KEGWORKS

Tools for Drinking

HOW TO BUILD A

Wedding Bar

STEP 1

Gather Tools & Materials

Tools for Building

*Note: Feel free to use hand tools or tools you might already have as an alternative.

Circular & Mitre Saw

Drill or Screwgun

Air Nailer

Level

Trigger Clamp

Building Materials

Frame

A **2x** — 2 x 4 x 72”

B **4x** — 2 x 4 x 42”

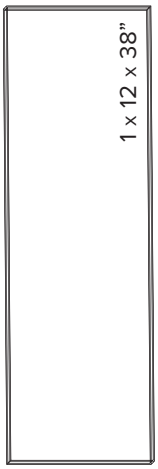
C **4x** — 2 x 4 x 32”

D **2x** — 2 x 4 x 25”

E **4x** — 2 x 4 x 24”

Bar Top

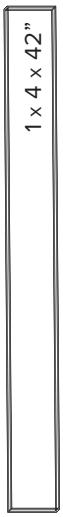
F **2x** — 1 x 12 x 38”



Face Boards

G **9x** — 1 x 4 x 30”

H **21x** — 1 x 4 x 42”



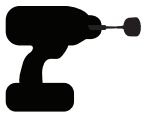
2 ½” Wood Screws

1 ¼” Nails

Wood Glue

Shellac & Brush

Tools for Dispensing

Drill with 1” Hole Saw	Flathead Screwdriver	Spanner Wrench	Hex Wrench
			

Dispensing Materials

***Note:** This conversion kit is for a one tap beer system. Additional taps or beverage types will require additional equipment. See resources section for more details.

Kegerator Conversion Kit*

Tap Handle

Chrome Faucet

5” Shank

5’ Beer Line Jumper with Connectors and Rubber Washers

Keg Coupler

5’ Air Line with Clamps

CO2 Regulator

5# Aluminum CO2 Tank

STEP 2

Build Wedding Bar

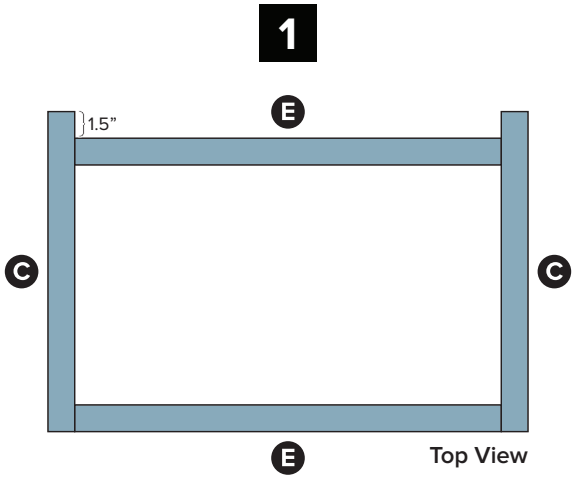
Cut all of the wood (sizes A-H) before assembling.

2.1 Build Your Base

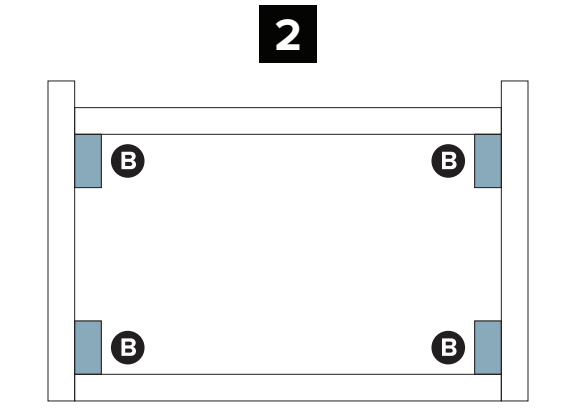
1. Assemble (2) C & (2) E cuts into a rectangle leaving a 1.5” gap on one long side for the back frame. Using wood screws, secure into place to create your base.

2. Take all B cuts and place into the four corners of your base, use a level to make sure they are at 90 degrees. Temporarily hold the posts in place with clamps and secure with wood screws.

