



# DRAUGHT SYSTEM TROUBLESHOOTING

## CARBONATION — *The beer is FOAMING or FLAT*

### CHECK IN THIS ORDER

#### FOAMING

**TEMPERATURE OF BEER AT THE FAUCET**

**36F - 38F**  
is ideal

**TEMPERATURE OF BEER COOLER**

**36F - 38F**  
is ideal

**GAS PRESSURE**

100% Co2 should be around  
**11-15 psi**

Blended gas can be above  
**20 psi**  
check **EASYBLEND** app

**HARDWARE ISSUES**

Ensure **COUPLERS, FOB's, GASKETS, SEALS, & FAUCETS** are clean and working properly

**HARDWARE ISSUES**

Check **DRAUGHT LINES** for kinks, obstructions, or frozen spots

#### FLAT

**GAS PRESSURE**

Ensure GAS cylinder isn't empty, regulators are on, and PSI is correct for system

**GAS BLEND**

Check **Easyblend App** for correct blend and pressure required

**LEAKS IN SYSTEM**

Ensure keg is hooked up correctly, seals are in good condition, and gas lines are connected and free from leaks

**CASK BEER or NITRO**

CASK/FIRKIN and NITRO beers are supposed to have lower Co2 levels than standard ales and lagers

**McDantim Easyblend App**



#### NO POUR

**BEER**

Is the keg empty?  
Is the right keg hooked up?

**GAS**

Is the gas empty?  
Is the regulator valve open?

**COUPLER**

Is the coupler engaged correctly?  
Is there an obstruction inside the coupler?

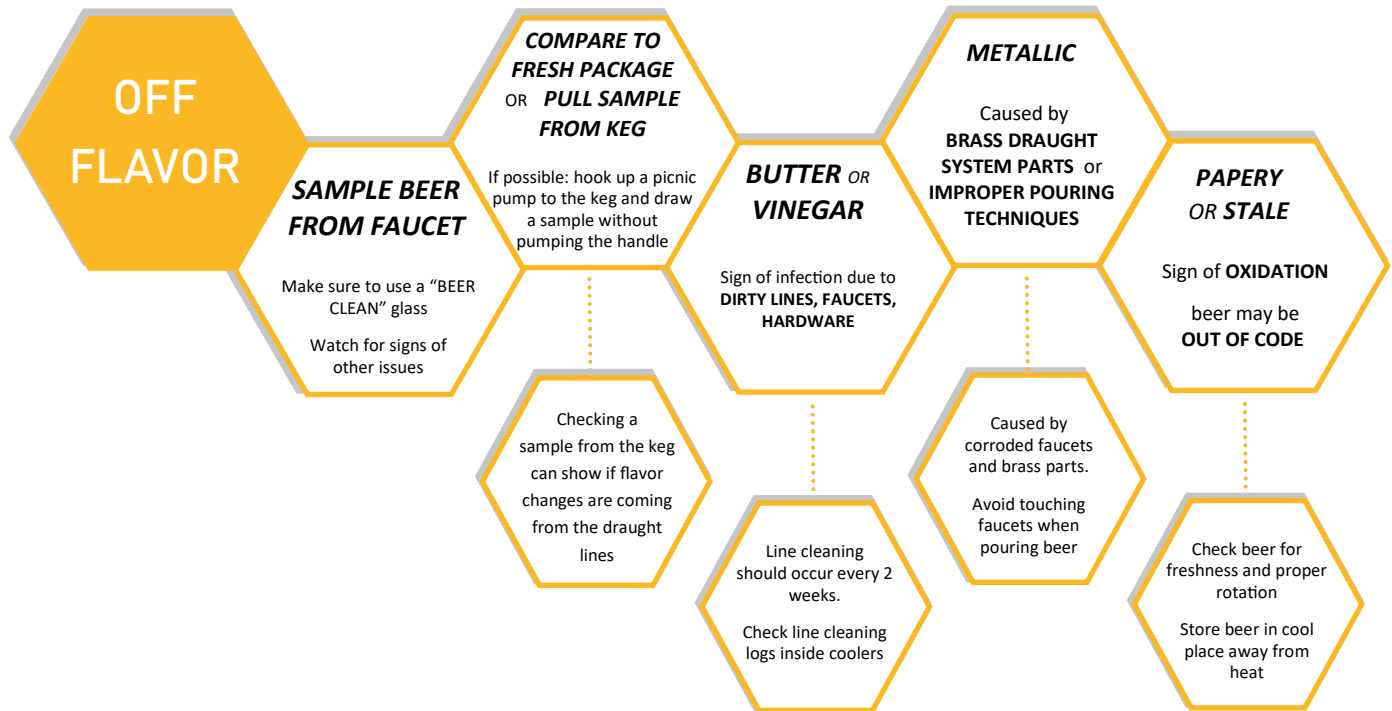
**FOB**

Is the FOB empty?  
Is it in cleaning mode?



## OFF FLAVORS — *The beer doesn't TASTE RIGHT*

### CHECK FOR THESE FLAVORS



## APPEARANCE — *The beer doesn't LOOK RIGHT*

### CHECK FOR THESE ISSUES

