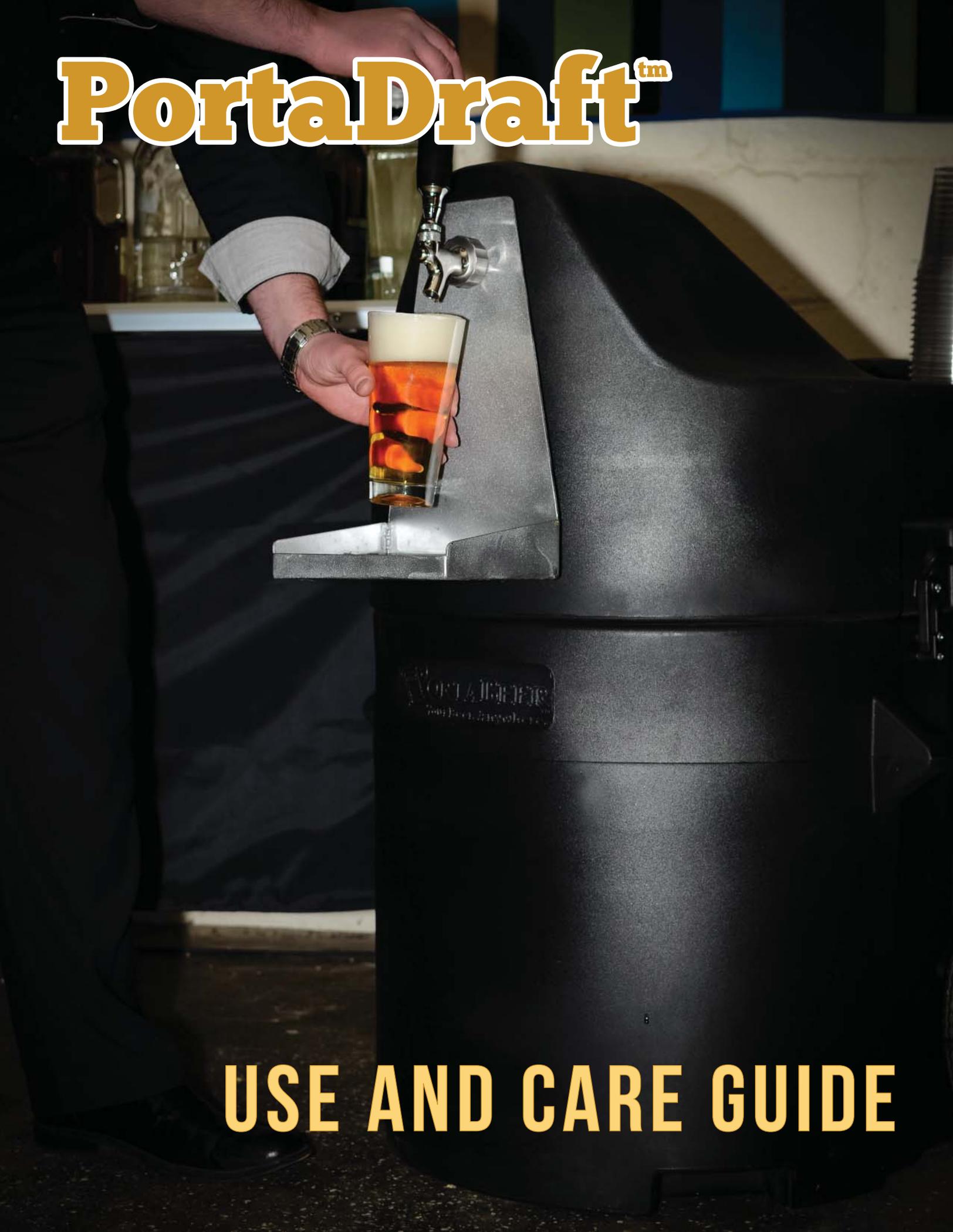


PortaDraft™



USE AND CARE GUIDE

Edition 1.0

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A Message to our Customers

Thank you for selecting the PortaDraft by PortaBeer. Because of this product's unique features, we have developed this Use and Care Guide. It contains valuable information on how to operate and maintain your new PortaDraft for years of safe and enjoyable draft beer dispensing.

To help serve you better, please complete and submit your Product Registration by visiting our website at www.portabeer.com and selecting SUPPORT and then PRODUCT REGISTRATION. In addition, please keep this guide handy, as it will help answer questions that may arise as you use your new PortaDraft. Finally, instructions and directional videos will be available at portadraft.com.

NOTE: Please inspect the product to verify that there is no shipping damage. If any damage is detected, contact us immediately at customerservice@portabeer.com or 855.PortaBeer (855.757.8223).

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

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Safety Practices & Precautions



WARNING: TWO-PERSON LIFT — NEVER LIFT A FULLY FILLED PORTADRAFT FROM ABOVE BY YOURSELF.



