



**TAPPING
EXCELLENCE**



MYKEGGER

EST: 1993

**CRAFTING QUALITY,
POURING INNOVATION**



BEVERAGE DISPENSING SOLUTIONS

BEER ♦ COFFEE ♦ SAUCE

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NEW

PORTABLE KEGERATOR GLYCLOL SYSTEM



Introducing the MyKegger Portable Kegerator, the ultimate solution for versatile and efficient beverage dispensing, compact enough to fit seamlessly into any setting, from cafes and restaurants to bars and offices.

Designed to meet Australian standards, it features a powerful refrigeration system, eco-friendly refrigerant, and durable food-grade SUS304 stainless steel components.

Additionally, its portability makes it especially suitable for caterers and event organisers, requiring only minimal desktop space and a standard power outlet for operation.

DRAFT BEER ★ **COLD BREW COFFEE** ★ **CARBONATED DRINKS**



Specifications:

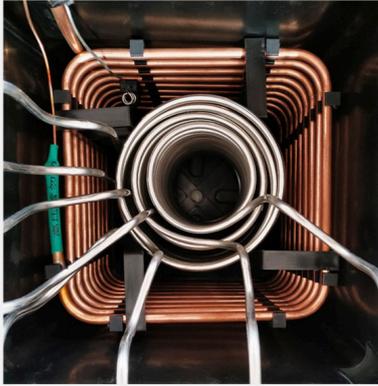
- Cooler Reservoir : 20L.
- Voltage: 240V – 50Hz | 1.0 A.
- Compressor: 260W.
- Beverage Coil: SUS304

Options:

- Faucet: 1 or 2 faucets.
- Beverage Tube Connection: quick-connect or standard Ø 9.5 * 1.25 (clamp required).

MK_KR_GL_PT_2

KEY FEATURES



RED COPPER REFRIGERATION TUBES

Extended and dense for maximum cooling surface area and stable temperature control.



SUS304 FOOD-GRADE BEVERAGE TUBES

All internal beverage tubes are made entirely of SUS304 food-grade stainless steel. These tubes are designed with a 6mm high-density inner and outer double-coil structure, ensuring extended length for superior cooling and foam control.



ADVANCED COOLING SYSTEM

Equipped with a low-pressure, variable frequency compressor (260W | 3/8P) with low noise and agitator motor ensure consistent cooling performance.

Utilises R290 eco-friendly refrigerant with an automatic fluorine injection system for rapid cooling.

KEY FEATURES



GLYCOL COOLING SYSTEM

20L reservoir suitable for water or a water-glycol mixture (up to 30%). With thermistor maintains the reservoir temperature at 2-4°C for optimal draft beer quality.



AGITATOR

Equipped with a circulation agitator motor, offering quieter operation compared to traditional water pumps.



CONVENIENT MAINTENANCE

Convenient Maintenance: The beverage outlets are mounted on the exterior of the chassis with threaded quick-connect fittings, making maintenance easy and hassle-free.

ROBUST CONSTRUCTION

THICK CARBON STEEL CASING

Made from thick carbon steel plates with automotive-grade paint and electrostatic spray process for durability and longevity.



EFFICIENT INSULATION

Features a thick polyurethane insulation layer that is dense and robust, effectively locking in cold temperatures and blocking external heat.



WATER MANAGEMENT

Equipped with a drip tray and overflow holes in the water tank to prevent spills and overflows.



VERSTILE APPLICATION

The revolutionary desktop beverage dispenser, compact enough to fit seamlessly into any setting, from cafes and restaurants to bars and offices, and any outdoor events.



GLYCOL SYSTEM



MK_KR_GL_IN

Innovative Square-share Beverage & Cooling Coil, better foam control.



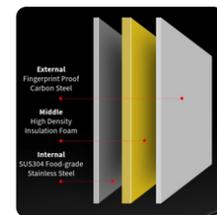
Industry-leading Donper Variable Frequency Compressor.



High-performance agitator accelerates the flow of cold water to enhance cooling efficiency.



Effective Insulation and Temperature Control



| | SMALL | MEDIUM | | SMALL | MEDIUM |
|----------------|---------|---------|---|-------------------------|-------------------------|
| Voltage (V) | 220-240 | 220-240 | Cooling Method | Glycol | Glycol |
| Frequency (Hz) | 50 | 50 | Thermostat | Manual | Manual |
| Power (W) | 280 | 480 | Exterior | Black Stainless Steel | Black Stainless Steel |
| Current (A) | 1.2 | 2.0 | Beverage Dispensing Rate (L/h) | 70 | 160 |
| Refrigerant | R290 | R290 | Beverage Temperature (°C) | 2-4 | 2-4 |
| Reservoir (L) | 40 | 70 | External Dimension (cm) (excl. font, wheel) | L 43 * W 43 * H 78 | L 53 * W 53 * H 89 |

GLYCOL SYSTEM – UNDER BENCH



MK_KR_GL_UB



Supports up to 12 taps, with clamp or quick connector option.



Industry-leading Donper Variable Frequency Compressor.



Concave control panel with easy access for maintenance.



Detachable beverage coil for easy clean and maintenance.



