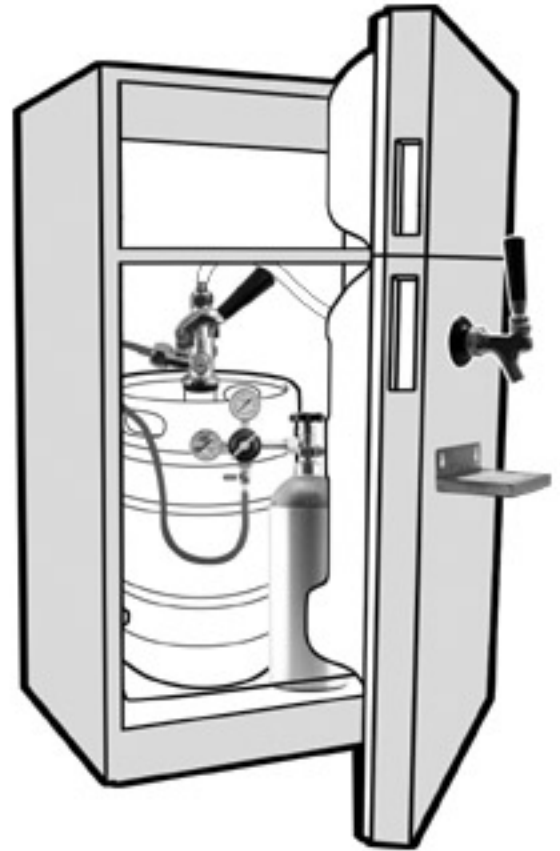




Beverage Factory

Conversion Kit Instructions



Kegerator Conversion Kit

Beverage Factory.com

1 (800) 710-9939



Safety Precautions

- ⚙️ Always wear safety glasses and gloves when handling chemicals.
- ⚙️ Always use a gas pressure regulator and keg coupler. Never exceed 60 psi.
- ⚙️ Never remove the valve in the keg.
- ⚙️ Always secure CO₂ tank in an upright position and keep away from heat. Store CO₂ tank under 70° F. Never drop or throw the CO₂ tank.
- ⚙️ Ventilate the area well in the case of a leakage.
 - *If it becomes difficult to breathe and your head starts to ache, high levels of CO₂ (carbon dioxide) may be present in the area. LEAVE THE ROOM IMMEDIATELY.



Cleaning Directions and Importance

As beer is run from the keg through your system, the components are left coated with a beer film which provides a place for bacteria and other unwanted organisms to grow. Having beer flow through a dirty system will taint the quality of the beer.

In most states, bars are required to clean their systems twice a month, and in some states it is required more frequently. To clean, first shut off the CO₂ at the regulator. Remove the keg coupler from the keg, disassemble the air hose and beer line from the coupler, unscrew the faucet from the system and clean all these parts by soaking and/or scrubbing with soap and water.

Cleaning detergents are also an important aspect, ensuring the system is thoroughly clean. There are many cleaning products, pressurized bottles and brushes made just for cleaning beer systems, and all of them are available at **Beverage Factory**.com.



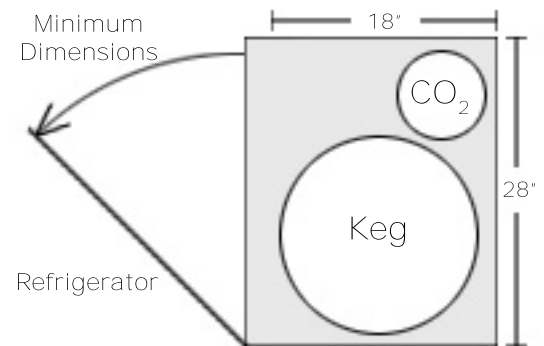
The **Beverage Factory** kegerator conversion kit supplies everything needed to turn that old refrigerator into a completely functional kegerator, where the ability to pour fresh cold draft beer will be a daily occurrence. Impress friends and family with this home addition while entertaining guests.

Getting Started

Before you begin, make sure that all the shelves are removed from the refrigerator, the bottom drawers are reinforced and you have a minimum available inside space of 18" x 28" inches.