WARNING: THE CARBON DIOXIDE CYLINDER MUST BE FILLED ONLY BY PROPERLY TRAINED PERSONNEL IN ACCORDANCE WITH CGA PAMPHLETS P.1 AND G-6.3 AVAILABLE FROM THE COMPRESSED GAS ASSOCIATION, INC. 1725 JEFFERSON DAVIS HIGHWAY, ARLINGTON, VA 22202.



WARNING: THIS PRODUCT CONTAINS CHEMICALS KNOWN TO THE STATE OF CALIFORNIA TO CAUSE CANCER AND BIRTH DEFECTS OR OTHER REPRODUCTIVE HARM.

How to Pour a Draft Beer

Pouring a beer is a simple task, but there are a few things to keep in mind for the best draft experience.

STEP ONE

Hold your glass at a 45 degree angle.



STEP TWO

Open the faucet quickly and fully, allowing the beer to flow freely. The beer should hit the middle of the glass, allowing the beer to slide down to the bottom. This prevents too much head from developing too quickly.



STEP THREE

Once you get about half to $\frac{2}{3}$ of the way full of beer, straighten the glass and hold it upright.



STEP FOUR

When properly poured, there should be approximately a half inch of foam at the top of the glass. For large glasses, a little more is fine. By adding distance between the faucet and the glass, you can help create more of a foamy head.



Common Mistakes



PRO TIPS

Keep the faucet out of the beer. The outside of the faucet could be contaminated from dirty hands or other germs.

If the beer doesn't pour properly as it fills the glass, empty the glass and try again. Do not attempt to keep pouring beer if the glass fills rapidly with foam. If foam continues to be a problem, see "Troubleshooting" on page 41.

Be brave when opening the faucet. Opening it slowly or only partially will increase the amount of foam poured.

About Draft Beer

Draft beer can be more enjoyable and flavorful than canned or bottled beers. Understanding the background of draft beer principles and purchasing kegs of beer will lead to better results when using your system.

KEG PRINCIPLES

There are two main factors that contribute to a perfect pour: pressure and temperature.

Pressure

A constant pressure is the cornerstone to consistent pours. Too little pressure, and the beer slowly trickles out of the faucet; too much pressure and beer turns into foam. If you have ever hand pumped a beer before, you may recognize that it is difficult to manually keep a consistent pour. With a carbon dioxide system, you are able to regulate the pressure used to push the beer through the system.

Pressure in various systems can range from 6-16 PSI (pounds per square inch). The PortaDraft has been balanced so that most beers will pour correctly when the regulator is set to 14-16 PSI. Your experience may vary due to different types of beers, altitude, or personal preference.

While some bars are known to use a combination of carbon dioxide and nitrogen called "beer gas," the PortaDraft runs correctly off of carbon dioxide only.

Some stouts such as Guinness® are traditionally poured using nitrogen instead of carbon dioxide. The PortaDraft is not currently designed to pour with Nitrogen. You may still pour these beers with the PortaDraft, but use carbon dioxide. The pour and taste will be fairly comparable, though some individuals may notice a slight difference.

Temperature

The second factor in a consistent pour is stable temperature. This not only refers to the temperature of the beer inside the keg, although that is the major factor, but also the temperature of the lines of tubing and faucet.

Storing and serving most draft beers at about 38°F (3.3°C) prior to use is ideal. While certain breweries and restaurants prefer colder temperatures, the vast majority of beers will produce their full flavor profiles at this temperature. This is consistent for both domestic and international imported beers. At 38°F, the beer will retain the level of carbonation created during the brewing process.

Due to their unpasteurized nature, kegs need to remain cold until they are placed into a dispensing system, such as the PortaDraft. Once a keg is grows substantially warmer, its shelf life is severely limited.

BE CAREFUL TO KEEP YOUR BEER COLD BEFORE PLACING IT INTO THE UNIT. WHILE A KEG MAY FEEL COOL TO THE TOUCH, THE BEER INSIDE MAY BE WARM.

A ½ BARREL NEEDS ABOUT 2 HOURS TO COOL FOR EVERY DEGREE OVER 38° F. A KEG LEFT OUT OF THE COOLER MAY REACH UP TO 48° F IN FOUR HOURS AND TAKE TWENTY HOURS TO COOL DOWN TO 38° F (IN A PORTADRAFT, COMMERCIAL REFRIGERATOR, OR TUB OF ICE).

Over the course of use, consistent cool temperature is key for a proper ratio of foam-to-liquid beer. If the beer's temperature rises, carbonation will be released from the beer while it is still in the keg, causing foam. The foaming occurs because the pressure being applied to the keg is no longer enough to keep the carbonation in the beer.

The faucet may fluctuate in temperature between pours when dispensing beer outside on a warm, sunny day. This is natural and will be lessened by more frequent pours. Keeping the beer line and keg at a consistent temperature helps to alleviate fluctuation of temperature inside dispensing systems.

Agitation

It is a common misconception that agitation of a keg will result in excess foam. While it is understandable that this belief comes from consumers' experience with bottles and cans, this phenomenon does not occur in kegs.

The reason that agitation is a non-issue with draft beer is that unlike bottled or canned beer, draft beer is served from the bottom of the keg. A siphon inside the keg pulls the beer up from the bottom, through the beer line, much in the same way a straw is used in a drinking glass.