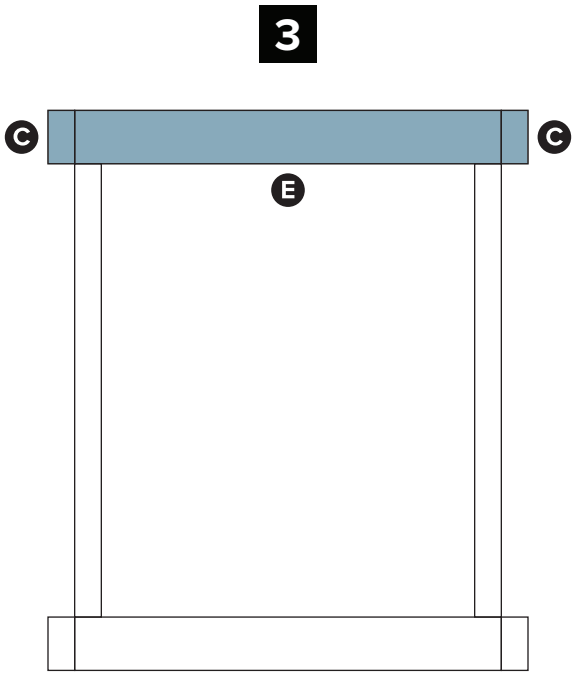
3. Assemble (2) C & (2) E cuts into another rectangle leaving the same 1.5” gap on one side. Place over the top of your B posts, use a level to ensure it is straight and hold in place with clamps. Secure with wood screws.



Top View



Top View



Front View

2.2 Install the Bar Top

4 Place both F cuts side by side on top of your of your rectangle that was put over top of the B posts.

*You can use the wood glue and trigger clamps to attach the two F cuts together prior to this step to make it easier to install.

5 Secure into place with nails.

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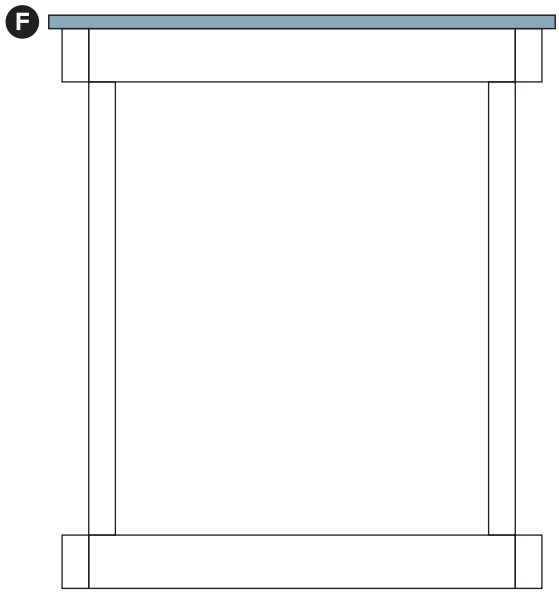

Front View

2.3 Finish Your Frame

6 Take both A cuts and place longside into the back slots of the base frame. Secure the frame posts with wood screws.

7 Take both D cuts and place between frame posts to create your top rectangle frame, then secure with trigger clamp. Using a drill, secure (1) D cut at the middle of the rectangle frame, and (1) level to the top of your posts.

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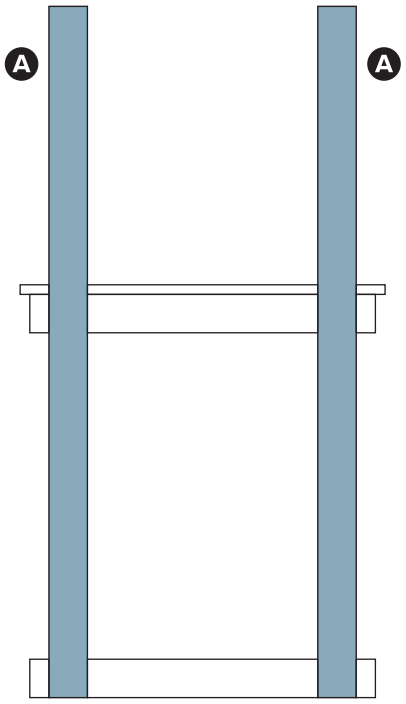

Back View

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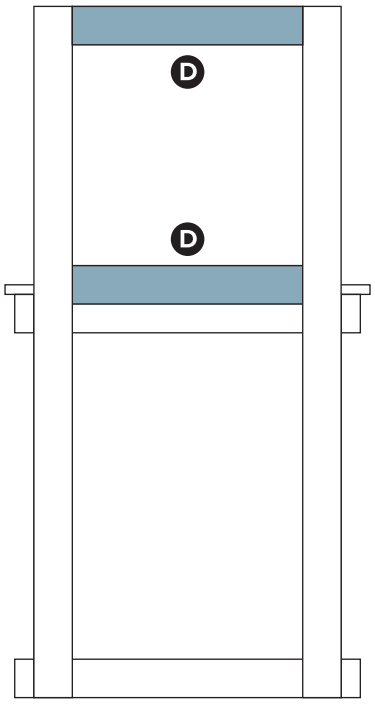

Back View

2.4 Install Face Boards

8 Starting at the back, Place (1) H cut lengthwise at the bar base. Secure into place with nails. Move around the bar base and do the same for the other (20) H boards.