In a **Beverage Factory** conversion kit comes everything you need to make this conversion happen, including a CO₂ gauge, coupler, hoses and clamps, shank, faucet and knob.

The largest common keg is 17" (inches) in diameter, while the CO₂ tank is 8" — both should fit inside the refrigerator. In some cases, an external CO₂ mount is needed.



Common Kegs and CO₂ Tanks

Below are the specifications for the common kegs and CO₂ tanks. Make sure that both can fit standing upright in your refrigerator before you begin. In some cases, if you cannot fit both in, an outside mount is available for the CO₂ tank. Please allow 8" of height clearance for the keg coupler.

Allow about 8" of height clearance for coupler.									
	1/2 Barrel	1/4 Barrel	1/4 Slim	1/6 Keg	20 lb.	15 lb.	10 lb.	5 lb.	2.5 lb.
Height	23.3"	14.8"	23.3"	23.3"	28"	24"	21"	19"	13"
Diameter	17" *	17" *	11"	9.25"	8"	7.5"	7"	6"	5"
Capacity	15.5 Gallons	7.75	7.75	5.23	20 lbs.	15 lbs.	10 lbs.	5 lbs.	2.5 lbs.

*Coors kegs are barrel shaped with a max. diameter of 18"

Required Tools

The conversion is a rather simple process. To execute the conversion, you will need the following tools: a hacksaw, crescent wrench, 7/8" and 1-3/8" hole saws, tape measure and a drill with a 1/4" drill bit.





The Basic Idea

The keg is a pressurized container ready to supply you with beer. The CO₂ tank regulates and maintains the pressure in your keg so you can dispense beer at any given time without using one of those keg pumps that you might remember from college.

Maintaining the Equipment

Through the ongoing use of the system, build-up accumulates in the hoses that needs to be cleaned out on a regular basis. As beer is run from the keg through your system, the components are left coated with a beer film which provides a place for bacteria and other unwanted organisms to grow. There are kits sold for cleaning that are simple and easy to use.

Shelf Life

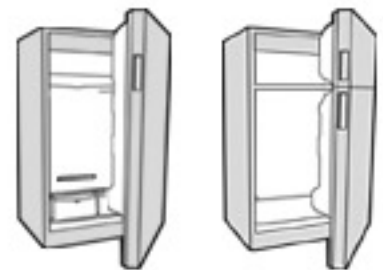
Beer does have a shelf life — be sure to store only the amount of beer that you can go through in a given period of time. Generally, the larger companies give their beer between 110 and 140 days on the market before it is pulled off the shelves. Most kegs are supplied with an expiration date.



Preparing the Fridge









Turning that old refrigerator into a great functioning kegerator is simple and only requires a few quick steps. After measuring your equipment and making sure that all the components will fit, clear out the refrigerator, removing all shelves.

If you have bottom drawers and choose to leave them in, be sure to support them with something such as a piece of plywood. A full keg, weighing approximately 160 lbs. can break through the plastic.



