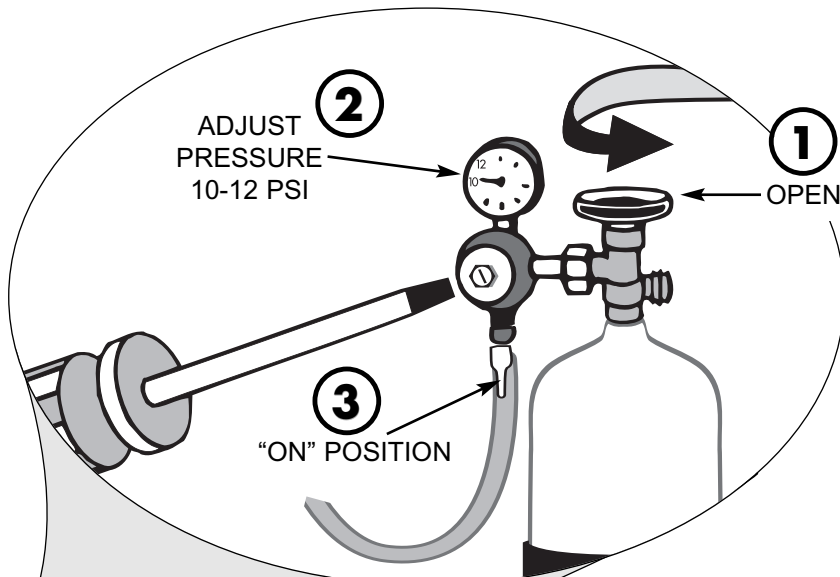
*\*Check with thermometer*



ADJUSTMENT KNOB



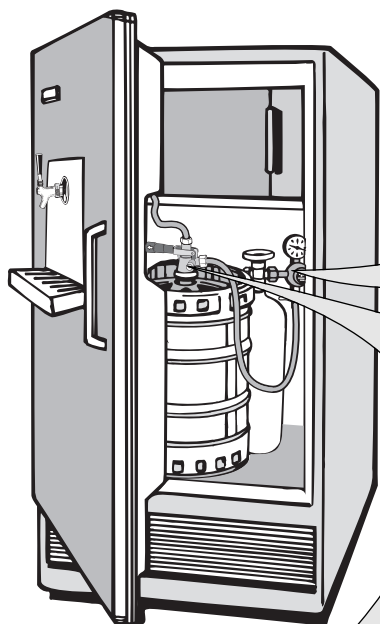
38° F



**A**

### Setting CO<sub>2</sub> Pressure

1. Open CO<sub>2</sub> cylinder valve completely.
2. Set CO<sub>2</sub> pressure clockwise.
3. Turn regulator valve to "on" position.

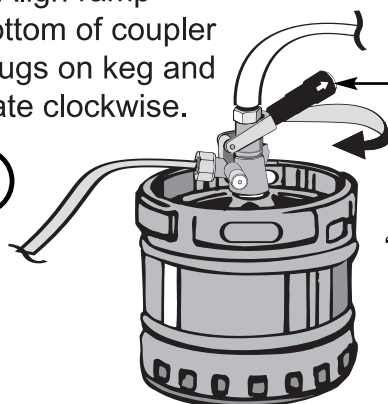


**B**

### Keg Tapping

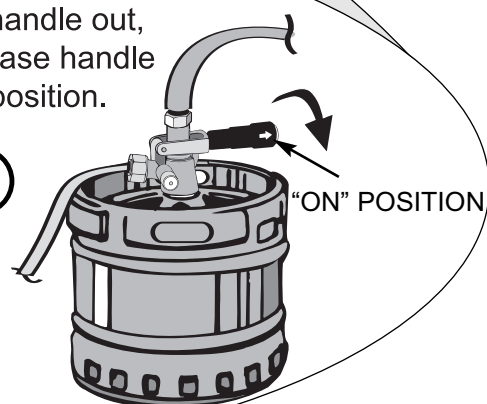
Align ramp on bottom of coupler with lugs on keg and rotate clockwise.

**1**



Pull plastic handle out, depress, release handle into lock position.

