

Kromedispense

KEGENERATOR CONVERSION KIT GUIDE



☎ **678 666 2001**
www.kromedispense.com



SAFETY PRECAUTIONS

- Make sure to put on safety glasses and gloves when working with chemicals
- Make sure to position the CO₂ tank in an upright direction. Keep the tank away from heat and store CO₂ Tank under 70°F
- Do not attempt to ever remove the valve in the keg
- Make sure to have a keg coupler along with a gas pressure regulator. Gas pressure should never exceed 60 psi
- Make sure not to drop or throw the CO₂ tank as it is under high pressure inside
- In case of a leakage, ventilate the area. If it becomes difficult to breathe and your headache occurs then it is strongly advised to LEAVE THE ROOM IMMEDIATELY as it may have high levels of CO₂ (carbon dioxide)
- **California Proposition 65 Warning** : This Product contains a chemical or chemicals know to the State of California to cause cancer and birth defects or other reproductive harm.



CLEANING INSTRUCTIONS & HOW CLEANING CAN HELP!

Due to the regular supply of beer in the lines, there can be the formation of the unwanted organisms and bacteria . Flow of beer through such system can drop down the quality and taste of the beer. In most states it is mandatory to clean the systems two times every month. In other states the cleaning cycle can be more frequent. Take the below steps to clean the system –

- Make sure to cut off the CO₂ supply at the regulator
- Disconnect and Remove the coupler from the keg machine
- Remove the air hose and beer line from the coupler
- Remove the faucet from the system
- Clean these individual parts thoroughly using regular soap and water
- You can also browse through specialized cleaning products like brushes and powders made exclusive for the beer keg Cleaning available on Krome Dispense Online shop or Krome Dispense product re-seller.

The **KROME DISPENSE** Conversion Kit allows you to convert an old refrigerator into a kegerator. This new addition to your bar at home can add more fun to your house parties.

HOW TO GET STARTED

Here are some preparation steps to use the kit correctly

1. Remove all shelves and keep bottom drawers in for steady support
2. The minimum dimensions needed for the kit to fit into the fridge are 18 inches x 28 inches. With this size, both the CO₂ and keg will fit easily inside the refrigerator.
3. You will receive the below with the conversion kit –

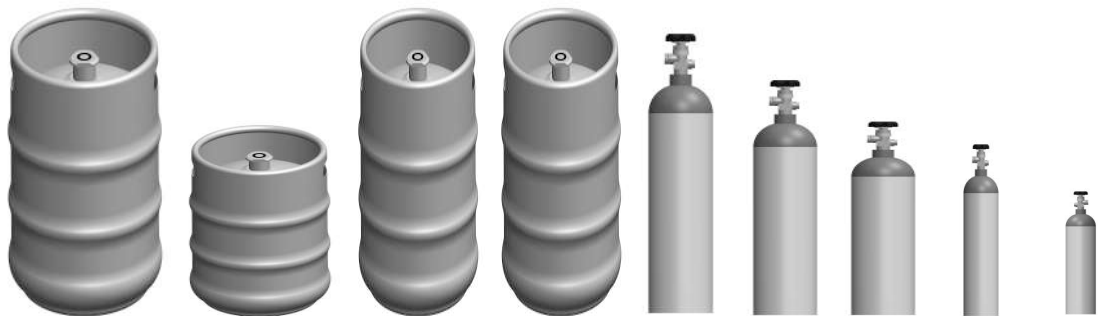
- | | | |
|--------------------------------|-----------------------|----------------------------|
| a. CO ₂ Tank | c. Keg Coupler | e. Faucets and Knob |
| b. Gauge | d. Shank | f. Hoses and Clamps |

COMMON DIMENSIONS OF KEGS & CO₂ TANKS

Here are some common dimensions of the Kegs and CO₂ Tanks. Make sure that both can fit standing upright in your Kegerator before you started Two types of arrangement are possible

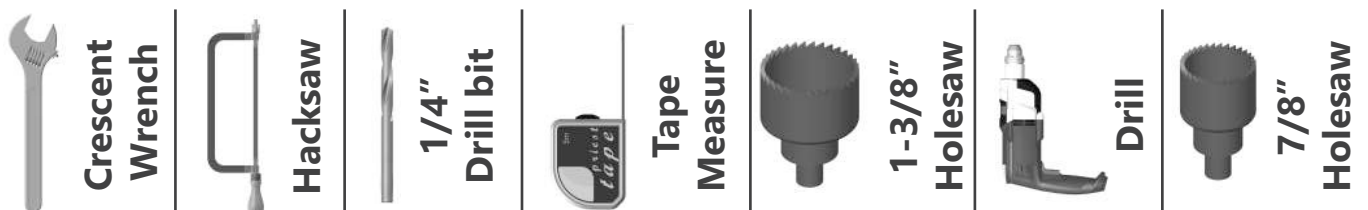
- When Keg and CO₂ Tank both fit inside the fridge
- When CO₂ Tank has to be fitted into an external mount.
In this case, you need to leave 8 inches of vertical space between the fridge and the mount for positioning the keg coupler

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 Gal.	7.75	7.75	5.23	20 lbs.	15 lbs.	10 lbs.	5 lbs.	2.5 lbs.

REQUIRED TOOLS



THE WORKFLOW

The Keg is a pressurized container designed to store beer. The CO₂ Tank is designed to keep a steady supply of fresh beer at any point in time.