Water-proof control panel.



Spring handle.

| | SMALL | MEDIUM | LARGE | JUMBO |
|--------------------------------|-------------------------|-------------------------|-------------------------|-------------------------|
| Voltage (V) | 220 -240 | 220 -240 | 220 -240 | 220 -240 |
| Frequency (Hz) | 50 | 50 | 50 | 50 |
| Power (W) | 280 | 380 | 480 | 540 |
| Current (A) | 2.1 | 2.8 | 3.2 | 4.0 |
| Refrigerant | R290 | R290 | R290 | R290 |
| Reservoir (L) | 40 | 40 | 40 | 40 |
| Tap | 1. 2. 3 | 2. 3. 4 | 3. 4. 6 | 4. 6. 8. 10 |
| Cooling Method | Glycol | Glycol | Glycol | Glycol |
| Thermostat | Manual | Manual | Manual | Manual |
| Exterior | Black Stainless Steel | Black Stainless Steel | Black Stainless Steel | Black Stainless Steel |
| Beverage Dispensing Rate (L/h) | 70 | 160 | 180 | 240 |
| Beverage Temperature (°C) | 2 - 7 | 2 - 7 | 2 - 7 | 2 - 7 |
| External Dimension (cm) | L 43 * W 43 * H 85 | L 49 * W 49 * H 82 | L 53 * W 53 * H 95 | L 69 * W 54 * H 85 |
| Net Weight (kg) | 43 | 48 | 55 | 62 |
| Packaging Size (cm) | L 48 * W 48 * H 79 | L 55 * W 55 * H 84 | L 58 * W 58 * H 90 | L 72 * W 58 * H 83 |

GLYCOL SYSTEM – WITH STORAGE



Ample storage capacity, keeping space tidy.



Innovative Square-share Beverage & Cooling Coil, better foam control.



Industry-leading Donper Variable Frequency Compressor.



High-performance agitator accelerates the flow of cold water to enhance cooling



MK_KR_GL_ST



| | SMALL | MEDIUM | LARGE |
|---------------------------|-------------------------|-------------------------|-------------------------|
| Voltage (V) | 220 -240 | 220 -240 | 220 -240 |
| Frequency (Hz) | 50 | 50 | 50 |
| Power (W) | 480 | 480 | 480 |
| Current (A) | 2.18 | 2.18 | 2.18 |
| Refrigerant | R290 | R290 | R290 |
| Reservoir (L) | 40 | 40 | 70 |
| Tap | up to 4 | up to 6 | up to 8 |
| Cooling Method | Glycol | Glycol | Glycol |
| Thermostat | Manual | Manual | Manual |
| Exterior | Black Stainless Steel | Black Stainless Steel | Black Stainless Steel |
| Beverage Temperature (°C) | 2 - 6 | 2 - 6 | 2 - 6 |
| External Dimension (cm) | L 111 * W 53 * H 106 | L 131 * W 53 * H 106 | L 151 * W 53 * H 106 |

GLYCOL SYSTEM - WITH FAN COOLER



Dual Commercial Grade Recycling Cooling Fan.



Innovative square-share beverage & cooling coil, better foam control.



High efficient condenser using thickened pure copper coil with aluminum fin, along with self-evaporation tray.



Robust sheet metal body with thickened, stainless-steel material, featuring laser-cut large ventilation holes.



Intelligent temperature control, with the added capability to connect extra kegs.



Wide selection of full-body stainless steel beer towers and fonts.



| | SMALL | MEDIUM |
|---------------------------|-------------------------|-------------------------|
| Voltage (V) | 220 -240 | 220 -240 |
| Frequency (Hz) | 50 | 50 |
| Power (W) | 380 | 420 |
| Current (A) | 1.72 | 2.2 |
| Refrigerant | R290 | R290 |
| Reservoir (L) | 55 | 70 |
| Tap | up to 4 | up to 6 |
| Cooling Method | Glycol & Fan | Glycol & Fan |
| Thermostat | Digital | Digital |
| Exterior | Black Stainless Steel | Black Stainless Steel |
| Ambient Temperature (°C) | ≤ 40 | ≤ 40 |
| Beverage Temperature (°C) | 2 - 4 | 2 - 4 |
| Internal Dimension (cm) | L 61 * W 52 * H 78 | L 87 * W 53 * H 79 |
| External Dimension (cm) | L 121 * W 65 * H 102 | L 147 * W 65 * H 104 |

KEGERATOR FAN SYSTEM – REFRIGERATED

This product features a rust-resistant carbon steel sheet with precision 3D laser cutting for a sleek design. The surface is treated with matte black electrostatic baking paint, offering easy cleaning and long-lasting durability.

Equipped with a Donper compressor for powerful and consistent cooling, it uses copper refrigeration coil to enhance cooling speed and ensure stable, efficient operation, supporting higher beer output.

The cooling system has undergone rigorous testing to withstand demanding conditions.