**2**



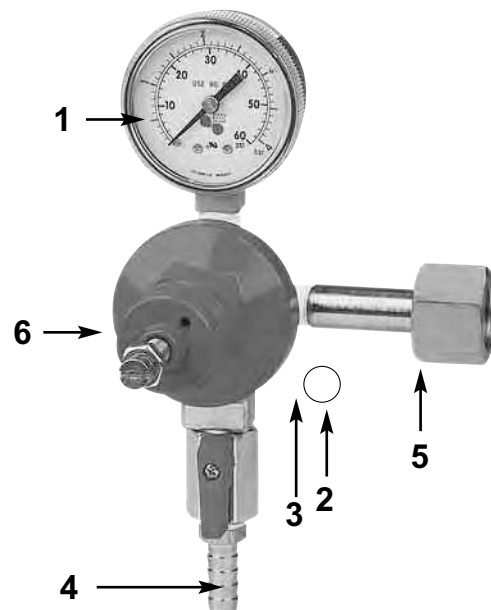


## ASSEMBLY & USE MANUAL

### Helpful Hints CO<sub>2</sub> Regulator

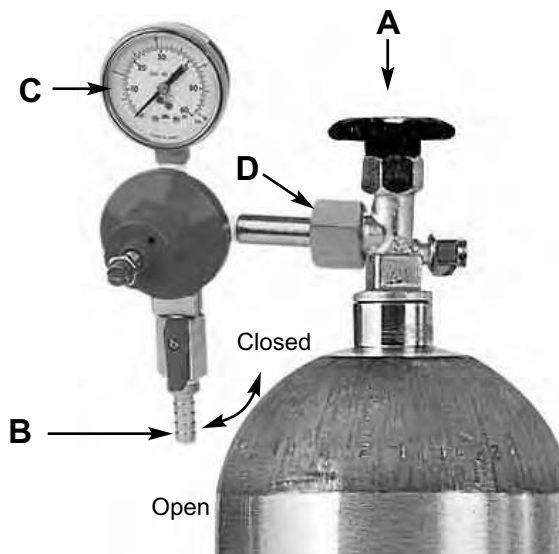
#### PARTS OF A CO<sub>2</sub> REGULATOR

1. Low pressure gauge (reads the amount of internal keg pressure)
2. Regulator adjustment screw (after keg is tapped, screw clockwise until low pressure gauge (Figure 1) indicates between 12 & 14 lbs)
3. Adjustment lock nut
4. Shut-off valve
5. CO<sub>2</sub> Nut (use to connect to tank)
6. High pressure gauge port



#### HOW TO REPLACE AN EMPTY CO<sub>2</sub> CYLINDER

1. Close cylinder valve by turning clockwise "A".
2. Close shut-off valve "B".
3. Remove regulator from empty cylinder "D".
4. Remove dust cap from new cylinder at "D".
5. With cylinder valve "A" in closed position, reattach regulator to cylinder at "D". (Check condition of gasket/o-ring.)
6. Open valve "A" all the way.  
(This is important because the cylinder valve seals in two places.)
7. Open shutoff valve "B".
8. Check gauge pressure "D" (12-14 lbs.) and adjust if necessary.



#### CO<sub>2</sub> CYLINDER (It is recommended to have an extra filled cylinder on hand)

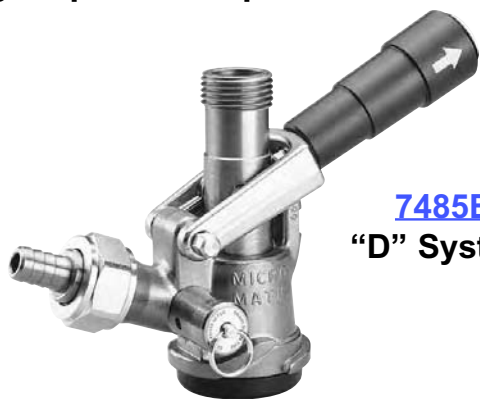
Cylinder	Dia.	Ht.	Empty Weight	Full Weight
5 lbs	5"	17-1/2"	12-1/2 lbs	17-1/2 lbs

**Note:** It takes about 1/4 lb of CO<sub>2</sub> to dispense a 1/4 barrel of beer.  
A 5 lb CO<sub>2</sub> cylinder should dispense between 8-10 1/2 barrels or 18-20 1/4 barrels.



