

IKEGGER

2.0

LIVE LIFE ON TAP



**MANUAL, TIPS & RECIPES
ANY DRINK, ON TAP, ANYWHERE**

www.ikegger.com

www.ikegger.eu

www.ikegger.co.nz

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THE STORY

Who is iKegger

iKegger isn't just any company; it's the brainchild of two friends, Dave and Oner. After spending nearly a decade working as chefs together, an idea struck them while waiting in a lengthy beer line at a pub in 2015.

"Imagine if we could fill a mini keg at the bar and avoid wasting time in this queue!"

That idea transformed into a global business. Over 8 years, we continuously refined and improved the initial model until 2023, when we merged all those adaptations into one purpose-built system. And now, you hold in your hands the exciting result of that innovation.

The iKegger 2.0 push-button tap pours pints of IPA one day and perfect espresso martinis the next without changing anything except the gas. Intuitive flow control means anyone can pour perfectly in minutes, press softly for slow flow and harder for faster.

At the core of our business lies an unwavering dedication to providing exceptional customer service. While larger companies have tried to imitate our fundamental concept with subpar products, their lack of genuine care leads to limited functionality. In contrast, we prioritize your needs and remain easily reachable through instant chat, email, social media, and even Whatsapp. Feel free to reach out to us with any questions or concerns; we're here to support you every step of the way.



Important: Please Note!

At iKegger, our small but dedicated team takes on multiple roles, investing countless hours each day to maintain our competitive edge. We are committed to delivering comprehensive documentation, videos, manuals, and more for all our products. Occasionally, you may encounter slight differences in images compared to the actual item received, as we prioritize functionality over frequent updates for minor color or shape variations.

As a small team, we handle everything you see and much more to ensure exceptional customer service, top-quality products, and valuable information. Before reaching out to us with an issue, we kindly ask that you carefully review the extensive information we have compiled from years of questions and feedback.

By doing so, we can focus on providing excellent customer service to those with specific questions or critical concerns, rather than repeating information readily available through downloads, printouts, and video tutorials.

SOMETHING WRONG?

If you think something is missing from your order or you have a warranty claim please take a picture of what you received and go to the live chat on the website so we can deal with it immediately! This is the fastest way to lodge a claim and is treated as the highest priority in our inbox!



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1ST TIME USING YOUR IKEGGER

Box 1: The 2.0 Tap

What is it?



iKegger 2.0 Tap System

The new 2.0 Push Button Tap System! It has a standard ball lock post for wide compatibility. You use a disconnect to attach liquid or gas lines or the regulator here. It also includes a 75psi pressure release valve, and an 8mm push-fitting compatible spout (that allows attaching a wide variety of add-ons)



Tap Spout

The tap spout simply slides over the push-fitting outlet of the tap for a perfect pour. Give it a twist to use the keg lying down or to prevent drips!



Locking Clips

Clip on under the tap button to prevent accidental spillage in transit (or if you have tiny hands around that like pushing buttons!)



Dip Tube

This flexible silicon hose connects to the base of the tap to draw your beverage up through. It has a weight on the end so you can use the keg lying on its side. Cut it to the length of your keg and attach to the barb on the bottom of your tap.



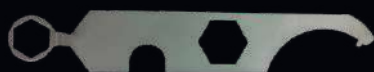
O-Ring Tool

This perfectly sized stainless rod slides through the tap body to remove and re-install an internal o-ring - [see youtube!](#)



Spare O-Rings

Your gear comes with all o-rings and seals in place, these are just spares for all the existing ones for when they eventually wear out. It's a good idea to put some lubricant on them to prolong their life.



Tap tool

This handy tool has notches and cutouts to fit all the bits you may need to tighten or loosen on your iKegger 2.0 tap and regulator.



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1ST TIME USING YOUR IKEGGER



Box 2: The 2.0 Regulator

What is it?



2.0 Regulator

Our new multi-gas regulator 2.0. This reduces the pressure in a gas bulb or bottle down to your desired pressure (depending on what drink you are serving or infusing) It can be set using the adjustment knob on top and the gauge for easy reference. The outlet is a swivel adapter to allow you to adjust the angle of the regulator freely (do not have a gas source upside down as liquid gas can run into the regulator and damage it).