FROST-FREE TECHNOLOG

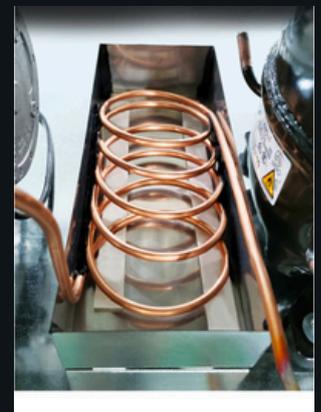
With a high-flow fan delivering strong airflow, ensuring no frost buildup and maintaining consistent temperatures for optimal freshness.



2-6°C Beverage Dispensing ← Cooling Process → 15-28°C Beverage Intake



Built-in condensate evaporation system, where condensate water is evaporated using copper tubes



Highly efficient condenser system, featuring thickened pure copper tubes combined with aluminum fins for enhanced heat dissipation.

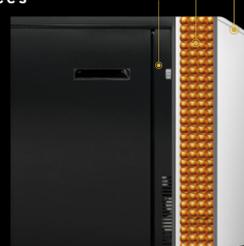


Clear Visibility and Monitoring Reliable & Consistent Temperature Control Digital Control



Thick, dense insulation layer blocks external heat sources

Stainless Steel
Thick Insulation
Carbon Steel



Robust sheet metal body with thickened, stainless-steel

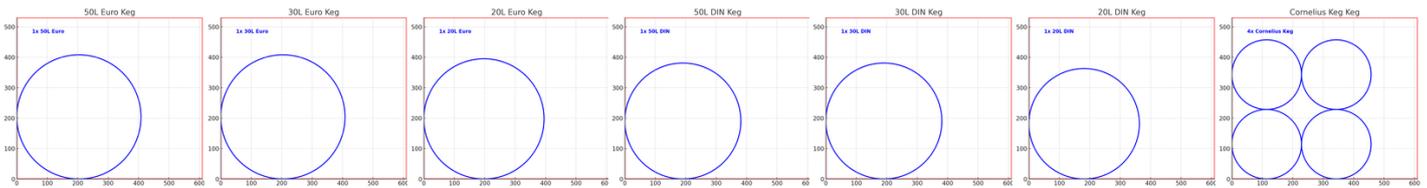


KEGERATOR FAN SYSTEM – REFRIGRIDGED



MK_KR_FN_4

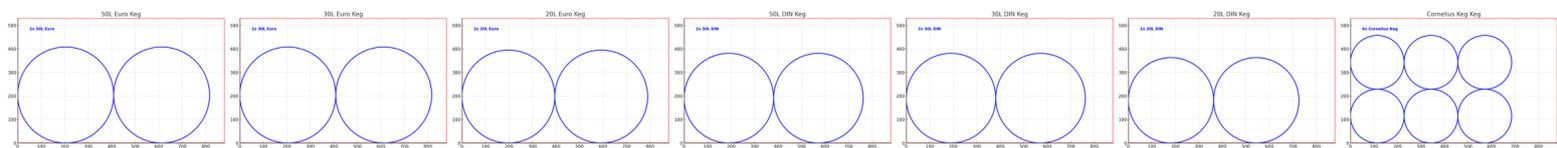
| 4 – KEG (19L CORNEY) | |
|---------------------------|--------------------|
| Voltage (V) | 220 –240 |
| Frequency (Hz) | 50 |
| Power (W) | 220 |
| Refrigerant | R290 |
| Tap | up to 4 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 – 6 |
| Internal Dimension (cm) | L 61 * W 53 * H 80 |
| External Dimension (cm) | L 94 * W 65 * H94 |



| 6 – KEG (19L CORNEY) | |
|---------------------------|--------------------|
| Voltage (V) | 220 –240 |
| Frequency (Hz) | 50 |
| Power (W) | 325 |
| Refrigerant | R290 |
| Tap | up to 6 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 – 6 |
| Internal Dimension (cm) | L 88 * W 53 * H 80 |
| External Dimension (cm) | L 121 * W 65 * H94 |



MK_KR_FN_6

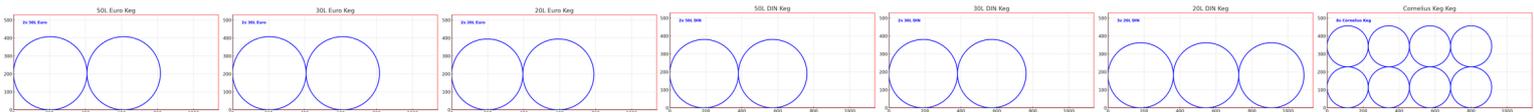


KEGERATOR FAN SYSTEM – REFRIGRIDGED



MK_KR_FN_8

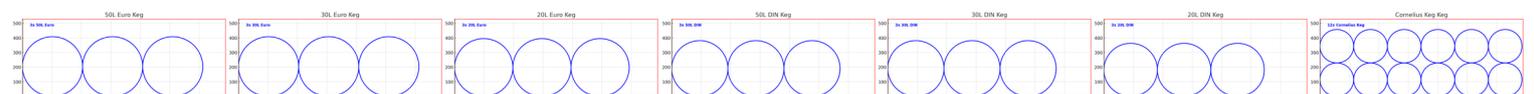
| 8 – KEG (19L CORNEY) | |
|---------------------------|---------------------|
| Voltage (V) | 220 -240 |
| Frequency (Hz) | 50 |
| Power (W) | 325 |
| Refrigerant | R290 |
| Tap | up to 8 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 - 6 |
| Internal Dimension (cm) | L 114 * W 53 * H 80 |
| External Dimension (cm) | L 160 * W 65 * H94 |