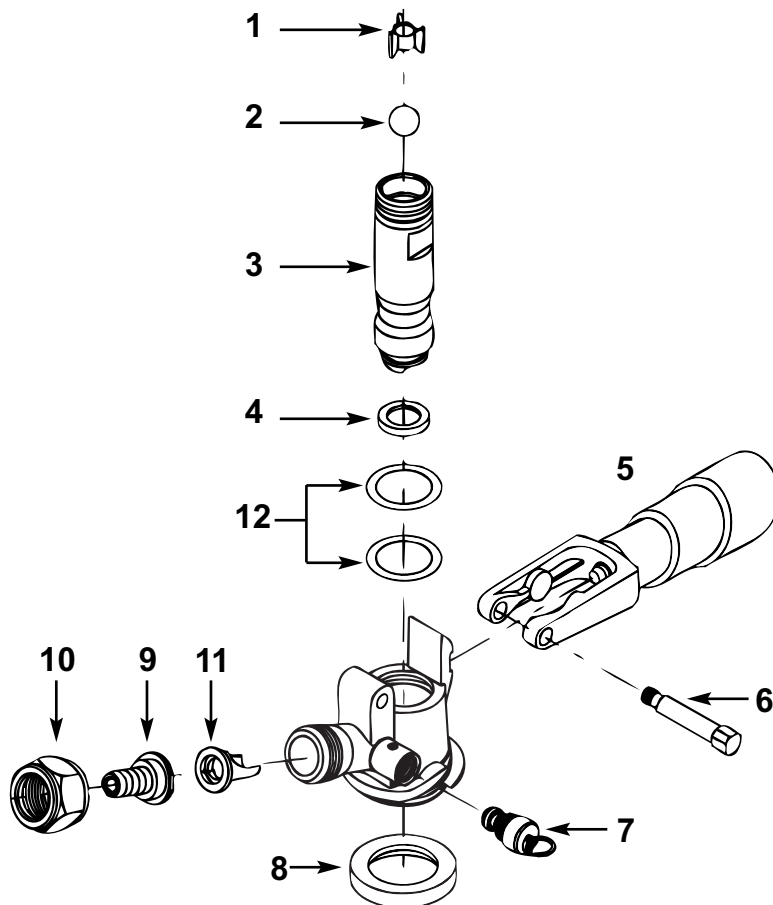
# KEGERATOR DOOR KIT

## Keg Couplers & Components



**7485E**  
**"D" System**

Item	Part No.	Description
1	102-524	Check Ball Retainer
2	102-527	Check Ball
3	733-382	Probe ("D" System)
4	102-376	Probe Seal ("D" System)
5	403-014	Black Handle Assembly
6	733-363	Hinge Pin
7	733-040	Pressure Relief Valve Assembly
8	102-521	Body Washer
9	404-321	Hose Nipple
10	874	Hex Nut
11	102-530	Check Valve
12	102-526	Body O-Rings (Two Required)





D SYSTEM	S SYSTEM	A SYSTEM	G SYSTEM	U SYSTEM
<b>7485E</b> Budweiser Coors Labatt Miller Molson Sam Adams Yuengling	<b>7486E</b> Amstel Light Becks Heineken Murphy's Irish Stout Pilsner Urquell Scottish & Newcastle	<b>DH1501</b> Hoegaarden Paulaner Spaten Warsteiner	<b>GTL425</b> Anchor Steam Bass Ale Boddington Caffrey's Whatney's	<b>G408</b> Guinness Harp

## ASSEMBLY & USE MANUAL

### Keg Sizes & Capacities



	1/2 Keg	1/4 Short Keg	1/4 Slim Keg	1/6 Keg
<b>CAPACITY</b>				
Gallons/Liters	15.5/59.42	7.75 / 30	7.75 / 30	5.23 / 19.80
Ounces	1984	992	992	640
Cases	6.8	3.44	3.44	2.2
# of  12 oz. beers	165	82	82	53
# of  355mL beers	167	84	84	55
<b>DIMENSIONS</b>				
Height (inches/cm)	23.3"/59.2	14.8"/37.6	23.3"/59.2	23.3"/59.2
Diameter (inches/cm)	17.0"/43.2	17.0"/43.2	11.0"/27.9	9.25"/23.5
<b>WEIGHT</b>				
Full (lbs/kgs)	160.7/73	83.3/37.8	81.87/37.1	55.5/25.2
Empty (lbs/kgs)	29.7/13.5	17.3/7.8	16.00/7.3	13.76/6.2

