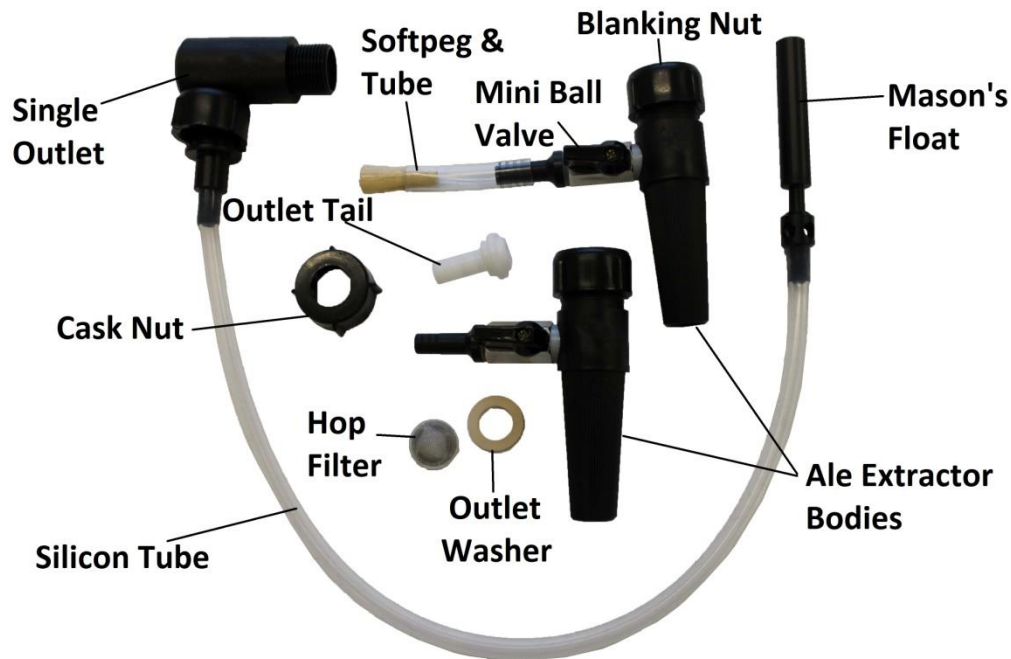


Installation Guide

With the Single Flexible Ale Extractor you receive



PLEASE ENSURE THAT YOU CLEAN THE KEYSTONE BEFORE TAPPING THE CASK

Make sure all Hop Filters and Washers are in place correctly to create an air tight seal.

1. Ensure the cask is standing and in the desired location for dispensing.
2. When the Cask is ready to be tapped, take an Ale Extractor Body ensuring that the mini ball valve (venting tap) is in the off position and the blanking nut is locked down. Place the shank of the Ale Extractor Body into the centre of Keystone, making sure to hold the Body by the mini ball valve and **KEEP YOU HAND AWAY FROM THE EDGE OF THE CASK**, have the mini ball valve pointing toward the centre of the cask.
3. With a Rubber mallet drive the Extractor Body through the keystone, make sure you create a solid seal.
4. The cask is now air tight and can be left until you're ready to dispense.
5. When ready to serve the cask, slowly open the mini ball valve which releases excess gases and pressure.
6. Remove the Blanking Nut from the Ale Extractor Body and slowly feed the float and silicon tube into the cask. **ENSURE ALL FITTINGS ARE AIR TIGHT.**
7. Connect the tube from to the dispense unit to the ½" or 12.5mm Tail, be sure to use Jubilee Clip or equivalent on the connections. Again ensure an air tight connection. When dispensing be sure to have the mini ball valve open complete tube and soft spile peg.