| 10 – KEG (19L CORNEY) | |
|---------------------------|---------------------|
| Voltage (V) | 220 -240 |
| Frequency (Hz) | 50 |
| Power (W) | 380 |
| Refrigerant | R290 |
| Tap | up to 8 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 - 6 |
| Internal Dimension (cm) | L 138 * W 53 * H 80 |
| External Dimension (cm) | L 183 * W 65 * H94 |



MK_KR_FN_10

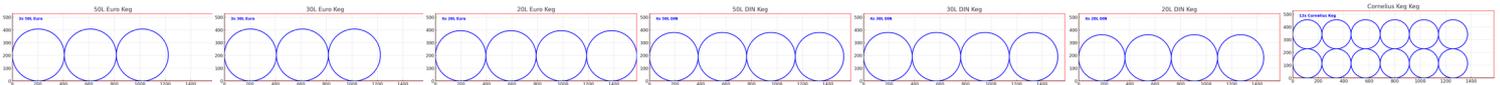


KEGERATOR FAN SYSTEM – REFRIGRIDGED



MK_KR_FN_12

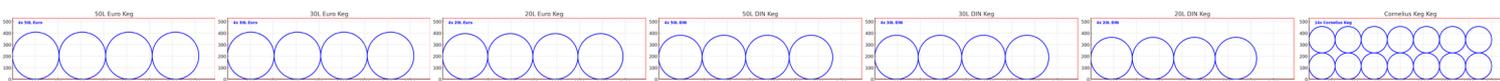
| 12 – KEG (19L CORNEY) | |
|---------------------------|---------------------|
| Voltage (V) | 220 -240 |
| Frequency (Hz) | 50 |
| Power (W) | 430 |
| Refrigerant | R290 |
| Tap | up to 8 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 - 6 |
| Internal Dimension (cm) | L 158 * W 53 * H 80 |
| External Dimension (cm) | L203 * W 65 * H94 |



| 14 – KEG (19L CORNEY) | |
|---------------------------|---------------------|
| Voltage (V) | 220 -240 |
| Frequency (Hz) | 50 |
| Power (W) | 430 |
| Refrigerant | R290 |
| Tap | up to 8 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 - 6 |
| Internal Dimension (cm) | L 178 * W 53 * H 80 |
| External Dimension (cm) | L 223 * W 65 * H94 |



MK_KR_FN_14

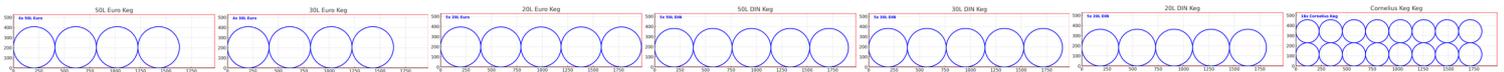


KEGENERATOR FAN SYSTEM – REFRIGRIDGED



MK_KR_FN_16

| 16 - KEG (19L CORNEY) | |
|---------------------------|---------------------|
| Voltage (V) | 220 -240 |
| Frequency (Hz) | 50 |
| Power (W) | 520 |
| Refrigerant | R290 |
| Tap | up to 8 |
| Cooling Method | Refrigeration |
| Thermostat | Digital |
| Exterior | Black |
| Ambient Temperature (°C) | ≤ 40 |
| Beverage Temperature (°C) | 2 - 6 |
| Internal Dimension (cm) | L 198 * W 53 * H 80 |
| External Dimension (cm) | L 243 * W 65 * H94 |



NITROGEN GENERATOR



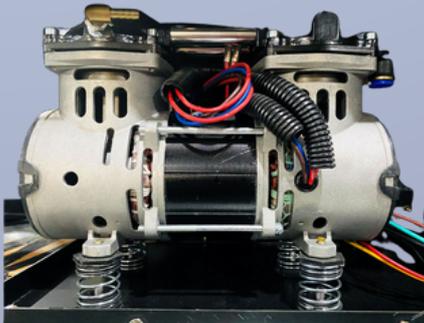
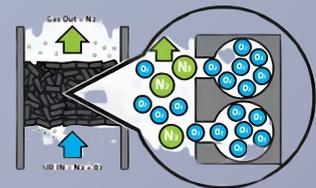
This nitrogen preservation system provides a highly efficient method for keeping food fresh by delivering 99% pure nitrogen.

It inhibits bacterial growth, extends food freshness, and maintains the food's original nutrition and texture without the need for additives or preservatives.

This environmentally friendly solution prevents acidification and oxidation, ensuring safe, long-lasting preservation without altering the food's temperature or moisture content.

SELECTED SPECIAL CARBON MOLECULAR SIEVES:

High-quality molecular sieves not only quickly separate gases but also have long-lasting performance.