**Note:** Above capacities, dimensions and weights can vary as a result of differences between manufacturers.

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# KEGERATOR DOOR KIT

## How To Pour The Perfect Glass Of Beer

### Quick Checklist:




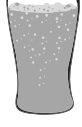
- ☒ **Temperature:** 36-38° F  
 ☒ **Pressure:** 10-12 PSI  
 ☒ **Clean:** Before New Keg

**Ready to pour: Start with a beer clean glass that has been wetted in cold water.**



1. Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.
2. After the glass has reached half full, gradually bring the glass to an upright position.
3. Let the remaining beer run straight down the middle. This insures proper release of CO<sub>2</sub> by producing a 3/4" to a 1" foam head.
4. Close the faucet completely and quickly.

### Common Draft Problems

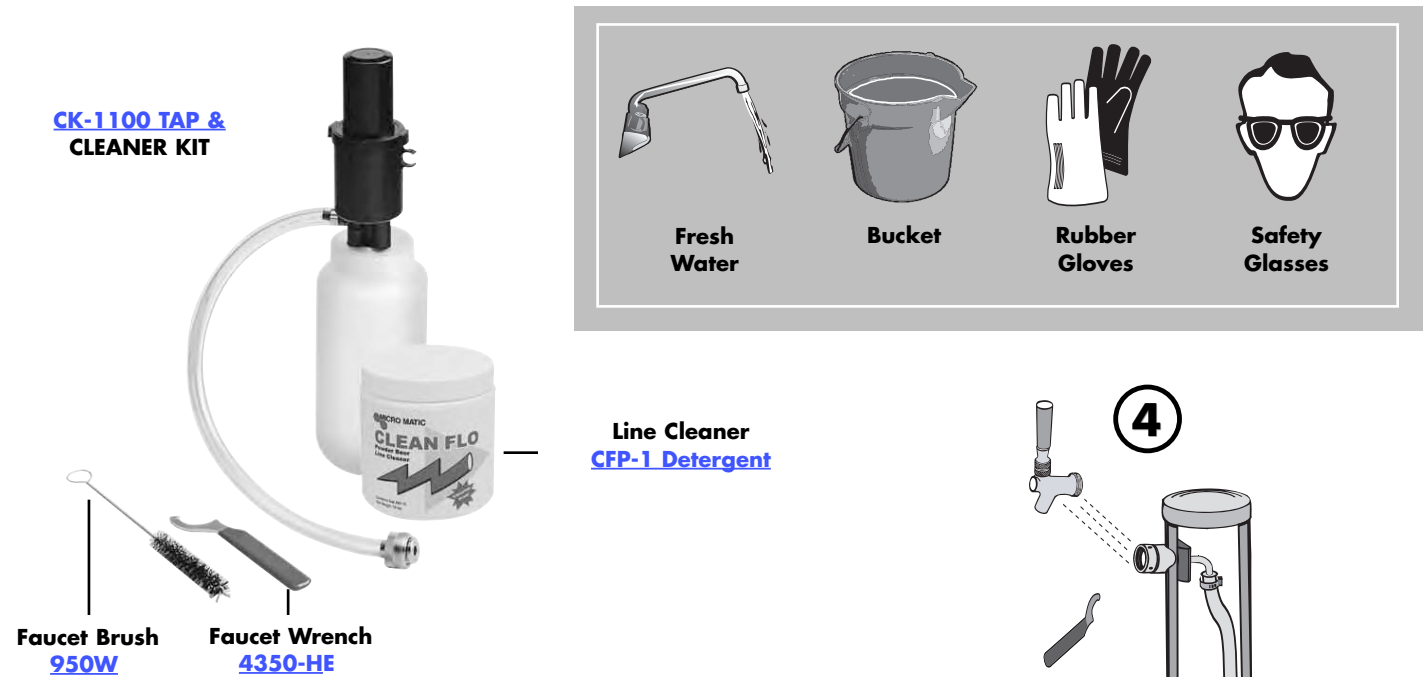
Condition	Temperature	Pressure	Equipment	Improper Pour	Glassware
 <b>Wild Beer</b> Beer, when drawn, is all foam, or too much foam and not enough liquid beer	Too warm	Too high	Needs cleaning	See above	Ice inside of glass
 <b>Flat Beer</b> Foamy head disappears quickly; beer lacks brewery fresh flavor	Too cold	Too low	Needs cleaning		Detergent film inside of glass
 <b>Cloudy Beer</b> Beer in glass appears hazy, not clear	Too cold	Contaminated CO <sub>2</sub> gas	Needs cleaning		Needs cleaning
 <b>False Head</b> Large soap-like bubbles, head dissolves very quickly	Too warm	Too low		See above	Household detergent and dust

