



"S" System Keg Valve

"S" System - Keg Coupler - Tap w/ Ergo 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 CO₂ tank / regulator and the beer hose to the beer faucet attach to the coupler.

Keg Coupler Features

- Brass nickel plated body improves durability and resistance to chemicals
- Stainless Steel probe for the ultimate in purity
- Excellent for beer, wine, and cider
- Short handle is ideal for the smaller diameter 1/6 kegs
- Easy to engage handle: push down to tap/pull up to untap



Specifications

System	"S" (European Sankey)
Body Material	Tin-Nickel Alloy Plated
Probe Material	304 Stainless steel
Handle Color	Black
Handle Style	Ergonomic Lever Handle
Gas Port	3/8" O.D. Barb (To fit 5/16" I.D. Gas Hose)
Beer Port	7/8"-14 Thread (U.S. Beer Industry Standard)
Height	3-7/16"

