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KRUPS 1500634567

KRUPS B100 BeerTender: Heineken Draught Keg System Instruction Manual

Model: 1500634567

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INTRODUCTION

The KRUPS B100 BeerTender is designed to provide an optimal at-home draught beer experience. This system is compatible with Heineken DraughtKegs, which feature an internal carbonator pressure unit. This technology ensures beer remains fresh for up to 30 days after tapping, delivering a crisp, quality beer with a signature head of foam. The BeerTender utilizes a Peltier silent cooling system to maintain the ideal temperature of 37.4 degrees F for 5L Heineken DraughtKegs. This manual provides instructions for safe and efficient use of your BeerTender.

IMPORTANT SAFETY INFORMATION

- Read all instructions before using the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

- This appliance is intended for household use only.

COMPONENTS OVERVIEW

Familiarize yourself with the main parts of your KRUPS B100 BeerTender:

- **Main Unit:** Houses the cooling system and keg compartment.
- **Tap Handle:** For dispensing beer.
- **Detachable Draw Spout:** Where beer is dispensed.
- **Removable Drip Tray:** Collects any spills for easy cleaning.
- **LED Temperature Indicator:** Displays the internal temperature.
- **Draught Keg Tubes:** Disposable tubes for connecting the keg to the tap.



Figure 1: KRUPS B100 BeerTender main unit with a glass of Heineken beer. The unit is black with a silver tap handle and a silver drip tray.

chrome front panel and a tap handle.



Figure 2: Detailed view of the KRUPS B100 BeerTender, highlighting its various components such as the tap, cooling unit, and keg compartment.

SETUP INSTRUCTIONS

Follow these steps to set up your BeerTender for the first time or when replacing a keg:

- 1. Unpack the Unit:** Carefully remove all packaging materials and ensure all components are present and undamaged.
- 2. Position the BeerTender:** Place the unit on a stable, flat surface away from direct sunlight or heat sources. Ensure adequate ventilation around the unit.

- 3. Install Drip Tray:** Slide the removable drip tray into its designated slot at the base of the BeerTender.
- 4. Prepare the Keg:** The BeerTender is designed for 5L Heineken DraughtKegs (Heineken, Heineken Premium Light, Newcastle Brown Ale). Ensure your keg is chilled before insertion for optimal performance.
- 5. Open the Unit:** Gently lift the top cover of the BeerTender.
- 6. Insert Keg:** Place the 5L DraughtKeg into the BeerTender compartment.
- 7. Connect Draught Tube:** Attach one of the provided disposable draught keg tubes to the keg's plastic tube and then to the BeerTender tap mechanism. This process takes less than 15 seconds. Ensure a secure connection to prevent leaks.
- 8. Close the Unit:** Securely close the top cover of the BeerTender.
- 9. Power On:** Plug the BeerTender into a standard 120V electrical outlet. The LED temperature indicator will activate.



Figure 3: A 5L Heineken DraughtKeg, labeled "BeerTender compatible", shown next to a glass of beer.
This illustrates the type of keg used with the BeerTender.



Figure 4: Three 5L DraughtKegs: Newcastle Brown Ale, Heineken, and Heineken Premium Light, all compatible with the BeerTender system.



Figure 5: A hand demonstrating the insertion of a plastic draught tube into the top of a Heineken DraughtKeg, preparing it for the BeerTender.



Figure 6: A hand connecting the draught tube from the keg to the tap mechanism of the BeerTender, showing the final step before operation.

OPERATING INSTRUCTIONS

Once the BeerTender is set up and the keg is cooling, you are ready to dispense beer:

1. **Check Temperature:** Wait for the LED temperature indicator to show the ideal temperature (37.4 degrees F) before dispensing for best results.
2. **Position Glass:** Place a clean glass directly under the detachable draw spout.
3. **Dispense Beer:** Pull the tap handle forward to dispense beer. For a perfect pour, tilt the glass slightly and straighten it as it fills.
4. **Create Foam (Optional):** To create a rich head of foam, push the tap handle backward once the glass is about 70% full. This activates the ultrasonic foam generator for fine foam.
5. **Stop Dispensing:** Release the tap handle to stop the flow of beer.

