

NAZONNI

Beer Growler

User Manual



Comodo CG640Z / CG1280Z

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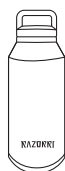
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SPECIFICATIONS

Product Name	Beer Growler
Model Number	CG640Z / CG1280Z
Capacity	640Z / 1280Z
Insulation	Vacuum Insulation
Material	Food Grade SUS 304
CO2 Cartridge Size Specification	16g CO2 cartridge with 3/8"-24UNF Thread (CO2 cartridges not included)
Dimensions (L x W x H)	14.47 x 7.48 x 7.48 inches / 15.74 x 8.26 x 8.26 inches
Weight	3.8 Pounds / 5 Pounds

Product Content



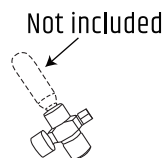
640Z / 1280Z
Growler with lid



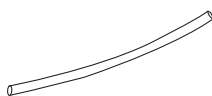
Growler
tapping system



Beer faucet
with handle



CO2 regulator for
3/8" cartridges



Hose (59 inches)



Quick start guide



User manual

IMPORTANT SAFETY INSTRUCTIONS

Important

A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.

1. DO NOT TOUCH hot surfaces. Use handles or knobs.
2. This appliance is not a toy.
3. Keep out of reach of children.
4. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
5. Close supervision is necessary when any appliance is used by or near children.
6. Do not operate this unit when parts are missing or broken.
7. The manufacturer does not recommend the use of accessory attachments other than what is provided by the manufacturer .Use of attachments may cause injuries and void the warranty.
8. DO NOT use the appliance for anything other than its intended use.
9. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
10. DO NOT put any parts of this appliance in the dishwasher.

Additional Important Safeguards

Operating safety precautions

1. This appliance is designed for use by responsible adults of legal drinking age.
2. Never place the appliance under direct sunlight, and avoid any other heat sources.
3. To ensure proper ventilation, this appliance should not be recessed or built into an enclosed cabinet. It is designed for freestanding assembly only.
4. Do not operate your appliance in the presence of explosive fumes.

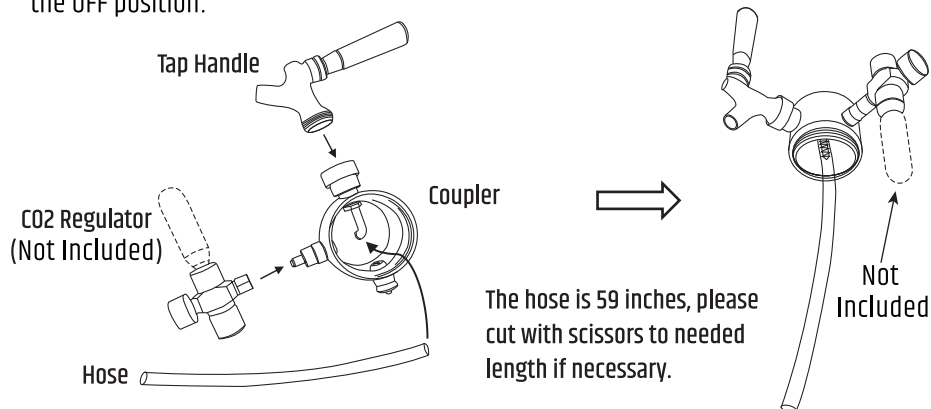
CO₂ (carbon dioxide) gas

1. DO NOT remove the CO₂ cartridge from until the CO₂ cartridge is completely empty.
2. Always keep CO₂ cartridges away from heat. Store extra cartridge in a cool, dry place.
3. DO NOT use the CO₂ cartridge if the room temperature is over 120°F(49°C). Failure to do so can result in explosion or injury. Escaping CO₂ gas can cause frostbite if allowed to come in contact with skin.
4. CO₂ gas can be dangerous! CO₂ cartridges contain high-pressure compressed gas which can be hazardous if not handled properly. Make sure you read and understand all the procedures for the CO₂ cartridge before installation.
5. Never connect the CO₂ cartridge directly to the beer growler.
6. Always follow the correct procedures when changing the CO₂ cartridge.
7. Always ventilate the area immediately if CO₂ leakage has occurred.
8. Never drop or throw a CO₂ cartridge.
9. Never attempt to refill a CO₂ cartridge.

