


**VEVOR®**  
TOUGH TOOLS, HALF PRICE

64oz/128oz DOUBLE WALL BEER GROWLER TAP



KIT BEER-22      KIT BEER-23

**NEED HELP? CONTACT US!**  
Have product questions? Need technical support? Please feel free to contact us: [CustomerService@vevor.com](mailto:CustomerService@vevor.com)

This is the original instruction, please read all manual instructions carefully before operating. VEVOR reserves a clear interpretation of our user manual. The appearance of the product shall be subject to the product you received. Please forgive us that we won't inform you again if there are any technology or software updates on our product.

**IMPORTANT SAFETY INSTRUCTIONS**

**WARNING: Read this material before using this product.**  
Failure to do so can result in serious injury.

**Assembly precautions**

1. Assemble only according to these instructions. Improper assembly can create hazards.
2. Wear ANSI-approved safety goggles and heavy-duty work gloves during assembly.
3. Keep assembly area clean and well lit.
4. Keep bystanders out of the area during assembly.
5. Do not assemble when tired or when under the influence of alcohol, drugs or medication.
6. Product capabilities apply to properly and completely assembled product only.
7. Assemble on a flat, level, hard and smooth surface capable of safely supporting a fully loaded beer growler tap.

**Use precautions**  
**TO PREVENT SERIOUS INJURY FROM TIPPING:**  
**1. DO NOT SIT, STAND OR CLIMB ON THIS ITEM.**

1

2. This product is not a toy. Do not allow children to play with or near this item.

3. Empty and close beer growler tap before moving.


4. Use only on a flat, level, hard and smooth surface capable of safely supporting a fully loaded beer growler tap.

5. Do not lift while loaded beer.

6. Use as intended only.

**SAVE THIS MANUAL**

**QUICK START GUIDE**  
Bring home your favourite beer in our 64oz/128oz vacuum growler filled with fresh beer!




① 64oz/128oz vacuum growler  
② Stainless steel beer spear with pressure relieving valve 30PSI  
③ Chrome plated faucet body  
④ Beer hose  
⑤ CO2 regulator  
⑥ Black plastic tap handle  
⑦ Black plastic cap  
⑧ 16g CO2 capsule (Not be included)


**ASSEMBLY INSTRUCTIONS**

-Cut beer hose according to growler height and insert into spear, make sure hose can touch bottom of keg without overlong or over short.


2




• Insert beer hose into the base of beer spear.



• Screw beer spear to the growler.




• Screw faucet into spear body.




• Screw CO2 regulator into gas inlet port of spear.

3


• Screw tap handle onto faucet.




• Screw 16g CO2 capsule with thread type of 3/8"-24 UNF into CO2 regulator.



Screw plastic cap into beer spear body.



• Screw CO2 regulator into gas inlet port of spear.




4

Beer Style	Beer Style
Stouts / Porters / Cream Ales / barley Wines	3-6PSI
Brown Ales / Ambers / Reds	5-10PSI
Pale Ales / Wheat Beers / Other Ales	7-10PSI
Lagers / Pilsners	12-15PSI

**FIRST FILL**

- Rinse the growler with hot water
- Take the growler to your favourite brewery to fill. -Remove the beer spear & have the growler filled
- Screw on the tap system and plastic cap
- Turn on the CO2 regular on slowly to 2 PSI




- Increase regulator pressure slowly to decrease foam
- Tilt glass at 45 degrees and let beer pour out slowly
- Once the foam has decreased, increase PSI as required.
- Never increase it passed 15 PSI - Depending on the beer, storage should be 7-12 PSI
- The growler can be kept fresh for weeks if the PSI is at the right levels. -The pressure relief valve is used after storage to decrease pressure for first pour
- There is a sealing valve that allows the regulator to be taken off during storage and CO2 will remain in the growler
- There will be a slight air leak as the regulator is taken off and before the sealing valve is activated.

5

**CLEANING INSTRUCTIONS**

- After the beer is finished in the growler, run hot water through the growler tap system with left over CO2
- Increase the CO2 pressure to 12 PSI and let the hot water flush out the system
- Everything can be taken apart and cleaned manually
- For a deep clean, place hot water in the growler, including tube, a small amount of baking soda, close the lid and let sit for an hour. After an hour, give it a few shakes and then pour contents out. -Rinse again with hot water.



**CAUTION:** Do not over pressurize. Refer to fire specification and always use gauge to determine proper PSI. Do not exceed 15 PSI. CO2 contains gas under pressure; may explode if heated. May cause severe frostbite. May displace oxygen and cause rapid suffocation.

Address: Baoshanqu Shuangchenglu 803long 11hao 1602A-1609shi Shanghai Imported to USA: VEVOR STORE INC. 9448 RINCHMOND PL. #ERANCHO CUCAMONGA, California, 91730 United States of America

**EC REP** SHUNSHUN GmbH  
Römeracker 9 22021 76351  
Linkenheim-Hochstetten, Germany

Made in China

6

**VEVOR®**  
TOUGH TOOLS, HALF PRICE

Technical Support and E-Warranty Certificate [www.vevor.com/support](http://www.vevor.com/support)

**64oz/128oz DOUBLE WALL BEER GROWLER TAP SYSTEM**

We continue to be committed to provide you tools with competitive price.

"Save Half", "Half Price" or any other similar expressions used by us only represents an estimate of savings you might benefit from buying certain tools with us compared to the major top brands and does not necessarily mean to cover all categories of tools offered by us. You are kindly reminded to verify carefully when you are placing an order with us if you are actually saving half in comparison with the top major brands.