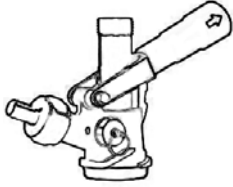


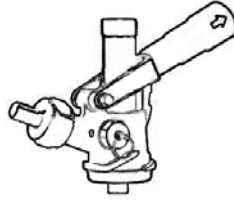
Using the Ubertap

1) Coupling the Ubertap to a Keg

American "D" system



European "S" system

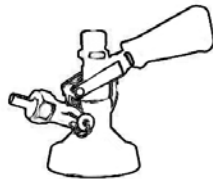


European "U" system



1. Ensure the keg coupler handle is in the upright (OFF) position.
2. Align the two coupler lugs with the corresponding openings in the keg valve.
3. Insert the keg coupler and turn clockwise to engage into position (about 90 degrees).
4. Press the handle downward (ON) this will allow gas to enter the keg and beer to flow out of the keg.

Grundy "G" system



1. Ensure the keg coupler handle is in the upright (OFF) position.
2. Align the triangular coupler opening with the keg valve.
3. Place keg coupler onto the valve and turn clockwise to engage into position (about 90 degrees).
4. Press the handle downward (ON) this will allow gas to enter the keg and beer to flow out of the keg.

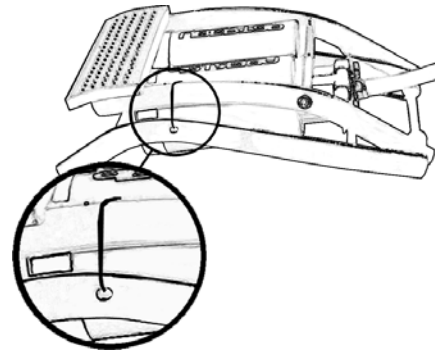
German Slider "A" system



1. Ensure the keg coupler handle is in the upright (OFF) position.
2. Align the base of coupler with the side of the keg valve.
3. Slide keg coupler onto the keg valve.
4. Press the handle downward (ON) this will allow gas to enter the keg and beer to flow out of the keg.

2) Pressurizing a Keg

1. Once keg coupler is in the locked position, pressurization of the keg may commence.
2. Begin by disengaging the foot pump hinge to release the foot pump (refer to picture below)
3. Once released, begin pressurization of keg by depressing the foot pump. **NOTE: Always have faucet(s) open when pressurizing keg.**



3) Uncoupling the Ubertap from a Keg

1. Begin by depressing the foot pump and locking with the hinge.
2. Once foot pump is locked, disengage keg coupler from keg.

4) Cleaning the Ubertap

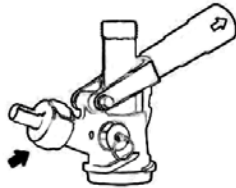
Regular cleaning of the faucets, beer hoses and keg coupler is extremely important. If routine maintenance is not performed, the beer will foam. Additionally bacteria, yeast, mold, and beer stone will build up and quickly degrade the quality of future beer.

The simple process of cleaning takes only a few minutes and is easily accomplished by flushing the tap with, or soaking the tap in soapy water. Remember to keep the foot pump out of water when soaking. Once soaped, thoroughly flush the beer hose with water to remove all traces of the cleaning product.

As maintenance issue, after cleaning, it is always a good time to make sure the probe o-rings and bottom seal on the keg coupler are in good condition. Make sure the probe o-rings on the keg coupler are properly lubricated (with a food grade lubricant) to allow the keg coupler to work freely and prevent wear and tear that can occur when the keg coupler is tapped and untapped to the keg

Cleaning should be performed after removing from every keg or at a minimum, of every two weeks. Routine cleaning is essential to maintain quality and fresh taste of beer.

WARNING: MAKE SURE NEVER TO REMOVE HEX NUT AND TAILPIECE INDICATED BY BLACK ARROW AS IN DOING SO ONE MAY UNINTENTIONALLY LOSE RUBBER CHECK VALVE CONTAINED BY THESE PIECES THUS LEAVING THE TAP DISABLED AND UNABLE TO PRESSURIZE KEG.



Learning More and Service

What is the proper way to draw a perfect glass of beer?

1. Start with a glass clean of any residue, including soap film.
2. Place the glass at a 45° angle, one inch below the faucet. Do not let the glass touch the faucet. Open the faucet all the way in one swift motion.
3. After the glass has reached ½ full, gradually bring the glass to an upright position.
4. Let the remaining beer fill straight down the middle of the glass. This insures proper release of CO₂ by producing a ¾" to 1" foam head.
5. Close the faucet completely in one quick motion.

Almost all dispensing problems are the result of:

- Improper temperature
- Improper pressure
- Cleaning issues

Quick checklist:

- Is the keg is stored between 36-38° F is and the same temperature maintained all the way to the point of dispense?
- Is the air pressure between 12-14 lbs?
- Have the faucets, beer lines, and keg coupler been cleaned on a regular basis?

WILD BEER: When beer is drawn, it is all foam, or too much foam and not enough liquid beer.

- Beer temperature is too warm.
- Pressure is too high.
- Faucet in bad, dirty, or worn condition.
- Kinks, twists or other obstructions in the beer line.
- Beer drawn improperly.

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

- Beer temperature is too cold.
- Pressure is too low.
- Dirty glassware.

CLOUDY BEER: Beer in glass appears hazy, not clear.

- Frozen or nearly frozen beer.
- Beer that has been un-refrigerated for long periods of time.
- Old beer.
- Dirty faucet. Beer line and/or keg coupler.
- Dirty glassware.

FALSE HEAD: Large soap-like bubbles, head dissolves very quickly.

- Dry glasses.
- Improper pour.

My foot pump squeaks during pumping?

Foot pump maintenance is very easy. As the shafts of the foot pump (which lead up through the barrels) are constantly exposed to the elements and beer, lubricating these shafts is necessary. Occasional lubrication of these shafts with petroleum jelly will keep squeaking to a minimum.

The variations in texture and finish are characteristics of burnished stainless steel adding to its natural beauty, and is in no way to be considered flawed.

For further information on the Ubertap and other Ubertap products, please visit www.ubertap.com.