

GLORIA

K E G

Big G 10L Gloria Keg® Manual

Gloria Keg® 10L Kit Contains

- x1 10L Gloria Keg (2.5 G)
- x1 Pour Spout Assembly
- x1 CO₂ Regulator
- x1 Lid
- x1 Neoprene Sleeve
- x1 Drip Mat
- x1 Liquid Chalk Marker
- x1 .6L (500g) CO₂ Cylinder

WE ARE HONORED
You've chosen Gloria

Visit our website to learn more about us.



At GloriaKeg.com you'll find:

- Instructional videos
- Fun Accessories
- Perfected Recipes

Follow us!

Facebook: Gloria Keg

Instagram: gloriacocktailkeg

TikTok: @gloria.keg

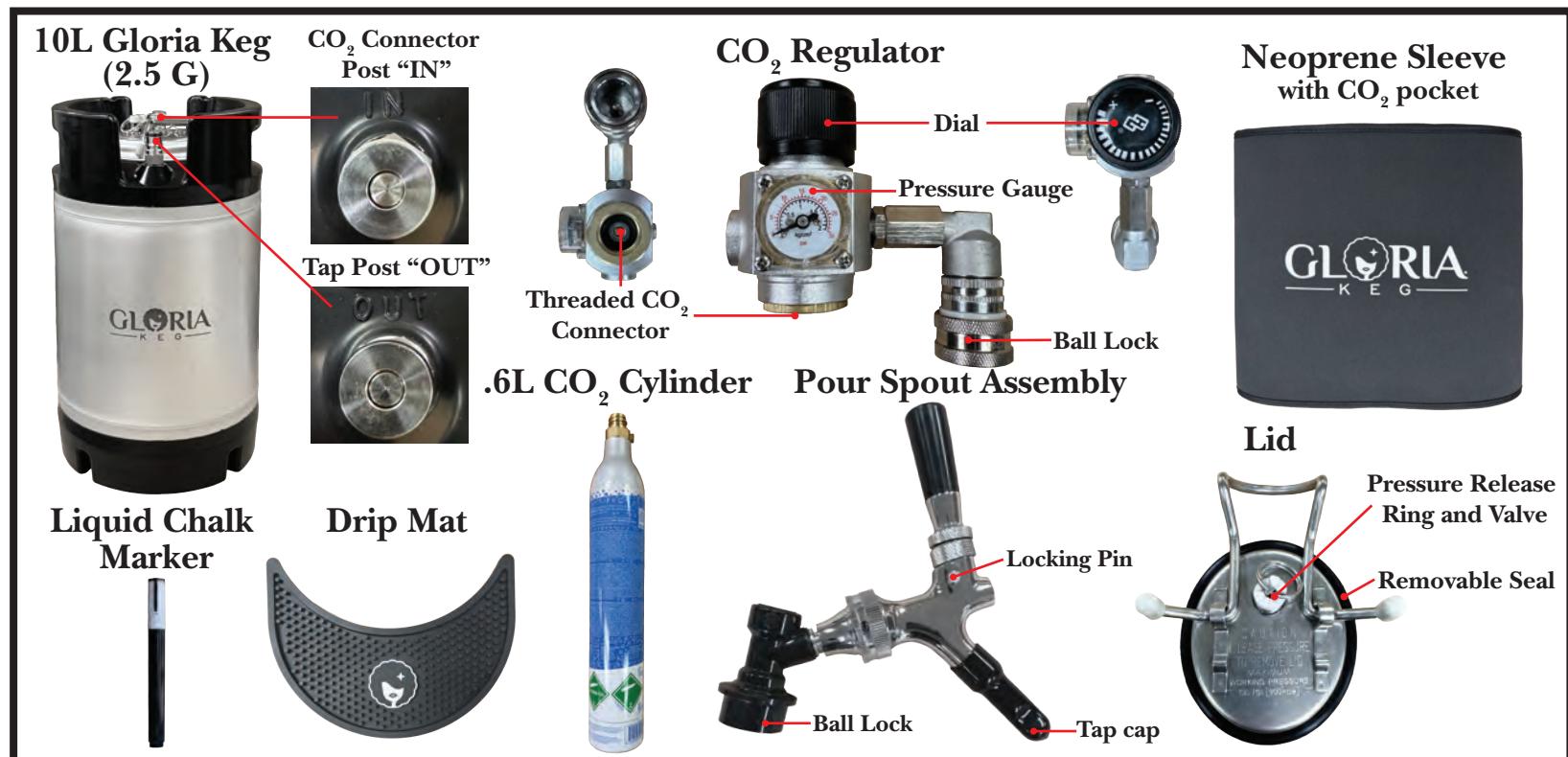
Contact us with questions or feedback at
info@GloriaKeg.com or 1-920-215-0829



