RENT A KEG

SETTING UP YOUR CASK ALE SYSTEM

Components you will have

- Water cooler - This is used to cool your cask jacket by running it through a long coil in a bath of water than the cooler chills down to -2c and eventually turns to ice.
- Hand Pump – Also known as a beer engine, this connects to your cask tap via a pipe and is used to pump beer from the cask to the hand pumps spout.
- Stillage – This holds your cask at a tilted angle to allow the beer to flow out of the cask.
- Wooden Peg – Also known as a Spile. These are used to vent the cask to allow the fermentation process to complete
- Cask Tap – This connects through the Keystone of the cask which is the round plastic opening on top of the cask. You can either poor directly from the cask tap or attach a handpump to it.
- Cask - This contains your beer. They look like barrels and come typically in a 9-gallon size.
- John guest push fit fittings - These are fittings that are used to connect each component of the drinks system together.

Full step by step process to setup your system

This guide is intended to be used for your equipment hired or purchased from rent a keg that is pre-set and has all associated safety certificates and checks. If you have hired a system from us for self-setup or are collecting from our warehouse steps in red would have been completed for you. Due to the nature of the system we highly recommend setting up and testing your system well in advance of your event to allow for any trouble shooting that maybe required.

1. Place Water Cooler under your bar/serving service. Please allow at least 100mm gaps all around the cooler to allow air to circulate. Please do not block the cooling radiator heat dump on the front of the cooler as the will stop the cooler from working and damage it.
2. Fill up your water cooler reservoir with clean water (outside tap is fine) from the top of the cooler using the fill hole, until water flows out of the over flow on the front of the cooler. You will need to remove the rubber stop if there is one. The overflow is a black tube found below the products lines. We recommend using the drip tray provided with your tap to catch any excess water during this process. Once the water has stopped overflowing or is a small trickle, return the stop. Please note that the overflow may drip further in use due to the expansion of Ice in the coolers tank if the stop is not returned.
3. Place your stillage on a strong stable surface. If you intend not to use a hand pump and to pour directly from the cask, please consider placement of the cask on a higher surface such as a table making pouring easier. The stillage and cask weigh around 50kgs.
4. Place cooling jacket over cask and connect both cooling jacket water pipes to the top 2 water recirculation pipe fittings on the water cooler, using clear 10mm drinks line pipe and the push fit fittings provided. You will not need to use any other connection on the water cooler as this is for draught keg products only.
5. Turn on the cooler and check for any leaks. If leaks are found please push the pipes further into their fittings.

6. Once your cask has been settled into the stillage for at least an hour, ideally 2, take the wooden peg and using a mallet tap the top of the cask (Top relating to how the cask is now positioned). This allows the fermentation process to complete and takes at least 12 hours, but ideally 24 hours where possible.
7. Once the venting process is complete and you have left this as long as you can you can now tap the cask using the tap from the front of the cask. Using a mallet hit the tap into the cask through the plastic keystone hard, swift and sharply until it is firmly in place with no leaks. Do not over hit the tap as it can damage it.
8. If using a handpump connect this to your serving surface such as a bar worktop, table or shelf using the clamps on the pump.
9. Connect the handpump tube to the end of the cask tap using the lagged 10mm drinks line and cask tap fitting provided.
10. When ready to serve remove the wooden peg to allow airflow through the cask.

Things we recommend:

- Make sure you allow your cooler enough time to chill before your event, we recommend 2 hours. If you do not allow enough time for your cooler to chill down, this will result in frothy drinks and the system constantly trying to play catch up
- Vent your cask for as long as possible, up to 48 hours to allow the beer to finish fermenting. The longer you leave it, the better the flavours.

If you're having trouble please contact us using the out of hours technical phone line.

This can be found on you booking confirmation, delivery confirmation or attached or next to any gas bottle on safety stickers and cards