BEER CARBONATION TESTER

TAPRITE

Highly recommended for your maintenance programs!

The Taprite carbonation tester is designed to be used in the field to verify carbonation levels during equipment installations, keg change-outs and to assist with trouble-shooting. It has been tested on various beers (Bud, Bud Light, Coors, Coors Light, Miller Light, Shiner, Heineken and others) with accurate results.

Handy label affixed to the outside of the tester to show the appropriate CO2 volume based on the Temperature and Pressure readings.

- Fittings are all stainless or plated metal
- Thermometer & gauge are pre-calibrated and easy to read
- Canister (4.5 oz capacity) is made of high impact acrylic
- Cap is made of lightweight aluminum with knurled sides
- Design is simple, easy to use and clean
- Affordably priced



Durable aluminum cap





2701-BCT
Operating instructions on the reverse side

TAPRITE

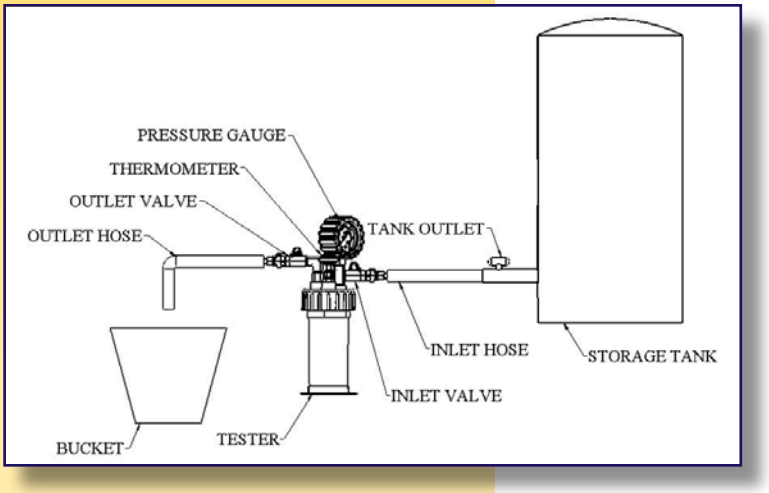
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OPERATING INSTRUCTIONS

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Pre-Test Preparation

- Tighten cap until it bottoms and turn it an additional 1/4 turn to properly seal tester
- Chill tester in refrigerator or cooler for 60 minutes or submerge canister only in ice/water bath for 20 minutes
- Close all valves on tester prior to testing



Test Procedures

- Attach 1/4" ID hose (2 ft min.) from storage tank or keg to 'Inlet' (gauge side) of tester and another 1/4" ID hose (2 ft min) from 'Outlet' (relief valve side) of tester to bucket or equivalent
- Open both valves on tester then open outlet on storage tank or keg to allow beer to flow into the tester. Let the beer flow out of the tester until you see minimal foaming from the outlet hose into the bucket
- Once minimal foam is observed 'Close' all valves in the following order (1) outlet from storage tank or keg (2) tester inlet (3) tester outlet
- Open the outlet valve of the tester (this will release any false pressure), and then close the valve
- Disconnect the hoses by pressing the tabs of the valves from the tester
- Vigorously shake the carbonation tester for 30 seconds
- Note both the temperature and pressure readings from the thermometer and gauge at top of tester
- Determine the volume (%) of carbonation from the label on the side of the tester, based on the value of the Temperature and Pressure intersection
- Open the outlet valve (to relieve inside pressure) and remove cap to empty contents of tester
- Wash the tester in mild detergent and then dry thoroughly



Comes with cushioned carrying case.

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