

## Beverage Dispensing Unit

Imagine a 6 liter bottle filled with one of your favorite beverages, in the refrigerator and staying carbonated while you use a tap to fill a frosty mug...

With TAP-A-DRAFT® a patented tap attached to the specially designed bottles, beverages can stay fresh and carbonated for weeks.

TAP-A-DRAFT® is a convenient user friendly keg system for your next party or barbeque or simply keep one in the refrigerator to dispense your favorite beer as you need it.

Suitable for Beer, Wine, Sparking Cider, Ginger Ale, in fact all carbonated beverages as well as a storage and dispensing system for still products like wine or fruit juices.

### Features Include:

- Fits easily on a standard fridge shelf.
- Keeps beverages carbonated for weeks as you conveniently draw by the glass as needed.



- Handy 'Blue Ice' carry case keeps drinks cold for barbecues or parties. (Optional)
- Keeps drinks/juices fresher, longer.
- Uses Reusable 6 liter PET bottles
- Extra bottles can be purchased for maturing home brewed beer, ginger beer, etc.
- Still wines or Sparkling wines can be matured and dispensed
- Uses food grade CO2 Cartridges
- Reduces bottling time associated with home brewing
- Beer and Sparkling drinks can either be carbonated 'naturally' with priming sugar or 'Force Carbonated' with CO2 cartridges.
- Built in regulator holds constant pressure
- Safe and user friendly



### How It Works:

The best miniature keg system on the market. The Tap-A-Draft allows you to serve and carbonate beverages with all the benefits, and without all of the expense of costly, bulky CO2 Tanks and Regulators.

TAP-A-DRAFT® is a patented, easy to use, beverage dispensing system that includes a reusable 6-liter bottle and a screw on tap. Once the bottle is filled with the beverage of choice, the tap is simply twisted on. The drink will stay carbonated for weeks, while glasses are drawn from the bottle with the easy-to-use tap.

TAP-A-DRAFT TAP-A-DRAFT® uses standard 8gm food grade disposable CO2 cartridges to regulate the pressure inside the 6-liter bottle, keeping beverages carbonated. As the beverage is dispensed, the cartridges replace the vacant space in the bottle with CO2. This regulated pressure allows the bottle contents to flow effortlessly from the easy-to-use tap. Two 8-gram CO2 cartridges are capable of dispensing 6-liters (1.5 gallons) using the TAP-A-DRAFT® system.

Beer can be carbonated "Naturally" with priming sugar or 'Force Carbonated' using CO2 cartridges. Full instructions are supplied to ensure success whichever system you use. Nitrogen cartridges are also available for those wishing to create a creamier thicker head on their Beer or Stout.

### SAFETY FEATURES:

The dispenser, which uses 8-gram CO2 cartridges, features an integrated pair of regulators which will hold an even 15 PSI inside the PET bottles. The dispenser also contains a check valve to prevent gas or beer from backing up into the regulators and will automatically vent the pressure thru the outlet tube if the pressure in the bottles exceeds 70 PSI.

TAP-A-Draft® has been developed and rigorously tested by Sturman BG, LLC located in Woodland Park, CO.

## Operating Instructions:

### **PLEASE READ ALL INSTRUCTIONS... THEY ARE THERE TO ENSURE YOUR SUCCESS**

Irrespective of whether you wish to naturally carbonate or force carbonate your beer, please read all instructions to gain a full understanding of the operation of the **TAP-A-DRAFT®** system.

#### **NATURAL CARBONATION METHOD:**

For OPTIMUM results the natural carbonation of beer offers many advantages. In principle, where beer is naturally carbonated by adding priming sugar, the resulting secondary yeast fermentation contributes to a natural aging and maturing, where flavor and character are developed over a period of time.

To naturally carbonate your beer in the TAP-A-DRAFT®, ferment your beer as usual and allow to clear naturally. Preferably siphon your beer from the fermenter ensuring you don't disturb the sediment from the settled beer. Just like bottling, your beer should not be splashed or oxidized.

Place 6 (or less depending on beer style) slightly rounded teaspoons of white or priming sugar into the 6-liter PET bottle. (You may wish to add slightly less for Stouts or dark beers where you do not require as much carbonation). Leave only a small space (1.0" down from thread area) and place the screw cap on.

Store the PET bottle on its side for approx. 2 weeks. It is a matter of taste whether you leave the beer a shorter or longer time for maturing... those of you who are used to drinking well aged bottled beer wouldn't be satisfied with very young green beer. You can fill 1 to 4 6 liter PET bottles per batch of beer. (any remainder can be bottled).

#### **TO SERVE THE BEER FROM THE TAP-A-DRAFT®**

Over approximately 1 -2 weeks the beer will naturally carbonate (at room temperature) and mature (just like bottled beer) and when you are ready to drink place the PET bottle in the fridge to cool down. Carefully tilt the bottle upright so that you can remove the screw cap. There will be pressure, just like opening a beer bottle, so the COLDER you have it at this stage the better. Screw on the TAP-A-DRAFT® dispenser unit. **HAND TIGHTEN ONLY.**

**IMPORTANT:** After screwing on the dispenser, place the bottle back into the HORIZONTAL position. The PET bottle **MUST BE HORIZONTAL** before you charge with the CO2 cartridges.