Unless the keg is substantially empty, any air bubbles will be significantly above the mouth of the siphon and not transmitted through the line.

Pasteurization and Freshness

Non-Pasteurized Beer

The vast majority of beer brewed and kegged in the US is not pasteurized. During the kegging process, beers are filtered and chilled to the point that any surviving bacteria lay dormant. By keeping kegs cold, the beer remains fresh. When temperatures rise above 38°F, non-pasteurized beers may turn cloudy or sour. If temperatures are allowed to rise to 50°F, dormant bacteria from the fermenting process will rapidly spoil the beer.

Pasteurized Beer

Beer brewed and kegged outside the US is heat pasteurized during packaging. This process kills off the bacteria that ferment and spoils the beer.

Pasteurized draft beer kegs can be transported and stored at room temperature, and then cooled prior to use.

Non-pasteurized draft beer in a keg, when dispensed with carbon dioxide and kept at the proper temperature and pressure, will remain fresh for 45-60 days. Pasteurized draft beer will remain fresh for 90 to 120 days.

PURCHASING KEGS

Keg Sizes

American kegs are available in many different sizes and styles.

The most popular are ½ barrel, ¼ barrel (also known as a “pony keg”), and 1/6 barrel.

- A ½ barrel contains 15.5 gallons of beer (58.66 liters), and can pour 165 standard 12-ounce glasses.
- A ¼ barrel contains 7.75 gallons of beer (29.3 liters), and can pour 82 standard 12-ounce glasses. Many brewers use a “short” barrel that is the same width as a ½ barrel, but half as tall. Other brewers use a “tall” barrel that is the same height as a ½ barrel, but half as wide. Both contain the same amount of beer. (The PortaDraft can accommodate both styles.)
- A 1/6 barrel contains 5.23 gallons of beer (19.8 liters), and can pour 56 standard 12-ounce glasses.

Keg Registration

Many states have implemented a system of keg registration. In these states, the purchaser of the keg must register his or her name, address, and other pertinent information, and assure the seller that he or she will not serve beer to minors. A label is affixed to the keg, and a copy is kept by the seller. It is illegal to remove this label from the keg or falsify information on the registration. Kegs that have been registered should be returned to the same facility they were purchased from to avoid any unnecessary issues upon return.

Keg Recycling

After a keg has been fully emptied, it can be taken back to the seller, for a return of the deposit (if any). Kegs are then returned from the seller to the brewer, and are cleaned and sanitized for future use. *Kegs can be reused for up to 40 years*, making kegged beer significantly more environmentally friendly than bottles.

COUPLERS AND TAPPING KEGGED BEER

Kegs have evolved from wooden barrels with stoppers, which used gravity and air to dispense beer, to today's sterile stainless steel containers that use inert pure gases (such as carbon dioxide) using a keg tap.

"Tapping" a keg is the process of inserting a coupler into the keg valve. The keg valve and coupler are a matching system, similar to a lock and key.

There are six different keg tap systems:

- **D-Type (AKA Sankey):** The most common system in the US, it is used by all major brewers, and most craft brewers. All PortaDraft units ship standard with this type of coupler, although others are available.
- **S-Type (AKA European Sankey):** One of the most common European couplers, it has a longer, narrower probe that enters the valve of the keg. Used by Heineken, Amstel, and Becks.
- **A-Type (AKA German Slider):** This slides onto the valve face. Used by Warsteiner, Spaten, Hoegaarden, and Paulaner.
- **M-Type:** Modified A-System. Used by Einbecker, Schneider, and Aventinus.
- **G-Type (AKA Grundy):** The valve face can be thought of as a circle with three sides cut off. Used by - Caffrey's, Anchor Steam, Bass, and Boddington's.
- **U-Type (AKA UEC):** Traditionally for beers that require Nitrogen gas to push. Used by Guinness and Harp.
- **Twin Probe:** Used by some small craft brewers.
- **Homebrew (AKA Cornelius/Corny):** Two-piece connection for syrup (Cornelius/Corny) tanks.

About Your Carbon Dioxide System

The carbon dioxide system in the PortaDraft is designed to work exclusively with 20 ounce carbon dioxide tanks. According to federal law, carbon dioxide tanks of this size must be shipped empty, and then filled by the recipient.

CARBON DIOXIDE TANK REGULATIONS

By law, all carbon dioxide tanks must be hydrostatically tested to ensure they will maintain pressure with no leaks or decompression danger. Tanks must be re-tested every five years or replaced. When a tank is filled, the last testing date must be noted and recorded by the technician filling the bottle.

FILLING CARBON DIOXIDE TANKS

Tanks must only be refilled by those trained and certified to properly do so. Most sporting good stores are able to do this quickly and inexpensively (normally \$3-5/bottle).

GRAPHITE

Standard 20 ounce carbon dioxide tanks available in sporting goods stores, paintball suppliers, or welding shops normally have an internal coating of graphite. While graphite, as a form of carbon, poses no significant known health effects, it is possible flakes of graphite could enter your beer, causing a visual or taste difference.