How To Maintain The Equipment

When the equipment is in regular use for a long time, there would be a build-up of beer stones & film in remnant on the hose linings and inner parts. This remnant is a breeding ground for bacteria. Hence it is absolutely essential to clean up the parts to prevent bacteria build-up. The good news is that there are cleaning kit (Krome Part# C6010) easily available to enable quick and effective cleaning. The Krome Dispense Cleaning Kit includes. Single Sided Beer Tap Cleaning Brush, Faucet Wrench with Gripping, Cleaning Kit Bottle, 4" Metal Pump and Beer Line Cleaner

Shelf Life

Make sure to store only the volume of beer that you can dispense in a given time period. Usually, the big companies supply their beer between 110 & 140 days to their customers before it is bring off the shelves. Most Kegs are supplied with cessation date.









Preparing The Fridge

Converting your old fridge to a fully functional kegerator is simple. In just a few steps, the components can be fitted into the appliance to turn it to a beer dispensing machine. Make sure to clear the top half and leave the bottom drawers for standing stability. If you Leave Bottom Drawer in then be sure to support them with a piece of Plywood to avoid the damage due to heavy weight of keg.



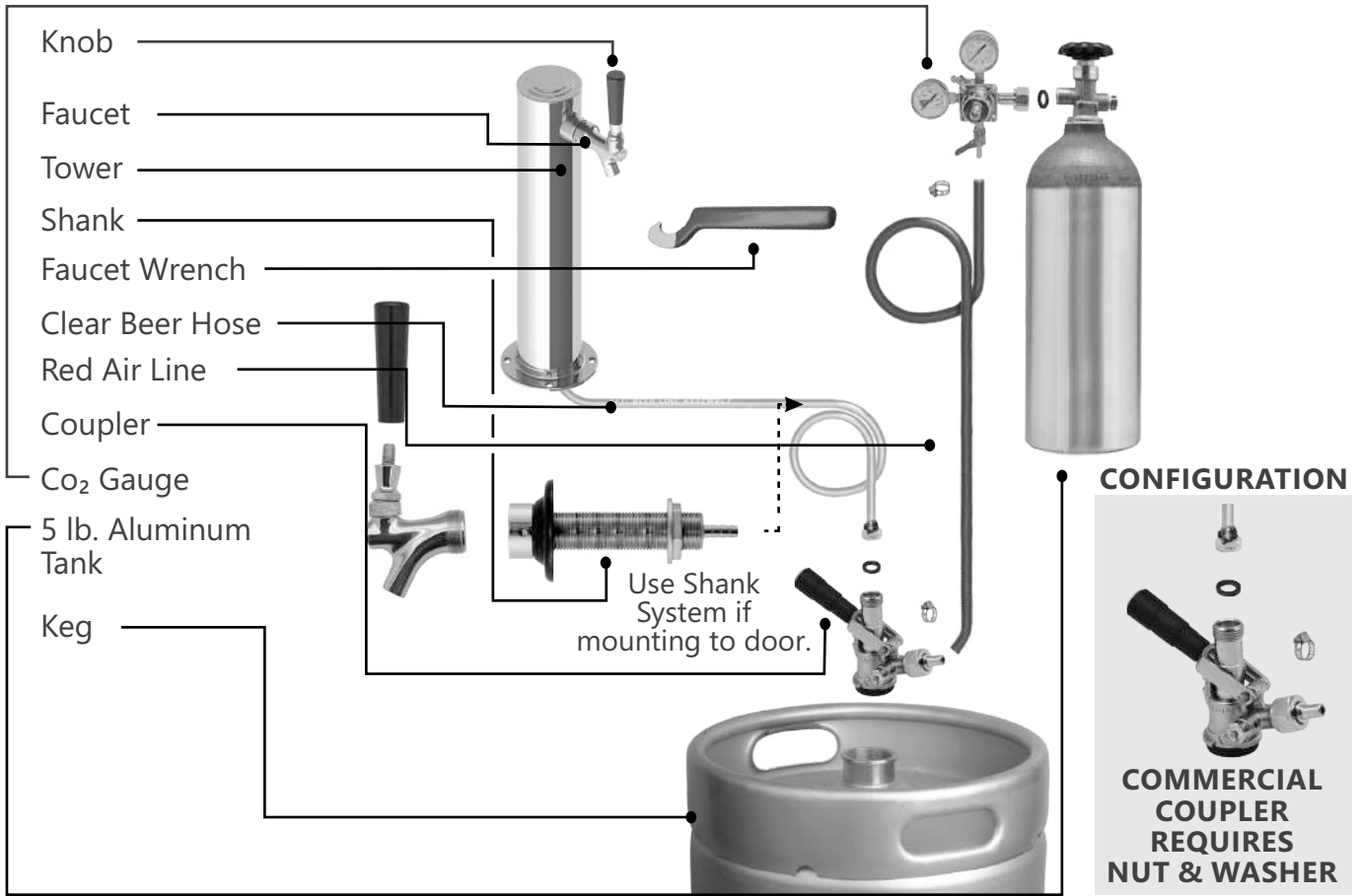
COMPONENTS

The KROME DISPENSE Conversion Kit Comes with the below Items. Additional parts could include Draft beer Towers an upgraded drip trays, faucets, Tap Handles and more.

