ORDERING INFORMATION

Customer Service Department
Taprite
3248 Northwestern Drive
San Antonio, Texas 78238
U.S.A.

☎ 001 (210) 523-0800  ☀ sales@taprite.com
✉ 001 (210) 520-3035  ☁ www.taprite.com

© 2010 Taprite
2701-BCT-LIT Rev. C

Limited Warranty

Taprite warrants its products to be free of defects in material and or workmanship for a period of one (1) year, after the purchase by the customer from Taprite. During the one (1) year period the product must have been installed properly by a qualified technician and utilized in or on equipment compatible with said product. During the one (1) year period Taprite will at its option, at no charge to customer either repair or replace this product with a new or reconditioned product, but not labor to remove or re-install the product.

This limited warranty does not include service to diagnose a claimed malfunction in this product at any location other than at Taprite headquarters, nor to repair damage due to accident or misuse, improper installation, incompatibility with chemicals or accessories not manufactured by Taprite.

All other expressed and implied warranties for this product including the warranties of merchantability and fitness for a particular purpose are hereby disclaimed. (Some jurisdictions do not allow the exclusion of implied warranties, nor limitations on how long an implied warranty lasts, so the above limitations may not apply to you.)

If this product is not free of defect as warranted above, your sole and exclusive remedy shall be repair or replacement as provided herein. In no event will Taprite be liable to customer or to third party for any damages in excess of the purchase price of the product. This limitation applies to damage of any kind including any direct or indirect damages, lost profits, lost investment capital or savings, other special incidental exemplary or consequential damages, whether for breach of contract, tort or otherwise, or whether arising out of the use or inability to use product even if Taprite has been advised of the possibility of such damages or any other party.

This warranty gives you specific legal rights. You may also have other rights, which may vary from jurisdiction to jurisdiction.
NOTE: Pressure gauge and thermometer are calibrated from the manufacturer. Calibrate pressure gauge and thermometer if you suspect incorrect reading.

General Information
- Use an NIST (National Institute for Standards and Technology) reference thermometer to calibrate the carbonation tester thermometer at or near the sample testing temperature.
- Use an NIST certified dead weight tester or an NIST certified pressure gauge calibrator.
- Do not turn the hex nut when calibrating the thermometer. The hex nut immediately below the head of the thermometer is used to hold the thermometer while turning the head to calibrate.

Calibration—Thermometer
- Submerge both the carbonation tester thermometer and the NIST reference thermometer in an insulated ice cold bath of water. Allow the ice cold bath to reach thermal equilibrium by gently stirring the water bath until the temperature readings don’t change.
- If the two thermometer readings differ by any detectable amount, the carbonation tester thermometer must be calibrated. Adjust the tester thermometer by securing the hex nut immediately under the head of the thermometer. DO NOT TURN THE HEX NUT WITH THE WRENCH. While holding the thermometer hex nut securely turn the head of the thermometer with your hand until its reading matches the NIST reference thermometer.

Calibration—Pressure Gauge
Pressure gauge calibration can be verified by two methods: the use of an NIST certified dead weight tester or an NIST certified electronic pressure gauge calibrator.

Dead weight tester—accuracy less than 0.5%
- Install the pressure gauge per manufacture instructions and pressurize the gauge.
- Carefully rotate the disk several times while gently tapping the pressure gauge.
- The pressure gauge is to be calibrated at 10, 15, 20, 25, and 30 psig.

Electronic pressure gauge calibrator—accuracy less than 0.5%
- Install the pressure gauge per manufacture instructions and pressurize the gauge with compressed air.
- As the pressure gauge is pressurized allow for the pressure to stabilize. Compare the electronic calibrator reading to the pressure gauge and adjust as needed.
- The pressure gauge is to be calibrated at 10, 15, 20, 25, and 30 psig.

Note
- Gauge readings may not be equal, but variation is uniform throughout the entire range of the scale of the gauge.
- If the gauge pressure readings are not equal, and variation is uneven throughout the pressure range, replace the gauge.

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.

PARTS LIST

<table>
<thead>
<tr>
<th>P/N</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>2701-BCT</td>
<td>Beer Carbonation Tester</td>
</tr>
<tr>
<td>2701-10A</td>
<td>Thermometer Assembly, Carb Tester</td>
</tr>
<tr>
<td>2701-200A</td>
<td>Camister Assembly, Carb Tester</td>
</tr>
<tr>
<td>2701-13</td>
<td>Cap, Carb Tester Aluminum (must be purchased with Gasket)</td>
</tr>
<tr>
<td>45-0011-01</td>
<td>Gasket w/ Adhesive (for Cap)</td>
</tr>
<tr>
<td>2701-12</td>
<td>Gauge 0-30 psi, Carb Tester</td>
</tr>
<tr>
<td>600GPS</td>
<td>Gauge Protection Boot</td>
</tr>
<tr>
<td>38-0062-00</td>
<td>Fitg, Quick Connect Insert – ½ barb w/ valve</td>
</tr>
<tr>
<td>548C-3</td>
<td>Inlet / Outlet Hose – 3 ft.</td>
</tr>
<tr>
<td>525</td>
<td>Wing Nut</td>
</tr>
<tr>
<td>759</td>
<td>Washer, Wing Nut</td>
</tr>
</tbody>
</table>