Tanks purchased from PortaBeer have been cleaned in the same manner as medical oxygen tanks, and have no graphite. Your unit ships with a cleaned tank.

Additional tanks are available at PortaBeer.com.

BRASS

Fittings and regulator components may contain brass. Brass is used in almost every beer tap system in the world; however, due to state regulations, the warning on page four must be displayed. For any questions, please contact us.



Assembly

NO TOOLS REQUIRED

The PortaDraft has been specially designed and does not require any tools for assembly. Simply hand-tighten all components.

PROCEDURE

Remove contents from inside PortaDraft BASE. Detach CARBON DIOXIDE TANK from REGULATOR by unscrewing the TANK from the REGULATOR. You can fill the tank at most sporting good stores (If you are properly trained, you can fill the tank via a fill kit available online at portabeer.com). *Due to government regulations, PortaBeer's carbon dioxide tanks ship empty.*

CONTENTS INCLUDED



PortaDraft Lid



PortaDraft Base



20 ounce Carbon Dioxide Tank



Sankey D-Type Coupler with Attached Air Line



Rubber Grommet



Adjustable Regulator with Output Gauge (provided in all commercial units)



Preset Regulator (provided in Model PD-PDO-001 "The Original PortaDraft")



Beer Line



Shank Assembly (with Brass Washer)



Tool-less Faucet Coupling
Nut



Beer Faucet with Standard
Black Handle



Rubber Washers



Waterproof Bag of Disposable
Cups

LOADING THE KEG

Remove LID. Turn BASE unit on its back and slide in Keg.



Return BASE to upright position. Empty one large (20-24 lb) bag of ice around the base of the KEG.



FOLLOW THESE STEPS FOR COMMERCIAL MODELS

STEP 1

Attach CARBON DIOXIDE TANK to REGULATOR

Screw the threading of the CARBON DIOXIDE TANK counterclockwise into the base of the REGULATOR. (Make sure the pressure reads 0 PSI).



STEP 2

Attach BEER LINE to SANKEY COUPLER

Find the end of the BEER LINE with only the round fitting. Place a WASHER into the metal fitting at the end of the line.



Hand-tighten the fitting onto the outlet on the SANKEY COUPLER until secure.

Except for cleaning, the red AIR LINE should never be removed from the SANKEY COUPLER.



STEP 3

Assemble the FAUCET ASSEMBLY

Find the front of the SHANK. (The front has an additional circular ridge on the end.) Line up the channel on the top of the SHANK with the top of the Faucet. Slide the FAUCET COUPLING NUT onto the rear of the SHANK.

Hand-tighten the NUT to connect the FAUCET with the Shank. Slide FAUCET ASSEMBLY through the front opening of the LID.

Secure to the inside of the LID by hand-tightening the BRASS WASHER on the rear of the shank inside the LID.



STEP 4

Connect the BEER LINE to the FAUCET ASSEMBLY

Place a WASHER inside the metal fitting at the end of the BEER LINE. Hand-tighten to connect to the rear of the SHANK inside the LID.



Try to have the 90 degree elbow facing vertical.



It can be easier to set the LID on the unit as shown to complete set-up.



STEP 5

Connect the **SANKEY COUPLER** to the **KEG**

Make sure the Faucet is closed. Turn the Sankey Coupler until it fits securely in the opening of the Keg.



Engage the **SANKEY COUPLER** by pulling the black handle out and then down.



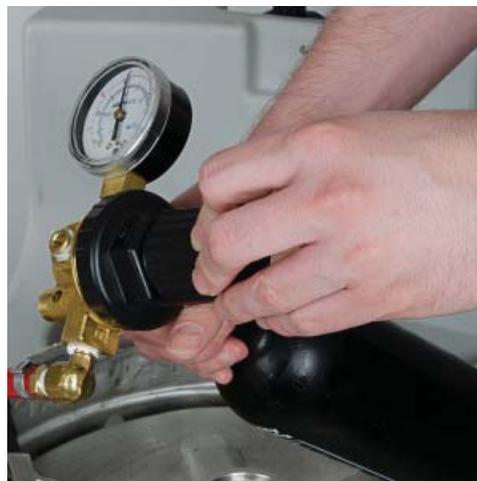
Bleed a small amount of pressure from inside the **KEG** by pulling the **BLEED VALVE** for 1-2 seconds.



STEP 6

Set the PRESSURE

Locate the black knob on the side of the REGULATOR. Pull outward, and turn towards you slowly. You will want to turn fairly slowly as you approach 15 PSI.



When pressure has been set at 15 PSI, push the knob inward to keep constant.



Place CARBON DIOXIDE TANK and REGULATOR into the pocket. Slide RUBBER GROMMET into U-shaped cut-out.



STEP 7

Attach and Secure the LID

Turn the KEG so that the lines are gathered in the front. Place the LID on the unit, making sure to avoid any kinks in the lines.



Secure the LID down by fastening the side LATCHES. It is easiest to grab the LATCH in an underhand style.



