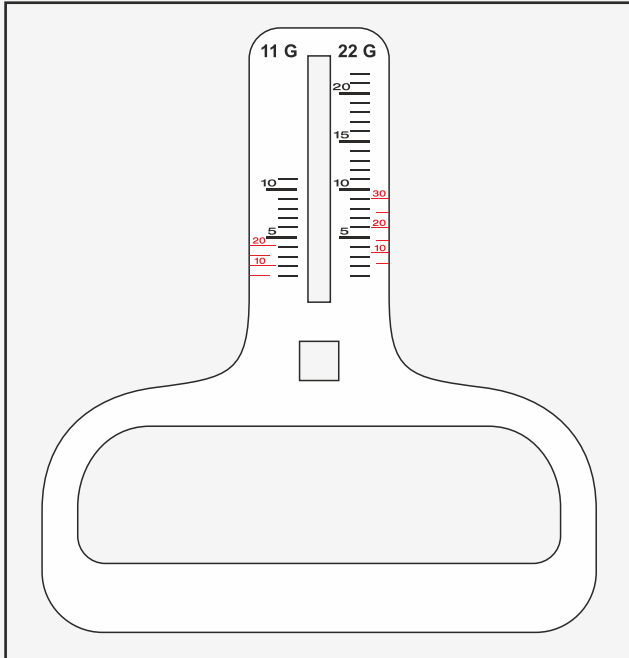


INSTRUCTIONS FOR KEGCHECK PLUS

The Kegcheck PLUS allows for the additional measuring of 20 litre and 30 litre kegs. The scales for 20 litres and 30 litres are in red.



20 Litre Kegs is situated on the left-hand side of the scale and 30 Litre Kegs is situated on the right.

The Kegcheck works in exactly the same way as for standard UK Kegs up to 22 Gallons.

To assist with any conversions we have also placed two tables on the Kegcheck website, Gallons to Litres and Litres to Gallons.

KEGCHECK - CALIBRATION

Every KEGCHECK is fully checked and calibrated before it leaves our workshop, however we always recommend that users check this calibration on a genuinely FULL KEG before you start to use on a stocktake. We are aware that the construction of beer kegs varies considerably around the world, so the KEGCHECK'S unique design allows you to recalibrate for the kegs most common to your business.

FINE TUNING THE CALIBRATION



CALIBRATION WHEEL

The fine tuning of your KEGCHECK is a quick and easy process, and is achieved by making slight adjustments to the calibration wheel. Simply turn the wheel clockwise, or anti-clockwise, to make a small adjustment to the rod spacing. Place back on the keg and follow the correct KEGCHECK measuring process. Repeat as necessary until the pointer on the measuring scale of your KEGCHECK handle accurately indicates the amount of a genuinely full keg.

We recommend that you repeat this process before every stocktake to ensure that your KEGCHECK is finely tuned for the job ahead.

WARNING

The sole purpose of the KEGCHECK'S big square tube is to hold the pointer firmly in its correct position. It should not be used as a lever in any way. This could bend it and cause incorrect readings

KEGCHECK

THE WORLD LEADER IN BEER KEG STOCK CONTROL



OVER 20,000 ACTIVE USERS WORLDWIDE

CONSISTENTLY ACCURATE
MEASUREMENTS

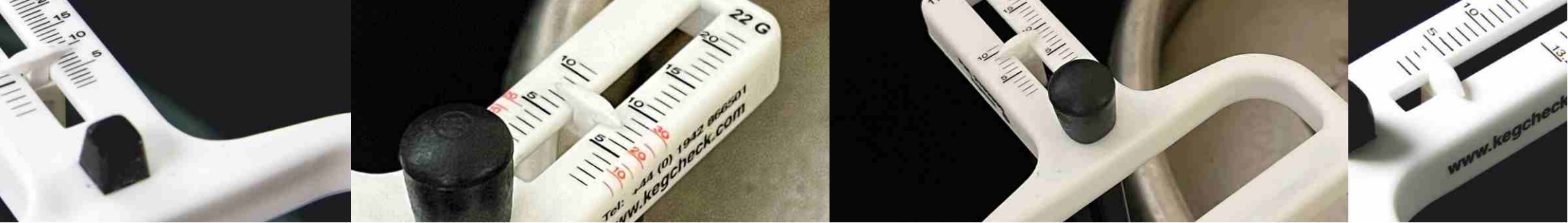
STRONG, LIGHTWEIGHT AND
MAINTAINENCE FREE

QUICK, EFFICIENT AND USER FRIENDLY

TESTED AND TRUSTED BY THE FAMOUS
BREWRIES



KEGCHECK
THE PROFESSIONALS CHOICE



THE PROFESSIONALS CHOICE



KEGCHECK INSTRUCTIONS

FOR KEGS UP TO 22 GALLONS/ 50 LITRES OR 15.5 US GALLONS

Kegcheck quite simply, and accurately, measures the amount of beer in your kegs. Used by stock takers, bar owners, pub and restaurant managers for over 20 years, the lightweight, mechanical device solves the trade's major mystery: how much beer remains in the pressurised, non-transparent keg in the cellar.

WHY USE KEGCHECK:

Since the introduction of sealed kegs, with their sophisticated plumbing and pressure systems, we have been more or less in the dark as to how much liquid they contain.

It's never been more important, with the reduction in beer sales, increased costs and staff pilfering, to ensure you're a step ahead and minimise physical stock shrinkage.



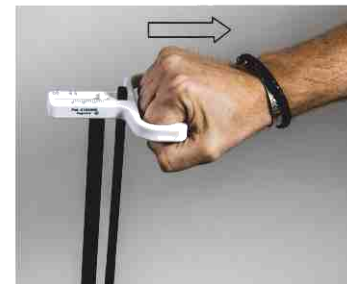
1 Position KEGCHECK on the rim of the keg



2. SLOWLY pull the handle horizontally



4. Record the measurement on the kegcheck scale in your stocktaking application.



3. The far side of the keg will rise clear of the ground, gently lower the keg and hold in position before it touches the ground again.



1. Position the hook bolt section of the Kegcheck onto the rim of the keg.
2. SLOWLY pull the handle horizontally (not downwards) until the far side of the keg is just clear of the ground. Still moving slowly, gently ease the keg back to the floor.
3. Whilst easing the keg back, and just before it touches the floor again, the correct amount of liquid will be indicated on the scale.
4. Record the measurement on the Kegcheck scale in your stocktaking application.



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