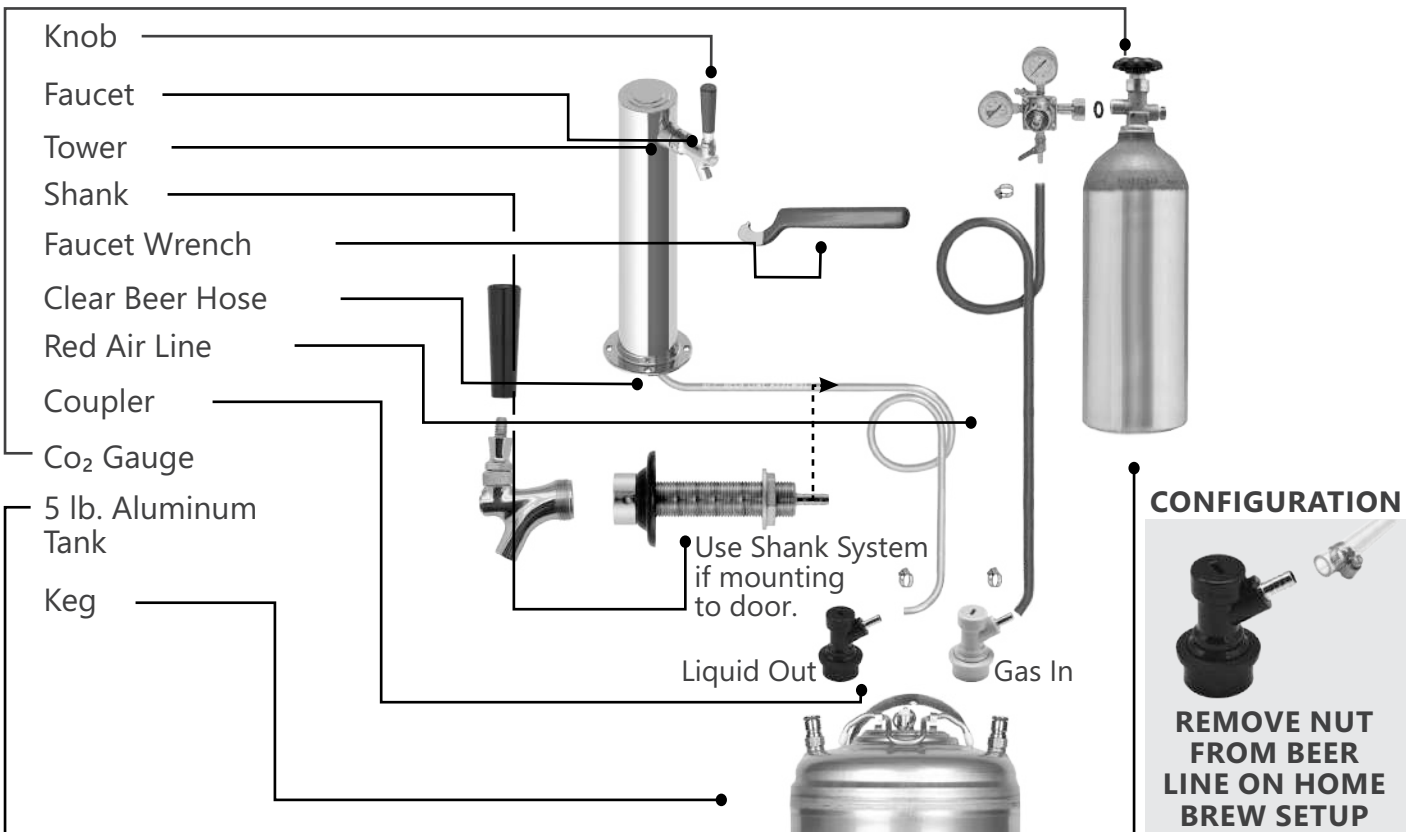
	<p>Faucet and Knobs: They allow you to pour the beer and regulate the amount of beer poured</p>		<p>Co2 Gauge: It lets you keep track of the air pressure inside the CO₂ tank. Make sure you note the desired range and set the pressure within that range</p>
	<p>Shank: It connects the faucet and keg with the beer hose</p>		<p>Beer Hose: The transparent flexible pipe connects the keg components with the faucet through the coupler. It's made of flexible, food-grade vinyl that's tough enough to not rot, crack, swell, dry out, or suffer damage from normal line cleaning chemicals.</p>
	<p>Drip Tray: Placed at the bottom of the faucet, it catches extra pour-out of the beer. It is available with or without a drain</p>		<p>Air Line: This line connects the CO₂ tank with the keg coupler and CO₂ regulator. Clean and durable air lines will help keep your suds flowing smoothly</p>
	<p>Keg Coupler: It allows you to operate the keg and facilitate pouring of the beer as per the desired pressure to give a smooth and foamy beer as a result</p>		<p>Co2 Tank: They allow you to pour the beer and regulate the amount of beer poured</p>