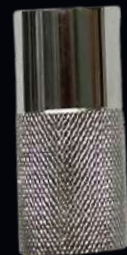
Threaded Bulb Inlet

This inlet comes installed in the regulator. It is used for threaded CO2 bulbs in 16g or 25g sizes and is also what optional adapters for SodaStream gas bottles, 2.2L CO2 or Nitrogen bottles, and large refillable bottles screw into.



Unthreaded Bulb Inlet

You can use the tool included in the Tap 2.0 box or a spanner to unscrew the threaded inlet and replace it with this one. This combined with the bulb holder is used for unthreaded small gas bulbs.



Unthreaded Bulb Holder

With the unthreaded inlet inserted in the regulator use this bulb holder with 2g Nitrogen and 8g Nitrous Oxide or Carbon Dioxide bulbs. Simply put the bulb in the holder then screw it onto the inlet to pierce it.



Check Valve

One-way valve. This prevents liquid from damaging your regulator. It's especially important if using your keg lying down. Note: the valve opening and closing makes a noise, this is normal and means your regulator is protected!



Steel Gas Quick Connect

This is the connector that attaches to the gas post on your tap system. Just lift the ring and use it like a garden hose connector. It can also be used with remote gas lines attaching to the keg while the regulator is separate on the gas bottle.



Spare O-Rings

Your gear comes with all o-rings and seals in place, these are just spares for all the existing ones.



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2.0 Push Button Tap



To Assemble

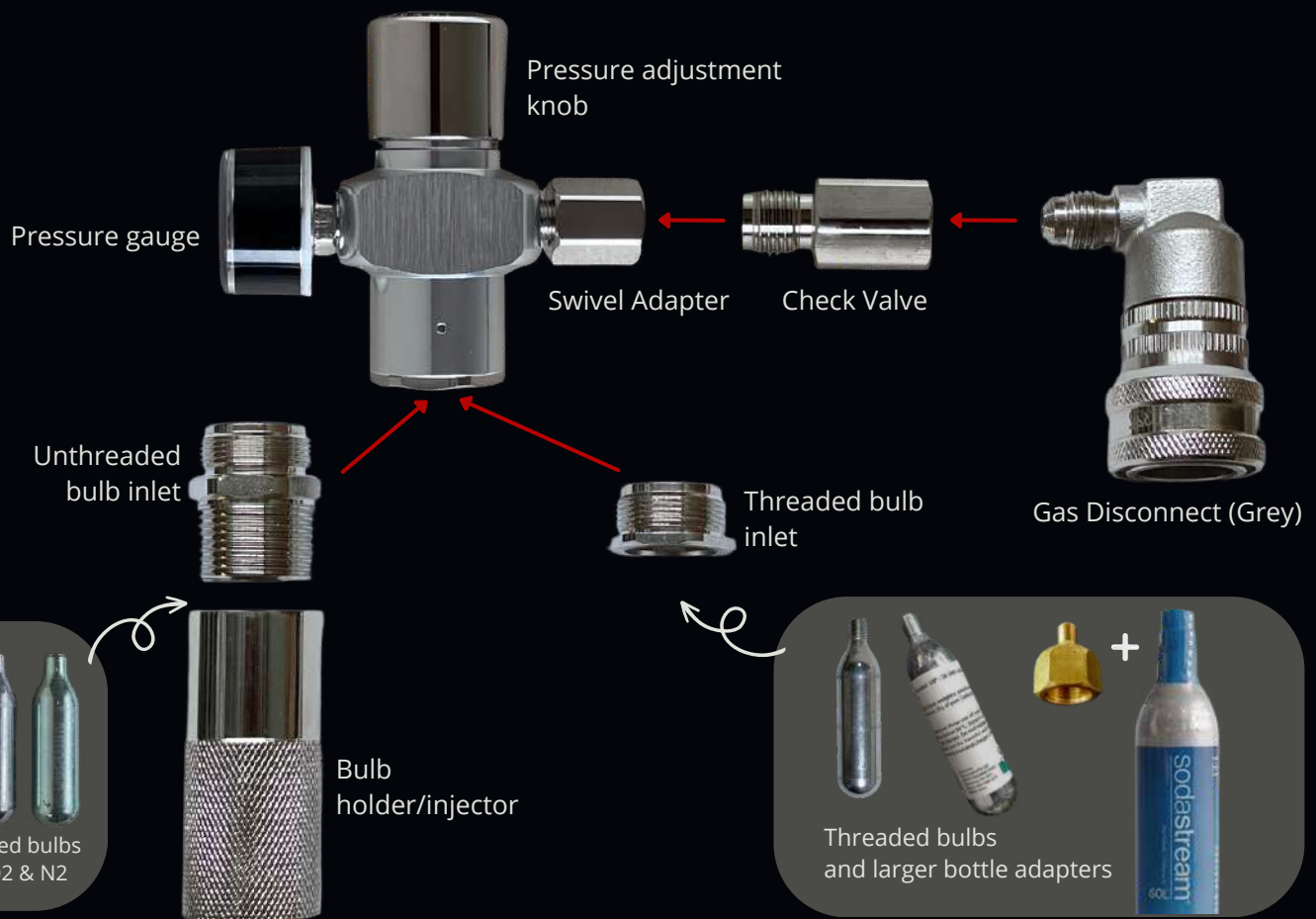
- Cut the silicone Dip Tube to the height of the keg. Don't leave it too long or it'll curl up inside the keg and not reach the bottom
- Push the Dip Tube firmly onto the barb at the bottom of the tap spear
- Push the Tap Spout onto the 8mm push-fitting compatible liquid outlet
- You can use the locking clip to prevent accidentally pushing the button when transporting your keg, just clip it on underneath the button
- The Dip Tube Weight will keep the dip tube at the bottom of the keg when lying down and prevent it from floating up to the top.
- The tap tool and o-ring tool are used to disassemble the tap for replacing the push button with the button clip (optional add-on), or for deep cleaning and servicing - [see youtube!](#)

