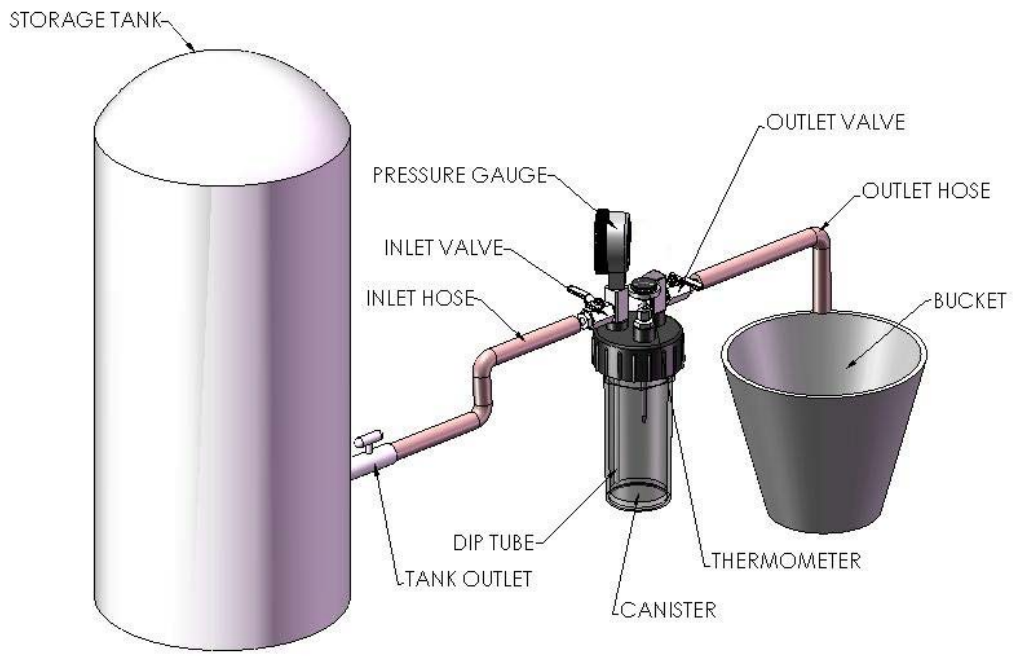

Beer Carbonation Tester Operating Instructions

Pre-test preparations

- Tighten cap until it bottoms and turn it an additional ¼ turn to properly seal tester.
- Chill tester in refrigerator or cooler for 60 minutes.
- Close all valves on tester prior to testing.

Test procedures

- Attach ¼ ID hose (2 ft min.) from storage tank or keg to 'Inlet' (gauge side) of tester and another ¼ 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 valve.
- 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 top of the tester.
- Determine the volume (%) of carbonation from the label on the side of the tester, based on the value at 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.