



Jockey Box Assembly and Usage Instructions



Jockey boxes are made for one day events or parties to keep your kegged beer cold and crisp. Even though the jockey box will chill the beer as it goes through the line, it's a good idea for the keg to also be chilled as well as it will also increase speed at which you can keep pouring beers. Jockey boxes are also very easy to use and are more professional looking than just a regular hand pump.

Great for catering companies, house parties, camping or picnics where no electricity is available! Fill the cooler up with half ice and water and you are ready to go.



Equipment Required For Assembly

- Long shank draft tap
- Beer/gas hose
- Esky/cooler box
- CO2 regulator
- CO2 Cylinder
- Keg attachments vary depending on the kegs that you are using:
 - Keg coupler (if you are going to tap commercial kegs)
 - OR
 - Ball lock disconnects (if you are going to use ball lock kegs)
 - OR
 - Pin lock disconnects (if you are going to use pin lock disconnect kegs)
- Cooling coil
 - 16m is minimum length required and will be suitable for systems where your kegs are already a little bit cold. If you are going to be dispensing warm kegs it's a good idea to join 2 coils together and stack them both in the esky/cooler.

Assembly of your system

Step 1

Drill 21mm diameter hole through the front of your esky/cooler where you would like to mount your tap. Then drill hole at the back of the esky just large enough so that your beer line can push through snugly. Should be approx 8mm-12mm depending on the type of beer line you are using.

Step 3

Push the shank of the long shank tap through the front of the esky/cooler making sure that the tap and black plastic collar is on the outside of the esky/cooler. Place white plastic washer onto the threaded shank from the inside of the esky then use the nut to secure the tap firmly to the esky wall. Attach the nut and barb onto the back of the long shank tap.

Step 5

Put the 16m cooling coil into your esky/cooler

Step 6

Use a short (approx 20cm) length of beer line and push one end of it onto the bottom end of your cooling coil. Secure with hose clamp. Attach the other end of the beer line onto the back of the tap. Secure with hose clamp. (see picture to right)



Step 7

Use a 2-3 meter piece of beer line and push 20cm of it through the back of your esky/cooler where you have drilled the hole in **Step 2**. Attach this to the top of the stainless steel cooling coil and secure with hose clamp. With the other end of the beer line, join it to your keg coupler or disconnects.

NOTE: The direction of flow is important. The flow of beer should enter the top of the coil and flow downward in the cooling coil and then back up to the tap.



Get to know your jockey box in advance

- A. Red cooler with drain
- B. Stainless steel coil
- C. Steel shank
- D. Beer line from G entering through esky/cooler wall
- E. Long shank draft tap
- F. Tap handle
- G. Beer line
- H. Keg coupler or home brew keg disconnect
- I. CO2 regulator
- J. Gas line
- K. CO2 Gas Cylinder





Operating Instructions

Chill your keg. Kegs should be cool to dispense beer well; Warm kegs serve foamy beer. Connect beer line (G) to the keg coupler or home brew disconnects (H).

Step 1

Tap the keg and run beer through the coils (B) until you see a slight amount of beer come out of the faucet (E). Note: Coils (B) should be room temperature. If the coils (B) are iced before beer is run through the system, water left in the coils (B) from their last rinse may freeze and cause problems.

Step 2

Submerge the coils (B) in a bath of ice and water. Use rough cubed or crushed ice to fill the cooler/esky (A), and then add water until coils (B) are completely covered. Do not use a pick to break up ice, as it may pierce the coils (B).

Step 3

If your keg is not chilled your beer will may come out foamy, as temperature directly impacts the pressure needed to dispense. The warmer the beer the higher pressure you will need to run your system at. To maintain proper keg temperature you may need to adjust the regulator (I) pressure to maintain the proper amount of CO₂. Start at 22 PSI and increase until the desired flow is achieved.

Step 4

Check all fittings after the system has cooled, particularly the compression fittings behind the faucet shank (C). Note: As the system cools, seals may shrink which can lead to leaks. If there is a leak, simply tighten the fitting.

Step 5

Keep the keg out of direct sunlight and insulate it with a keg jacket or blanket to avoid temperature increase, always keeping the keg as cold as possible. Ice the keg if you need to and remember that the warmer the keg temperature gets, the more pressure needed to dispense.

Cleaning the coils after use

Clean the system thoroughly after every use to remove any residue in the coils (B).

Step 1

Flush the beer out of the lines (B,G). If you are using a home brew keg you can put your cleaning solution in the keg and use it to clean the lines. If you do not have a spare keg put the end of beer line (G) into your bucket of cleaning solution and use gravity to syphon the cleaning solution through the lines. This can be done by raising your bucket of cleaning solution above the jockey box.

Step 2

Rinse entire system thoroughly with water or no-rinse sanitiser.

Step 3

Clean the outside of the stainless steel coils (B) with a mild soap. Rinse with clean water and wipe dry.

Saving leftover beer

If you are using a commercial keg coupler bleed off pressure using the release valve on the coupler (H). If you are using home brew kegs, bleed off pressure using pressure relief valve on the keg. Then repressurize to 12 to 14 PSI. Immediately place the keg in refrigerated storage.