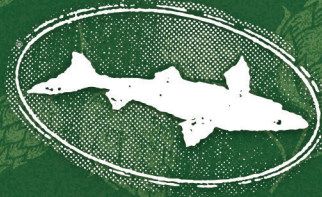
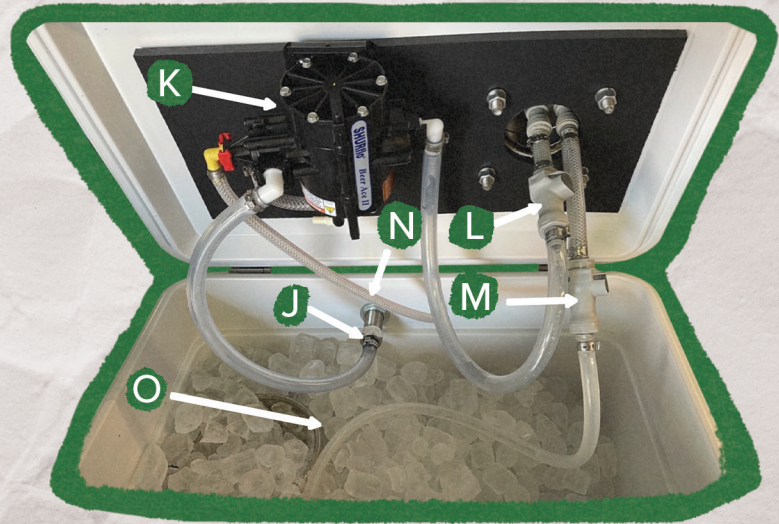
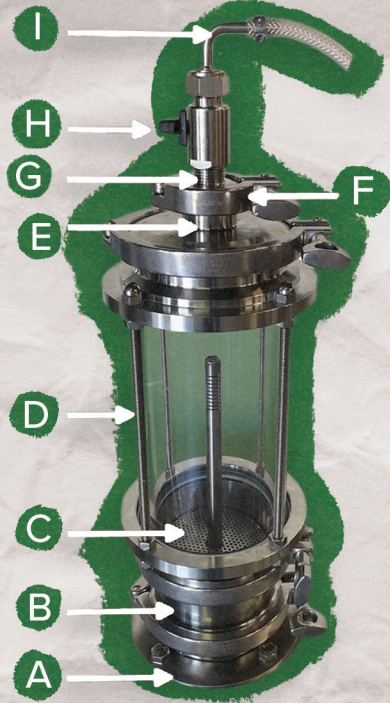


The Randall

USERS GUIDE



DOG FISH HEAD BREWERY
 EXPLORE GOODNESS. DRINK RESPONSIBLY. DOGFISH.COM
 @DOGFISHHEAD DOGFISHHEAD DOGFISHHEADBEER



The Randall is an inline infuser to be used with whole hops, fruit, whole spices, etc to add desired flavors & aromas to beer.

It is comprised of the inline infuser, a beer pump for optimizing flow to the faucet, & a cooling device like a coil in ice or a glycol cooled heat exchanger to cool the beer on the way to the faucet. It includes an adjustable, compensating beer faucet to allow the user to dial in the flow for best quality & volume of beer flow.

An adapter which allows the user to attach the Randall to a standard US beer shank on a dispensing tower is also included. Alternately, the Randall could tie into existing beer lines or be run from a keg.

- | | |
|-------------------------------|-------------------------------------|
| A. Mounting Flange | J. Beer Inlet |
| B. Standpipe Assembly | K. Beer Pump |
| C. Lower Screen | L. Standpipe Inlet Quick Disconnect |
| D. Infuser Sight Glass | M. Infuser Outlet Quick Disconnect |
| E. 4" TC x 1.5" TC | N. CO ² Supply line |
| F. 1.5" TC Screen Gasket | O. Cooling Coil |
| G. 1.5" TC x Male Beer Thread | |
| H. Vent Valve | |
| I. Vent Line | |

Assembly

1. The Randall mounting flange can be installed:
 - a. On a cooler for remote or event service.
 - b. In a bar top for a more permanent installation.
 - i. This could include tying into existing draft lines.
 - ii. Can be modified to include a cooling loop utilizing the existing glycol supply.
2. Attach the standpipe adapter directly to the mounting flange.
3. Slide the lower screen over the standpipe.
4. Clamp the infuser sight glass to the standpipe assembly.
5. Install the 4" triclamp to 1-1/2" triclamp reducer on top of the sight glass.
6. Attach the 1-1/2" to male beer thread adapter to the reducer using the 1-1/2" screen gasket.
7. Thread on the vent valve & vent line onto the adapter.
8. Connect the outlet line from the beer pump to the center standpipe quick disconnect on the standpipe assembly inlet.
9. Connect the beer outlet port on the standpipe assembly to the quick disconnect on the line leading to the cooling coil.
10. If the Randall is mounted on a coil box, add ice to cover the coil. Ensure there is room in the ice under the Randall to accommodate the tubing & connections made previously.