ASSEMBLED



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2.0 Multi Gas Regulator



To Assemble

- If using unthreaded bulbs, remove the threaded inlet using the cutout on the tap tool or a spanner.
- If planning on using the keg lying down you **MUST** screw the check valve firmly onto the gas disconnect.
- Attach the disconnect (and optionally the check valve) into the swivel adapter inlet.
- If using **threaded bulbs**: screw in loosely until you feel resistance. Then pierce the bulb and complete the sealing firmly and quickly. Some gas might release while doing this, so screw in until it seals. Adapters can be just screwed in finger tight before the gas bottle is inserted.
- If using **unthreaded bulbs**: put a bulb into the bulb holder and screw onto the nitro bulb inlet until you feel resistance. Quickly and firmly screw on tightly to pierce the bulb and seal.
- Lift the collar of the Disconnect and push onto the Gas Post of your tap system until it clicks in place, just like a garden hose connection.
- Twist the knob to adjust your gas pressure in the keg, the gauge will show keg internal pressure.

IMPORTANT

DO NOT add or remove a source of gas (including connecting or disconnecting a pressurised keg) with the regulator turned on!



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WHAT DRINKS?



CRAFT BEER

Support your favourite local brewery by getting your keg filled.

Cut out the middlemen who takes a cut from you and from the hardworking team who make your favourite beer and get the freshest beer on tap at home!



COCKTAILS

Don't get stuck in the kitchen all night, with a mess to clean up at the end, next time you're hosting an event.

Pre-batch and then pour with a button push.

Enjoy your night mingling!



COFFEE

Try putting cold brew coffee into your keg and infusing it with nitrogen. It is creamy deliciousness without milk! Perfect for your hot summer days, and time saving too! Make it once and you'll have coffee for a whole week at the push of a button.



HOMEBREW

Whatever you make at home, forget bottling it. Put your beer, cider, mead, coffee, kombucha, teas and sodas into an iKegger and get perfect sparkle everytime!

No more scrubbing, capping, collecting and storing hundreds of bottles then waiting weeks for carbonation!



IKEGGER

WHERE? ANYWHERE!



AT HOME

Whether it's a quiet beer while watching the footy, a raging party, an elegant dinner or a hard day in the home office. iKegger will keep your beverage needs covered. Cold brew in the morning, beer over lunch and cocktails for dinner from the same kit!



AT WORK

Our black kegs have amazing insulation and will keep your drinks hot or cold all day long. Have 2L of chilled soda or kombucha on your desk in summer and hot nitro coffee in winter or get a larger keg for the whole office / studio / warehouse!



OUT & ABOUT

Everywhere you go, always take the 'kegger with you!