INSTALLATION INSTRUCTIONS

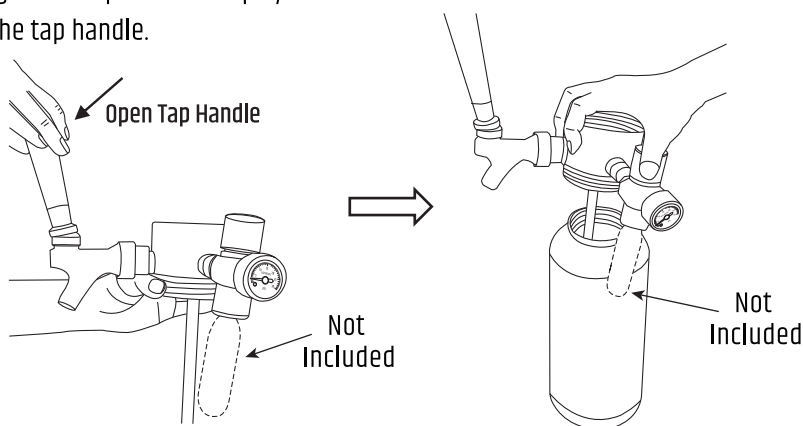
Assemble Your Brewing Tap System.

- Attach the rubber hose to the coupler (rubber line should reach bottom of growler).
- Screw the beer faucet (tap) to the coupler.
- (Confirm the pressure dial is OFF) Screw the CO2 charger into regulator and then screw to the coupler.
- Attach a new CO2 canister to the CO2 regulator. Ensure the Pressure Dial is turned to the OFF position.



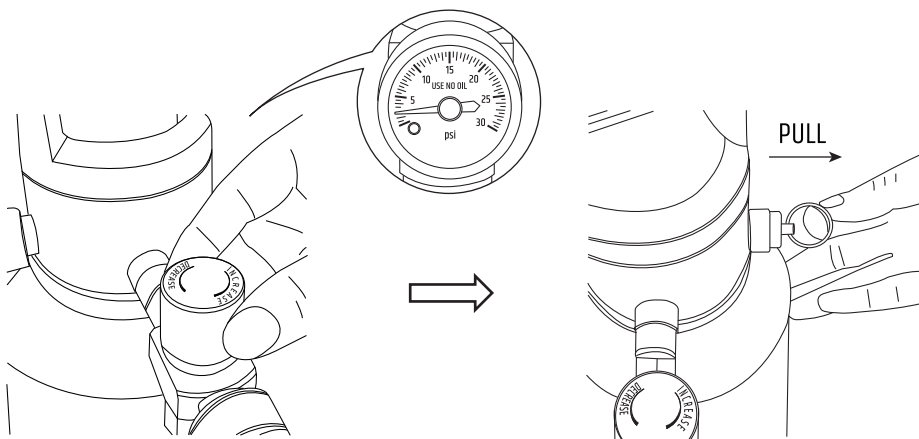
Connect the Tap System to the Growler.

- Keep the tap handle open before lowering into the beer growler to prevent air in the line.
- Do not over tighten the tap system.
- Screw growler cap onto the tap system.
- Close the tap handle.



Purge to Remove Oxygen.

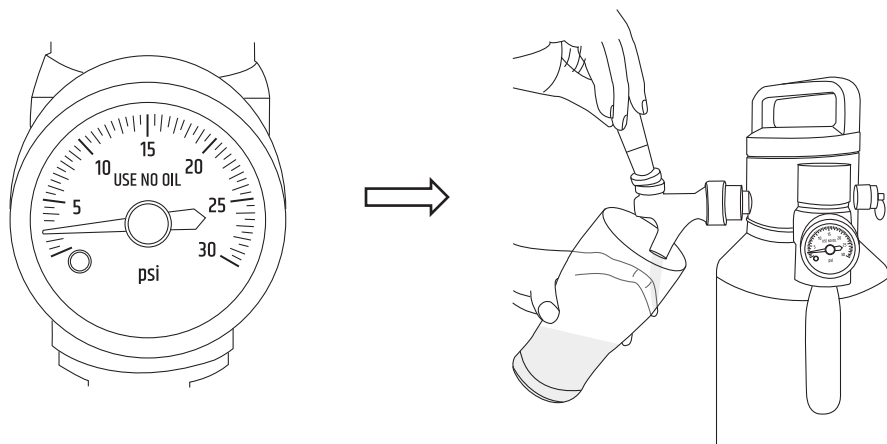
- Increase CO2 to 2-3 psi by rotating the pressure dial, then turn off.
- Pull the pressure release valve to vent any air in the line.
- Repeat this process one more time to be sure all air is removed.