CONVERSION KIT GUIDE

COMMERCIAL KEG



HOME BREW KEG



TOWER KIT INSTALLATION

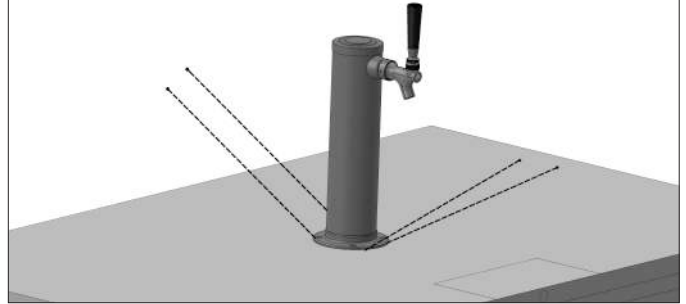
Step 1 - Mark and Drill

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



Step 2: Screw Down Tower

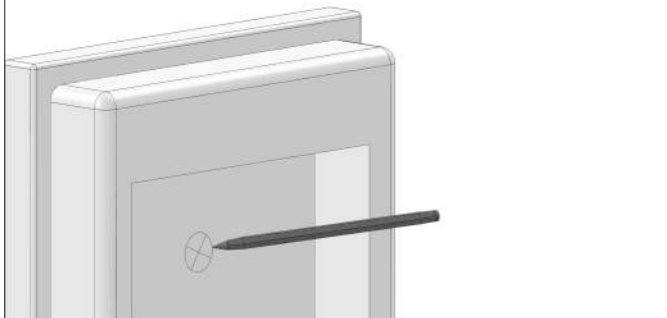
Position tower and screw all 4 screws down to freezer cabinet.



DOOR KIT INSTALLATION

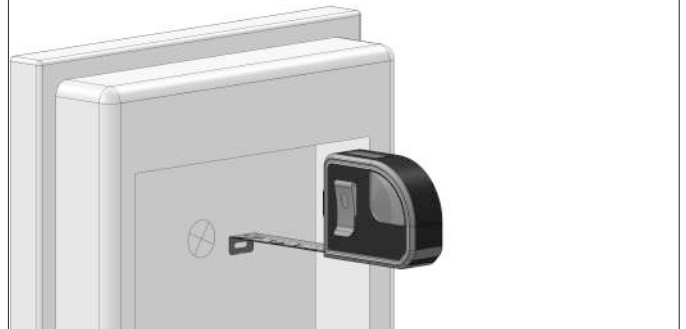
Step 1: Mark Inside of Door

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



Step 2: Measure & Mark

Measure in from the side and top.



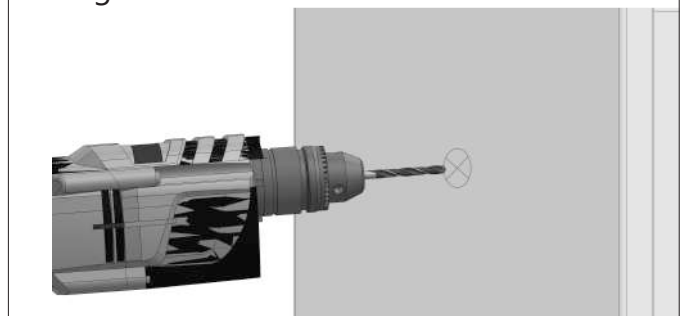
Step 3 - Transfer Measurements

Transfer measurements to the outside of door and mark.



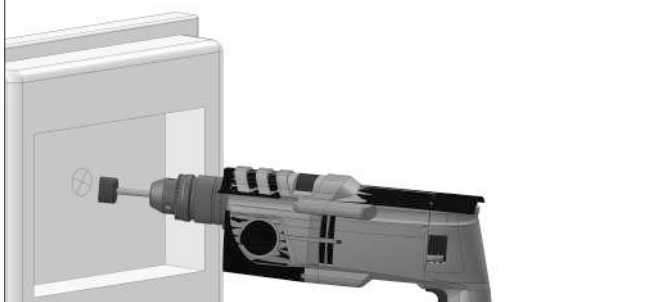
Step 4 - Drill From Outside

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



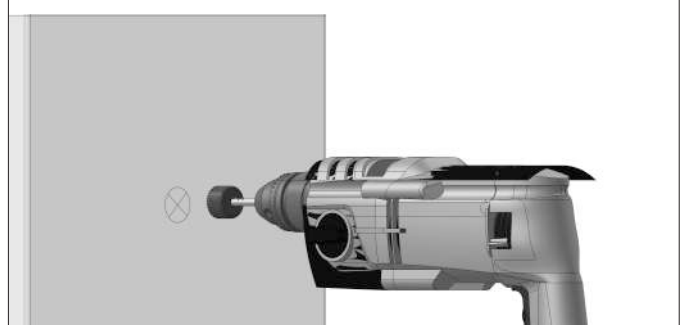
Step 5 - Drill from Inside

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



Step 6 - Drill from Outside

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



Step 7 - Measure Thickness

Measure the depth of the hole in the door and mark.



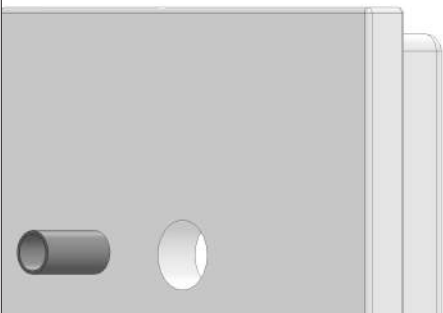
Step 8 - Cut PVC Spacer (Optional)

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



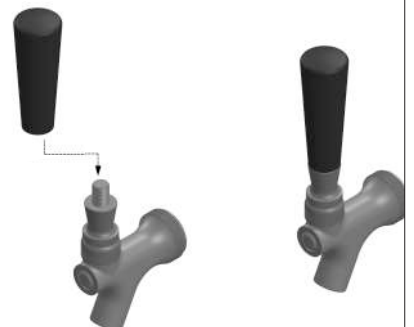
Step 9 - Insert PVC (Optional)

Insert the PVC spacer into the hole in the door.