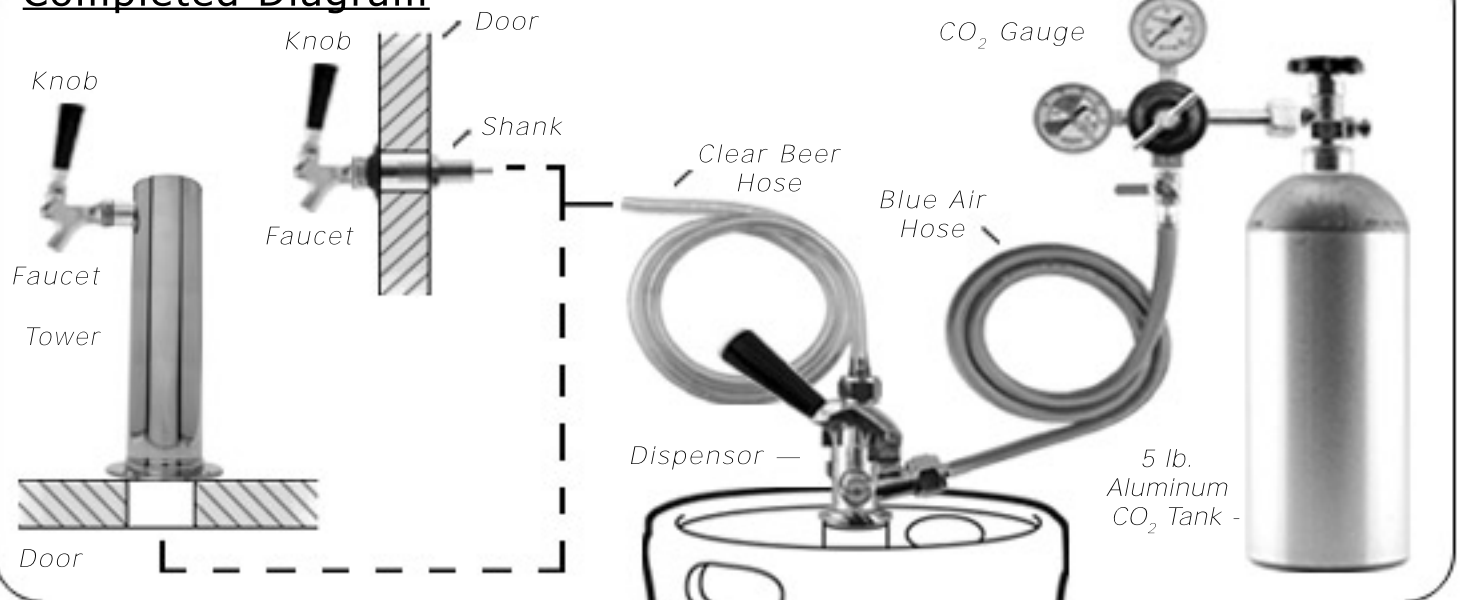
Components

The Beverage Factory kegerator conversion kit comes with a faucet and knob, coupler, hoses, clamps, a shank and a CO₂ pressure gauge. Additional parts could include drip a tray, an upgraded faucet and more.

	Faucet and Knob - You can't pour beer without this gadget. Made with a high polish so it looks and works well while being easy to clean.		CO₂ Gauge - This pressure gauge allows you to monitor the pressure inside your CO ₂ tank and the pressure of the gas going into the keg.
	Beer Hose - This hose is clear so you can monitor times between cleaning. Connects the keg to the faucet through the coupler and shank.		Air Line - This hose connects the CO ₂ tank to the keg through the keg coupler and CO ₂ regulator.
	Keg Coupler (Tap) - The coupler opens the keg to allow gas in, pressurizing the keg while allowing beer to flow out and giving you the product you want and enjoy.		CO₂ Tank - The CO ₂ tank has upgrade options to keep the system running longer and is a must-have for any kegerator. The tank maintains a consistent pressure in the keg at all times.
	Shank - The shank goes through the refrigerator and connects the faucet and the keg with the beer hose.		Drip Tray (Optional) - The drip tray provides a platform for pouring as well as catching overflow. Available with or without a drain.