Pressurize, Pour & Enjoy!

(Recommend starting at 3-5 PSI)

- Increase pressure by rotating the pressure dial.
- Tilt glass and hold near the spout.
- Open the tap to let beer start flowing.



OPERATION

Filling the Growler

1. Follow the directions under CLEANING & MAINTENANCE to thoroughly clean your growler before filling.
2. Your growler can be filled at your favorite local craft brewery, or with your own home brew.
3. When filling from a tap, we recommend using a down tube to fill the growler from the bottom up. This will reduce foaming and minimizes contact between the beer and oxygen.
4. Fill the growler with beer to the middle of the bottleneck.

NOTE: There may be some foam on top of the beer. This is okay.

Dispensing from the Growler

1. Ensure the Pressure Dial is turned to the OFF position by turning the dial all the way counter-clockwise.
2. Quickly and smoothly screw the threaded end of the CO2 Cartridge into the Regulator.

NOTE: When the CO2 Cartridge has been pierced ,you should hear a short burst of CO2 escape from the cartridge.

3. Release any pressure in the growler by pulling the pressure relief valve.
4. Add CO2 to the growler by slowly turning the pressure dial clock. When you hear the CO2 begin to flow, pause to check the PSI on the pressure gauge. For best results, follow this chart to choose the best PSI for your beer.

Beer Style	Beer Style
Stouts / Porters / Cream Ales / Barley Wines	3-6PSI
Brown Ales / Ambers / Reds	5-10PSI
Pale Ales / Wheat Beers / Other Ales	7-12PSI
Lagers / Pilsners	12-15PSI

5. If the PSI is higher than you would like, turn the Pressure Gauge to the off position, then pull the Pressure Relief Valve to release some CO₂ from the growler. Add CO₂ to the growler again by slowly turning the pressure Dial clockwise until your desired PSI is reached.
6. When the Pressure Gauge is set to your desired PSI, it's time to pour a beer!

Pouring Draft Beer

1. Start with a clean glass.
2. Hold the glass at a 45° about 1 inch below the Tap Faucet.
3. Pull the Tap Handle forward to completely open the flow of beer.
4. Continue holding the glass 45° and allow the beer to flow down the side of the glass until the glass is about half full.
5. Once the glass is half full, continue pouring while you gently tilt the glass upright and pour down the center of the glass ideally, this will create about a 1 inch head of foam as you finish the pour.
6. Quickly put the Tap Handle back into the original upright position.

NOTE: If a beer pour foams more than expected, let the beer rest until head calms down and then finish your pour. This prevents beer waste.

7. If the beer does not have enough foam for your liking, slowly increase the CO₂ pressure until the desired PSI. DO NOT increase the CO₂ pressure too quickly or your beer may dispense too quickly with too much foam.

PRO TIP: When the regulator is open, CO₂ will continue into the growler. This may result in a surplus of pressure flowing into the growler, and may be a cause of foamy beer. If you experience foamy beer, fill the growler with CO₂, then turn the Pressure Dial fully counter-clockwise to the OFF position. As more beer is dispensed add small amounts of CO₂ into the growler to displace the dispensed beer, then turn the Pressure Dial back to OFF.

8. Lastly, drink up and enjoy!

Replacing CO₂ Cartridges

1. When the CO₂ Cartridge has been emptied, it is time to replace it with a new one.
2. Ensure the Pressure Dial is turned **OFF**. Then remove the old CO₂ Cartridge by turning counter-clockwise.

PRO TIP: If your hands are sensitive to cold, avoid touching the old CO₂ cartridge directly with your hand. Leftover CO₂ gas escaping from the regulator outlet is very cold! Keep your hands and body away from the discharge.

3. Quickly and smoothly screw the threaded end of the new CO2 Cartridge into the Regulator.

NOTE: When the CO2 Cartridge has been pierced, you should hear a short burst of CO2 escape from the cartridge.

