



"S" System Keg Valve

### "S" System - Keg Coupler - Tap w/ Blue Lever Handle

"S" system is used by many European breweries, also known as European Sankey. Distinguished by its longer, narrower probe than the "D" System. It is used by breweries such as Heineken, Becks, Amstel Light, and Pilsner Urquell. Please see our website for an expanded listing of beers that use the "S" system valve.

The keg coupler connects to the keg valve, "tapping" the keg. Both the gas line from the CO<sub>2</sub> tank / regulator and the beer hose to the beer faucet attach to the coupler.

### Keg Coupler Features

- Stainless Steel body improves durability and resistance to chemicals
- Stainless Steel handle fork for added strength
- Tin-nickel plated probe is resistant chemicals and won't chip like chrome
- Short handle is ideal for the smaller diameter 1/6 kegs



### Specifications

|                       |  |
|-----------------------|--|
| <b>System</b>         | "S" (European Sankey)                        |
| <b>Body Material</b>  | 303 Stainless steel                          |
| <b>Probe Material</b> | Tin-Nickel Alloy Plated                      |
| <b>Handle Color</b>   | Blue   |
| <b>Handle Style</b>   | Lever  |
| <b>Gas Port</b>       | 3/8" O.D. Barb (To fit 5/16" I.D. Gas Hose)  |
| <b>Beer Port</b>      | 7/8"-14 Thread (U.S. Beer Industry Standard) |
| <b>Height</b>         | 3-13/16"                                     |