Completed Diagram



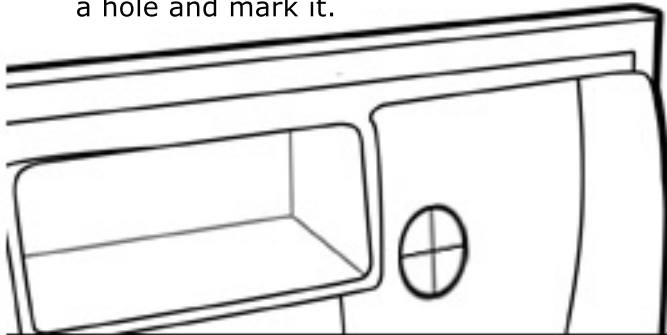
Installation Instructions

Door Kit Installation*



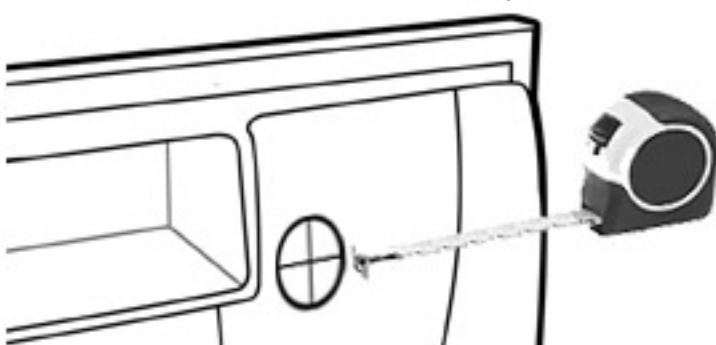
Step 1 - Mark Inside of Door

Start on inside of door - Find good flat area for a hole and mark it.



Step 2 - Measure the Mark

Measure in from the side and top.



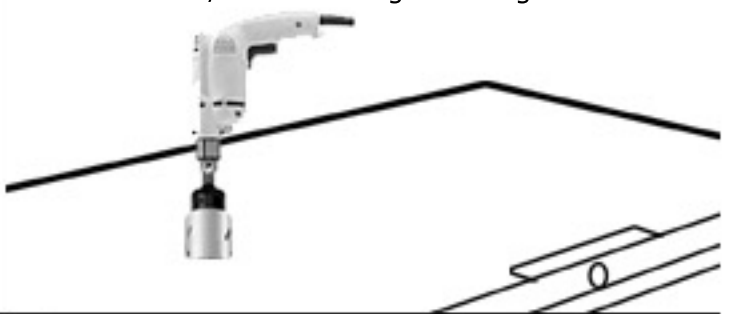
*Door Kit Continue to Step 3

Tower Kit Installation**



Step 1 - Mark and Drill

Mark spot on top of your freezer cabinet and drill a 1-1/2" hole straight through.



Step 2 - Screw Down Tower

Position tower and screw all 4 screws down to freezer cabinet.



**Tower Kit Continue to Step 10



Step 3 - Transfer Measurements

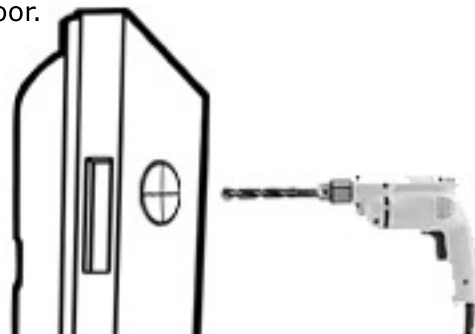
Transfer measurements to the outside of door and mark.



Step 4 - Drill from Outside

From outside, drill a 1/4" pilot hole all the way through door.

*DO NOT drill through side of refrigerator due to internal system



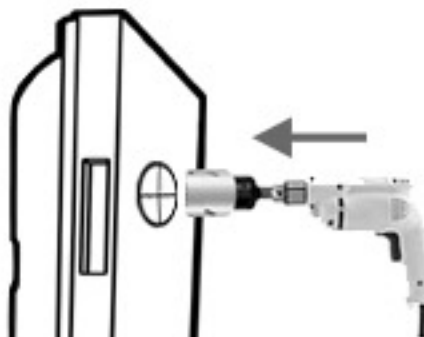
Step 5 - Drill from Inside

Drill a 7/8" hole over pilot JUST THROUGH inside door skin.



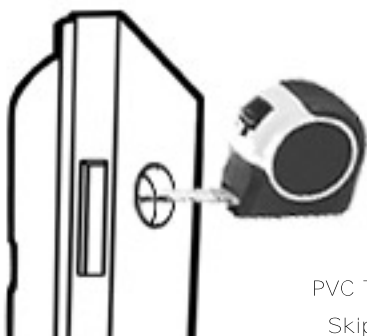
Step 6 - Drill from Outside

Drill a 1-3/8" hole just through outside door skin.



Step 7 - Measure Thickness

Measure the depth of the hole in the door.