9 Place (1) G cut lengthwise at the bar top. Secure into place with nails. Move across the bar top and do the same for the other (8) G boards.

2.5 Finishing Touches

10 Coat the wedding bar with shellac. Let dry for 24 hours between coats. Reapply until you reach your desired finish.

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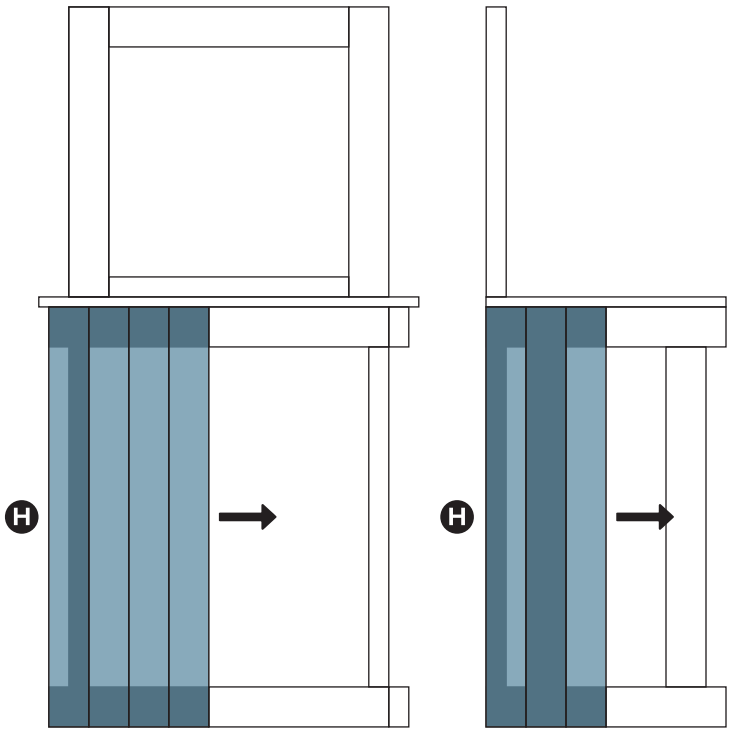

Front View | Left Side View

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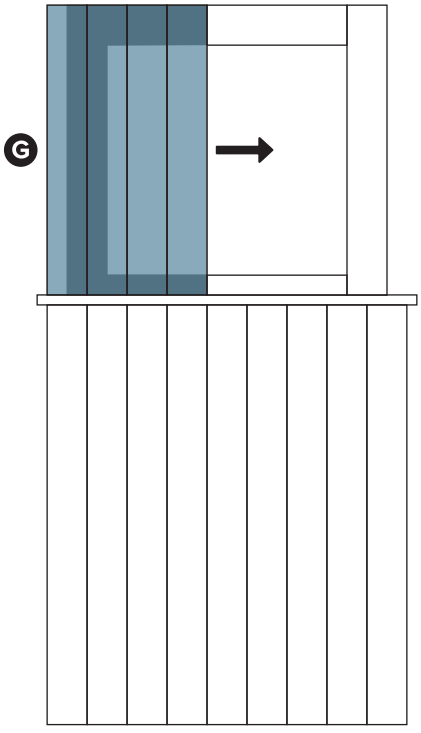


