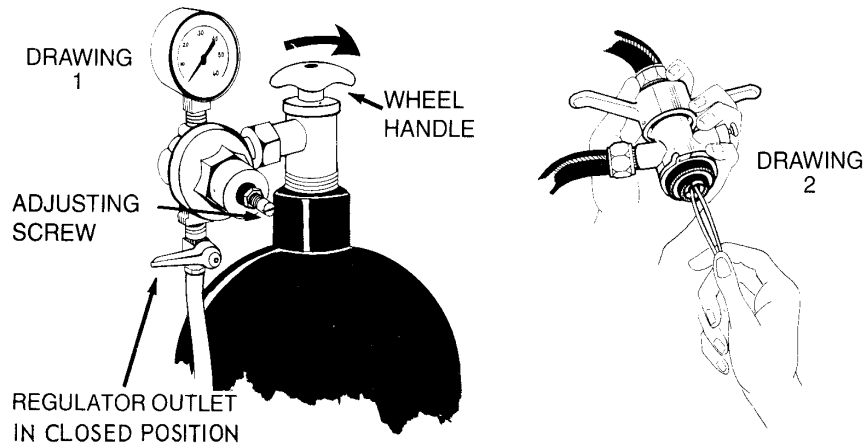


Taprite 1842 Jiffy Cleaning Kit Instructions

Draught beer is not pasteurized and therefore will spoil unless kept at 36o – 38o F refrigeration at all times. In addition, The dispenser must be cleaned periodically. Taprite's 1842 Kit has all the necessary equipment. The job is simple and Easy to do. The only additional item you will need is a 1 gallon-bucket.

1. ONCE A WEEK THE BEER LINE AND FAUCET SHOULD BE CLEANED WITH FRESH WATER. THIS IS DONE AS FOLLOWS:

- A. Back out adjusting screw (turn counter-clockwise) as far as it will go. Shut-off the pressure supply at cylinder by turning cylinder handle in clockwise direction (Drawing 1). Remove tap from the barrel.

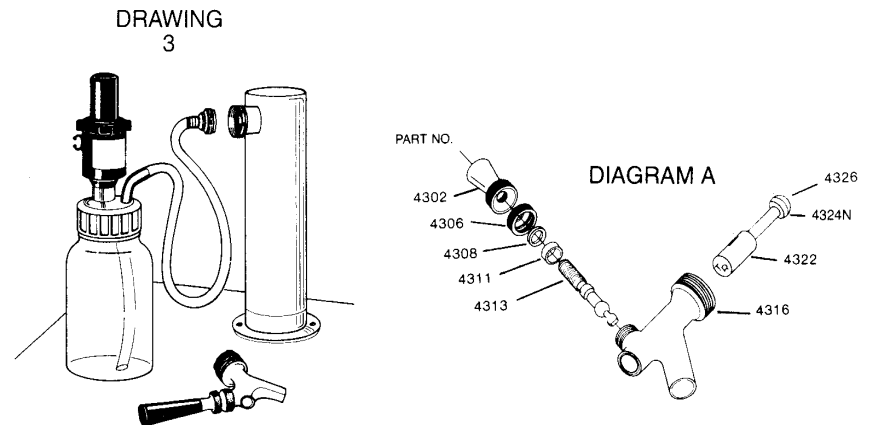


- B. Remove the cap and pump on the jiffy cleaner. Fill the jar with fresh water and reassemble.
- C. Remove the faucet from the shank (use the spanner wrench). Rinse under fresh water with faucet in open position.
- D. Connect the cleaning attachment on the end of the jiffy cleaner to shank coupling nut — tighten slightly with spanner wrench (see Drawing 3).
- E. Place hose and tap into a bucket and pump water through line. If tap has a shutoff, be sure it is open. If using a single valve keg insert ball lifter into bottom of tap to hold check valve in open position during cleaning (see Drawing 2). Place tap in bucket.
- F. Remove cleaning attachment, replace faucet, tighten coupling nut with spanner wrench. Retap barrel, turn on pressure supply by turning cylinder wheel handle counter-clockwise and turn adjusting screw clockwise until proper dispensing pressure registers on gauge (12-14 PSIG at 38°F).

The pressure source in direct draw dispensers is bottled CO₂ gas. This gas is reduced to the proper dispensing pressure by a regulator and then delivered to the barrel through a flexible hose and tap or vent. This tap or vent has a check valve in it to prevent beer from backing up into the hose and regulator. Before a new barrel is tapped this line should be “blown out” by quickly opening and closing the regulator outlet valve allowing a surge of gas to travel through the tap or vent.

2. PERIODICALLY THE SYSTEM MUST BE CLEANED WITH CLEANER. THIS SHOULD BE DONE BEFORE A NEW BARREL IS TAPPED.

- A. Shut off the pressure supply at the cylinder by turning cylinder wheel handle in a clockwise direction. (Drawing 1)
- B. Mix one gallon of warm water and one ounce of cleaner (one tablespoon) in a bucket. (Do not use lye, soap or hot water.)
- C. Remove the jiffy cleaner cap assembly, fill the jar and reassemble, leaving the remaining solution in the bucket.
- D. Remove the tap from the beer line and place in bucket. (Save the coupling connector washer.) Remove the faucet from the shank, using the spanner wrench. Disassemble it (shown in Diagram A), and place parts in the bucket.



INSTRUCTIONS FOR USING TAPRITE NUMBER 1842 JIFFY CLEANER KIT

- E. Attach the cleaning attachment on end of jiffy cleaner hose to faucet shank coupling nut. Tighten slightly with spanner wrench. Place beer line end into bucket and pump the solution through the line.
 - F. Disassemble faucet (Diagram A). Place tap and faucet parts in cleaning solution. Brush thoroughly. If tap has a shutoff, make certain it is in open position. Rinse in cool fresh water. Reassemble the faucet.
 - G. Take the long handle hose brush, insert it into beer line and brush back and forth. Repeat on the shank end. Use the faucet brush to clean around shank end and coupling nut.
 - H. Detach cleaner and rinse with cool fresh water. Fill with fresh water and re-attach it to faucet shank coupling nut. Pump water through beer line (make sure end of line is in the bucket). Disconnect cleaner and replace the assembled faucet. Tighten coupling nut slightly with Spanner wrench. Now attach beer line to tap (making certain to reinsert the coupling hose washer). You are now ready to tap the new barrel.
 - I. The drip tray should be cleaned with a sponge using the same solution and then rinsed.
 - J. Periodically the inside of unit should be cleaned with same solution and a damp sponge.
 - K. When a barrel is empty and the unit is not going to be used for a while, the above steps should be followed to prevent yeast build-up and sediment in the beer line.
3. PERIODICALLY THE FAUCET WASHERS SHOULD BE CHECKED FOR WEAR AND REPLACED WHEN NECESSARY. IF THE FAUCET DRIPS IN THE OFF-POSITION THE RUBBER VALVE SEAT WASHER (PART NO. 4324) ON THE SHAFT SHOULD BE REPLACED. THE RUBBER CHECK VALVE IN THE TAP OR VENT SHOULD ALSO BE EXAMINED AND REPLACED IF CRACKED OR DIRTY.



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