Lemonade at your kids birthday party, kombucha at the yoga retreat, cocktails at the wedding, protein shakes at the gym or just your good ol' beer in the wilderness

FOR INCOME

We supply iKeggers to many businesses, from coffee carts to huge event companies, and international brands to either use to sell product or to resell.

We also offer affiliate payments. Make some cool videos or photos, share them with the link we give you attached and any sales you get a percentage of!



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Cleaning & Care

Care Of The Components

Rinse

Give all parts (except the regulator) a good wash with hot water at least when you receive your gear to get off any dust. When you finish a keg of drink, open it up and run hot water through the tap while pressing the button down. Rinse the inside of the keg and spout etc out. This will prevent yeast, sediment, or sugar from solidifying on the internal surfaces. If you are refilling immediately and will be drinking the keg over a few days at most this is most likely all you need to do. There is always the chance of bacteria multiplying and ruining your drink though so the best practice is to sanitise. See below.

Clean

DO NOT USE DISH SOAP if you will use your keg with beer at any point in the future as this will ruin the head for a long time to come. If you leave dregs in the keg and tap, they will need a proper clean-out to remove solids, bacteria, and oils. To do this disassemble the keg and tap and soak all parts in a brewing cleaner like sodium percarbonate. Do not do this with the gas side of the kit as the gas disconnect has a copper ring in it that will be affected by this sort of cleaning product. It can just be rinsed. The regulator could also be damaged by immersing it in water (there is no need to clean it as it doesn't have contact with your drink).

Lubricate

We recommend using a lubricant on all o-rings and posts to prolong their life and make connecting disconnects easier. All o-rings come installed in your kit. There are spares provided in each box for when they do need replacing (and you can get more in the future from our store as a set).

Sanitise

It is always a good idea to use a 2min no-rinse sanitiser like phosphoric acid before filling your keg. If you push this out through the tap as usual using CO2 or Nitrogen every internal surface is sanitised. There is also no oxygen inside when you fill, meaning zero chance of bacteria or oxidisation which could spoil your precious drink!

Cleaning Products

sanitiser



cleaner



lubricant



o-rings



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Knowing your Gas

Which Gas Does What?

All Gases

- Reach a point where no more will absorb into the liquid.
- Absorb more easily the colder the liquid.
- Absorb more quickly the higher the pressure.
- Absorb more quickly with more surface area in contact.

Therefore the colder the drink and the higher the pressure, the more gas can be absorbed making it fizzier or more nitrogenated. By shaking the keg or otherwise increasing the contact between liquid and gas you will speed up absorption, otherwise, leave it to infuse over time.

Carbon Dioxide - CO2

- Gives all carbonated drinks their fizz
- The amount of CO2 dissolved in the liquid determines the amount of fizz the drink has.
- The higher the CO2 pressure you store a drink at the fizzier it will become, but it reaches a point where no more gas is absorbed and it will not get fizzier no matter how long you leave it unless you turn the pressure up.
- Stout, Porter & Kombucha - about 10-12psi
- Ales (IPA, XPA, etc) - about 13-14psi
- Lagers and Sours - 14-15psi
- Sodas, Spirit & Mixer etc 15-17psi
- See tinyurl.com/ikeg-carb for details about pressure vs temperature.



Get Yours Here



Australian 2.0 Page With All Gas & Accessories
tinyurl.com/AU-IKEG2



European 2.0 Page With All Gas & Accessories
tinyurl.com/EU-IKEG2

Pure Nitrogen (N2)

- Much harder to dissolve into a liquid than carbon dioxide.
- Creates the famous Guinness-style cascading head when used in combination with a lightly carbonated stout.
- Creates excellent espresso martini and whiskey sours, just put the ingredients in and absorb the gas into them by shaking or leaving it in the fridge for a few hours.
- Generally used at about 45psi, you may need to absorb multiple bulbs into your liquid to get the desired effect.



Nitrous Oxide (N2O)

- Used like nitrogen but it absorbs a lot quicker and has more gas per bulb. A slightly sweet flavour and makes creamy nitro coffee in seconds without an milk!
- Doesn't hold the head on high alcohol versions of espresso martinis as well as pure nitrogen but can create them quickly!



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Recipes



Negroni

the classic 1:1:1 combo

Ingredients

300ml	Gin
300ml	Campari
300ml	Sweet Vermouth
100ml	Water

This is a classic Negroni, run a piece of orange rind around the rim and add it as a garnish to the glass.

