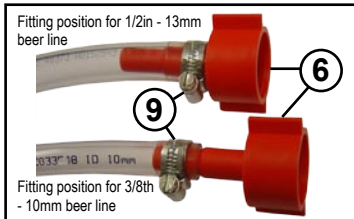


## Floating Cask Widge Parts List

1. Widge Cask Tap
2. Widge Tapping Cap
3. Widge Float
4. Widge Black 'T' Piece
5. Widge Shut Off Cap
6. Widge Beer Line Pipe Connector
7. Widge Venting Tap
8. Widge Soft Pegging Tube and Peg
9. Widge Jubilee Clip



**PLEASE ENSURE THAT YOU CLEAN THE KEYSTONE BEFORE TAPPING THE CASK**  
Scrub thoroughly with clean clear water or a food grade sterilizing solution and a stiff brush



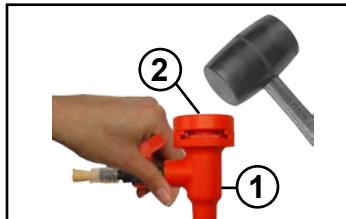
**1 Ensure the cask is upright.**

- Ideally, from delivery or a couple of days before tapping, set casks into their serving positions and turn so the keystone is furthest away. Leave to settle and acquire cellar temperature. This should be around 11-13°C.
- First soften the beer line by dipping in hot water, then fit the Pipe Connector using the Jubilee Clips provided to get a good airtight fit. (as shown above)



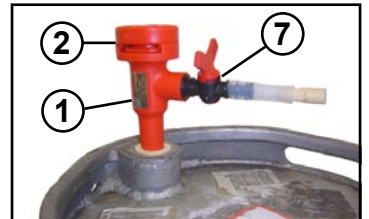
**4** Place the Tapping Cap into the top of the Cask Tap and twist to lock the tabs into place. Remove the Soft Peg and turn the Venting Tap wings into the tapping position. (See A below)

**5** Holding the Black Venting Tap as a handle, place the tap over the centre of the keystone. Keep your hand over the head of the cask away from the rim (Chimble).



**6** Using a rubber mallet drive the Cask Tap through the keystone. Embed to about halfway up the shaft, deep enough to clear the keystone in case it hinges.

**WHEN TIME IS SHORT OR YOU EXPECT A BEER TO BE LIVELY, TAP AS ABOVE THEN, VERY VERY SLOWLY TURN THE WINGS BIT BY BIT TO RELEASE THE INITIAL GASES**



**7** If you are continuing the venting / conditioning process at a later time, store the cask with the wings in the 'OFF' position. (See above)

**8** Conditioning times may vary from hours to days depending on the beer. Please consult the brewery.

**9** Alternatively, once settled and at cellar temperature, turn wings to the 'Venting 'ON' Position' (See B below). Once initial pressure is released insert a clean soft Peg (Spile).

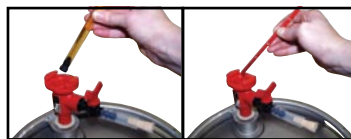


**10** Check the cask regularly. Change the soft peg if dirty or blocked. Turn the wings to the 'OFF' position at all times when not in use to prolong shelf life.

**11** When ready to put into service attach the Float by pushing the Float Pipe halfway up the Black 'T' Piece Pipe. Ensure the correct Float is used dependent on the cask size. (see note below)



**12** Before attaching your beer lines take a cask sample for clarity and taste. Remove the Tapping Cap and lower in a CaskWidge Clarity Sampler. At the end of service audit the remaining beer contents with a CaskWidge Dipstick.



**13** Remove the Tapping Cap from the Cask Tap. Slowly lower the Float down through the middle. Twist and lock the Black 'T' Piece into place under the tabs. If you are only running one beer line put a Shut Off Cap on the spare end. (As above)

**14** Connect your beer line tightly on the Black 'T' Piece making sure that you have White Washers inside both the Pipe Connector and the Shut Off Cap. This will ensure a good airtight seal.



**15** When in service remember to turn the Black Venting Tap to the 'ON' position. (See B below) Remember to turn the Venting Tap Wings back to the 'OFF' position at night, end of session or when not in use.

**TRY NOT TO DISTURB THE CASK AT THIS STAGE**

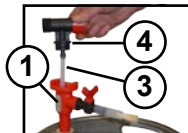


### Position A

Venting Tap Wings in the 'OFF' or 'Tapping' position

### Position B

Venting Tap Wings in the 'ON' or 'Venting' position



### Removal

Unlock No.4 from No.1 and remove No.3. Twist and pull No.1 to loosen from keystone. Replace No.3 with a clean float before cask change over to reduce the risk of cross contamination.



### Floats

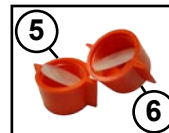
**Red Float:**  
9 to 11 gallons  
**Black Float:**  
18 to 22 gallons

**Clear Float:**  
Up to 36 gallons  
**Self Cut:**  
(Refer to separate float info available from the website)



### Cleaning

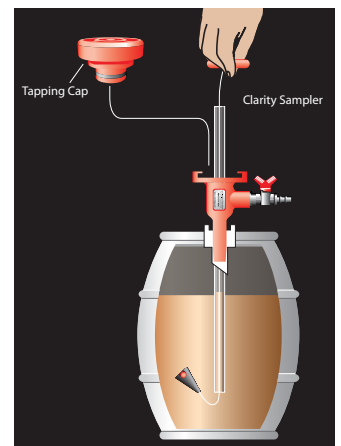
Clean your system weekly. CaskWidge Cleaning Kits available. For best results follow the separate instruction sheet carefully. It is very important to keep your system clean at all times. Do not over soak.



### Washers

Please ensure that No.5 and No.6 contain white washers at all times to produce an airtight seal. Regularly replace any worn or damaged parts to produce the best beer.

### 'THE 'FIT AND FORGET' SYSTEM'



**CHEERS!**

Tel: 08453 707 606  
[www.caskwidge.com](http://www.caskwidge.com)  
(for all downloadable user guides)