PURE COPPER MOTOR WITH DUAL CYLINDER AIR PUMP



EASY ACCESS CONTROL PANEL

HIGH-POWER MOTOR WITH AUTO DRAINAGE

QUIET, OIL-FREE, DOUBLE FILTRATION

NITROGEN GENERATOR



MK_NG_MD

| | | | |
|------------------------|--------|---------------------------|-------------------|
| Capacity (L) | 15 | Gas Outlet Pressure (Mpa) | ≤0.4 (adjustable) |
| Supporting Tap(s) | 4 - 20 | Power | 220 - 240 |
| Idle Pressure (Mpa) | 0.4 | Voltage | 50 Hz |
| Working Pressure (Mpa) | 0.45 | Exterior Length (cm) | 50 |
| Compressor Power (W) | 205 | Exterior Width (cm) | 35 |
| Full Tank (minute) | 9 | Exterior Height (cm) | 52 |



MK_NG_SM

| | | | |
|------------------------|-------|---------------------------|-------------------|
| Capacity (L) | 6 | Gas Outlet Pressure (Mpa) | ≤0.4 (adjustable) |
| Supporting Tap(s) | 2 - 4 | Power (Voltage) | 220 - 240 50 Hz |
| Idle Pressure (Mpa) | 0.4 | Voltage | 50 Hz |
| Working Pressure (Mpa) | 0.45 | Exterior Length (cm) | 37 |
| Compressor Power (W) | 205 | Exterior Width (cm) | 30 |
| Full Tank (minute) | 7.5 | Exterior Height (cm) | 47 |

KEG SPEAR

Our keg spears are designed to international standards, ensuring that all components are interchangeable for maximum convenience and reliability.

Quality is paramount, as the keg spear plays a critical role in the overall integrity of beverage kegs, influencing the sealing, preservation, cleaning, and filling processes. Inferior quality keg spears can lead to serious issues such as poor sealing, inadequate cleaning, and beverage spoilage.

We utilise food-grade materials, including austenitic SUS304 stainless steel and EPDM rubber, ensuring that all parts are free from scratches, burrs, sand holes, oil stains, dirt, and any welding defects such as uneven welds, oxidation, blackening, pinholes, or bumps.

Our springs are imported from Denmark, and our rubber is high-quality EPDM from Lanxess, Germany – recognised as the best globally. This dedication to using superior materials and maintaining rigorous quality standards has positioned us at the forefront of the global market in terms of technology and quality.



**BEST
SELLER**

KEG SPEAR



TYPE A SYSTEM

MK-ET-A

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Major Diameter: Ø 74.55mm.
- Body Minor Diameter: Ø 50.40mm.
- Tube Diameter: Ø 19.00mm.
- Threads: 2" - 14 TIP.

PATENT



PATENTED HOLDING PLATE

Our patented holding plate structure features a thickness of 4mm, significantly enhancing its strength and rigidity. This design includes six slender bulges that not only help elevate the spring but also create ample space between the spring and the holding plate.



PATENTED PLATE STRUCTURE

This spacing facilitates easy cleaning, allowing for the removal of potential black spots that could harbor grime and germs. Furthermore, the slender bulges provide superior support to the spring, ensuring it remains stable during operation.



PATENTED STEEL CORE VALVE

The Type A Keg Spear is engineered with a steel-core CO₂ valve that withstands pressures up to approximately 7MPa. In instances where pressure exceeds this limit, the rubber valve automatically vents, preventing burst and maintaining a sealing pressure of about 2.2MPa. This addresses common issues such as rubber valve burst and leaks in craft beer dispensing.



MANUFACTURING EXCELLENCE



COLD EXTRUSION

The body is produced using a cold extrusion process, unlike others that may use casting or machining. This advanced technique ensures high material density and excellent surface smoothness, which enhances the compatibility and longevity of the rubber components.



STRETCHING PROTECTION

The orifice part of our valve body utilises the world's most advanced stretching protection process, free of scratches and burrs, ensuring the integrity and hygiene of the spear.



ADVANCED NANO-COATING TECHNOLOGY

The valve body threads feature advanced nano-coating technology, enhancing the durability and longevity of the assembly. Additionally, our spear lock structure is simple, practical, and safe, making assembly and disassembly straightforward.

MANUFACTURING EXCELLENCE



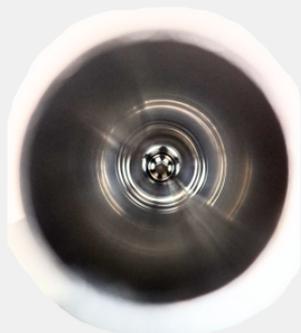
LASER WELDING

Low-temperature laser welding techniques are used, which prevent oxidation, deformation, and discoloration, ensuring narrow, full, and aesthetically pleasing welds compared to other manufacturers who use argon arc welding, which often leads to oxidation and deformation.



DUAL WELDING

Our clamping rings feature welds on both the top and bottom, facilitating easy cleaning and preventing gunk buildup, unlike competitors who may have significant gunk retention issues.



