



Your new Randall 3.0 will provide years of dependable service and hoppyness. Please note the following important guidelines.

## THEORY OF OPERATION

Randall 3.0 has two chambers: the first chamber (at the inlet) is the infusing chamber (this chamber is filled with hops, spices, etc.); The second chamber (at the outlet) is the de-foaming chamber. Foam generated by the interaction of beer and hops settles out in the second chamber allowing you to dispense the perfect pint.

The second chamber also has an outer tube for holding ice. This keeps the beer cold and carbonated between pours.

Randall 3.0 also features an adjustable dispensing faucet. This faucet is needed to balance the draught dispensing system back-pressure, minimizing foaming. This is particularly useful on long-draw (high-pressure) draught systems or when dispensing beers made with significant quantities of wheat in the recipe.

## GENERAL GUIDELINES

- 1 Use only whole hops, whole coffee beans and whole / coarsely crushed spices.
- 2 Do not use finely ground hops, coffee, herbs or botanicals.
- 3 **IMPORTANT** clean and sanitize Randall 3.0 before and after each use.
  - Clean Randall 3.0 with brewery, beer-line or glassware cleaner and warm water (120 °F Maximum).
    - Micro-Matic "CFP-1" Clean Flo Powder
    - Five Star Chemicals "PBW" Powered Brewery Wash
    - National Chemicals "BLC" Beer Line Cleaner
    - Beer Clean "Glass Cleaner"
    - "Oxyclean"
    - Numerous other brand name cleaners
  - Sanitize Randall 3.0 with brewery or glassware sanitizer.
    - Five Star Chemicals "Saniclean" final rinse acid
    - Five Star Chemicals "Star San" Sanitizer
    - Beer Clean "Last Rinse Sanitizer"
    - "Iodophor"
    - Numerous other brand name sanitizers
  - Always follow the directions provided with the cleaning and sanitizing chemicals you choose.
- 4 Never expose Randall 3.0 to temperatures above 120 °F.
- 5 Randall 3.0 is not dishwasher safe.
- 6 Empty, rinse, flush, drain and drip-dry Randall 3.0 immediately after each use.
- 7 Do not store a wet or beer soaked Randall 3.0. It is difficult to clean a Randall allowed to sit with dry or moldy beer.

## SET-UP AND USING RANDALL

- Always start with a clean Randall.
- Rinse Randall with cold water to remove cleaning chemical residues.
- Remove the infusion chamber and fill with hops. (The infusion chamber has the small, pointed tube inside)
- Pack the hops firmly into the chamber by hand. Do not tamp or pack the hops with a rod or tool.
- Turn the Randall body upside-down and insert the pointed tube into the hop-filled chamber.
  - Rotate the chamber so the tube corkscrews into the hops.
  - Keep going until the clear chamber is threaded onto the white Randall housing.
  - Hand-tighten the chamber (no tools required).
- Set Randall on a bar or table so the faucet hangs over the edge. (install the included poster putty to the bottom of both housings on a new Randall to keep it from moving around)
- Tighten the Randall faucet (tap) and hose connections.
- Connect the Randall hose to the beer supply.
  - The stock Randall hose is designed to attach just like a beer faucet directly onto a faucet shank.
- Double check your beer connections!
- Verify the Randall faucet is OFF.
- Verify the vent cap outlets are loose and not screwed shut (brass thing on top of each chamber).
- **TURN ON THE BEER!**
- Allow the beer to completely fill both chambers.
- For best results, allow 10-20 minutes for the hops to hydrate with beer prior to serving.
- Adjust the pour speed using the flow adjuster on the faucet. (The flow adjuster is the wider ring closest to the beer outlet)

## RANDALL 3.0 BILL OF MATERIALS

A little note about this parts list — this here Randall comes to you at cost and as much as we'd like to be able to help you with the upkeep of it, we are simply not equipped to do so. Our DFH engineers generously donate their time to source and assemble them purely so you can share in the Randall experience with us. They tinker and test, MacGyver and maneuver, and we invite you to do the same. We've provided this parts and manufacturer list so that for whatever reason you need to replace a part or need an extra, you have the information needed.

Item	Part Description	Supplier	Part Number	Qty
A	Air Vent Assembly			
	- Air Vent	MSC Industrial Supply	36896900	2
	- 1/2" x 1/4" Brass Reducer	McMaster-Carr	50785K185	2
	- Screen disc under air vent	McMaster-Carr	9317T131	2
B	Housing Clear Top	American Granby, Inc	NT120C	2
C	Randall Label	Custom Made		1
D	replacement O-ring, dash 232	McMaster-Carr	9452K161	3
E	3/4" x 9" slotted member	Atlantic Screen		1
F	1-1/2" x 3/4" sch 80 reducer	Any Plumbing Store		1
G	Ice housing	McMaster-Carr	8486K556	1
H	Faucet Assembly			
	- Faucet, dispensing	Micro Matic	4933R0T0-V	1
	- Tap Handle	Perlick	308-38	1
I	PVC tubing 1/4" ID x 3/8" OD x 3'; ice housing drain	McMaster-Carr	5233K562	1
J	Hose Assembly	Micro Matic	4353A	1
	- Faucet adapter	Micro Matic	CK-035	2
	- 5' Hose	Micro Matic	549C1200	1
	- Hose Nipple	Micro Matic	526CS	2
	- Stepless Clamp	Micro Matic	170SL	2
K	Washer	Micro Matic	753	2
L	Handi-Tak Adhesive Putty	Michaels	HT2	1
M	Main Randall Assembly			
	- Housing Bottom	American Granby, Inc	NT120B	2
	- 2" PVC Nipple x 2.5"	Any Plumbing Store		1
	- PVC Bushing; 2-3/8 dia x 1-1/4 long w/ 7/8-14 Thd	Progressive Machine		2
	- 1-1/2" PVC Nipple x 1.5"	Any Plumbing Store		1
	- 1-1/2" PVC Nipple x 10" member	Any Plumbing Store		1
- Shank assembly	Micro Matic	4331AS	2	

► **MSC Industrial Supply**

[www.mscdirect.com](http://www.mscdirect.com)  
800.645.7270

► **McMaster-Carr**

[www.mcmaster.com](http://www.mcmaster.com)  
609.689.3415

► **American Granby, Inc**

[www.americangranby.com](http://www.americangranby.com)  
800.726.9889

► **Atlantic Screen**

[www.atlantic-screen.com](http://www.atlantic-screen.com)  
302.684.3197

► **Micro Matic**

[www.micromatic.com/draft-keg-beer/equipment-cid-2.html](http://www.micromatic.com/draft-keg-beer/equipment-cid-2.html)  
866.291.5756

► **Perlick**

[www.perlick.com/products/tapping](http://www.perlick.com/products/tapping)  
800.558.5592

► **Michaels**

[www.michaels.com/art/online/home](http://www.michaels.com/art/online/home)  
800.642.4235

► **Progressive Machining**

[www.progressive-machining.com](http://www.progressive-machining.com)  
302.422.8913