# ASSEMBLY & USE MANUAL

## Manual Cleaning Components

Ideal for quick and easy cleaning of direct draw systems.

### Required Parts – Cleaning bottle with hand pump and faucet attachments

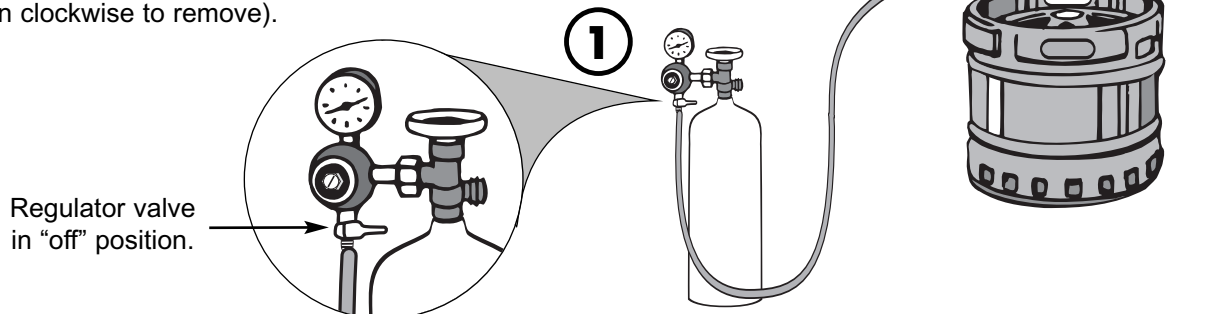


### Four Step Cleaning Procedure:

- A** **B** **C** **D**  
Set-up Cleaning Rinse Re-connect

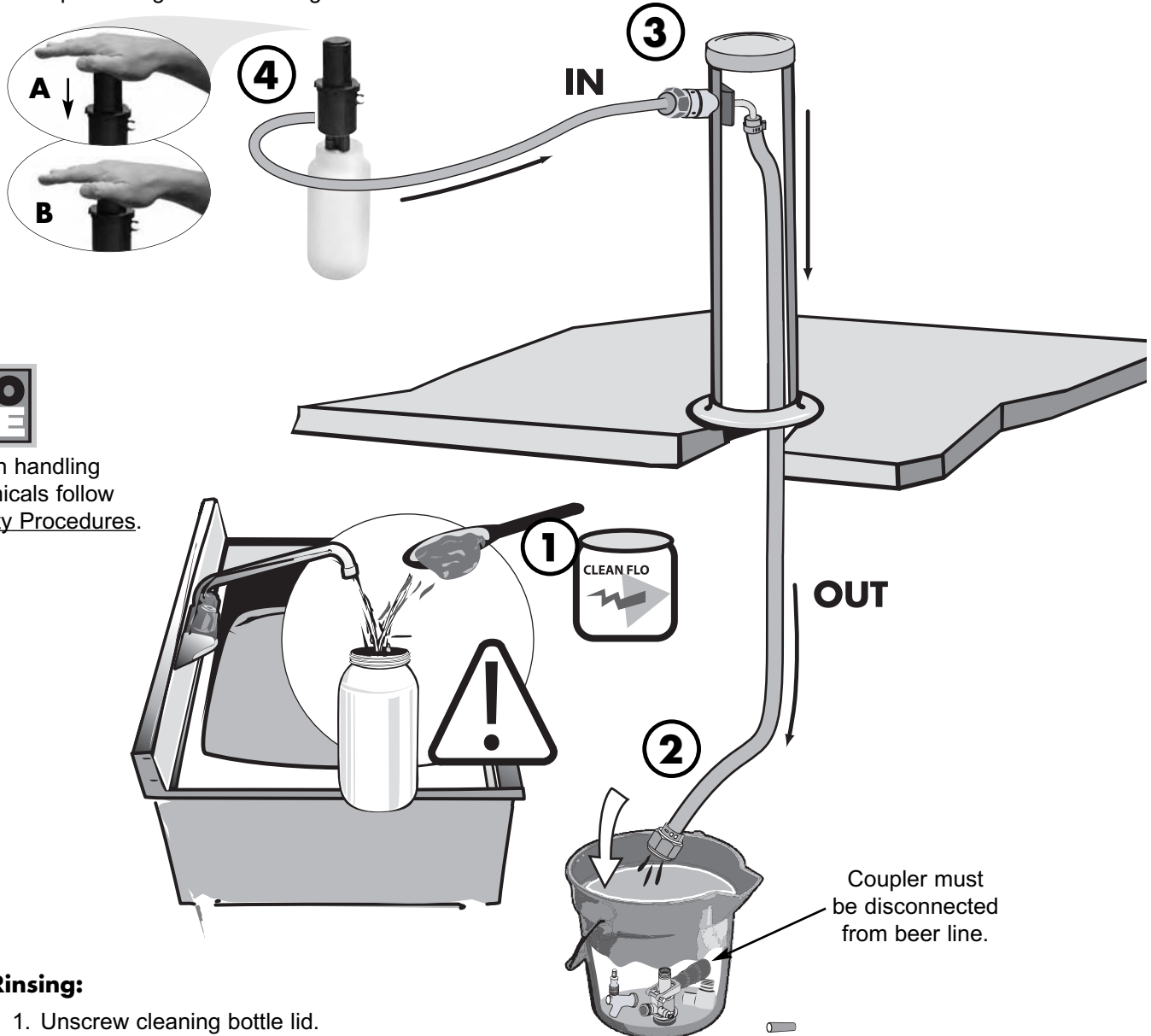
#### **A** Setup:

1. Shut-off CO<sub>2</sub> at regulator.
2. Un-tap coupler at keg.
3. Unscrew beer line fitting and CO<sub>2</sub> gas pressure line fitting from keg coupler (do not misplace beer washer or check valve).
4. Remove faucet from tower using faucet wrench. (turn clockwise to remove).



**B Cleaning:**

1. Mix water and detergent per manufacturer's instruction on container.
2. Place beer line, coupler, and faucet in bucket (be sure to remove handle from faucet before placing into bucket).
3. Connect cleaning attachment to faucet coupling nut (where faucet was removed).
4. Pump cleaning solution through line into bucket.



**C Rinsing:**

1. Unscrew cleaning bottle lid.
2. Thoroughly rinse out cleaning bottle and re-fill with fresh water.
3. Replace bottle lid and pump rinse water to remove cleaning solution from beer line into bucket.
4. Continue pumping until all fresh water is pumped through. Disconnect faucet cleaning attachment.
5. Dispose of chemical solution and rinse water in accordance with local regulations.
6. Rinse bucket before storing.

