

Instructions for using the Lancer Cup Carbonation Tester.

Ensure that the Carbonation Tester is calibrated before commencing the test.

1. Fill the carbonation tester with (ice and) water and close.
2. Chill the tester to 0°C.
3. Dispense two cups of product and discard (this ensures the product at the valve is cold).
4. Hold the cup under the valve at an angle and as close to the valve as possible. The side of the cup should be touching the valve.
5. Dispense product down the inside of the cup to reduce foaming.
6. Empty ice water from the carbonation tester.
7. While holding the carbonation tester at a 45° angle, slowly pour product from the cup into the tester. As the tester fills, turn the tester from the angular to a vertical position.
8. Place the tester on a level surface and continue pouring until the tester overflows.
9. With the tester remaining on the level surface, carefully close the tester.
10. Immediately depress the snift button to reduce the gauge pressure to 0 psi/ kg/cm². The tester should be held upright and no product should be lost from the snift.
11. Preferably, wrap the tester in a cloth to avoid heat transfer from your hands to the tester.
12. Gently swirl the tester until gauge pressure reads 5 psi/ 0,5 kg/cm².
13. Immediately depress the snift button to drop the gauge pressure to 0 psi/ kg/cm².
14. Vigorously shake the tester, then read the gauge, lightly tap the gauge to ensure the needle does not stick.
15. Repeat above step until the reading stabilizes.
16. Record the pressure to the nearest 0,05 kg/cm²
17. Record the temperature to the nearest 0,5°C
18. Look up the volumes of carbonation in the carbonation table.

After use of the carbonation tester:

1. Simultaneously, depress the snift button and remove the tester top.
2. Discard the sample and rinse the tester with warm water.
3. Depress the snift button and allow water to flush snift assembly.
4. Dry all surfaces of the tester.

