

# Chambrer

Model: BD208

## Dual System Draft Beer Dispenser Quick Set-Up Guide for PRESSURIZED Kegs

**\*\* PLEASE NOTE:** The factory will have pre-assembled the keg adapter for use with a pressurized keg. Please refer to page 6 of the Instruction Manual for the Pressurized Tapping System assembly procedure.

**There are 2 options for chilling your keg prior to serving.**

**Option 1:** Place keg into the Chambrer Draft Beer Dispenser, turn on and leave for 24 hours.

**Option 2:** Place the keg into your refrigerator for 10 hours before placing it into your Chambrer Draft Beer Dispenser.

**(DO NOT put the keg into your freezer.)**

Your Chambrer Draft Beer Dispenser will keep your 5 liter keg cool for 30 days after opening.

This Draft Beer Dispenser has built-in temperature sensors that have been programmed to automatically keep your beer chilled to 2°C – 5°C (37°F - 42°F). Therefore, your beer will automatically maintain it's ideal serving temperature.

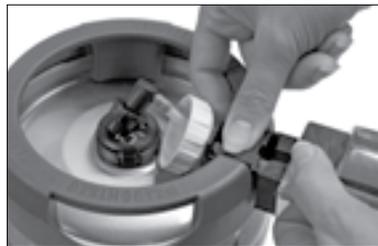
### Step One

Place red ring onto the top of the keg. Pressing down gently until it clicks into place.



### Step Two

Connect keg adapter onto top of the keg, pushing down until it clicks into place.



### Step Four

Slide white ring down over pin. Push down on blue pin while tightening white ring. Do not over tighten.



**\*MAKE SURE TAP IS IN CLOSED POSITION**



### Step Three

Insert blue pin into hole in the top of the keg and align tabs within red ring.



### Step Five

Using keg handles carefully lift and place into the keg cavity of the dispenser. Close the lid gently.

**Your beer is ready to be served. Cheers!**

Please refer to the Instruction Manual for detailed information regarding the proper installation, care and maintenance of your Chambrer Beer Dispenser.

# Dual System Draft Beer Dispenser

## Quick Set-Up Guide for NON-PRESSURIZED Kegs

**\*\* PLEASE NOTE:** the factory will have pre-assembled the keg adapter for use with a pressurized keg. Please refer to page 8 of the Instruction Manual for the Non-Pressurized Tapping System assembly procedure.

### Step One

A Non-Pressurized keg must be decompressed prior to inserting the tapping system.

Follow the directions on the keg and pour 1/2 a glass of beer.

Now that you have decompressed the keg we suggest you let it settle for a short time (20-30min) before proceeding with the insertion of the tap system.

### Step Two

Attach tapping tube to tapping system. Lubricate the tube that is connected to the tapping system with fresh water and insert it into the keg. (This will make it easier to insert into the plug / adaptor.

Refer to page 8 of the Manual for tapping system assembly directions.



### Step Three

Slowly insert the tapping tube attached to the tapping system through the venting plug on the top of the keg.

There will be a small tab inside the venting plug that you push into the keg. This will not affect the taste of your beer.

Completely insert the tube into the keg until the tapping system clips onto and is fully attached to the keg.



Gently place keg into cavity using handle on tapping system.

### Step Four

Plug in the CO<sub>2</sub> inlet tube (back of the tapping system) into the unit.

Be sure the connection is tight from the tube to the unit otherwise CO<sub>2</sub> will escape!



### Step Five

Set pressure control knob on the side to the "0" position!



**Make sure tap is in closed position.**

Open the CO<sub>2</sub> door and swing cartridge holder out. Unscrew and drop a 16g CO<sub>2</sub> cartridge into the holder.



Screw holder back on quickly to avoid CO<sub>2</sub> escaping. You will hear a short burst of air when the cartridge is pierced. Return holder to original position and close the door.

Wait 10-30 minutes before selecting preferred pressure to allow the CO<sub>2</sub> to disperse throughout the system.

Remember to turn pressure control back to "0" when replacing a keg.

### Step Six

Your choice of beer will determine how much pressure you need. For most beers (Lagers and Pilsner) a low pressure is sufficient in order to tap the beer. We suggest setting the pressure control knob towards the small draft beer icon. For wheat beers and Guinness we suggest to set the pressure control knob towards the large draft beer icon.

Lager / Pilsner



Wheat Beers



**Your beer is ready to be served. Cheers!**

Please refer to the Instruction Manual for detailed information regarding the proper installation, care and maintenance of your Chambrer Draft Beer Dispenser.