

# FREQUENTLY ASKED QUESTIONS

## Q. My beer is pouring really foamy?

### A. Please make sure your cooler is at 38 degrees.

- Make sure your glycol sump is at the max level and circulating at 29-32 degrees. If your run is longer than 6ft, (Keg Coupler to Tap Handle) you should be using blended gas
- Make sure when you are pouring a 16oz glass of beer it's no less than 7 sec and no more than 9 sec.

## Q. My pop is flat or nothing is coming out?

### A. Is it a bag in the box or fountain pop?

- Is your carbonator plugged into the outlet?
- Is the bag in the box empty? *If so, it needs to be changed out.*
- Is your flojet stuck open? *Syrup gets sticky and can cause your flojet to get stuck wide open and drain your tank overnight.*

## Q. What blend of gas should I be using?

### A. How long is your run from keg coupler to tap handle?

- What kind of beer are you pouring Domestics, Ales, Lagers, Stouts "Guinness"? *All Ales, Lagers, Domestics, should be pushed on at least 60% Co2 and 40% nitrogen if its longer than 6ft. Guinness types beer (Nitrogenated beer) should be pushed with 25% Co2 and 75% nitrogen (No matter how long the run) If the beer is purely brewed with nitrogen and only consists of a few Parts Per Million (PPM) of Co2 it can be pushed with straight nitrogen.*

**\*The reason we introduce nitrogen into the combinations of gases of a longer run is because:**

1. *Its inert gas and won't agitate the beer being pushed longer than 6ft. (giving you a better pour and maximizing your pints per keg)*
2. *It will not affect the flavor or oxidize the beer*
3. *It also helps preserve the beer (the keg is not getting saturated with 100% of Co2)*

## TROUBLESHOOTING FLOW CHART