Secure LATCH onto post.



FINALLY...

Enjoy Your Beer

The first pour will be faster and contain more foam than subsequent pours due to the pressure present in the keg before tapping and the existing air in the beer line. If beer continues to have too much foam, turn the pressure down by 1-2 PSI. If beer pours too slowly increase pressure by 1-2 PSI.

FOLLOW THESE STEPS FOR MODEL PD-PDO-001 -- “THE ORIGINAL PORTADRAFT”

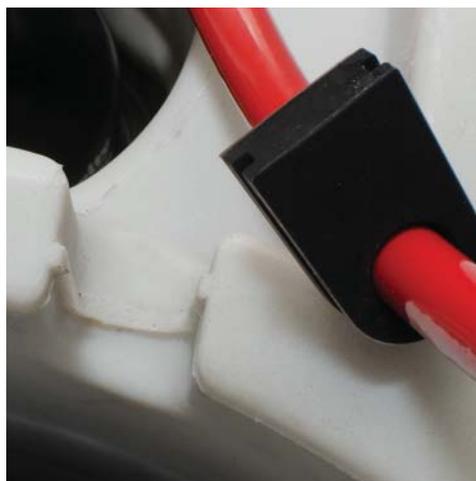
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Attach CARBON DIOXIDE TANK to REGULATOR

Attach CARBON DIOXIDE TANK to REGULATOR. Screw the threading of the CARBON DIOXIDE TANK counterclockwise into the base of the REGULATOR.

Place CARBON DIOXIDE TANK and REGULATOR into the pocket.

Slide RUBBER GROMMET into U-shaped cut-out.



STEP 2

Attach BEER LINE to SANKEY COUPLER

Find the end of the BEER LINE with only the round fitting. Place a WASHER into the metal fitting at the end of the line.

Hand-tighten fitting onto the outlet on the SANKEY COUPLER until secure.

Except for cleaning, the red AIR LINE should never be removed from the SANKEY COUPLER.



STEP 3

Assemble the FAUCET ASSEMBLY

Find the front of the SHANK. (The front has an additional circular ridge on the end.) Line up the channel on the top of the SHANK with the top of the FAUCET. Slide the FAUCET COUPLING NUT on the rear of the SHANK.

Hand-tighten the NUT to connect the FAUCET with the SHANK. Slide FAUCET ASSEMBLY through the front opening of the LID.

Secure to the inside of the LID by hand-tightening the BRASS WASHER on the rear of the SHANK inside the LID.



STEP 4

Connect the BEER LINE to the FAUCET ASSEMBLY

Place a WASHER inside the metal fitting at the end of the BEER LINE. Hand-tighten to connect to the rear of the SHANK inside the LID.



Try to have the 90 degree elbow facing vertical.



It can be easier to set the LID on the unit as shown to complete set-up.



STEP 5

Connect the SANKEY COUPLER to the KEG

Make sure the FAUCET is closed. Turn the SANKEY COUPLER until it fits securely in the opening of the KEG.



Engage the SANKEY COUPLER by pulling the black handle out and then down.



Bleed a small amount of pressure from inside the KEG by pulling the BLEED VALVE for 1-2 seconds.



STEP 6

Attach and Secure the LID

Turn the KEG so that the lines are gathered in the front. Place the LID on the unit, making sure to avoid any kinks in the lines.



Secure the LID down by fastening the side latches. It is easiest to grab the LATCH in an underhand style.



Secure LATCH onto post.



FINALLY...

Enjoy Your Beer

The first pour will be faster and contain more foam than subsequent pours due to the pressure present in the keg before tapping and the existing air in the beer line.

DISASSEMBLY STEPS FOR COMMERCIAL MODELS

STEP 1

Open Unit

Remove LID. Make sure FAUCET stays closed through the next step.



STEP 2

Remove SANKEY COUPLER from KEG

Pull black handle out and up. Unscrew from KEG.



A small amount of beer may discharge as you remove the COUPLER.



STEP 3

Unscrew BEER LINE from LID

You may want to do this from above so that beer drains down into the ice, and not into the LID.



STEP 4

Unscrew the BEER LINE from the SANKEY COUPLER

Pull black knob out and up, and unscrew SANKEY.



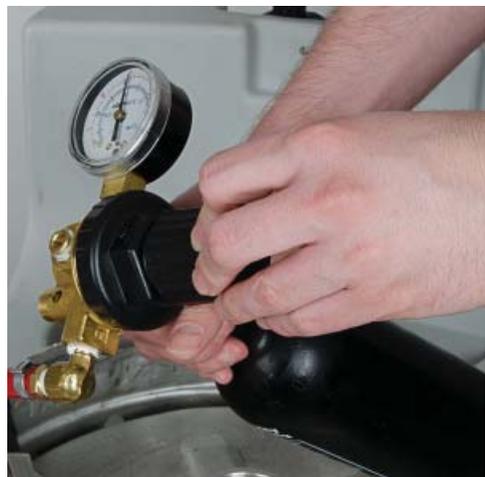
STEP 5

Turn REGULATOR Pressure Off

Pull black knob out, and turn away from you. If gauge does not go fully down to zero, locate the SANKEY COUPLER.