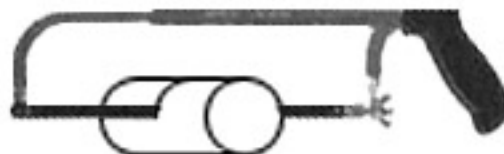


PVC Tube Optional
Skip to Step 10



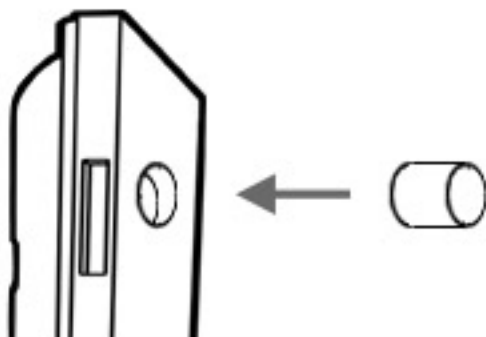
Step 8 - Cut PVC Spacer (Optional)

With hacksaw, cut a PVC spacer 1/8" shorter than the thickness of the hole in the door.



Step 9 - Insert PVC (Optional)

Insert PVC spacer into the hole in the door.



Step 10 - Connect Knob to Faucet

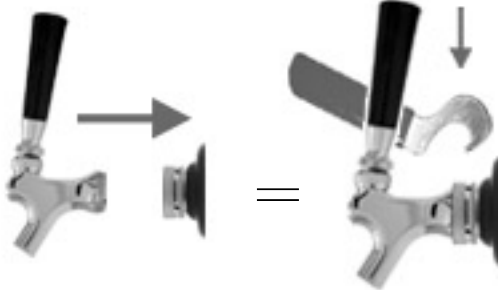
Connect knob onto faucet and tighten.





Step 11 - Connect Faucet to Shank

Connect faucet to shank or tower and tighten with shank wrench. Do not over tighten.

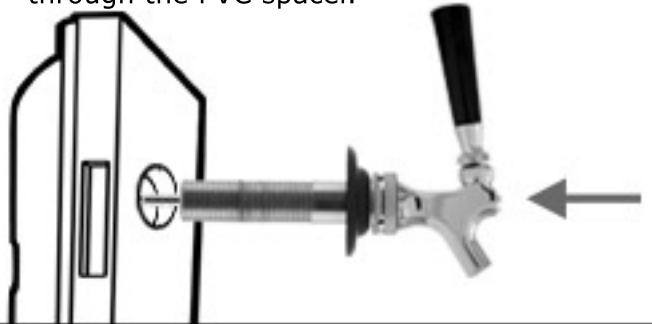


Tower Kit Skip to Step 17



Step 12 - Insert Shank

Insert shank with black washer on the outside through the PVC spacer.



Step 13 - Install Shank Nut

Install shank nut over barbed end and tighten firmly.



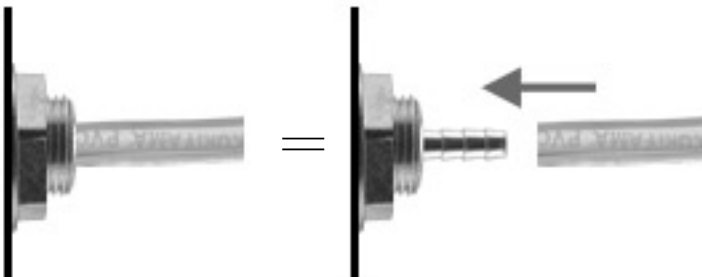
Step 14 - Add Hose Clamp

Slide a hose clamp over the thin end of the beer hose.



Step 15 - Attach Beer Line to Shank

Push the thin end of the beer line over the barbed end of the shank.



Step 16 - Fasten Hose with Clamp

Slide the clamp over the end of the hose and shank. Squeeze firmly to tighten.



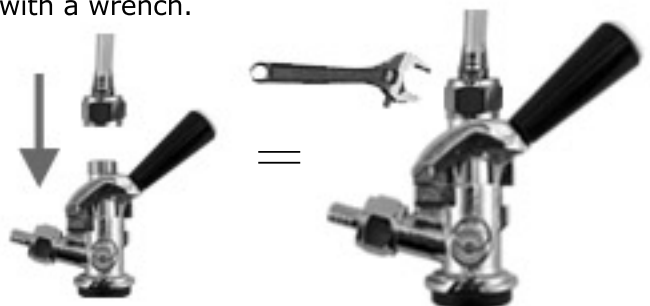
Step 17 - Insert Black Washer

Insert black washer into nut end of beer line.