Equipment

iKegger Mini Keg with 2.0 Multi Gas Regulator
N2 or N2O Bulbs
Old Fashioned Glasses to serve



Method

to make 1 litre of cocktails

- 1 Measure ingredients in the ratios above. Halve for 500ml batch, double for 2L batch, etc.
- 2 If using room temperature spirits omit the water (as this will come from ice)
- 3 If using chilled spirits include the water (as ice will not melt so much)
- 4 Attach tap and N2 or N2O gas in 2.0 multi regulator
- 5 Set regulator to 1-3 psi (just enough to push the liquid out).
- 6 Push the button to pour over ice in an Old Fashion glass. Stir well if not chilled.
- 7 Garnish with a slice of orange and enjoy!

Looking to convert your favourite cocktail into a mini keg batch?

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.



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iKegger 2.0 Cleaning & Gas

Consumables!



Australian 2.0 Page With All Gas & Accessories
tinyurl.com/AU-IKEG2

European 2.0 Page With All Gas & Accessories
tinyurl.com/EU-IKEG2



Cleaning and Care Package

Deep cleaner, sanitiser, lubricant and spare o-rings. Everything you need to keep your keg clean, shiny and lasting for generations



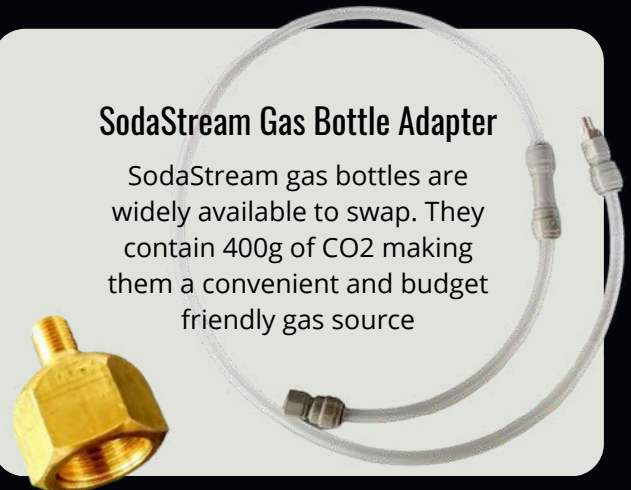
Gas Bulbs

The portable, easy way to gas up on the go. Available in various sizes and CO2, N2 and N2O for any drink, anywhere!



SodaStream Gas Bottle Adapter

SodaStream gas bottles are widely available to swap. They contain 400g of CO2 making them a convenient and budget friendly gas source



Gas bottles & adapters

We have a variety of gas for your iKegger, CO2, Nitrogen, N2O and in different shapes and sizes too. Small bulbs for on the go, or large bottles for when you want to keep your setup running from home



IKEGGER

Recipes



Espresso Martini

dangerously drinkable



Ingredients

300ml	Vodka
300ml	Kahlua
300ml	Cold Brew Concentrate or Espresso
5-10	ice cubes - see our custom ice cube tray

This is a classic Espresso Martini, you might want to add a dash of Amaretto, Cointreau or sugar syrup for extra sweetness and a flavour boost

Equipment

iKegger Mini Keg with 2.0 Multi Gas Regulator
N2 or N2O Bulbs
Martini Glasses to serve

Method

to make 1 litre of cocktails

- 1 Make sure all of your ingredients are well chilled before kegging!
- 2 Combine ingredients in your mini keg with the ice cubes
- 3 Use nitrogen gas bulbs, set to 45psi. Infuse one bulb, and shake well.
- 4 You will need to add multiple bulbs depending on the volume of liquid and the volume of empty space that needs pressurising.
- 5 For best results after shaking leave to infuse for a couple of hours.
- 6 Attach the tap spout, reduce the pressure to 20psi and start pouring.
- 7 You will need to half press the button at high pressures to avoid spills
- 8 Serve in martini glasses.



Looking to convert your favourite cocktail into a mini keg batch?

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.



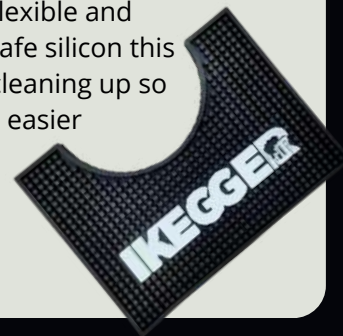
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Accessories



Drip Tray

Made of flexible and dishwasher safe silicon this mat makes cleaning up so much easier



Keg Stand & Mini Drip Tray

Perfect combo for a semi permanent setup in your fridge. Keeps the keg in place and catches any drips to keep your fridge neat and clean



Neoprene Carry Sleeves

Maximum portability! These insulation sleeves have adjustable shoulder straps plus pockets for gas bulbs.