Pull black handle of SANKEY COUPLER out and down to engage and remove the last of the pressure. Gauge will drop to zero.

Pull SANKEY COUPLER handle out and up to disengage.



STEP 6

Remove FAUCET ASSEMBLY from LID

Unscrew BRASS WASHER from rear of SHANK.



Remove FAUCET ASSEMBLY from the front of LID. Store pieces inside the BASE. You can reattach the BRASS WASHER to the back of the SHANK, and leave the COUPLING NUT and FAUCET on for storage.



STEP 7

Drain Any Liquid Through the REAR DRAIN

Remove empty KEG and ice.



FINALLY...

Remember to clean your FAUCET, SHANK, and BEER LINE promptly.

You can flush with warm water directly after use. If some time passes between use and cleaning, beer may solidify, and you will need to clean the BEER LINE, SHANK, and FAUCET with the cleaning kit.

DISASSEMBLY STEPS FOR MODEL PD-PD0-001 -- "THE ORIGINAL PORTADRAFT"

STEP 1

Open Unit

Remove LID. Make sure FAUCET stays closed through the next step.



STEP 2

Remove SANKEY COUPLER from KEG

Pull black handle out and up. Unscrew from KEG.



A small amount of beer may discharge as you remove the COUPLER.



STEP 3

Unscrew BEER LINE from LID

You may want to do this from above so that beer drains down into the ice, and not into the LID.



STEP 4

Unscrew the BEER LINE from the SANKEY COUPLER

Pull black knob out and up, and unscrew SANKEY.



STEP 5

Remove FAUCET ASSEMBLY from LID

Unscrew BRASS WASHER from rear of SHANK.



Remove FAUCET ASSEMBLY from the front of lid. Store pieces inside the BASE. You can reattach the BRASS WASHER to the back of the SHANK, and leave the COUPLING NUT and FAUCET on for storage.



STEP 6

Drain Any Liquid Through the REAR DRAIN

Remove empty KEG and ice



FINALLY...

Remember to clean your FAUCET, SHANK, and BEER LINE promptly.

You can flush with warm water directly after use. If some time passes between use and cleaning, beer may solidify, and you will need to clean the BEER LINE, SHANK, and FAUCET with the cleaning kit.

SECURING THE DRIP TRAY

STEP 1

Connect the FAUCET ASSEMBLY

Find the front of the SHANK. (The front has an additional circular ridge on the end.) Line up the channel on the top of the SHANK with the top of the Faucet. Slide the FAUCET COUPLING NUT on the rear of the SHANK. Hand-tighten the COUPLING NUT to connect the FAUCET with the SHANK.



STEP 2

Attach DRIP TRAY to FAUCET ASSEMBLY

Remove the TRAY INSERT from the DRIP TRAY.

Slide the FAUCET assembly through the front of the hole of the DRIP TRAY.



STEP 3

Secure DRIP TRAY to LID

Pass the SHANK through the opening in the front of the LID.



Secure to the inside of the LID by hand-tightening the BRASS WASHER inside the LID.



Replace the TRAY INSERT back into the DRIP TRAY.

Follow the rest of assembly instructions as indicated previously.



Using the PortaDraft

- The PortaDraft is designed to operate indoors or outdoors. For best use, place a cold keg into the unit and add 20-25 pounds of ice (one large bag). Refrain from removing the lid after connecting the keg to the dispensing system to eliminate temperature shifts.
- The PortaDraft can maintain a cold temperature with the single 20-25 lb bag of ice for up to 36 hours in direct sunlight.
- When the ice begins to melt, you may unscrew the drain cap located in the bottom rear of the unit to drain excess water. Make sure the cap is securely refastened after drainage.
- Carbon dioxide tanks can be refilled and stored for multiple uses. When you first receive your carbon dioxide tank, it will be empty. Take it to a sporting goods store, paintball supplier, or licensed refiller to be filled.

One 20-ounce carbon dioxide tank can pour:	One ½ Barrel
	Two ¼ Barrels
	Two to Three ⅙ Barrels

Pouring Hint:

Beer head (foam) is caused by two things in draft beer – temperature changes or pressure variances.

- Once your beer is pouring properly, do not readjust the regulator's output pressure. Output pressure should be set between 14 and 16 PSI for most drafts.
- Additionally, if you are placing a warm keg into the PortaDraft, give the unit some time for the beer to cool down before pouring. Once the temperature has stabilized you will have the best pour.

Note on Agitation

Physical agitation does not impact draft beer in the same way that it does carbonated cans or bottles. You do not need to let a keg "settle" after traveling over rough terrain.

Troubleshooting

The beer pours with too much foam.

Lower the carbon dioxide pressure 1-2 PSI by rotating the regulator knob counter-clockwise.