Step 18 - Attach Line to Coupler

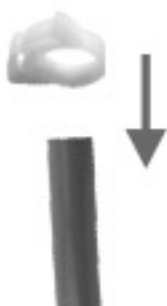
Screw nut end down onto the coupler and tighten with a wrench.





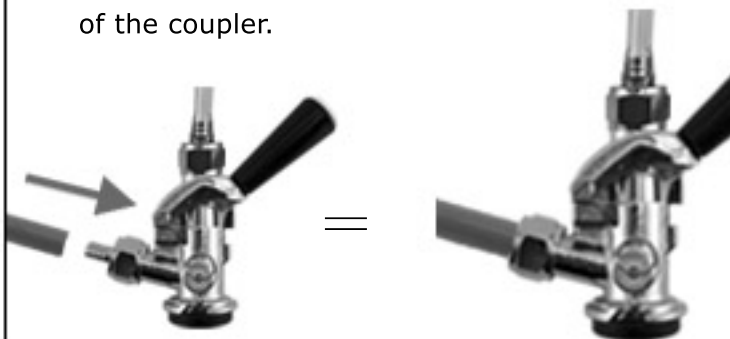
Step 19 - Add Hose Clamp

Slide a hose clamp over one end of the air hose.



Step 20 - Attach Air Line to Coupler

Push that end of the air line over the barbed end of the coupler.



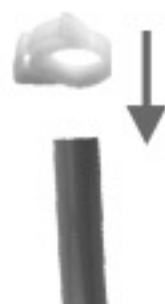
Step 21 - Fasten Hose with Clamp

Slide the clamp over the hose and coupler, then squeeze firmly to tighten.



Step 22 - Add Hose Clamp

Slide a hose clamp over the other end of air hose.



Step 23 - Attach Hose to Regulator

Push that end of the air hose over the barbed end of the CO₂ regulator.



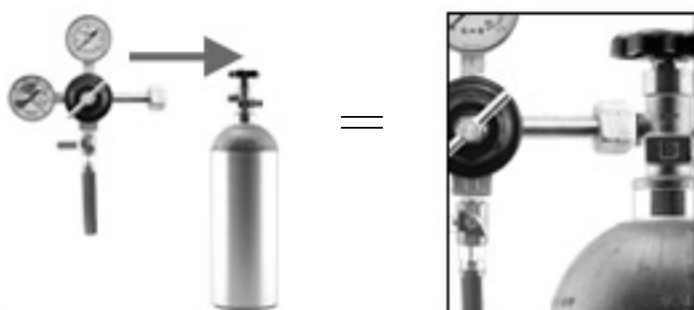
Step 24 - Fasten Hose with Clamp

Slide the clamp over the regulator and hose. Squeeze firmly to tighten.



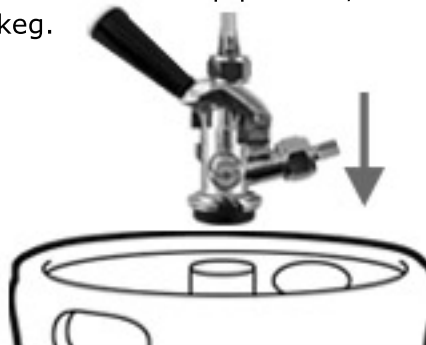
Step 25 - Attach Regulator to Tank

Attach regulator to CO₂ tank and tighten firmly with a wrench. DO NOT OVER TIGHTEN.



Step 26 - Insert Coupler into Keg

With handle in the up position, insert coupler into keg.





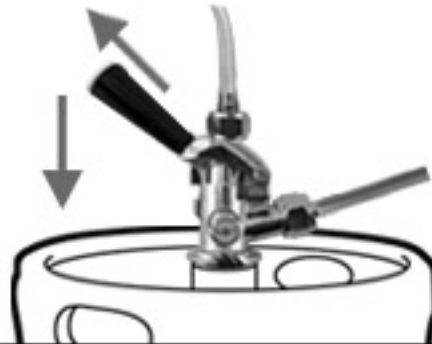
Step 27 - Rotate Coupler

Rotate coupler clockwise until it stops.