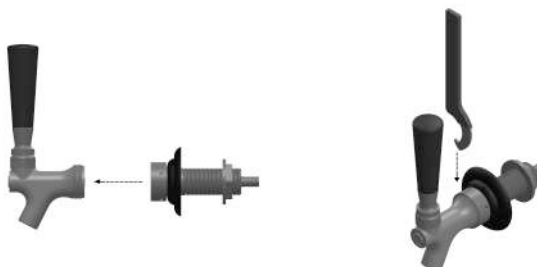
Step 10 - Connect Faucet Knob to Faucet:-

Connect knob into faucet and tighten.



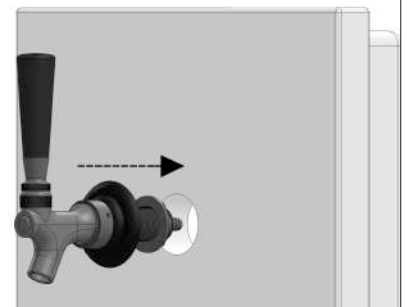
Step 11 - Connect Faucet to Shank

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



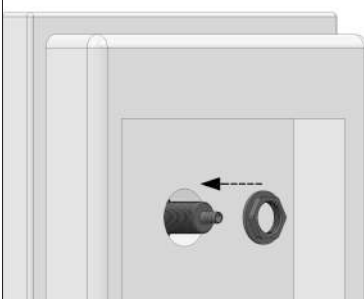
Step 12 - Insert Shank

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



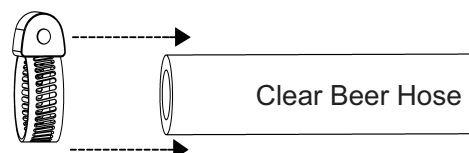
Step 13 - Install Shank Nut

Install shank nut over barbed end and tighten firmly.



Step 14 - Add Hose Clamp

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



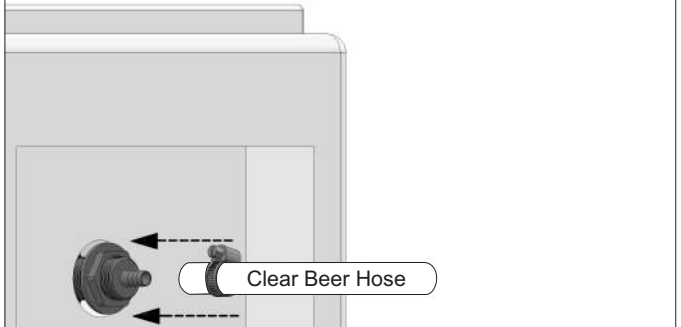
Optional - Put Tubing in Heated Water

This makes it very easy to attach to the hose nipples on the shank and the coupler.



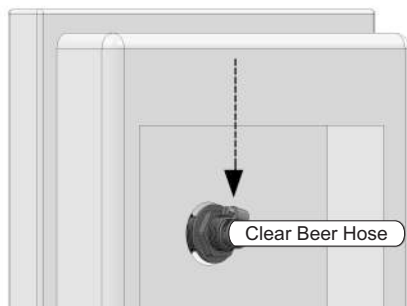
Step 15 - Attach Beer Line to Shank

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



Step 16 - Fasten Hose with Clamp

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



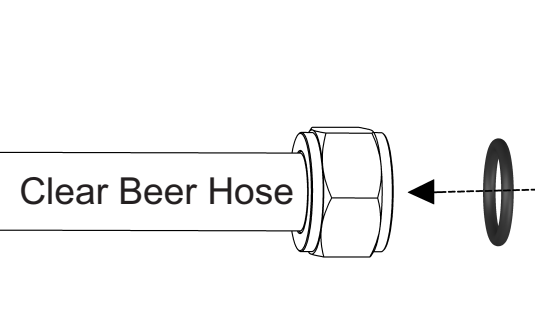
Homebrew Only - Remove Nut from Beerline

In order to install the beer line onto the Homebrew coupler, the Nut needs to be removed.



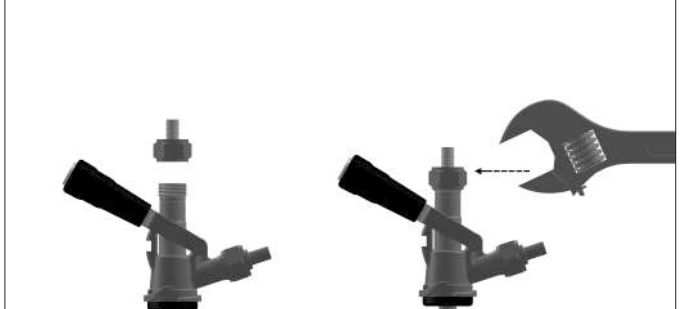
Step 17 - Insert Black Washer

Insert black washer into the nut end of the beer line.