Foam is caused by excess pressure for the temperature of the beer. When beer is cold, pressure can be set higher than when the beer is warm. For instance, if you have forgotten to put your keg on ice after delivery, the beer temperature slowly starts to rise. As the temperature rises, the carbon dioxide present in the keg begins to expand. If this happens, you will need to compensate by lowering the pressure coming from the carbon dioxide tank via the regulator.

Be careful to keep your beer cold before placing it into the unit. While a keg may feel cool to the touch, the beer inside may be warm. A ½ barrel needs about 2 hours to cool for every degree over 38° F. A keg left out of the cooler may reach up to 48° F in only four hours and may take twenty hours to cool back down to 38° F .

The beer pours slowly.

Raise the carbon dioxide pressure by rotating the regulator knob clockwise. Double check that there are no kinks in your beer or air line and the lid is not pressing down on the lines.

The beer does not pour.

Check to see that the carbon dioxide tank is full. Refill tank if empty.

If tank is full, check that all tubes and fittings are securely fastened. Finally, make sure that your regulator has been set and secured to an appropriate pressure.

Gas is visibly escaping from between the carbon dioxide tank and the regulator.

Check that the white (or black) O-Ring is intact at the top of the threading of the carbon dioxide tank. Replace if damaged or missing. See procedure on page 42.

Beer or gas is escaping from the shank.

Check that you have properly tightened all fittings and that you have placed a washer inside the fitting of both ends of the beer line.

The beer tastes sour/spoiled/odd.

The beer line may be dirty. Clean the beer line by disconnecting it from the keg and regulator. Flush with warm water. Use the cleaning kit to remove any solid debris. Flush the faucet with hot water as well.

Care and Maintenance

FILLING THE CARBON DIOXIDE TANK

The carbon dioxide tank can be refilled at most sporting goods stores. The carbon dioxide tank can also be refilled by professionals using a carbon dioxide fill kit, which is available at portabeer.com.

We suggest filling your tank after each use so you are always ready for your next event. Please note that after a substantial discharge your carbon dioxide tank will be cold to the touch. This is normal and it will return to room temperature after a short time.

 **WARNING: THE CARBON DIOXIDE CYLINDER MUST BE FILLED ONLY BY PROPERLY TRAINED PERSONNEL IN ACCORDANCE WITH CGA PAMPHLETS P.1 AND G-6.3 AVAILABLE FROM THE COMPRESSED GAS ASSOCIATION, INC. 1725 JEFFERSON DAVIS HIGHWAY, ARLINGTON, VA 22202.**

REPLACING AN O-RING

From time to time, the O-Ring at the top of the carbon dioxide tank may deteriorate and need to be replaced. Slide off the old O-Ring and replace with one of the extras provided. O-Rings are available at hardware stores and from PortaBeer.com.



O-Rings ship attached on tanks.



Remove damaged O-Ring.



Slide new O-Ring into groove at top.



O-Ring should sit tightly to maintain seal.

CLEANING

The dispensing system will need periodic cleanings. Use a small wire brush to remove debris from the interior of the beer line or the tap and flush the system with either hot water or sanitizing liquid. Cleaning kits are available from portabeer.com.

The outside of the cooler should remain in good condition for the life of the product. Do not use harsh abrasive cleaners. Only use soap and warm water. For persistent debris, power washing with the appropriate tools or using a car-washing-style hose should be sufficient. To polish the exterior, car interior cleaning wipes, such as Armor All® brand, can be used.

To prevent mildew, remove all ice and drain all water through the rear drain plug before storing. Flush the beer line with hot water and allow to air dry.

Glossary

Barrel – A unit of measurement of keg sizes. Full barrels (31 gallons) ceased to be used by major brewers in the 1970s. Today, the largest size keg is a half-barrel (15.5 gallons).

Beer Gas – A mixture of carbon dioxide and nitrogen sometimes used in bars and restaurants in place of pure carbon dioxide to pressurize a keg to push draft beer.

Carbon Dioxide (CO₂) – A colorless gas used to pressurize kegs to push the beer through to the faucet.

Coupler – A device attached directly to the keg to “tap” the keg. This device injects pressure into the keg and propels beer back through itself. There are several types of couplers. For most American-made beers a Sankey D-Type coupler is sufficient. Imported beers and specialty beers may require different couplers.

Coupling Nut – A component part that secures the faucet to the rest of the dispensing system.

Draft (aka Draught) – Beer served directly from the barrel (or keg). Pressure must be applied to propel (push) the beer through designated lines to a faucet. Draft beer can be hand pumped or mechanically propelled through a regulator system. Draft beer is widely believed to be more flavorful than canned or bottled variants.

Draught. See Draft.

Keg – Container of defined size delivering draft beer. Common sizes include ½ barrel, ¼ barrel, and 1/6 barrel. The terms barrel and keg are often, wrongly, used interchangeably.

Keg Registration – Process by which the keg seller records the information of the buyer for regulatory purposes in order to ensure sale to only legal-age adults.

Nitrogen – A colorless gas used in place of carbon dioxide to push certain beers. Normally used for stouts such as Guinness®, Nitrogen causes a thicker foam at the top of the beer, with a smoother, less carbonated liquid. The PortaDraft is not currently designed to use Nitrogen gas.

