



Gloria Rose Keg Manual

Gloria Keg® Rose Kit Contains

- x1 7L Gloria Rose Keg (1.75 G)
- x1 Pour Spout Assembly
- x1 CO₂ Regulating Cap
- x1 Wrench
- x1 Drip Mat
- x3 16 Gram CO₂ Cartridges

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

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TikTok: @gloria.keg

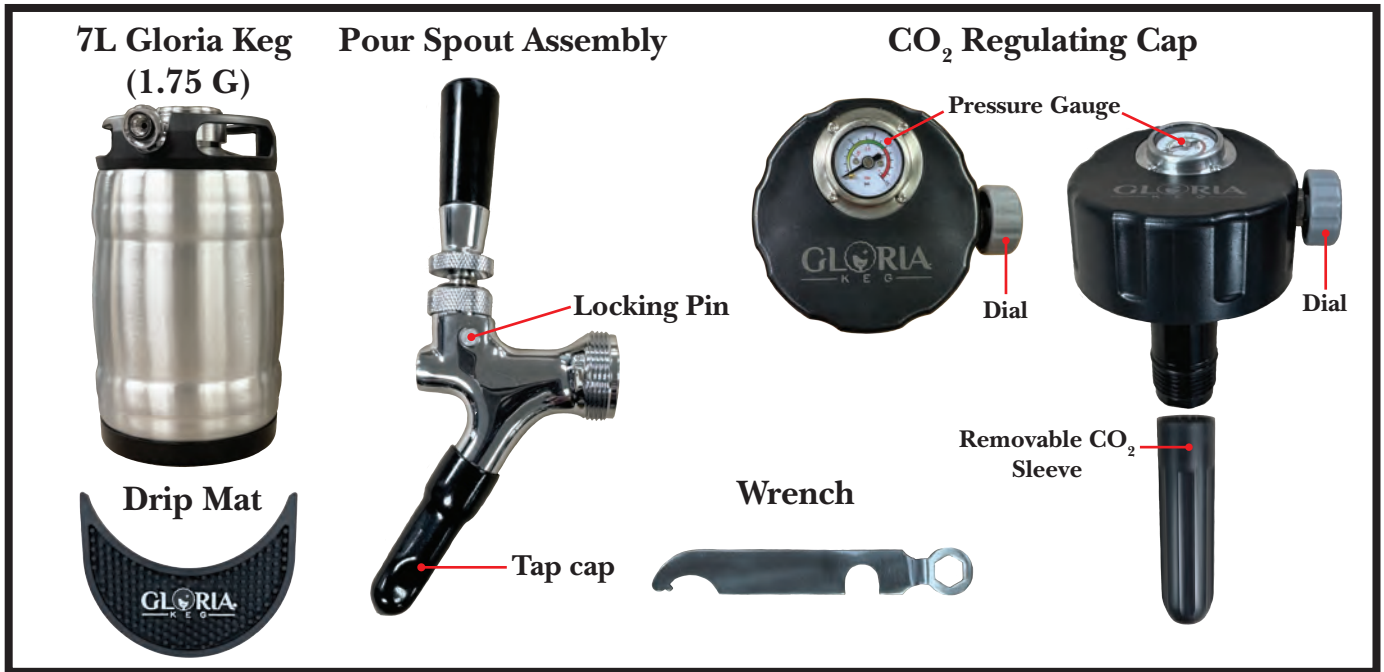
Contact us with questions or feedback at
info@GloriaKeg.com or 1-920-215-0829



Congrats on your Gloria Keg® purchase

Let's Get Acquainted

- Gloria Rose uses 16g THREADED CO₂ cartridges, which can be found on our website.
- One cartridge will propel one whole keg and can be disposed of when the keg is empty.
- 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 slowly opening the regulating cap.



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



Using the included wrench, loosen the ring around the pour spout. Rotate the spout 180° and hand tighten the ring. Pull the lever forward to open the tap.



Run hot water through the spout and down through the pick-up tube. If needed, use a bottle brush to clean any residue from inside the keg.



Remove the pour spout assembly and fill the keg with hot water and 1 Tablespoon of baking soda.



Allow to soak for 10 minutes. Then dump the water out, rinse and allow to fully air dry.



Wash and thoroughly rinse the pour spout assembly with hot, soapy water. Rinse the underside of the lid, but DO NOT submerge in water.

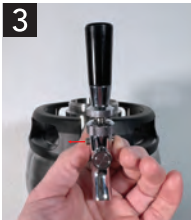
Quick Setup Guide



1. Attach the taper to the keg by first making sure the taper is completely vertical. Then align the grooves of the keg attachment to the grooves in the taper.
Hand tighten the ring around the taper by turning it counterclockwise.



2. Finish tightening the ring with the wrench provided. Ensure the taper stays vertical by stabilizing it with one hand. The taper is removed in the same way for cleaning.



3. Ensure the taper is closed and locked by pushing the tap handle toward the keg and sliding the locking pin to the left.



4. Ensure the dial of the regulating cap is OFF by turning it clockwise. Attach a CO₂ cartridge by completely threading it into the regulating cap clockwise quickly and firmly.



5. Attach the sleeve by completely threading it onto the regulating cap over the CO₂ cartridge. Set the assembled cap aside for now.



6. Fill Gloria Rose with your favorite recipe. Visit gloriakeg.com/blogs/recipes for recipes and tips



7. Screw the lid on the to keg by inserting the CO₂ sleeve into the keg and turning the whole lid clockwise. Invert keg to mix beverage and check for a proper seal. Increase the psi by turning the grey dial toward “on” or counterclockwise. It takes a few moments to build up pressure. Adjust as needed.



8. 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

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



Orange Crush

- (2) 1 L orange vodka
- 1 L Triple Sec
- 16 oz orange juice
- 4 L lemon-lime soda



Espresso Martini

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



Margarita

- (3) 750 mL white tequila
- 45 oz lime juice
- (3) 11.75 oz bottles agave syrup
- *mix the first 3 ingredients well to ensure the agave syrup is fully diluted
- 2 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 (1) 11 oz bottle. For spicy margaritas, add the strained liquid from 2 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 before mixing and pressure is brought back down to 7 psi before using.

Find many more recipes at:



gloriakeg.com/blogs/recipes