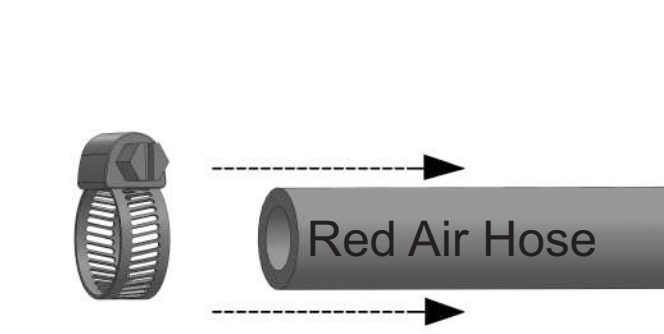
Step 18 - Attach Line to Coupler

Screw the nut end 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.



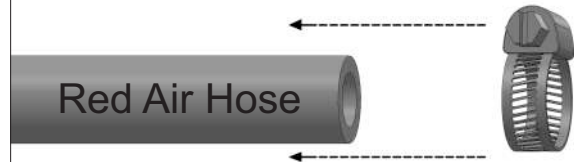
Step 21 - Fasten Hose with Clamp

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



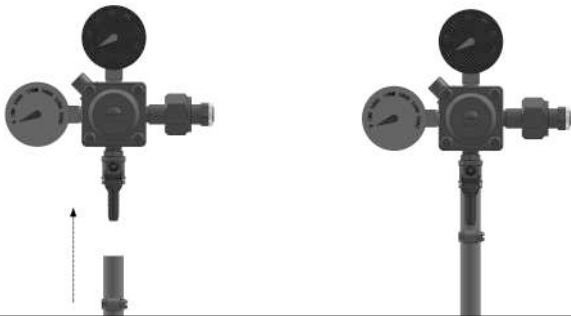
Step 22 - Add Hose Clamp

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



Step 23 - Attach Air Line to Regulator

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



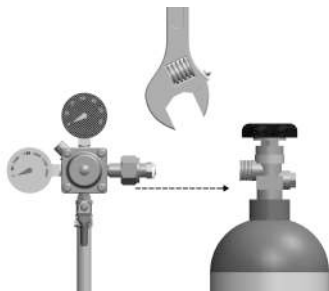
Step 24 - Fasten Hose with Clamp

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 wrench. DO NOT OVER TIGHTEN



Step 26 - Insert Coupler into Keg

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



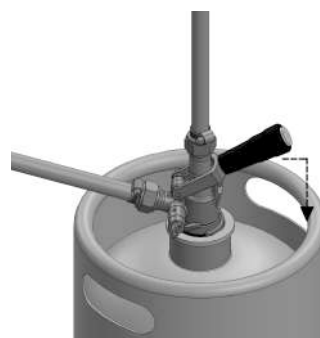
Step 27 - Rotate Coupler

Rotate coupler counter clockwise until it stops.



Step 28 - Push Down Handle

Pull out on handle and push down until it clicks.



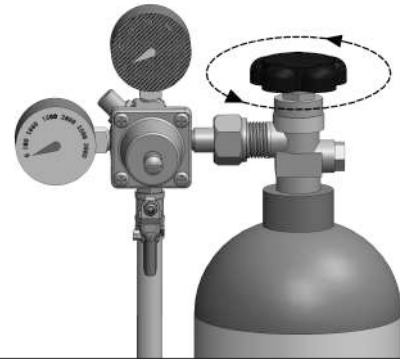
Step 29 - Open Regulator Valve

Turn the regulator valve to the on position.



Step 30 - Open Valve on Tank

Turn the tank valve to the on position. (Counter clockwise)



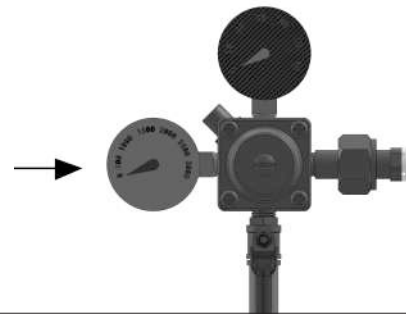
Step 31 - Adjust CO2 Pressure

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



Step 32 - Left Gauge

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



Step 33 - Install Thermometer (Optional)

Install the manual thermometer



Step 34 - Completed ... Enjoy!

Your System is complete. Now refresh yourself with a glass of beer and enjoy your well- paid hardwork.



CARBONATION TIP

Solubility of CO₂ increases with increasing pressure and decreases with increasing temperature. It means that you may experience foamy or flat beer depending on your CO₂ pressure, beer temperature and atmospheric pressure. Most beers are considered normally carbonated with 2.45 to 2.85 volumes of dissolved Co₂. It is important to remember that carbonation is proportional to absolute pressure, not gauge pressure. Atmospheric pressure drops as elevation rises. Therefore, the gauge pressure needed to achieve proper carbonation at elevations above sea level must be increased. Add 1 PSI for every 2,000 feet above sea level.