USB Tap

Going to drink your keg in one sitting and it's already carbonated, nitro infused or flat? No need to waste bulbs, just get the USB rechargeable tap and use that instead!



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Recipes



Apple Ginger Ade

Kids favourite refresher



Ingredients

- 500ml Cloudy apple juice
- 500ml Ginger beer
- 750ml Water
- Juice of 1 Lime
- 10 Ice cubes
- 10 sprigs of fresh mint or basil

This is a refreshing alcohol free spritz which is perfect for hot summers or kiddies birthday parties. You can reduce the amount of water if you want your Ginger Ade to be sweeter

Equipment

- iKegger Mini Keg with 2.0 Multi Gas Regulator
- CO2 Bulbs
- Cocktail glasses to serve

Method

to make 2 litres of Spritz

- 1 Make sure all of your ingredients are chilled.
- 2 Combine the liquids with the ice cubes in your mini keg
- 3 For fast carbonation set at 20-30 psi with CO2 and give it a shake.
- 4 For slower carbonation set the regulator at 15psi and leave it to sit overnight.
- 5 Pour onto sprigs of fresh mint or basil.
- 6 Serve in cocktail glasses.

Looking to convert your favourite cocktail into a mini keg batch?

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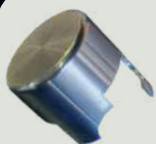
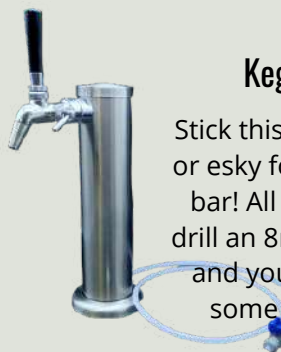
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Accessories



Kegerator Font

Stick this to your bench top or esky for an instant home bar! All you need to do is drill an 8mm hole in the top and you are ready to get some friends around!



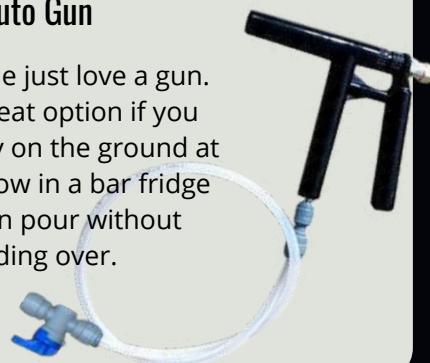
Button Clip

This button clip has 2 purposes. If you twist it to the right it locks the button, preventing accidental spills. If you twist it to the left, it locks the button down for use with kegerator taps, pluto guns and filling kits!



Pluto Gun

Some people just love a gun. This is a great option if you have an esky on the ground at a picnic or low in a bar fridge as you can pour without bending over.



Kegerator Kit

This classic bit of kit allows you to stick a tap on any vertical surface. That could be fridge door, esky, coolroom wall or chest freezer collar. Drill one 23mm hole and it's job done!



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Recipes



Mulled Wine

Perfect winter warmer



Ingredients

1l	Red wine
1	Orange
6-8	Cardamom Pods
8	Whole Allspice
8-10	Whole Cloves
3	Whole Star Anise
1	Cinnamon Stick
2 Tsp	Coriander Seeds
40ml	Rum or Amaretto (optional)

Use a fruity red wine like a Pinot Noir or Merlot. If you want your mulled wine to be sweeter, add a couple of teaspoons of sugar syrup or a sweet liqueur like Amaretto or Cointreau

Equipment

Small saucepan
iKegger Mini Keg with 2.0 Multi Gas Regulator
N2 or N2O Bulbs
Glasses or mugs to serve

Method

to make 1 litre of wine

- 1 Wash the orange under hot water and cut into thin slices
 - 2 Add the spices, orange slices and wine to a saucepan and heat gently to a max of 80°C. Don't allow to boil! As soon as the liquid starts simmering turn the temperature down.
 - 3 Let everything soak at temperature for about 15 minutes, then strain out the spices and orange.
 - 4 Add your liqueur, rum or syrup to taste and fill the mixture into your keg.
 - 5 Use your nitrogen gas bulbs, set the pressure to 1-3 psi and start pouring.
 - 6 Serve in heatproof glasses or mugs, garnish with sliced orange.
- Our insulated kegs will keep it hot for hours!

