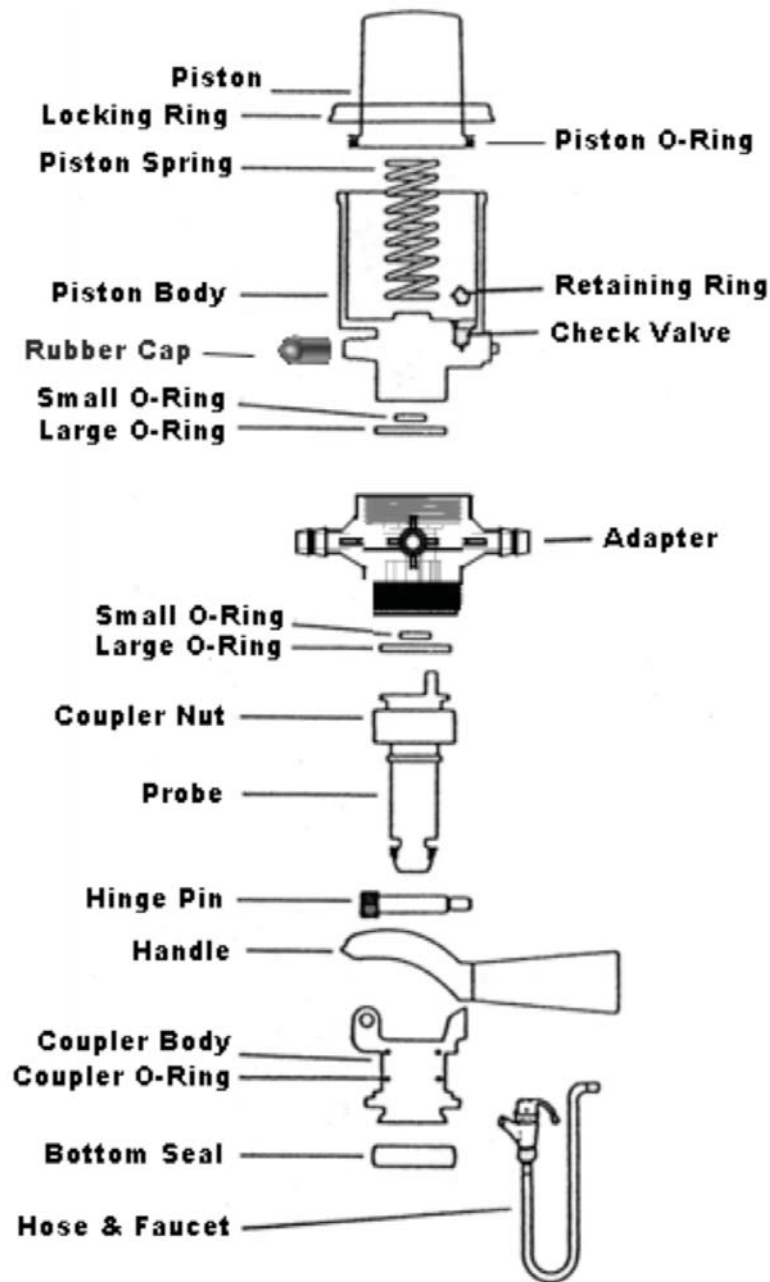


# Tap Diagram

# THE OCTOPUS TAP™

## Care and Cleaning



Brew Innovations, LLC. • Lafayette, Colorado 80026

[www.octopustap.com](http://www.octopustap.com)

# Sources of Foam

Foam is caused by several factors, most commonly too much pressure in the keg or a dirty tap. Please follow these guidelines to ensure beer with the perfect head:

1. Let your keg rest for a couple of hours after you have it in its final resting place. Make sure to keep it on ice.
2. Don't over pump your keg. Use your pressure release valve if there is too much pressure.
3. Make sure your tap is clean. Beer residue in the hoses will likely cause the beer to foam.
4. Check your tap seal of the connecting parts.
  - Make sure the large and small O-rings are sitting in their grooves. There are two sets of O-rings on either side of the Octopus Tap™ adapter.
  - Make sure all the parts are tightly screwed together.

# Hand Pump Care

You will need to lubricate the hand pump periodically to keep it operating efficiently. If you notice your hand pump is hard to push down, doesn't return up quickly, or doesn't return up at all, you are over due to lubricate your hand pump O-ring.

1. Remove the pump locking ring by inserting a coin or flat-headscrew driver between the locking ring and the pump body.
2. Remove the piston O-ring from the piston.
3. Lubricate the O-ring using Vaseline or a FDA approved silicone lubricant. Only use a small amount, enough to cover the O-ring.
4. Re-assemble the pump, making sure you hear a snapping sound when adding the locking ring.

# Cleaning

With proper maintenance, your Octopus Tap™ will last for many years.

Your Octopus Tap™ should be cleaned regularly to keep it working efficiently and to keep your beer from foaming.

1. Fill a bucket or sink with warm, clean water. If you need extra cleaning power (if your tap has not been cleaned in a while), you can add a small amount of bleach or professional brewers wash.
2. Engage the tap handle. If the tap were on a keg, this would be the handle position to pour beer. Open all of the beer faucets.
3. Cover the bottom of the tap with the red cleaning cup shipped with your tap. If you have lost the cup, you can cover the bottom of the tap with your hand.
4. Submerge the tap into the sink or bucket. Make sure the entire tap is under water. Leave the faucets on the side of the bucket or sink. You want to see water coming out of them during the cleaning process.
5. Pump until you see a steady stream of water from all hoses.
6. Remove the tap from the water.
7. If you used any cleaning solution, make sure to properly rinse your tap with fresh water. Repeat the process above with only clean water.

Please see our website, [www.octopustap.com](http://www.octopustap.com), for more information on the care and maintenance of your tap.

# Tired of Pumping?

See our website for additional parts to run your Octopus Tap™ with CO2