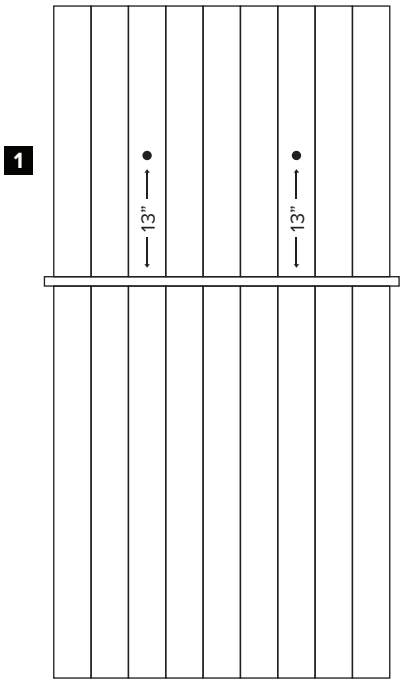
Front View

STEP 3

Install Draft Equipment

Install Conversion Kit & Keg

1. Using a power drill and 1” hole saw, drill a hole in the desired location(s).
2. Insert the shank through the holes that you just drilled (from the front of the bar) and secure it with a brass lock nut; the black flange goes on the front to help cover up the hole you made.
3. Attach the faucet head to the shank and tighten with a spanner wrench. Add your tap handle.
4. Insert the black rubber washer into the hex nut assemblies on both ends of the beer line jumper.
5. Fasten the hex nuts to the back of the shank and the top of the keg coupler.
6. Take the air line and press one end over the nipple sticking out of the keg coupler; fasten the line down with a screw clamp.
7. Press the other end of the air line over the nipple on your regulator and secure it with a screw clamp.
8. Connect the gas regulator to air tank and tighten with a CO2 Air Tank wrench.
9. When you’re ready to serve, connect the coupler to a chilled keg.
10. Open the air tank and adjust the pressure to ensure a proper pour.
11. Repeat steps 1-10 if dispensing two beers. Please refer to the resources section of the guide for dispensing wine or cocktails.



Front View

Right Side View

RESOURCES

On Tap Tips & Tricks

Beer on Tap

Draft beer equipment varies depending on the type of beer you're serving.

Prior to serving be sure to place your beer keg in an ice bath for several hours to let it settle and chill. This will ensure your beer will not pour foamy. Prior to serving, be sure to check that your beer is pouring properly. Refer to our handy troubleshooting guide to address any issues you may find.

Commercial Keg

- See our Keg Coupler List to determine which type of coupler you need to serve your beer of choice. Or check with your local distributor.

Cornelius Keg

- Most common keg type if you're serving homebrew beer
- Requires ball lock coupler
- Must be sterilized before serving with Star San

Gas Tank

- CO2 gas is the most common gas type used to dispense beer
- A Nitrogen/CO2 gas blend is required for serving Guinness on tap, or any other stout
- Please note our CO2 and Nitrogen tanks are shipped empty due to federal regulations. You can get your tank filled at a local welding supply company.

Visit **www.kegworks.com/blog/learn/draft-beer-101/** for more beer on tap information.

How big of a keg do you need for your party?

CHECK OUT OUR GUIDE TO **BEER KEG SIZES**

Wine on Tap

Draft wine requires some special equipment. Exactly what you need will depend on whether you are planning to serve still or sparkling wine.

If you're planning to serve rosé, white or sparkling wine, be sure to place your wine keg in an ice bath prior to serving in order for it to come to proper serving temperature. Red wine can be stored at room temperature, but should not exceed 70° F.

Stainless Steel

- Serving wine on tap requires all stainless steel contacts (including shank and faucet); chrome-plated brass is not recommended, as the acidity in wine will corrode the finish.

Barrier Tubing

- Barrier tubing required

Commercial Keg

- Requires US sankey D system coupler

Cornelius Keg

- Must be sterilized before serving with Star San
- Requires ball lock coupler

Gas Tank

- 100% food-grade nitrogen is required for serving still wine
- CO2 gas should be used for serving any sparkling wine
- If you are carbonating at a pressure of 40 PSI or higher, a Perlick flow-control faucet and inline flow restrictor is also necessary
- Please note our CO2 and Nitrogen tanks do not get shipped filled due to federal regulations. You can get your tank filled at a local welding supply company.

Visit **www.kegworks.com/commercial-sales/wine-on-tap** for more wine on tap information.

Cocktails on Tap

Draft cocktails require some special equipment. Exactly what you need will depend on whether you are planning to serve still or carbonated cocktails.

Prior to serving, be sure to place your cocktail keg in an ice bath for several hours in order to serve it chilled. Also, be prepared to have clean ice cubes on hand if your cocktail is served over ice.

Stainless Steel

- Serving cocktails on tap requires all stainless steel contacts (including shank and faucet); chrome-plated brass is not recommended, as the acidity in cocktails will corrode the finish.

Barrier Tubing

- Barrier tubing required

Cornelius Keg

- Must be sterilized before serving with Star San
- Requires ball lock coupler

Gas Tank

- 100% food-grade nitrogen is required for serving still cocktails
- CO2 gas should be used for serving any carbonated cocktails
- If you are carbonating at a pressure of 40 PSI or higher, a Perlick flow-control faucet and inline flow restrictor is also necessary
- Please note our CO2 and Nitrogen tanks do not get shipped filled due to federal regulations. You can get your tank filled at a local welding supply company.

Visit **www.kegworks.com/commercial-sales/cocktails-on-tap** for more cocktail on tap information.