

JAVA KEEPER



Nitro Cold Brew Coffee Dispenser

Operating Manual

Congratulations! You have purchased a unique product in the cold brew coffee world. We are the leading US manufacturer of wine dispensing systems and using our expertise in nitrogen, cooling and dispensing are now offering a system for serving nitrogenated cold brew coffee in your home, office or café. The unit will hold up to 2.5 gallons of coffee, serve at the optimal temperature and preserve your cold brew for weeks. Enjoy!

Unpacking

While unpacking your unit, please check to make sure that all parts are included and undamaged.

Please call JavaKeeper (division of WineKeeper) at 855.511.5113 if there are any problems.

YOU MUST REPORT damage immediately and missing parts within 7 days of receiving your unit.



These parts are included with your unit:

- Stainless steel “stout” faucet
- 5lb. aluminum cylinder with CGA580 valve (refillable)
- Regulator for cylinder
- Manifold for controlling pressure to 40psi and gauge
- 2.5 Gallon tank (keg)
- Cabinet for chilling coffee to 38-42 degrees (F)
- Instructions

CAUTION: Risk of Electric Shock !

Unplug the power cord before moving or servicing this equipment.

Setting Up Your Unit

Your JavaKeeper unit must be installed on a flat, level surface with vented space of at least 3" behind, 1" on the sides, and 12" above the unit for proper ventilation. Once your unit is properly located, attach the faucet. Taking care to align the threads properly, place the faucet on the thru-wall and tighten the nut with the wrench provided.

You may now plug the units' power cord into 110 volt grounded electrical outlets.

Your nitrogen cylinder comes located inside the cooler but can also be moved so that the cylinder is located outside the cabinet by using a longer braided hose that is run through a hole drilled into the rear of the unit. Contact the company to make this alteration.

The regulator supplied will deliver up to 60 psi to the coffee tank but is factory set at 40psi. Hand tighten the supplied regulator to your nitrogen cylinder, do not use a wrench.

For the definitive guide on how to make the best cold brew coffee and tips on serving nitro coffee you can access this free e-book from the Keg Outlet website:

<https://www.kegoutlet.com/the-ultimate-guide-to-cold-brewed-coffee-and-serving-coffee-on-draft.html>

Fill the coffee tank with fresh cold brew coffee. For dispensing, the gray quick connect (marked "IN") should be connected to the middle post (located on the lid) which connects to the carb stone located in the bottom of the tank. The "IN" line quick connect has a check valve to prevent coffee from reversing through the system to the regulator when the gas supply is reduced and there is pressure in the coffee keg. The liquid supply line should be connected to the "Out" post on the tank which runs to the faucet.

Getting to Know Your JavaKeeper

Now with the key parts, keg and gas cylinder connected and a batch of cold brew coffee in the tank (keg), let's start the nitrogenation process.

Pressurizing the Coffee (Nitrogenation)

Open the gas cylinder valve (turn the valve counter-clockwise to open.) The gas pressure from the cylinder will seal the regulator in place. The gauge on the regulator should read approx. 1100 lbs. for an aluminum cylinder (if shipped filled), but can be filled by a gas supply vendor to 1800psi. To add nitrogen through the carb stone, turn the black knob on the front clockwise to slowly let the gas increase, ideally in increments of 5 psi. To initiate the process pull out the knob. For best results its best to stretch out the nitrogenation process. You can also shake the keg after it's been sitting to revive the charge.

Controlling Temperature

The thermometer inside the cabinet reads air temperature. The air temperature will fluctuate 4°- 5° F as the refrigerator cycles on and off. The product temperature remains at the mid- range of this fluctuation. In general, the colder the coffee the better the nitrogenation.

Your unit's temperature can be controlled by the thermostat adjustment knob located inside the bottle compartment on the left side ceiling. The unit is factory set for 38° degrees – approximately 6 o'clock (turning clockwise lowers the temperature - 3 o'clock is approximately 41° and 9 Oclock is 36°). Be careful with lower temperatures as icing up of the cold plate can occur on back wall.

Leak Detection

The system is under pressure when the regulator is “open” so any leak will slowly empty the nitrogen cylinder. You can check for leaks by spraying soapy water on the connections at the regulator, manifold, or at the quick connect on the coffee tank.

Cleaning Your Unit

The coffee tank will need cleaning with each use. The carb stone needs occasional cleaning which is why we incorporate the stone into the lid for easy access vs. at the bottom of the tank on a fixed tube. You can clean the stone by boiling it, pushing cleaners through it or simply soaking it in cleaners.

The stout faucet has filter which can be easily blocked if the coffee is not filtered well. The wooden exterior is finished with a durable catalyzed finish which can be cleaned with a soft cloth and small amount of warm soapy water. Avoid using excessive amounts of water, as this may cause the finish to peel or flake over time. Do not use abrasive cleaners or products containing harsh solvents.

Troubleshooting

If you are experiencing problems with your JavaKeeper, please read over the information included in this manual before calling us at 855.511.5113.

1. How can I detect a nitrogen leak in my system? Visually check all tubes for cracks or holes. You can check for leaks by spraying soapy water on the connections at the regulator, manifold, or at the quick connect on the coffee tank.

2. What do I do if frost builds up inside the cooler? All refrigerators may need periodic defrosting, as well as units that have been operating with their doors ajar. (Always check that the door is closed correctly!). We suggest that the unit be unplugged for the defrosting process, as opposed to turning the thermostat to the off position while defrosting. This method saves you the trouble of having to re-adjust the temperature when you re-start the unit. **NEVER USE ANY SHARP TOOL TO SPEED UP THE DE-ICING PROCESS!**

3. What temperature should my thermostat be set to?

We find the temperature range from 38°- 42° to be ideal for serving nitro cold brew coffee.

4. Why is my unit having a cooling problem?

Cooling problems for cold plate style refrigerators generally fall into four categories:

1. Inadequate ventilation.
2. Thermostat failure or maladjustment.
3. Ice builds up in the cold plate.
4. Compressor failure or refrigerant leak.

New units are factory set for 40°. Proper vented air space is 12" above, 3-6" behind, 1-2" each side. If your

new unit has adequate ventilation, is running, but not getting cold, call WineKeeper for instructions. For older units, check and clean the rear coils, otherwise the same guidelines apply. Any unit that has been working properly, but is now failing to cool down, is possibly having an equipment failure, as opposed to a thermostat maladjustment or ventilation problems. Call JavaKeeper for instructions.

5. Why is my coffee not pouring from my faucet?

If the faucet appears to be not working at all, look at these problem areas:

- Nitrogen cylinder out of gas
- Nitrogen supply tube kinked or pinched
- Nitrogen cylinder not opened
- Regulator failure
- Fines are blocking the strainer in bottom of faucet

6. Why is my coffee dripping from my faucet?

After significant use the O rings in the MicroMatic faucet may need replacing. Contact either MicroMatic or JavaKeeper.

JavaKeeper is produced by:



Keeping good company since 1983

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