DRIP TRAY INSTALLATION

A drip tray catches overflow of beer as well as provides a stand to rest the glasses on

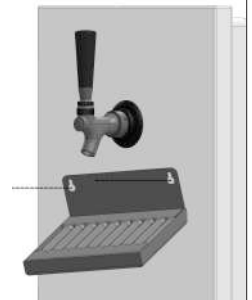
Step 1 : Measure from Shank

Mark a horizontal line on the front of the door about 12" below the shank hole



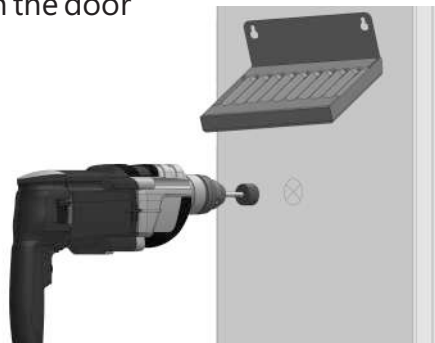
Step 2: Screw on Drip Tray

Mark the holes for the drip tray and put the screws into the door to hold the tray in place



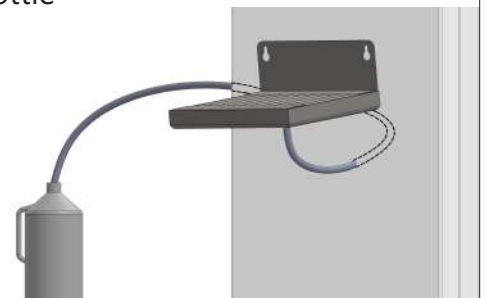
Step 3 : Drill Hole (Optional)

About 8" under the drip tray , drill the hole straight through the door



Step 4: Completed Enjoy!

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

Firstly, make sure to have a system that is cleaned frequently. The faucet, hose, coupler or the glass needs to be kept clean so that all residuals are removed before pouring the beer. When serving the beer keep the glass at 45 degree angle and when the glass is half-filled, straighten the glass to create the perfect amount of head.

TROUBLESHOOTING GUIDE

Issue	Possible Causes	Solution
Beer and foam inconsistency	Temperature too warm	Most beers have to be between 32 and 38 degrees for best consistency
	Lack of pour	Hold the glass at 45 degrees when pouring till mid-section. Then straighten the position to fill the remaining glass.
	Excessive CO ₂	Reduce the CO ₂ output and remove the relief valve on the coupler. This will release the extra pressure and adjust output while pouring.
	Beer lines too long	It is recommended to keep beer lines less than 6 feet.
	Line Blockage	The lines need to be cleaned regularly to prevent residual buildup and subsequent breeding of bacteria
	Faulty faucet	Make sure the faucet functions properly and get it serviced or repaired if not.
Beer appearance is not clear	Temperature too cold	Most beers need to be between 32-38 degrees in order to remain in their liquid form.
	Dirty glass or faucet	Wash glasses and faucet and allow to air dry. Rinse glasses in cold water before pouring.
	Something warm touching keg	Remove any unnecessary product from within the fridge that houses the keg.
	Old beer	Install a new keg.
Beer Head evaporates quickly and	Dirty glass	Wash glasses properly and allow to air dry. Rinse glasses in cold water before pouring.
	Not enough CO ₂	Make sure that the CO ₂ tank has proper gas levels in it. Also check if the output pressure is at correct levels. Check that the regulator is working properly.
Doesn't have rich bubbles	Poor pour	Hold the glass at 45 degrees when pouring till mid-section. Then straighten the position to fill the remaining glass.
False Head (Large soap-like bubbles)	Dry glass	Rinse glasses in cold water before pouring the beer.
	Small Beer Line into Large Shank	The inner surface of the shank needs to be of the same size or smaller than the inner diameter of your beer line.
	Beer lines are warmer than keg	Make sure your entire beer line is refrigerated and at the prescribed cold temperature.
Bad tasting beer (Bitter taste with bad mouthfeel)	Dirty beer lines	Clean the lines after each keg or once a month, whichever comes first.
	Dirty air lines	Clean or replace your air line.
	Unsanitary bar conditions	Make sure to maintain hygiene in the dispense area. Use spout plugs to prevent dirt and bugs from invading your faucets.

KEG COUPLERS

A Keg Coupler is a key element of any draft beer system. It's a small but vital piece of the system that connects the gas and beverage lines to the keg and ensures a pressurized flow. Different kegs are compatible with different couplers. Krome offers a wide range of couplers. Below are the different types of couplers available.



A System
Hoegaarden,
Fischer,
Carlsberg,
Isenbeck,
Paulaner,
Starpramen



S System
Amstel,
Delirium,
Heineken,
Newcastle,
Stella Artois



G system
Anchor,
Porter,
Scottish,
Tennents,
Watney's



D System
Budweiser,
Cider,
Miller,
Yuengling



U System
Guinness,
Harp,
Kilkenny,
Magners



M System
Aventinus,
Einbecker,
Schneider,
Veltins



Ball Lock Kegs
Home Brew Cornelius
Pepsi Kegs

DRIP TRAYS

Krome offers an outstanding collection of durable drip trays with different sizes and additional drain for better beer pouring and feature a removal grill for easy manual cleaning



6" Wall Mount Tray – No Drain
6"x4" tray with Fabricated from 1.2mm Stainless Steel for Durability & Reliability and Easily Mount to wall using holes on the backslash



6" Surface Drip Tray – No Drain
This is a 100% stainless steel surface mount drip tray With brushed finish



12" Cut-Out Tray – 3" Column
12"x7" Cut-Out Tray designed with a cutout for 3" tower base flange

PREMIUM FAUCETS

Time for a faucet change? Then explore our array of faucets



Stainless Steel Standard Beer Faucet

This faucet works perfectly well for bars and other places of heavy usage. Get ideal beer flow with non-stick ball washer. The stainless steel will not impart any off taste.