You will require (2) 8 gram CO2 cartridges to provide dispensing pressure (remember your beer is already naturally carbonated). With the PET bottle horizontal you are ready to attach the CO2 cartridges (the cartridges will be vertical). Screw the CO2 cartridges into the dispenser (the cartridges must have the narrow side up.) **BE SURE THAT THE CASING IS FULLY SCREWED IN SO THAT THE CARTRIDGE IS PIERCED..DO NOT OVER TIGHTEN.** When the first cartridge is pierced, you will hear a brief hiss and be able to see bubbles entering the bottle. To prevent loss of CO2, continue to screw the casing on until it is **HAND TIGHT.**

Screw in the second CO2 cartridge in the other housing. **NEVER UNSCREW THE CASING ONCE IT IS FULLY TIGHTENED...DOING SO COULD CAUSE HARM OR INJURY.**

**READY TO SERVE:** To pour your beverage, pull the tap lever fully forward, with the glass placed under the Tap. Pulling the tap partially forward will create a head on your carbonated beverage. For less head open the tap fully. To close, push the lever fully backward to close the tap.

#### **FORCED CARBONATION METHOD:**

Unlike many miniature keg systems developed in the past, the TAP-A-DRAFT® can force carbonate homebrew or soda with CO2 cartridges as well as traditional priming. The dispenser, which uses 8 gram CO2 cartridges, features an integrated pair of regulators which hold an even 15 PSI inside the PET bottles. The dispenser also contains a check valve to prevent gas or beer from backing up into the regulators and will automatically vent the pressure thru the outlet tube if the pressure in the bottles exceeds 70 PSI.

To force carbonate your beer in the TAP-A-DRAFT® Ferment and settle your beer as usual. Siphon your clear beer into the 6 liter PET bottles and attach the tap-a-draft valve (optional: you can filter through a filter system like the Buon Vino filter for greater sparkle)

**IMPORTANT:** The beer or beverage needs to be **COLD** (fridge cold) before **FORCE** carbonating with CO2. The absorption of CO2 into beer occurs at a faster rate when the beer is cold.

You are now ready to force carbonate with 2 CO2 cartridges. Follow the procedure for dispensing the cartridges as per previous instructions.. Remember the PET bottle must be **HORIZONTAL** to charge with CO2.

After charging the 2 x 8grams CO2 cartridges, the beer will need to remain refrigerated for approx. a week to mature and for the CO2 to be absorbed into the beer.

#### **TO SERVE THE BEER FROM TAP-A-DRAFT®**

When you are ready to serve the beer you will need to prime the beer with another 2 x 8gram CO2 cartridges in the same manner to provide **DISPENSNG PRESSURE.**

## A summary of the most important instructions:

- Store the PET bottle HORIZONTALLY during the natural carbonation period. The yeast will throw a small amount of sediment.
- After screwing on the tap dispenser, place the bottle into the HORIZONTAL position when charging with the CO2 cartridges.
- The CO2 cartridges are vertical when the gas is charged.
- Never Unscrew the casing once it is fully tightened.. doing so could cause harm or injury
- HAND tighten the dispenser
- HAND tighten the CO2 cartridges
- 2 x 8gram CO2 cartridges are required for dispensing pressure (if the beverage is naturally carbonated) or if no carbonation is required (as in fruit juices).
- 2 x 8gram CO2 cartridges are required to force carbonate a beverage followed by 2 x 8gram CO2 cartridges to provide dispensing pressure (after 1 week)
- Beverages must be COLD for CO2 to be absorbed during force carbonation.
- Always release ALL pressure in the PET bottle before removing the tap.
- **NEVER USE ANY OTHER PET OR GLASS BOTTLE WITH THE TAP-A-DRAFT® dispenser. Injury would result.**

### NITROGEN CARTRIDGES

For those who may desire a creamier head on their beer or Stout when dispensing, one x 8gram N2O cartridge can be used to replace one of the CO2 Cartridges.

**IMPORTANT: PIERCE THE CO2 CARTRIDGE FIRST.**

### To Wash the Dispenser

1. OPEN THE TAP FULLY TO RELEASE THE PRESSURE AND REMOVE THE TAP FROM THE BOTTLE
2. Hold the Tap with tongs and run hot (but not boiling) water through the tube for a minimum of 15 seconds. Do not soak the tap in water and do not take the tube apart to wash. This could cause your tap not to function properly.
3. Let air Dry.

### Replacement parts and Repair Kit Instructions:

Refer to the separate pamphlet for Repairs and maintenance instructions to fit replacement tubes and O-Rings. This is available in Repair Kit.



### Other uses for the TAP-A-DRAFT®

The TAP-A-DRAFT® system can be used to carbonate and dispense many beverages.

Where dispensing and preserving, pressure is only required: suitable for white wine, mixed alcoholic drinks, coolers, punches and cocktails, apple and fruit juices. Ideal for many mixed party drinks. Under CO2 pressure these beverages stay fresh for weeks and can be dispensed as required straight from the fridge or from the handy party blue ice tote bag.

The TAP-A-DRAFT® system has been tested and proven to be very effective in carbonation and dispensing the following products:

- Home Brewed Beer, Lagers, Stouts and Porters
- Mini-Breweries Beers
- Naturally fermented Ginger Beer
- Sparkling Mead Ale
- Sparkling White Wine
- Red wine

The advantage of maturing and dispensing your home made wines in the Tap-A-Draft is that they can be served as required over a period of time without deterioration. The CO2 keeps the beverage fresh with no fear of oxidization, replacing the space with CO2 as the bottle empties.