Pasteurization – The act of heating kegged beer in order to kill the bacteria used in fermentation. Most American beers are unpasteurized and need to be stored below 38°F. Many imported beers are pasteurized and can be safely stored at warmer temperatures.

Pony Keg – Another name for a ¼ barrel keg.

PortaBeer, LLC – Company based in Pittsburgh, Pennsylvania, that manufactures the PortaDraft.

PortaDraft – The World’s Best Portable Draft Beer Dispensing System, brought to you by PortaBeer, LLC.

PSI – Pounds per square inch. A unit of air pressure. Most tap systems pour correctly at 6-16 PSI. The PortaDraft has been designed to dispense at 15 PSI for most beers but can be set to other pressures using the adjustable regulator.

Regulator – A device attached to a gas source to provide adjustable pressure.

Sankey – The standard American coupler that fits up to 95% of American-produced beers. Also known as “D-Type”

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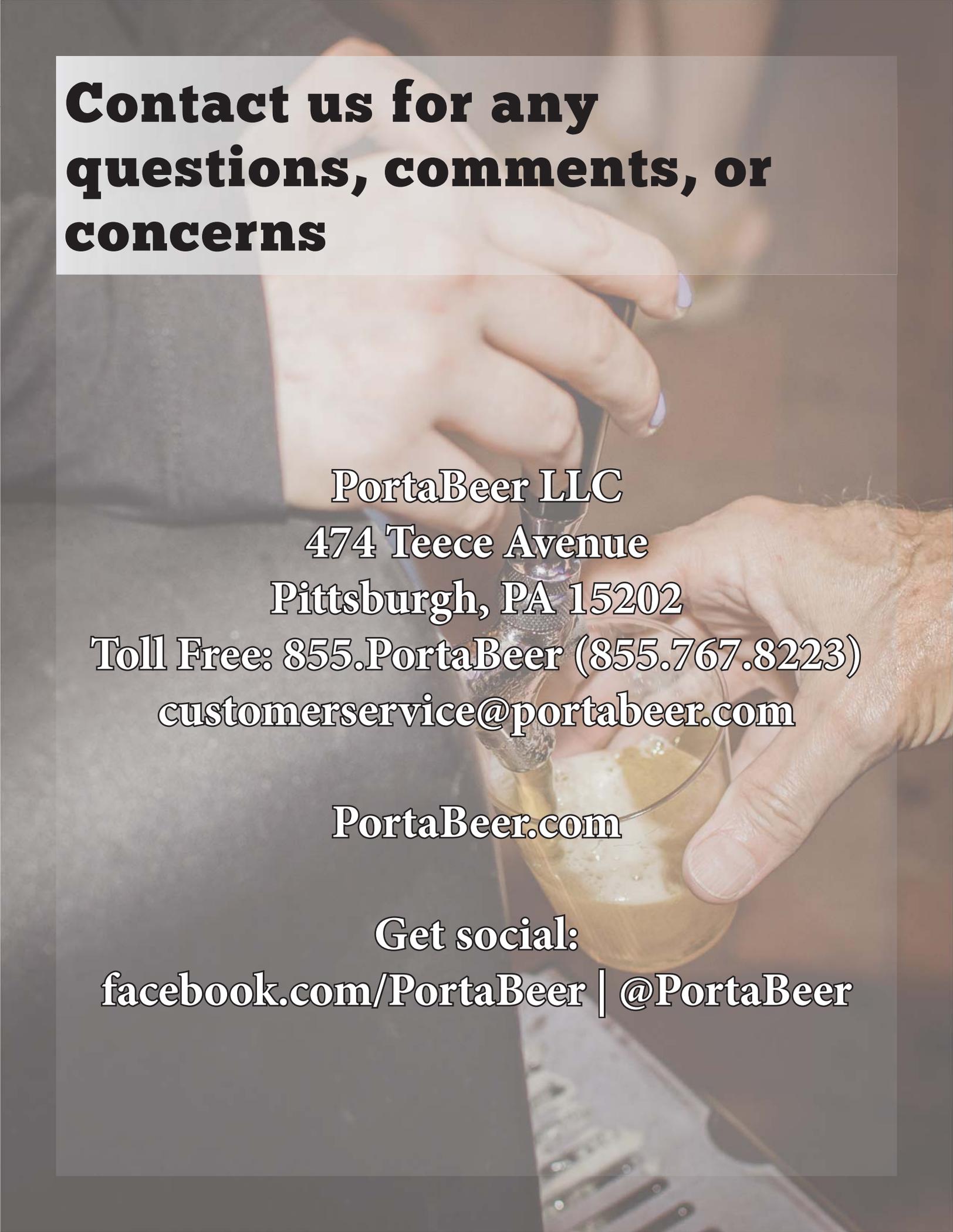
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A close-up photograph of a person's hands pouring beer from a tap into a glass. The beer is golden and has a thick head of white foam. The background is slightly blurred, showing a bar setting.

**Contact us for any
questions, comments, or
concerns**

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