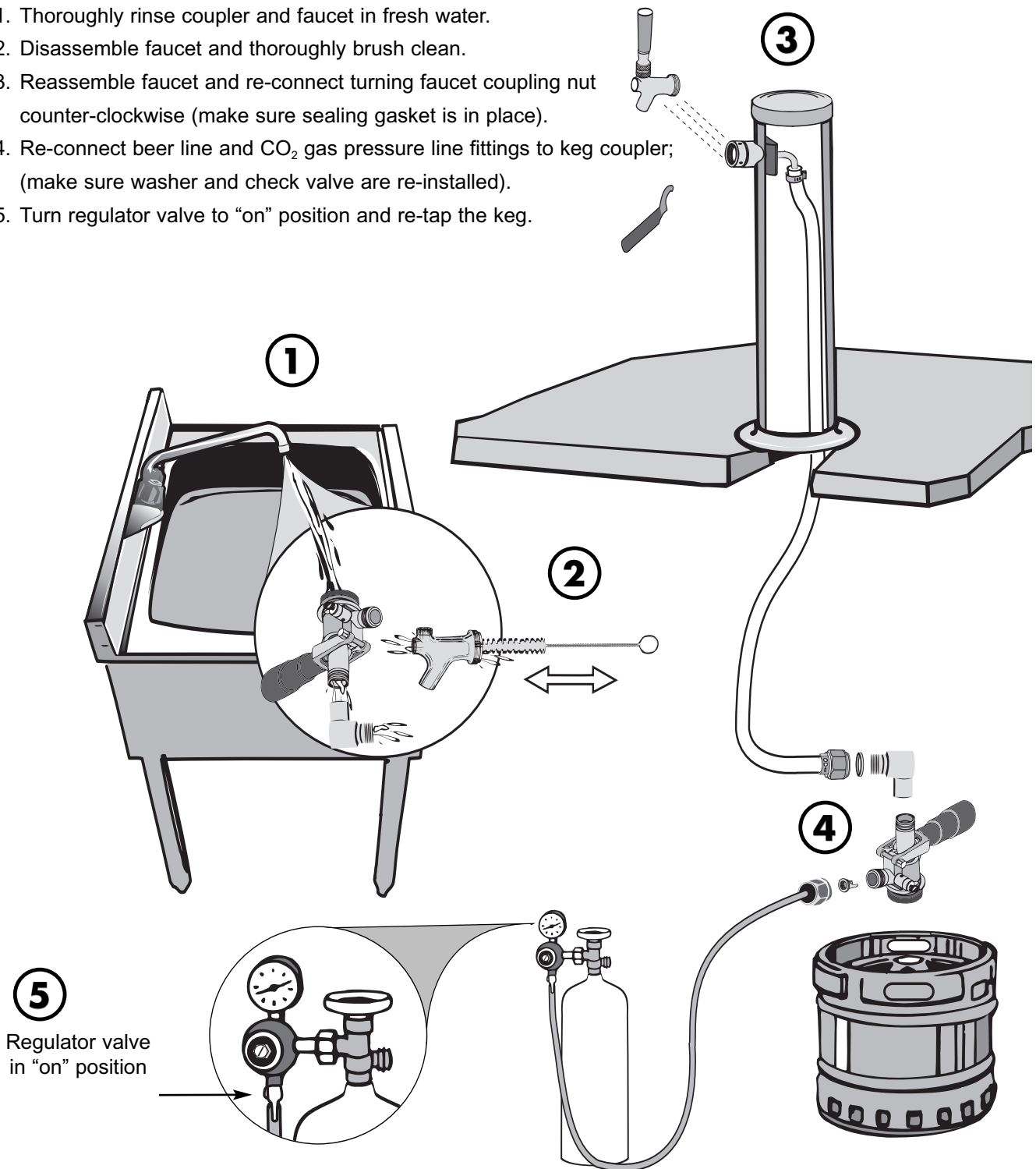


## ASSEMBLY & USE MANUAL

### Manual Cleaning Procedures

#### **D** Re-connect:

1. Thoroughly rinse coupler and faucet in fresh water.
2. Disassemble faucet and thoroughly brush clean.
3. Reassemble faucet and re-connect turning faucet coupling nut counter-clockwise (make sure sealing gasket is in place).
4. Re-connect beer line and CO<sub>2</sub> gas pressure line fittings to keg coupler; (make sure washer and check valve are re-installed).
5. Turn regulator valve to "on" position and re-tap the keg.



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for our complete line of draft beer equipment!



**CFP-1 Line Cleaner**

Always clean the beer line and equipment before connecting a fresh keg.



[5047](#) [5050](#)

**Tap Handles**

Rock On with a guitar! Surf's Up with a beach babe or a surfboard. Frogs, dolphins, and bears Oh My! Enjoy a cold one with man's best friend.



[7509E](#)

**"Legend" Party Pump**

The Micro Matic party pump will outperform and outlast any similar party pump that is on the market!



Nearly Clean



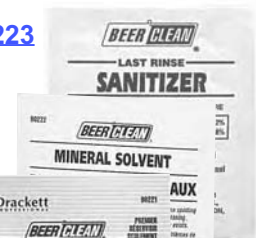
Properly Clean

**Glass Cleaning Chemicals:**

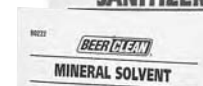
**3 Stage System**

A Beer Clean glass will serve the "best beer in town!"

[90223](#)



[90222](#)



[90221](#)

