

**T**hank you for purchasing your FILTON cask tap. This tap is designed to provide years of faithful service with a minimum of maintenance. It offers the advantage of an angled spout and a light, easy to operate mechanism. A standard 3/4" hop filter can be used instead of the rubber seal provided.

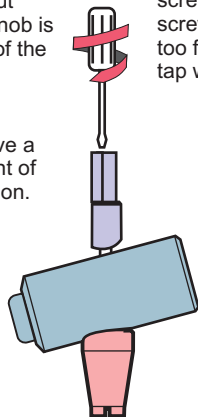
All parts are resistant to alkaline beer line cleaners and will tolerate temperatures up to 120 deg C. The tap uses standard Orings on the valve seals. these are available as spares from your tap supplier or any good engineers supplier.

Small parts may present a choking hazard, please keep away from young children.

## Setting after reassembly

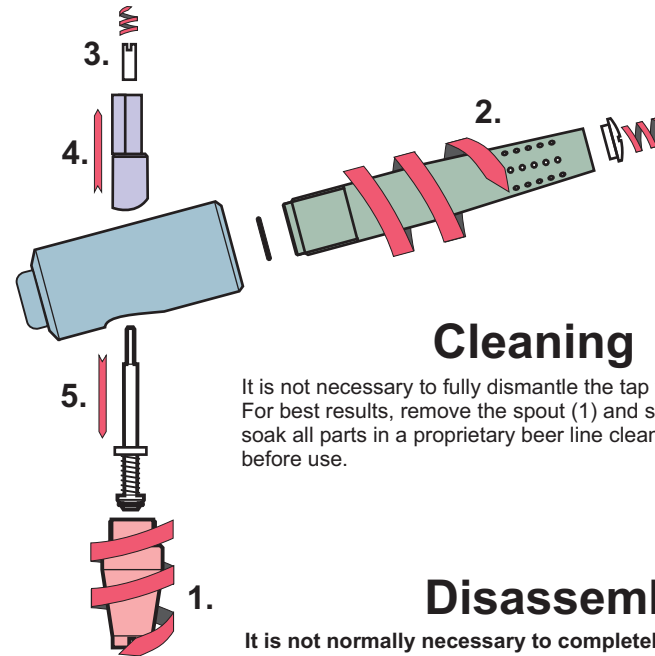
Screw in the adjuster nut until the Knob is just clear of the Body.

The knob should have a tiny amount of 'free' rotation.



If the adjuster screw is screwed in too far, the tap will drip.

If the adjuster screw is not down far enough, the tap will not fully open.



## Cleaning

It is not necessary to fully dismantle the tap for routine cleaning. For best results, remove the spout (1) and shank (2) only and soak all parts in a proprietary beer line cleaner. Rinse thoroughly before use.

## Disassembly

**It is not normally necessary to completely dismantle the tap unless for servicing.** Full disassembly requires the tap to be reset on assembly (see separate instruction)

### DISASSEMBLY

- 1) Unscrew Spout (1)
- 2) Unscrew Shank (2)
- 3) Unscrew adjuster nut (3) and pull off knob (4)
- 4) Pull out Spindle Assembly (5)

### ASSEMBLY

- 1) Simply reverse the procedure above.
- IMPORTANT** Using a small flat screwdriver screw the Adjuster Nut in until there is minimal clearance between the Knob and the Body. (see separate instruction)