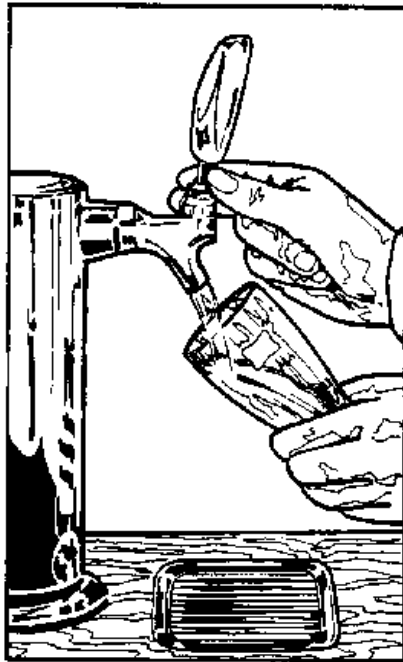
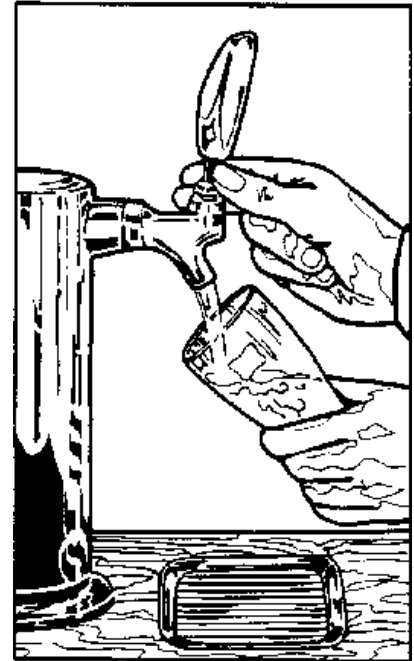


# HOW to POUR a PERFECT GLASS of BEER

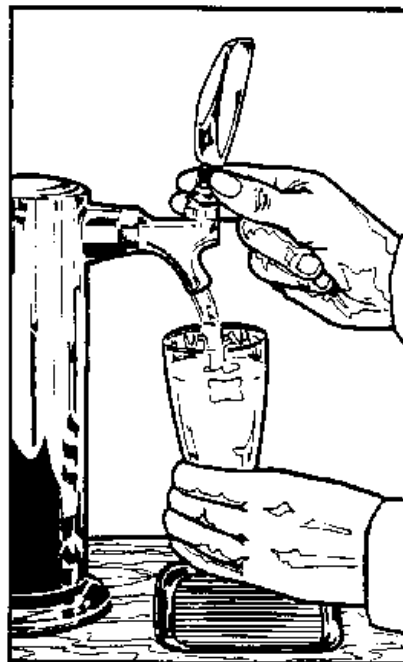
PARTYMASTER DISPENSER



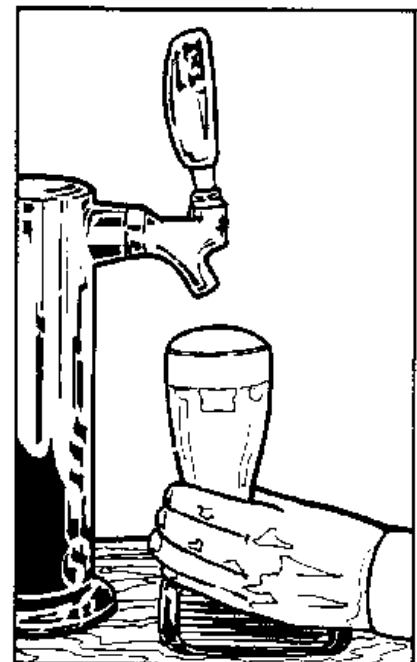
1. Start with a clean glass. Place the glass at a 45 degree angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way.



2. After the glass has reached half full, gradually bring the glass to an upright position.



3. Let the remaining beer run straight down the middle of the glass. This ensures proper release of CO<sub>2</sub> by producing a  $\frac{3}{4}$ " to 1" foam head.



4. Close the faucet quickly and completely.

# TROUBLESHOOTING

PARTYMASTER DISPENSER

## Beer Service Problems

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**WILD BEER** - *Dispensed beer has either too much foam or is all foam .*

- Causes:**
- Beer dispensed improperly.  
*Solution: See pouring instructions on page 8.*
  - Regulator pressure set too high.
  - Warm keg temperature.  
*Solution: Keg beer must be colder than 40°. Target temperature is between 36° and 38° F.*
  - Cabinet door is opened and closed frequently and temperature is warmer than 38°.   
*Solution: Adjust temperature to between 36° and 38° F.*
  - Kinks, dents or obstructions in line.
  - Using oddly shaped glasses. Frosted, waxed, or styrofoam containers may cause foaming.
  - Partymaster has been turned off for a long period of time.
  - Faucet in bad, dirty or worn condition.
  - Regulator malfunction.

**FLAT BEER** - *Foamy head disappears quickly; beer lacks brewery fresh flavor.*

- Causes:**
- Dirty glassware.
  - CO<sub>2</sub> pressure is too low, due to leak or pressure setting.
  - CO<sub>2</sub> turned off at night.
  - Cooler too cold.
  - CO<sub>2</sub> leak or defective (sticking) check valve.
  - Sluggish CO<sub>2</sub> regulator.

**CLOUDY BEER** - *Beer in glass appears hazy, not clear.*

- Causes:**
- Dirty glass.
  - Dirty faucet or beer line.
  - Frozen or nearly frozen beer.
  - Old beer.
  - Beer that has not been refrigerated for a long period of time.

## Beer and CO<sub>2</sub> Facts

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Keg Size	No. of Gallons	No. of Oz.	No. of Cases	No. of 12 oz. Servings	Full Keg Weight
Quarter	7 <sup>3</sup> / <sub>4</sub>	992	3.445	105	87 lbs.
Half	15 <sup>1</sup> / <sub>2</sub>	1,984	6.889	210	161 lbs.

- Beer foam is 25% liquid beer and 75% CO<sub>2</sub> gas. Don't waste it!
- Most people prefer their beer stored at 38° F.
- Beer lines and faucets require regular cleaning (see Cleaning Instructions, pg. 7.)
- A fully-charged 5lb. CO<sub>2</sub> cylinder will dispense approximately 6<sup>1</sup>/<sub>2</sub> to 7<sup>1</sup>/<sub>2</sub> half barrels.
- CO<sub>2</sub> gas gives beer its sparkling effervescence. It also gives beer its creamy head of foam.

Plug into power source.  
See data plate for Electrical Specifications.

