

IMPORTANT:

CLEANING & HANDLING THE DIFFUSION STONE

The diffusion stone is made of 316 stainless steel and has microscopic pores throughout which allow the gas to pass through it. Try to avoid touching the stone with your hands. Oils from your fingers can clog the stone. Handle only by the base of the stone, or wear gloves.

To ensure that your stone performs as intended and lasts for a long time, the stone should be boiled in water for 2-3 minutes in-between each use and allow to air dry. This will remove any left over residues and oils from the stone.

If you need to replace your diffusion stone or would like to have backups, you can find them at

KegOutlet.com/Stone



Using the Quick Cascade Lid

Before Getting Started: For best results, make sure your beverage is cold (34–38°F)
The colder the better! Gas absorbs into cold liquids much better than warm.

1. Boil the stone for 2–3 minutes before using to ensure that your stone is sterile and free of any oils/residue. *WARNING: DO NOT MICROWAVE*
2. Sanitize the entire keg lid, line and stone before dropping into your full keg.
3. Set the PSI on your regulator to 3–5 PSI and attach your gas line disconnect to the gas in post on the keg. Pull the pressure relief valve on the keg lid a couple times, this will purge the oxygen from the keg.
4. Move the gas line disconnect over to the post on the Quick Cascade lid.
5. Raise your pressure 5 PSI every couple minutes until you reach your desired serving pressure (usually around 35–45 PSI for nitro coffee).
6. When your keg is all pressurized, we recommend leaving the Quick Cascade lid on the keg for the life of the keg. This will ensure rich/frothy pours of nitro coffee every time.
7. After each use, properly clean and sanitize your entire keg lid, and boil your carb stone to remove oils from clogging the pores.