INTERNAL LEVELING AND BRIGHT SOLIDIFICATION

Our spears tubes undergo an internal leveling and bright solidification treatment using the world's most advanced forming processes, ensuring no scratches or scale buildup.

SAFETY

FOOD GRADE MATERIAL

All steel components in our products are made from food-grade SUS304 stainless steel, ensuring durability and safety. The rubber parts are crafted using EPDM (Ethylene Propylene Diene Monomer) supplied by Lanxess in Germany, renowned for its exceptional quality and resilience.

By selecting the safest and most reliable raw materials, we ensure the highest standards of food safety in our manufacturing process. This meticulous selection helps maintain the purity and taste of the beverages, making our products trusted and dependable choices.



SAFETY LATCH

Our spear lock structure is simple, practical, and safe, making assembly and disassembly straightforward.

**BEST
SELLER**

KEG SPEAR



TYPE S SYSTEM

MK-ET-S

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Diameter: Ø 50.40mm.
- Tube Diameter: Ø 19.10mm.
- Threads: 2" - 14 TIP.

PATENT



PATENTED REINFORCED DUAL SEAL VALVE

Our gas valve uses a reinforced structure that significantly increases the safety factor by approximately 100%, making it far superior to standard solutions offered by others.



PATENTED SELF-REPOSITIONING VALVE

Our gas valve features a patented self-returning sealing structure that significantly enhances the effectiveness of the seal and its resistance to interference, crucial for maintaining the sterility and overall quality of the beverage. This dual seal gas valve, with its innovative self-repositioning design, improves seal effectiveness by fivefold compared to standard valves.



PATENTED CLAMPING RING WITH SLENDER BULGE

The slender bulge on our clamping ring are a significant innovation, reducing sanitary black spots and making cleaning more effective. This design not only improves hygiene but also enhances the rigidity and overall safety.



MANUFACTURING EXCELLENCE



SPRING DURABILITY

Our springs are pre-stressed to enhance durability by 20% and increase decay resistance fivefold, ensuring long-lasting reliability. These high-quality springs, imported from Denmark, are crafted to meet rigorous usage demands, supporting the superior performance of our beverage dispensing equipment.



LASTER CUTTING

Our tube cutting process employs laser technology to ensure smooth, burr-free edges without debris, eliminating the need for secondary deburring. This precise cutting method enhances the overall cleanliness and safety of the assembly.



TUBE MOLDING

Our spear tubes, with a 25mm diameter, are crafted using flexible molding to enhance hygiene, safety, and seal integrity. This method prevents imperfections that could compromise beer quality. The superior molding technique ensures a flawless and reliable dispensing experience.

KEG SPEAR



TYPE G SYSTEM

MK-ET-G

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Major Diameter: Ø 70.00mm,
- Body Minor Diameter: Ø 50.40mm,
- Tube Diameter: Ø 19.00mm,
- Threads: 2" - 14 TIP.

KEG SPEAR



TYPE D SYSTEM

MK-ET-D

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Diameter: Ø 50.40mm.
- Tube Diameter: Ø 25.00mm.
- Threads: 2" - 14 TIP.

KEG SPEAR



TYPE SANKEY D SYSTEM

MK-ET-DS

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Diameter: Ø 50.10mm.
- Tube Diameter: Ø 25.00mm.
- Threads: Threadless.

KEG SPEAR



TYPE BRAZIL D SYSTEM

MK-ET-DB

Variant:

- 30L or 50L.
- Safety Latch (optional).

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Body Diameter: Ø 50.40mm.
- Tube Diameter: Ø 25.00mm.
- Threads: 2" - 14 TIP.

KEG SPEAR



SOFT DRINK SPEAR

MK-ET-L

Variant:

- 30L or 50L.
- Anti tempering ring (optional)

Steel:

- Food-Grade SUS304 Stainless Steel.

Rubber:

- Food-Grade EPDM (Ethylene Propylene Diene Monomer), contains 52% rubber.

Specification:

- Threads: M46 * 1.5

KEG COUPLER

Mykegger's keg couplers are expertly designed to ensure a seamless connection between your keg and beverage line, enhancing your beverage dispensing experience with efficiency and reliability.

Crafted from high-quality stainless steel, these couplers offer durability and resist corrosion, making them ideal for both commercial and home brewing setups. Compatible with various keg types, Mykegger keg couplers feature easy-to-use handles and advanced sealing technology that prevents beverage spoilage and ensures every pour is perfectly carbonated.

Whether you're setting up a new draft system or upgrading your current equipment, Mykegger's keg couplers are the perfect choice for maintaining the integrity and flavour of your beverage.



KEG COUPLER



MONOLITHIC COUPLER BODY

Our keg couplers feature an monolithic shaft design that prevents scale build-up, air leaks, and ensures excellent foam control, making beer dispensing convenient and reliable.

In contrast, other manufacturers use split-type shafts, which are prone to scaling, leaking, and poor foam control, complicating the dispensing process.

RUBBER & SILICONE PARTS

All rubber components in our products, with the exception of the non-return valves, are crafted from food-grade EPDM, known for its excellent durability and resistance to environmental factors.

The non-return valves are made from food-grade silicone, ensuring optimal safety and longevity.