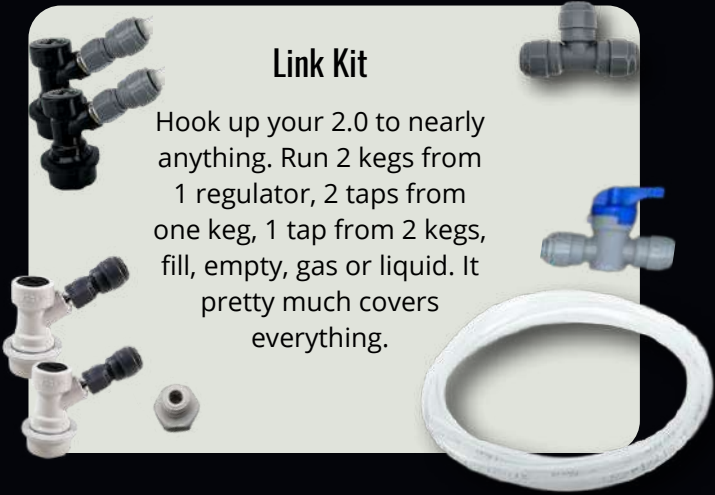
Looking to convert your favourite cocktail into a mini keg batch?

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Accessories



Link Kit

Hook up your 2.0 to nearly anything. Run 2 kegs from 1 regulator, 2 taps from one keg, 1 tap from 2 kegs, fill, empty, gas or liquid. It pretty much covers everything.

Autostop Filler

Hands-down the best way to fill your keg with beer from a tap, 50l keg or homebrew setup. No oxygen contact, no loss of carbonation, no foaming, 100% fill and stops when it's done automatically!



Ice Cube Tray

Long cubes that perfectly fit inside the keg mouth. Our recipes are based on them! Cool cocktails or freeze some cold brew coffee for extra cold nitro coffee



Additional Kegs

Expand your range to fit the situation! The same tap system can be used on 2L, 4l, 5L and 10L iKegger kegs in insulated or uninsulated versions. Have a 2L for cocktails so you don't waste gas pressurising a 5L with only 2L of liquid in it!



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Recipes



Nitro Coffee

For your daily caffeine kick



Ingredients

- 250g Coarse Ground Coffee
- 2 l filtered water

For delicious coconut coffee replace half the water with coconut water.

Freshly ground coffee tastes best, but a fresh pack of coffee grounds works well too.

Equipment

- 2 Big bowl (3l capacity)
- Strainer + kitchen towel
- iKegger Mini Keg with 2.0 Multi Gas Regulator
- N2 or N2O Bulbs
- Glasses or mugs to serve

Method

to make about 1.5 litres of coffee

- 1 Put your coffee grounds into a bowl and fill with water, stir to dissolve any lumps. Place in the fridge overnight.
- 2 Line your strainer with kitchen towel to filter out all the fine coffee sludge and strain your cold brew.
- 3 Pour your filtered cold brew coffee into your keg and infuse with nitrogen at 45psi, letting it sit in the fridge for a few hours or shake to absorb more quickly.
- 4 Enjoy your cold creamy coffee as is or add some milk!

Note The coffee grounds will absorb quite a bit of your water, so you won't end up with 2l coffee using 2l of water!



Looking to convert your favourite cocktail into a mini keg batch?

Head over to the [Cocktail Calc](#) and set the batch to the closest quantity to fill your vessel.



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Filling your iKegger

How To Fill

FILLING YOUR KEG

- The best practice for all drinks is to fill into a sanitised keg with as little contact with oxygen as possible. This prevents the chance of bacterial infection or oxidisation, both of which could affect your drink's flavour.
- In reality, it is mostly beer that will be affected. Most other drinks will be fine with some oxygen contact and don't promote bacterial growth like beer does.
- When filling with carbonated drinks, having the internal surfaces cold will prevent foaming and loss of carbonation. The easiest way to do that is to swirl ice water around inside the keg prior to filling (you can use cold sanitiser!)
- CO2 is heavier than air so even if you fill your drink through the open mouth of the keg you can still prevent most oxygen contact by filling the keg with CO2 first from your regulator. This creates a "cushion" of CO2 you fill into, with the gas being pushed out as the keg fills with liquid.