Congrats on your Gloria Keg® purchase

Let's Get Acquainted

- Big G 10L Gloria keg uses (1).6L (500g) CO₂ cylinder, which can be found on our website.
- One .6L CO₂ cylinder propels many (30+) kegs and can be exchanged.
- Use the included liquid chalk marker to label the contents directly onto the black rubber of the keg!
- Allow the liquid chalk to fully dry. Remove the chalk with a damp cloth.
- Gloria generally operates best around 5-7 psi.
- Gloria is happy to host all beverages, whether carbonated or not. Be creative!
- Cocktails, beer, and wine are some favorites.
- Before opening the lid, make sure to release all pressure by turning the regulator off and pulling the pressure release ring.



Quick Cleaning Guide

Note: Avoid using a dishwasher, soap and detergents that might contaminate your future beverages.
A detailed video on disassembling the pour spout assembly is available on www.GloriaKeg.com/pages/videos



Quick Setup Guide

1



1. Ensure the regulator is off by turning the dial counterclockwise. Fully tighten the CO₂ cylinder clockwise onto the regulator.

2



2. Fill the Gloria Keg with your favorite recipe. Visit gloriakeg.com/blogs/recipes for recipes and tips

3



3. Attach the lid. Place the longer side of the lid into the keg, then rotate it 90° to align with the keg opening.

4



4. Make sure the lid and seal are aligned with the keg opening and flip the latch over the top to close. Invert keg to mix beverage and to check for a proper seal.

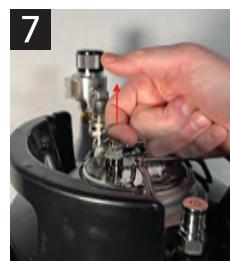
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5. Place the neoprene sleeve over the keg. Position the CO₂ pocket in front of the “IN” connection post. Slide the CO₂ cylinder down into the pocket on the neoprene sleeve.



6. To attach the regulator, first use fingers and thumb to retract the metal connection ring of the ball lock. Attach the regulator to the keg by firmly pressing the retracted connector straight down onto the “IN” post of the keg. Release the connector and make sure it’s fully seated.



7. The pressure is increased by turning the dial clockwise and released by pulling on the pressure release valve ring. Set the pressure to 5-7 psi. Mixing or traveling can increase the pressure so be sure to check the gauge before use.



8. Ensure the pour spout assembly is closed and locked by pushing the pour spout assembly handle toward the keg and sliding the locking pin to the left.



9. Attach the pour spout assembly to the keg by retracting the plastic connector with fingers and thumb. Then firmly press straight down onto the “OUT” Post of the keg. Release the connector and make sure it is fully seated.



10. Ensure the regulator is set at 5-7 psi. Unlock the pour spout assembly by sliding the locking pin to the right. Position the drip mat under the spout. And now...the moment you've been waiting for... Pull the tap handle forward, enjoy and share!

Our Most Popular Recipes



Wisconsin Old Fashioned

- 3 L whiskey, brandy or bourbon
- 1/2 cup bitters
- 1 3/4 cups Old Fashioned Mix or cherry juice
- 6 L of lemon-lime soda or citrus soda



Orange Crush

- (3) 1 L orange vodka
- 1 L Triple Sec
- 16 oz orange juice
- 5.5 L lemon-lime soda



Espresso Martini

- 3 L vodka
- 1.75 L Kahlúa
- (2) 750 mL Irish Cream (Chocolate Irish Cream is delicious)
- (3) 1 L espresso (we used Starbucks Espresso Unsweet found in the refrigerator section)



Margarita

- (4) 750 mL white tequila
- 50 oz lime juice from concentrate
- (4) 11.75 oz bottles agave syrup

*mix the first 3 ingredients well to ensure the agave syrup is fully diluted

- 4 L seltzer water

For flavored margaritas, it works well to use a 750 mL bottle of flavored syrup of your choice. Reduce the amount of agave syrup to (2) 11 oz bottles. For spicy margaritas, add the strained liquid from 3 cans of jalapeños.

Mixing Instructions

Pour the ingredients in the order they are listed. Carbonated items are listed last to preserve the bubbles, so take care to pour them slowly. Place the cover on and gently invert the keg to mix. Some recipes will slightly settle or separate, so if Gloria is left alone for a day or two, you may want to gently invert the keg to mix again before dispensing. Make sure the tapper is locked or removed before mixing and pressure is brought back down to 7 psi before using.

Find many more recipes at:



gloriakeg.com/blogs/recipes