



Customer Canning Checklist

Beverage Requirements:

Optimal conditions for most beverages/beers are 33.5°F and 2.6 carbonation levels.

For lower carbonation, maintain a temperature between 36-38°F.

For higher carbonation, keep the temperature between 30-32°F.

Starting head pressure should be at 15 psi.

The last carbonation test must be conducted within 2 hours before canning.

Hardware Requirements:

- Access to a 110V Non-GFI Outlet.
- 1 CO2 supply line with ¼" female Quick Connects (QC).
- ¼" male QC attached to brite tank for head pressure.
- Full CO2 tank for canning day.
- CO2 supplied from high-flow regulators set to 30-45 psi.
- Adequate supply of CO2 gas on site.
- Clean, cooled, and sanitized 1 ½" beverage hose long enough to reach the canning area.
- T connection with a sight glass on the tank side attached to the beverage hose, 1 port blocked with a butterfly valve.
- Hot water available and set to 140-180°F.
- 30 linear feet of working space.
- Proper drainage for water runoff.
- Access to a water hose spigot.
- 2-3 brewery representatives (with a forklift on site).
- If applicable, labels must be on-site on canning day. Maximum spool size is 12", approximately 2500-3000 labels.
- Our labeler uses #4 wide labels with a left-wind direction.
- Labels with PET Plastic Backing.
- Clean and clear workspace for equipment access.
- Adequate storage for the finished product.
- Access to a trash can.

Brewery-Supplied Compressed Air:

110 psi, and 10.5 cfm or greater, prefer direct connection to compressor.

Tap Hopper-Supplied Compressed Air:

Access to Single Phase L6-30R power supply

Customer Signature

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Date