This careful selection of materials guarantees that our products meet the highest standards of safety and quality, providing reliable performance and maintaining the integrity of your beverages.



KEG COUPLER

G5/8 THREADING CONNECTION

We employ G5/8 threading connections in our equipment, which offer a higher safety factor due to their enhanced sealing capabilities and greater durability.

The choice of G5/8 threading ensures a more secure and stable connection, minimizing potential leaks and maintaining consistent performance under various operational conditions.



FOOD-GRADE SUS304 STAINLESS STEEL

All our metal components are crafted from food-grade SUS304 stainless steel, known for its austenitic structure that ensures exceptional durability and corrosion resistance.

This high-quality material meets stringent hygiene standards, making it ideal for use in food and beverage handling equipment.

By using SUS304 stainless steel, we ensure that our products not only maintain their aesthetic appeal but also uphold the highest levels of cleanliness and safety required for optimal performance and customer satisfaction.

**BEST
SELLER**

KEG COUPLER

TYPE A KEG COUPLER



- Metal: Food-Grade SUS303 Stainless Steel.
- Rubber: Food-Grade EPDM / Food-Grade Silicone.
- Gas Hose: Ø 9.5 * 1.25
- Beverage Hose: Ø 9.5 * 1.25

MK-DH-A

KEG COUPLER

TYPE G KEG COUPLER

- Metal: Food-Grade SUS303 Stainless Steel.
- Rubber: Food-Grade EPDM / Food-Grade Silicone.
- Gas Hose: Ø 9.5 * 1.25
- Beverage Hose: Ø 9.5 * 1.25



MK-DH-G

**BEST
SELLER**

KEG COUPLER

TYPE S KEG COUPLER

- Metal: Food-Grade SUS303 Stainless Steel.
- Rubber: Food-Grade EPDM / Food-Grade Silicone.
- Threads: G5/8.
- Gas Hose: $\text{Ø } 9.5 * 1.25$
- Beverage Hose: $\text{Ø } 9.5 * 1.25$
- Variant: 2 or 3 nocks.



MK-DH-S

KEG COUPLER

TYPE D KEG COUPLER

- Metal: Food-Grade SUS303 Stainless Steel.
- Rubber: Food-Grade EPDM / Food-Grade Silicone.
- Threads: G5/8.
- Gas Hose: $\text{Ø } 9.5 * 1.25$
- Beverage Hose: $\text{Ø } 9.5 * 1.25$



MK-DH-D

KEG COUPLER

TYPE A FILLING COUPLER

- Metal: Food-Grade SUS303 Stainless Steel.
- Rubber: Food-Grade EPDM / Food-Grade Silicone.
- Threads: G5/8.



MK-FD-A

**BEST
SELLER**

BEER FAUCET



GERMAN STYLE

MK-BT-GS

Mykegger's beer faucets are precision-engineered to deliver a perfect pour every time. Crafted from high-grade stainless steel, these faucets ensure durability, corrosion resistance, and maintain the taste integrity of your beer.

Featuring advanced flow control and a sleek design, Mykegger faucets allow for a smooth, consistent beverage stream and easy handling. Ideal for both commercial settings and home bars, they enhance the beverage dispensing experience with superior functionality and style.

