Kegerator Setup Checklist

PARTS AND COMPATIBILITY

For 1-4 refrigerated, pure-CO2 serving positions with one dedicated faucet per keg. Tick only after checking the actual specification.

> **A plan is not commissioning approval**
> Unknown keg families, fittings, cabinet routes and product ratings stay unresolved. Do not choose an adapter or drilling location by appearance.

Plan both connection paths

Path	Component roles in order
Gas	Beverage CO2 cylinder; compatible primary regulator; gas line / fittings and specified backflow protection; keg gas connection.
Beer	Keg liquid connection; beverage tubing; faucet or dispensing tap, with shank and fittings where required.

Need or verify

- ☐ Keg family confirmed: matching ball-lock / pin-lock disconnects, or supplier-confirmed commercial valve and coupler. Gas and liquid connections identified.
- ☐ Cylinder valve and regulator inlet match the local supplier specification. Every joint, seal and component rating is confirmed.
- ☐ Actual tubing ID, OD, material and approved fitting method recorded. Installed routes include bends and service access.
- ☐ Cabinet fits connected kegs and keeps the beer path cold. Any penetration has a manufacturer-confirmed route.
- ☐ Cylinder location is upright, secured and suitably ventilated under supplier instructions.
- ☐ Beers with the same target pressure may share regulated distribution. Different targets have independently regulated groups; gauge count is not regulator count.
- ☐ Thermometer, cleaning equipment and suitable labelled products are available. Supplied assemblies checked before buying duplicate parts.

Online guide:
https://franklinbrew.org/kegging/your-first-kegging-system/

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BEFORE THE FIRST POUR

Use exact equipment and chemical instructions. This checklist records verification; it does not supply an assembly, leak-test or pressure-transfer procedure.

- ☐ Assembly and supplier-specified leak / equipment checks completed within all applicable component ratings. No gas, damage or relief-device concern remains.
- ☐ Complete beer path cleaned and prepared. Product-specific rinse / drain and return-to-service checks completed; no uncertain chemical residue.
- ☐ For homebrew: keg prepared, beer ready for packaging and suitable transfer / fill method used. For a purchased keg: leave it sealed and use the confirmed coupler.
- ☐ Beer is stable at the intended liquid temperature. Carbonation target and local atmosphere identified before selecting a holding pressure.
- ☐ Tubing resistance data and route checked. A starting balancing length is practical, then assessed with a controlled pour in a beer-clean, unfrozen glass.

Keep the configuration with the system

System / keg IDs	Connection families / supplier
Tubing product; ID / OD + units	Installed length; vertical rise + units
Beer temperature + unit; measured when?	Target CO2 volumes; local atmosphere + unit
Holding pressure + unit (gauge)	Independent pressure groups / positions
Test pour: volume + unit / time (seconds)	First-after-idle versus next pour
Unresolved item / next action	Checked by / date

Sources and review

Prepared from our setup wizard and first-keg guide. Hardware compatibility and physical performance are not independently verified.

Brewers Association - Draught Beer Quality Manual

Micro Matic - matching a keg coupler