- Filling from cans / bottles of beer, soda, kombucha, cold brew coffee etc: inject CO2 or Nitrogen into a CHILLED keg, tilt the keg and pour carefully down the inside wall of the keg to reduce turbulence or use a funnel and hose.



- Filling at a brewery or from a tap: ensure your keg is sanitised, filled with CO2 and chilled before filling, ideally use a hose to the base of the keg so it fills within a "cushion" of CO2 without oxygen contact.



- **Best Method:** Fill with our counter pressure filling kit. It allows no oxygen contact, no loss of carbonation and stops when the keg is full by itself! See the video here: youtu.be/AH0LNoiTzao



With What?

You can fill your iKegger with beer, cider, kombucha, spirits and mixers, carbonated cocktails and even make your own soda or turn white wine into bubbles! All of these use CO2 to give you fizz.

Then switch to Nitrogen for beautiful batched cocktails that look fresh from a shaker at the push of a button. Espresso martini on tap, anyone?

Nitrous oxide turns cold brew coffee into luxurious creamy mouth feeling nitro coffee without any milk at all, animal product or not. Perfect for getting caffeine without calories!

You can fill with uncarbonated drinks too, like spirit cocktails or cold brew coffee, and just use low-pressure Nitrogen (1-3psi) to push the liquid out without it affecting the drink at all.

See Our YouTube Channel Here For Videos Tutorials, Recipes and Hints



youtube.com/c/Ikegger/



IKEGGER

Troubleshooting & Warranty

HELP!

Not sure about something? Check out the troubleshooting page for video instructions, tips, and recipes, etc.

- On top of the legally required warranties, iKegger guarantees all our stainless steel products against all faults for 5 years (this excludes consumable parts like silicon seals and o-rings, we do supply spares of these with all packages though).
- All other products, plastic connections, regulators etc are covered by a one-year warranty (look right for the only exclusion)
- For any warranty claim, help or advice click the contact us button on the website to chat or leave a message.

iKegger 2.0 AU Page: tinyurl.com/IKEG2-HELP

iKegger 2.0 EU Page: tinyurl.com/IKEG2-HELP-EU

JOIN OUR COMMUNITIES!

For a vibrant community and helpful discussions on gear, recipes, hints, and tips, we invite you to join the active iKegger Facebook Community. If you have specific and in-depth homebrew questions, we recommend visiting the AHB forum at <https://aussiehomebrewer.com/>. We are not brewers ourselves so can't help much with specific questions not related to using our equipment. The AHB forum is an excellent resource for expert advice.



www.facebook.com/ikegger

Join our Facebook community for helpful tips and ideas from others!
Group: www.facebook.com/groups/ikegger



www.instagram.com/ikegger or [ikegger_eu](https://www.instagram.com/ikegger_eu)

Tag us when you're using your keg
#iKegger and #ikegger_eu



www.youtube.com/ikegger

Follow us on youtube for more instructions, tests and DIY ideas!

SAFETY!

DO NOT add or remove a source of pressurised gas (including a pressurised keg) **with the regulator turned on! Doing so can damage your regulator and in extremely unlikely cases put you in danger!**

- Ensure the pressure adjustment knob is all the way anti-clockwise before inserting or unscrewing a gas bulb, gas bottle or connecting or disconnecting the regulator from a keg.
- The sudden pressure change can cause a burst of gas to damage the delicate internal workings of the regulator.
- If the needle on the gauge is not returning to zero it is 99 times out of 100 because it wasn't turned off before the pressure attached to it rapidly changed.

PLEASE: Make sure you unwind all regulators all the way anti-clockwise before adding or removing gas source or connecting or disconnecting from a keg.

THE REGULATORS ARE NOT REPAIRABLE OR COVERED BY WARRANTY IF THIS HAPPENS!



iKegger 2.0 Assembly - Including Button Clip, Cleaning & Remote Ga...



iKegger Insulated vs Non-Insulated Kegs | Timelapse



iKegger DIY Kegerator



How To: The iKegger Fixed Pin SodaStream Adapter



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Notes



A large, empty white rectangular area intended for taking notes.

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2.0

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