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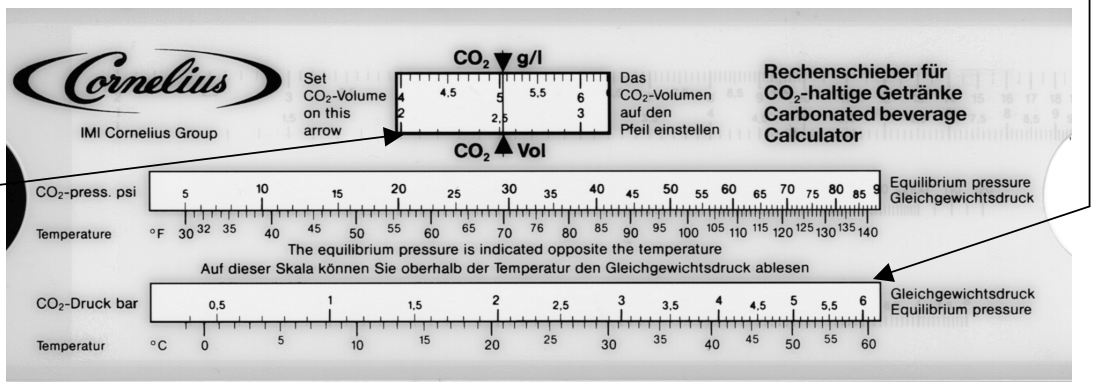
Carbonation Testing Procedure

1. Check accuracy of cup tester thermometer by immersing in iced water. It must read 0°C (32°F)
2. Remove all traces of grease or oil from cup tester by washing in luke warm soapy water.
3. Pre-chill the cup tester by filling it with iced water for 3 minutes at least.
4. Take a clean pre-chilled glass with a greater capacity than the cup tester and dispense gently down the side of the glass a sample of the product to be tested.
5. Carefully fill in the product from the glass into the pre-chilled cup tester until it is completely filled. Then close the tester immediately.
6. Gently „gauge“ the tester until the pressure gauge shows 0,3 bars (5 psi)
7. Operate the relief valve a second time until the gauge shows zero pressure.
8. Shake the tester vigorously until the pressure gauge no longer climbs.
9. Read off the temperature and pressure and, with the help of a CO2 volume calculator, calculate the volumes of the sample product.
10. Repeat this procedure at least 4 times with at least 2 differnet cup testers.
11. Please take the slide rule to the hand and adjust them as follows it:

1. Push the determined pressure over the determined temperature.

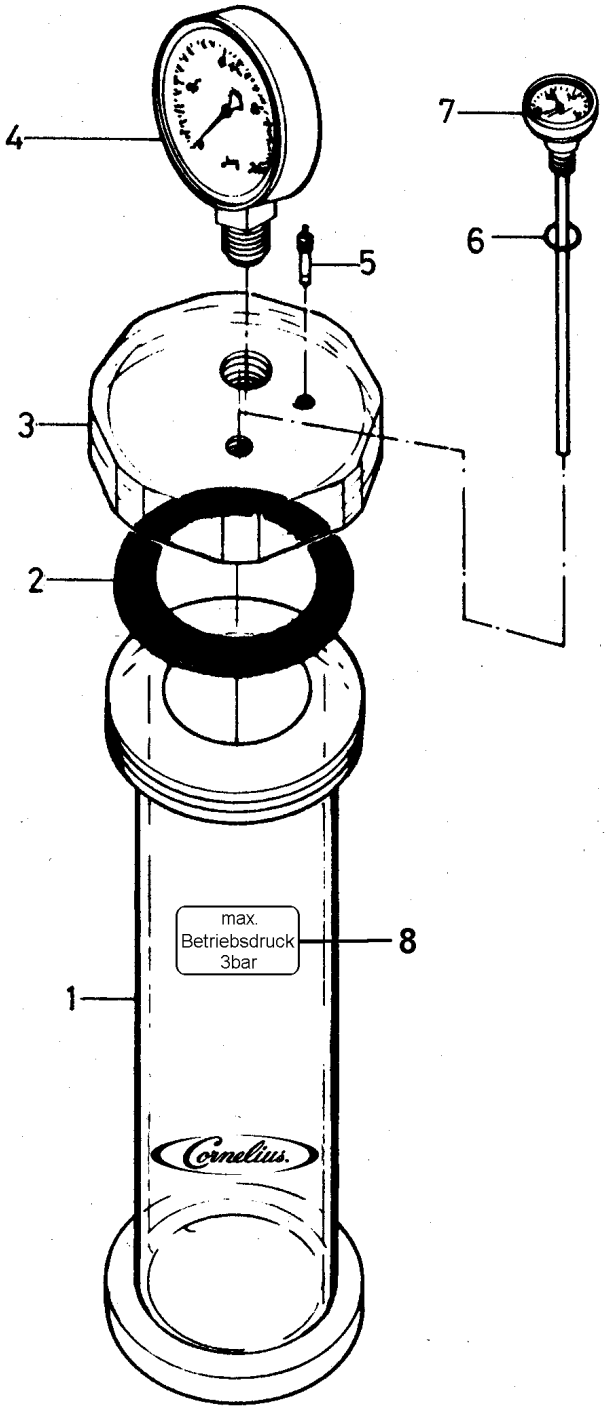


2. Now you can find the volume in g/l or Vol and with the given value of the beverage manufacturer compare to correct if necessary.

12. Warning! Maximum allowed pressure is 3 bar (43 psi). Therefor empty the cup tester direct after measuring.

14-1888-037 – 09/2004 Version B

Cup Tester (14-2394-300)



1. Lower Part (142295011)
2. Gasket (142295003)
3. Cover (142295010)
4. Low Pressure Gauge 2,5 bar (148627000)
5. Valve, Schrader (142295004)
6. O-Ring 6 x 1,5 mm (142295005)
7. Thermometer –20°C up to +40°C (148628000)
8. Label max. Operating Pressure (220065012)