## Flexible Vertical Cask Ale Extractor

#### **A** Cdirect

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### Instructions for Installation and Use



1. Stand the cask vertically on a firm flat surface in the position the casks will be used. Be sure the keystone is clean before tapping





**5.** When ready to serve, open the vent valve, unscrew the blanking nut and replace it with the broacher through nut and screw on 1 full turn



2. Screw the blanking nut onto the broacher, ensure the vent valve is closed and point the venting tap toward the centre of the cask. Use a mallet to drive the tap into the keystone



6. Using the natural bend of the extractor tube, feed the extractor in so the the extractor float is pointing toward the centre of the cask



**3.** If the intitial tapping does not seal first time, simply screw clockwise until vou achieve a tight seal between the keystone and broacher



7. with the extractor fully inserted into the broacher, hand tighten the broacher nut to make an airtight seal. Close the vent valve until ready to serve



4. Gently open the vent valve to allow the displaced gas pressure from tapping to escape, and none of the beer. Close the vent when you are satisfied the cask has vented



8. To serve, screw the 3/4" BSP beer line connector onto the open end of the extractor top and open the vent valve halfway (this is in lieu of a porous spile or cask ventilator)



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# Flexible Vertical Cask Ale Extractor

This complete floating ale extraction kit contains all the parts and accessories you need to tap and vent vertical casks for serving and dispensing beer. Please check contents of your kit gainst the list below before tapping



### **CASK BROACHER**