Setting up for Dispense

1. Ensure the Randall has been properly cleaned & sanitized.
2. Fill the Randall with whole hops, fruit, whole spices, etc of your choice.
3. Reinstall top cap & vent line.

4. Confirm all clamps are in place & thumbscrews tightened.
5. Ensure beer faucet & vent valve are closed.
6. Connect pump gas supply.
 - a. This can be CO², N² or compressed air.
 - b. Set regulator to 30psi.
 - c. Note: In some installations running at higher dispense pressures, pump may not activate when the faucet is open. This is not a malfunction, but a sign that the system pressure will drive beer through the pump & infuser.
7. Beer supply
 - a. Attaching in place of a beer faucet on a dispensing tower.
 - i. Turn off / untap beer supply to that line.
 - ii. Open faucet to relieve pressure, then remove the faucet.
 - iii. Attach supplied adapter (installed in the beer supply line to the Randall) to the beer shank.
 - b. Connect the beer supply line to a keg.
 - c. Ensure all beer connections (Faucet, inlet couplers on coolers, beer couplers) are tight.

Dispensing Product

1. Turn on the gas supply to the beer pump.
2. Turn on beer to line supplying the Randall.
3. Crack the vent valve to allow beer to flow into infusion chamber. Close the valve when full.
4. If supplying beer from a dispense tower (replacing the faucet with supply adapter),
 - a. If there is CO² breaking out between the dispense tower & the Randall while operating, supply pressure needs to increase until breakout is minimized.
 - b. If beer is to be supplied from a keg or brite tank, in most situations, the pressure will

need to be increased to prevent CO² breakout as the beer flows to the Randall. In situations with very high pressures (40 psi & above) this may not be necessary.

- c. The regulator supplying the keg should have its pressure increased enough to prevent CO² breakout as beer flows to the Randall. It is recommended that a suitable gas blend is supplied to maintain beer carbonation levels if the keg is to be held on tap for longer than a few hours. This gas could come from another tank or a dedicated regulator supplying the blend.
- d. If the keg or brite tank is supplying a beer pump that boosts beer pressure to the faucet, regulator pressure for that pump should be increased enough to prevent CO² breakout as beer flows to the Randall.

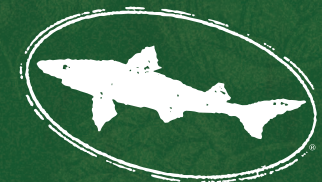
5. Once the infusion chamber is full, with beer foam running out the vent line, close the vent valve.

6. Beginning with the flow adjustment lever on the faucet turned to the closed position:
 - a. Open the beer faucet.
 - b. With a pitcher held below the faucet, partially open the flow adjustment, allowing gas to escape, until beer begins to flow out of the faucet.
 - c. Open the flow adjustment until beer flow is clear & maximized.
 - d. It will take a small amount of dialing in.

7. If more than one keg will be dispensed through the Randall per infusion session, a beer FOB¹ is recommended to be installed prior to the infuser. This will ensure a quick keg change & continued flow of clear beer. Allowing foam from a blown keg to run into the cooling coils will cause significant disruption to establishing good flow from the new keg.

Dispensing Down & Cleaning the Randall

1. Turn off the beer & gas supplies to the Randall.
2. Place a catch basin under the beer faucet on the Randall.
3. Open the faucet to release pressure in the system.
4. Connect the beer coupler to a cleaning can filled with ambient water for rinsing.
5. Remove the infusion chamber from the mounting flange.
 - a. disconnect the lines under the flange.
 - b. connect the cleaning harness between the incoming beer line & the line leading to the cooling coil.
6. Turn on the gas supply to the pump & open the faucet.
7. Allow water to flow until clear.
8. Mix a suitable beer line cleaner* in the cleaning tank & run through the system.
 - a. Allow the cleaner to fill the system & close the faucet.
 - b. Allow to soak for 2-3 minutes.
 - c. Repeat until clean.
 - d. Rinse the beer lines.
9. Cleaning the infusion chamber.
 - a. Hand cleaning is the preferred method of cleaning. The infuser needs to be disassembled to be cleaned well.
 - b. Disassemble & clean the infuser in a mild detergent & allow to dry.



¹Foam on Beer is used in bar draft systems