Step 28 - Push Down Handle

Pull out on handle and push down until it clicks.



Step 29 - Open Regulator Valve

Turn regulator valve to the On position.



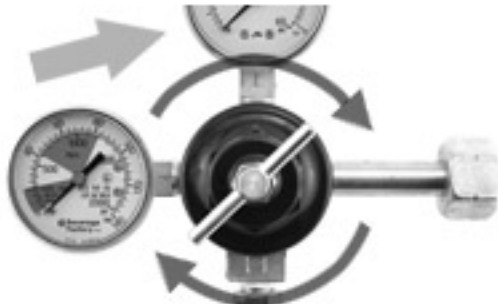
Step 30 - Open Valve on Tank

Turn the tank valve to the On position (counter clockwise).



Step 31 - Adjust CO₂ Pressure

Adjust the regulator to read 10 to 12 psi by turning the handle clockwise.



Step 32 - Left Gauge

Gauge on left indicates total tank pressure. This will drop as the tank empties.



Step 33 - Install Thermometer (Optional)

Install the manual thermometer



This Step is
for Tower Kit



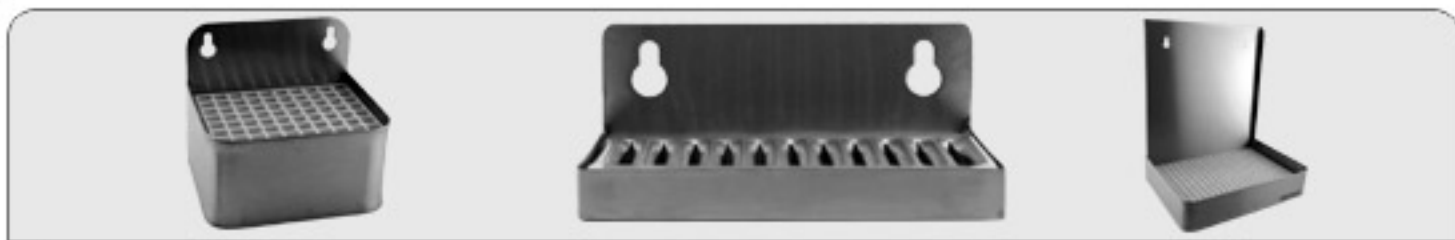
Step 34 - Completed ~ Enjoy

Your system is complete — pour a beer as a reward for the work.

Conversion Kit
Project Completed by:



**Beverage
Factory**.com



Drip Tray Installation

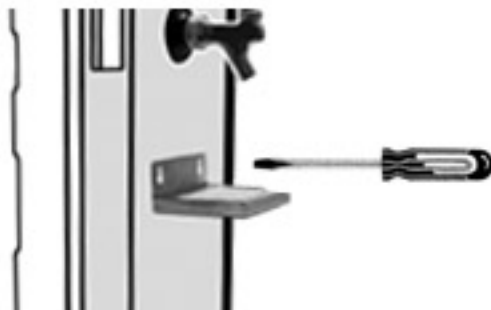
The drip tray is a must-have for any door or wall mounted kegerator faucet. With this addition to your kegerator, you get a platform to rest glasses on when pouring and something to catch any overflow. For added convenience, install a drip tray with a drain.



Step 1 - Measure from Shank
Mark a horizontal line on the front of the door about 12" inches below the shank hole



Step 2 - Screw on Drip Tray
Mark the holes for the drip tray and put screws into the door to hold the tray in place.



Step 3a - Drill Hole (Optional)
About 8" inches under the drip tray, drill a hole straight through the door.



Step 3b - Attach Drain Hose (Optional)
Attach a hose to the drip tray return and feed it through the door and into a container such as an old milk bottle.



Pouring Tips and Tricks

To pour the perfect beer every time, keep your system clean and use a clean glass. When your faucet, beer hose, coupler or even your beer glass is dirty, the beer can come into contact with oils, dirt or residuals that will hinder head creation and spoil flavors.