HELPFUL TIPS

Prevent Foamy Beer

- Chill the beer. Warm beer is more likely to cause foamy beer. Allow your beer to chill in the refrigerator for several hours before consuming. The recommended temperature is 37°F.
- Pour into a clean glass. Residing in an unclean glass can disrupt the pour and taste of your beer. Follow the directions on Pouring Draft Beer to perfect your pour.
- Adjust down your CO2 pressure to prevent excess foam
- Do not shake or jostle the growler. Too much agitation of the growler can create foamy pours. If the growler has been shaken or jostled, allow the growler to rest and settle for about an hour before pouring.
- Foamy beer may also be caused by a faulty seal or connection between the growler and the main unit. Make sure all connections are secure, well tightened, and correctly attached.

CO2 Regulator Knob

- When the regulator is open, CO2 will continue flowing into the growler. This may result in a surplus of pressure flowing into the growler, and may be a cause of foamy beer. If you experience foamy beer, simply fill the growler with CO2, then turn the Regulator Knob to the OFF position. As more beer is dispensed, add small amounts of CO2 into the growler to displace the dispensed beer, then turn the Regulator Knob back to OFF.

Storage

- While your growler is double-walled and vacuum insulated to ensure your beverage stays cold for up to 24 hours, it also fits neatly into many refrigerator side door shelves. To save space in your refrigerator, remove the regulator and Tap Handle before placing it in your refrigerator.

CLEANING & MAINTENANCE

DO NOT use soap or put the growler in a dishwasher.

After Each Use:

1. Remove the Growler Cap or Dispenser Cap, then pour out any extra beer (there shouldn't be much)
2. Fill the growler about half way with warm tap water.
3. Place the palm of your hand over the mouth of the growler, then give it a good swirl and shake. Be careful to not shake water out of the mouth of the growler.
4. Repeat this two more times.
5. Unscrew the silicone tube from the bottom of the Dispenser Cap by twisting.
6. Fill the growler once more with warm water, then screw the Dispenser Cap (minus silicone tube) back onto the growler.
7. Dispense the warm water through the Tap Faucet:
 - If you have CO₂ remaining in the CO₂ Cartridge, use the CO₂ to dispense the warm water. Simply open the Tap Handle and the water will dispense until the pressure drops to zero.
 - If there is no pressure left to dispense water, remove the regulator, then simply turn the growler upside down and open the Tap Handle to allow the water to run through the Tap Faucet.
8. Remove the Dispenser Cap and dump out any remaining water.
9. Rinse and drain warm water through the Tap Faucet two more times.
10. Soak the Dispenser Cap (minus regulator), Growler Cap and silicone tube in warm water.
11. Drain the growler upside down until completely dry. Allow all extra parts to completely dry before reassembling.

Deep Cleaning:

1. If your growler has any funky odors or foreign smells, fill your growler half way with hot water and add 1 tablespoon of baking soda.
2. Screw the Dispenser Cap onto the growler, then shake vigorously for 30 seconds.
3. Dispense baking soda/water solution through the tap Faucet:
 - If you have CO₂ remaining in the CO₂ Cartridge, use the CO₂ to dispense the solution. Simply open the Tap Handle and the solution will dispense until the pressure drops to zero.

- If there is no pressure left to dispense the solution, remove the regulator, then simply turn the growler upside down and open the Tap Handle to allow the solution to run through the Tap Faucet.
4. Follow these steps two more times, once with hot water, then once with cold water. Be sure to swirl each rinse cycle to remove all leftover baking soda.
 5. Drain the growler upside down until completely dry.

LIMITED WARRANTY

We provide a 1-year warranty. For more information please visit www.razorri.com/warranty.

What's covered?

Defects due to faulty materials and/or workmanship of the product

What's not covered?

1. Damage caused by the owner when attempting to fix or altering the product by himself or herself.
2. Damage caused by misuse, abuse, neglect, alterations or unauthorized repair.
3. Natural depreciation.

Warranty Period

Warranty becomes effective from the date of original purchase and will last for 1 year.

Who's covered?

This limited warranty is only effective for the original purchaser. It is non-transferable.

How to request warranty services?

To obtain the benefit of this warranty, please email support@razorri.com. Our customer service team will address your issue as soon as possible!

RAZORRI



support@razorri.com

www.razorri.com