Available in:
C203- Stainless Steel
C008- 100% SS Contact
C256- Vibrant Gold Finish



Stainless Steel Self-Closing Beer Faucet

The faucet optimizes beer flow and prevents unnecessary leakages with its self-closing action upon release of the lever. This faucet closes instantly when the handle is released

Available in:
C117- 100% SS Contact
C211- Chrome Plated Brass



Stout Beer Faucet

This Speciality Faucet comes with a Micro laser Driller restrictor plate in spout area, restrictor disc can be removed to pour lagers or ales.

Available in:
C3074- Stainless Steel
C257- Chrome Plated Brass
C457- Vibrant Gold Finish



Stainless Steel Creamer Action Faucet

A stainless Steel creamer action beer tap – pull to open and push back for a foamy head in the glass. Looks like a standard beer faucet but has the additional creamer feature

Available in:
C183- Chrome Plated Brass
C283- 100% SS Contact

BEER LINE CLEANING KIT

The internal system of the keg system needs to be free from debris, remnants, and residue. This prevents bacteria buildup and enables a healthy pour. The good news is that you don't need elaborate cleaning mechanisms by dismantling the system. The beer line cleaning kit allows you to clean the line without removing the faucet. The kit comprises of an alkaline solution, a nylon faucet brush, faucet wrench with gripping and cleaning kit bottle with 4" metal pump.



C6010

TAP HANDLES

Krome Dispense Provide a wide range of tap handles to add a signature touch to any beer dispenser. Choose among our beautiful colored tap handles, chalkboard handles and Marble handles to match with the interiors of your pub Beer tap handles are easy to install. Simply twist the threaded handle onto the faucet lever and installation is complete. Use the lever collar to adjust beer tap handle positioning to the front



C3512
Chalk Board
Handle



C283
Plastic Tap Handle
With Ferrule & Finial



C671
Mini Pub Style Handle



C677
Pub Style Handle



C3511
Stout Tap Knob



C3526
Ingredient Tap Handle



C185
Standard Chrome Plated
Brass Knob



C190
Chrome Plated Brass
Long Handle

HOME BREW TANKS

Pour out flavored beer recipes with these 304 stainless steel ball lock kegs. We have Home brew tanks come in 2.5, 3 and 5 Gallon with steel or rubber handle designs to suit your needs



2.5 Gallon
C2361- Rubber Handle
C2362- Steel Handle



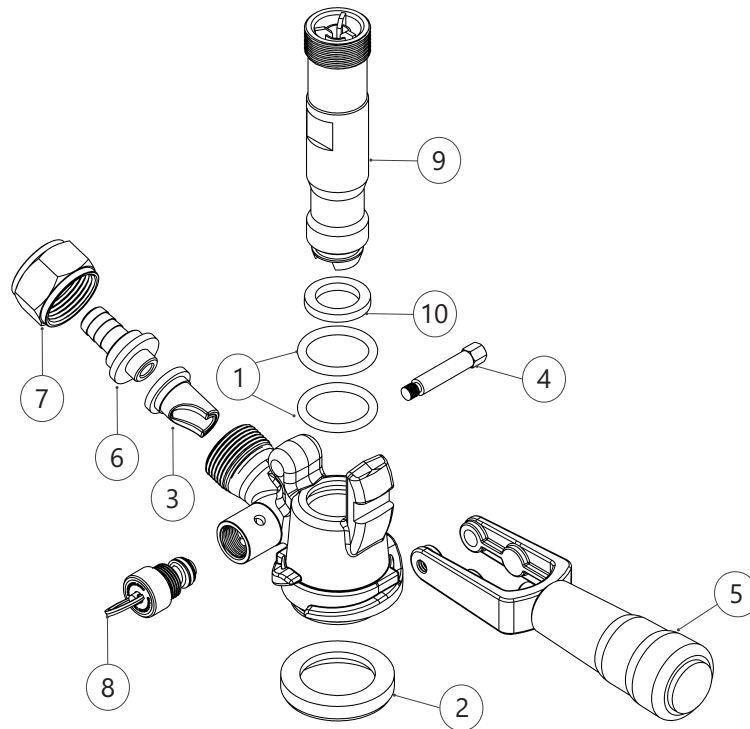
3 Gallon
C2363



5 Gallon
C2364

Replacement Parts Are Available at us.kromedispenes.com

Keg Coupler



Item No.	Part No.	Description
1	C704.03	Coupler Body O-Ring
2	C704.05	Shanky Bottom Seal
3	C704.08	Check Valve
4	C704.09	Handle Hinge Pin
5	C704.10	Short Handle
6	C704.11	Gas Hose Nipple
7	C181X1	Crome Plated Brass Beer Hex Nut
8	C712.13	PRV
9	C701.50	D System Probe & Ball Retainer Sub-Assembly
10	C804.02	PRV Holder

Beer Faucet:

Item No.	Part No.	Description
1	C201. 02	US Faucet Shaft Assembly
2	C201. 03	SD Tap Collar nut
3	C201. 04	Bonnet for US faucet
4	C201. 05	Lever Friction washer
5	C201. 06	Teflon Washer
6	C201. 07	Coupling Gasket
7	C245	US Lever