To Pour a Perfect Beer

1. Start by holding your glass at a 45° angle, and let the beer fall about halfway down the glass.
2. When the glass is half filled, hold the glass straight up to create the perfect amount of head. Enjoy.

Another note - there are different glasses for different types of beers, all of which can be purchased right here from the professionals at **Beverage Factory**.com.



Keg Couplers

Not all kegs use the same coupler. Maybe after that keg from Anheuser-Busch, using a "D" system coupler, there might come a keg of Heineken, needing an "S" system coupler.



"A" System - Warsteiner, Spaten, Paulaner, Hoegaarden - \$61.00



"D" System - Anheuser-Busch, Miller, Molson-Coors, Labatt - \$50.00



"G" System - Bass, Caffrey's, Anchor Point - \$59.50



"M" System - Aventinus, Schneider, Einbecker - \$58.00



"S" System - Heineken, Beck's, Amstel Light, Pilsner Urquell - \$50.00

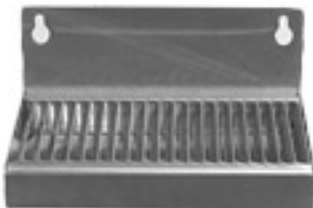


"U" System - Harp, Guinness - \$63.00



Drip Trays

Various drip trays are available for different applications. Wall mounted drip trays are designed for wall and door installations. For installation on top of your bar, use a surface mount or flush mount drip tray.



The DP117 is an all stainless steel door mounted drip tray. This drip tray is 6" wide and is mounted to the door through two screw holes on the backsplash. There is no drain on this drip tray, so it will have to be manually emptied. This drip tray is popular due to its clean design and durability. Two mount screws are included. The louvered grid comes off for easy cleaning.

DP-117- 6" Stainless Steel Wall Mount No Drain

\$26.00



The DP118D is an all stainless steel door mounted drip tray. It measures 6" wide and has two screw holes on the backsplash for mounting on the wall or door. The drain on this drip tray accepts 1/2" I.D. tubing or piping. A clean design and durability make this a popular drip tray. Two mount screws are included. The louvered grid is removable for easy cleaning.

DP-118D- 6" Stainless Steel Wall Mount w/Drain

\$29.00



Beverage Factory

Conversion Kit Instructions



Beer Glasses

Beverage Factory supplies every imaginable type of beer glass and mug ranging from pilsners and pints to steins and tankards.



Aluminum CO₂ Tanks

With various sizes of CO₂ tanks, there is no need to be forced to have them refilled on a regular basis. **Beverage Factory** offers tanks up to 20 lb. in capacity.



Cleaning Kits

All kegerators need to be clean to function properly. At **Beverage Factory**, we offer complete cleaning kits for as low as \$37.95. They are all simple to use and effective.



Beer Cleaning Kit - 1 Qt. Bottle w/ 4 oz. Cleaner

The cleaner and sterilizer are ideal for quick and easy cleaning of direct draw systems. This kit comes with a 1-quart shatter-proof plastic jar, pump and faucet coupler cleaning attachment. The kit also includes a faucet brush, faucet wrench, 4-oz. tap cleaner and instructions on how to use it.

- 1-qt. Shatter-Proof Plastic Jar
- 4-oz. Alkaline Beer Line Cleaning Solution
- 1 Faucet Wrench
- 1 Faucet Brush
- Instructions

Beer Cleaning Kit - 1 Qt. Bottle w/ 4 oz. Cleaner

\$37.95



Complete Pressurized Cleaning Kits

BeverageFactory.com is proud to offer a complete solution to cleaning draft beer systems. These kits are both economical and easy to use. Just tap one of these bottles filled with cleaning solution like it was a normal keg to clean out your beer lines. Clean lines mean fresh tasting beer.

- 5-Liter Pressurized Cleaning Bottle & Tube
- Bottle Cap for Pressurized Cleaning Bottle System
- Cleaning Solution Not Included

Complete Pressurized Cleaning Kits

Starting at \$69.95