The BeerTender's internal carbonator system keeps the beer fresh for up to 30 days after tapping.



Figure 7: A set of four Heineken branded glasses and a bottle opener, ready for use with the BeerTender.

Official Product Videos

Green House Stand Beer Server - Fine Foam Feature

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This video demonstrates the Green House Stand Beer Server's ability to generate ultra-fine, creamy foam using ultrasonic waves, enhancing the beer's taste and appearance. It shows the process of setting up a canned or bottled beer with chilled ice packs, placing the upper unit, pouring beer by pulling the lever forward, and then pushing it backward to create foam. The video highlights the smooth and long-lasting quality of the foam.

Green House Cocktail Beer Server - Mixed Drinks

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This video showcases the Green House Cocktail Beer Server's versatility in creating various beer cocktails. It illustrates how to set up beverages and freezer packs, and how to use the handle to dispense different mixtures like a "Red-Eye" (beer and tomato juice), "Bitter Orange" (beer and orange juice), and "Melon Beer" (beer and melon soda). The video also demonstrates the changeover switch to pour beer or other drinks separately, and emphasizes the fine, creamy foam generated by ultrasonic waves.

CARE AND MAINTENANCE

Regular cleaning ensures optimal performance and hygiene of your BeerTender:

- **Drip Tray:** The removable drip tray should be emptied and cleaned regularly with warm, soapy water.
- **Draw Spout:** The detachable draw spout can be removed and cleaned thoroughly.
- **Exterior:** Wipe the exterior of the BeerTender with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
- **Draught Tubes:** The provided draught tubes are disposable and should be replaced with each new keg to maintain hygiene and taste quality.

Official Product Videos

Green House Stand Beer Server - Cleaning

Your browser does not support the video tag.

This video demonstrates the ease of cleaning the Green House Stand Beer Server. It shows how to detach the lower parts of the unit, including the drip tray and the main body, for washing under running water. It explicitly states that the upper unit (containing the tap and electronics) should not be washed. The video also highlights that the device is battery-operated, making it convenient for indoor or outdoor use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Beer is not cold enough.	Keg was not pre-chilled; ambient temperature is too high; poor ventilation.	Ensure keg is thoroughly chilled (at least 10 hours in a refrigerator) before insertion. Place BeerTender in a cool, well-ventilated area. Allow sufficient time for the Peltier cooling system to reach optimal temperature (indicated by LED).
Beer is not dispensing.	Draught tube not properly connected; keg is empty; tap handle mechanism is blocked.	Check that the draught tube is securely connected to both the keg and the tap. Verify the keg is not empty. Inspect the tap mechanism for any obstructions.
Excessive foam or no foam.	Incorrect dispensing technique; ultrasonic foam generator issue.	For less foam, tilt the glass and pour slowly. For more foam, push the tap handle backward briefly. Ensure the foam generator is clean and functioning.
Unit is leaking.	Improperly seated keg or draught tube; damaged component.	Check that the keg is correctly seated and the draught tube is firmly attached. Inspect for any visible damage to the unit or components.

PRODUCT SPECIFICATIONS

- Model Number:** 1500634567
- Brand:** KRUPS
- Product Dimensions:** 21 x 12 x 18 inches (53.34 x 30.48 x 45.72 cm)
- Item Weight:** 14.3 pounds (6.49 kg)
- Capacity:** 17.91 Cubic Feet (designed for 5L DraughtKegs)
- Voltage:** 120 Volts
- Wattage:** 70 Watts
- Color:** Black
- Cooling System:** Peltier (silent and efficient)
- Special Feature:** LED Temperature Display
- Compatibility:** Heineken, Heineken Premium Light, Newcastle Brown Ale 5L DraughtKegs
- Freshness Duration:** Up to 30 days after tapping (with DraughtKeg system)



Figure 8: Diagram showing the dimensions of the BeerTender unit, indicating a height of 18 inches (45 cm).

WARRANTY AND SUPPORT

The KRUPS B100 BeerTender comes with a 2-year worldwide warranty. For warranty claims, technical support, or service inquiries, please refer to the contact information provided in your product packaging or visit the official KRUPS website.

For additional information and support, you may visit the [KRUPS Store on Amazon](#).