BEER FAUCET



GERMAN STYLE

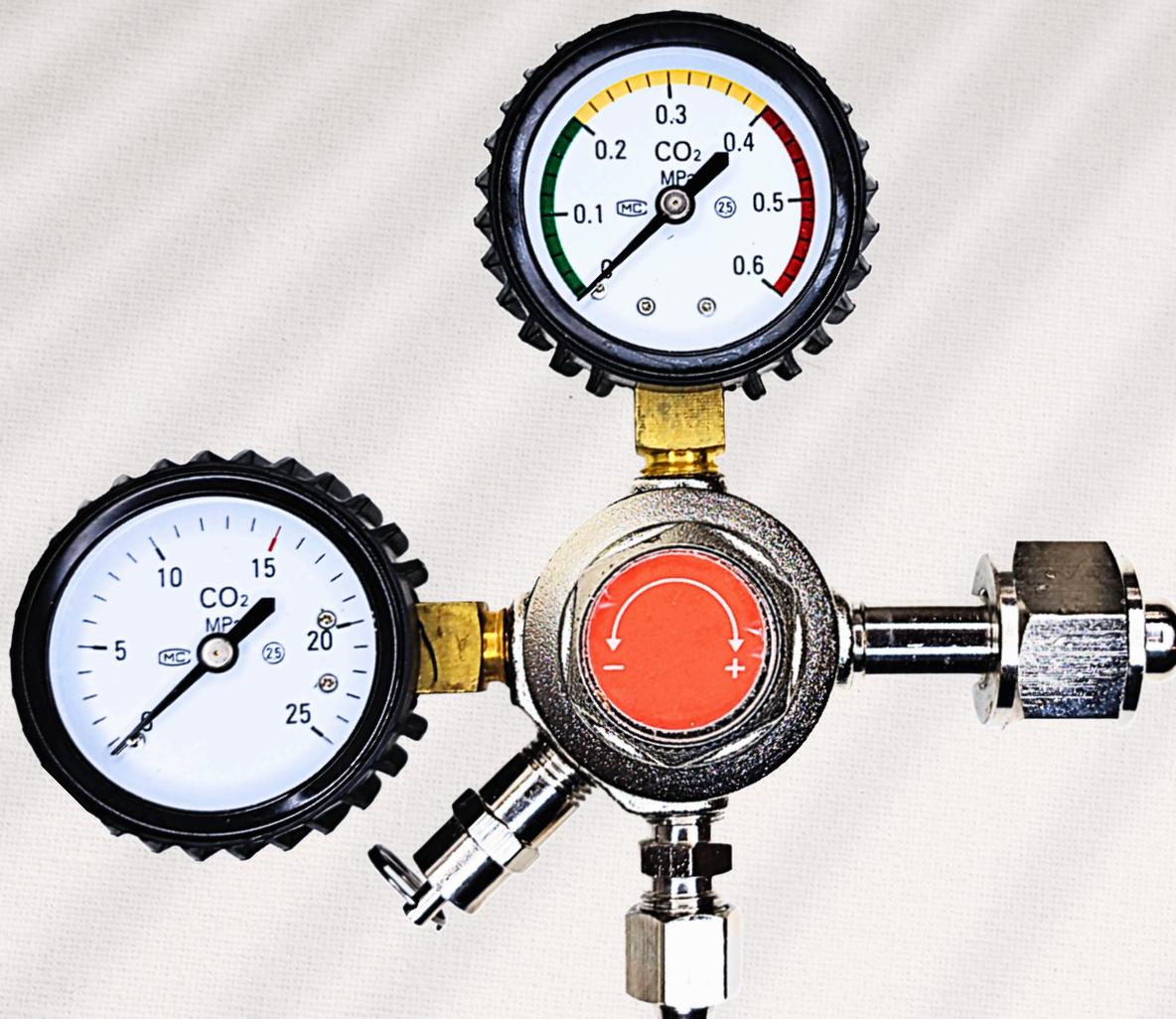
MK-BT-GG

Gold plated.

Threads: G5/8.

**BEST
SELLER**

GAS REGULATOR



GAS REGULATOR

MK-CR-A

- Max Inlet Pressure: 150 Bar.
- Max Outlet Pressure: 4 Bar.
- Inlet Threads: G5/8.
- Outlet Threads: M12 * 1.

BEER FONT

Our beer towers are fully customizable, allowing you to tailor every aspect to fit the unique style and branding of your venue. From the font and color to the material and the inclusion of a distinctive badge, each tower can be personalised to match your aesthetic preferences.



MK-BT-B

FLAT HEAD

Material: SUS304 Stainless Steel

Dimensions: Ø 89mm * 400mm * 1mm

Style:

- Bevel Head | MK-BT-A
- Flat Head | MK-BT-B
- Dome Head | MK-BT-C



MK-BT-D

COBRA SHAPE

Material: SUS304 Stainless Steel

Dimensions: Ø 105mm * 120mm * 390mm

Colour:

- Silver | MK-BT-D
- Gold | MK-BT-E



MK-BT-F

CERAMIC WHITE

Material: Ceramic

Dimensions: Ø 144mm * 550mm * 7mm

Colour:

- White | MK-BT-F
- Red | MK-BT-G
- Jewellery Blue | MK-BT-H
- Black | MK-BT-I

TOOLS & ACCESSORIES

FLAT WRENCH

Suitable for Type A Spear



MK-W-F

WELL WRENCH

Suitable for Well Type Spear



MK-W-W



MK-K-F

FLAT KEY

Suitable for Type A Spear with safety latch



MK-K-F

WELL KEY

Suitable for Well Type Spear with safety latch

TOOLS & ACCESSORIES

NON-RETURN VALVE

Suitable for all types keg couplers,
made of Food-Grade Silicone



MK-A-NV

TORPEDO VALVE

Suitable for all types keg couplers.



MK-A-TV



MK-A-FC

FAUCET COMPENSATOR

Suitable for German Style Beer
Faucet.



O RINGS

All rubber products made using
high-quality Food-Grade EPDM by
Lanxess in Germany.

TOOLS & ACCESSORIES

GAS LINE



MK-A-GH

BEVERAGE LINE



MK-A-BH



MK-A-CL

CLAMP



MK-W-BT

MK-P

WRENCH / PLIER

TOOLS & ACCESSORIES

KEG CLEANING FLAT HEAD CONNECTOR

Suitable for flat type keg spear



MK-C-F

KEG CLEANING WELL HEAD CONNECTOR

Suitable for well type keg spear



MK-C-W



MK-CC-10

GAS CYLINDER

Working Pressure: 15MPa

Test pressure: 22.5Mpa

Material: 37Mn

Specs: 4L | 8L | 10L

- Diameter
 - 140mm | 159mm | 152mm
- Height
 - 370mm | 554mm | 700mm
- Wall Thickness
 - 4.5mm | 5.0mm | 4.5mm
- Weight (kg)
 - 6.6 | 12 | 13.1

KEG

Our beer towers are fully customizable, allowing you to tailor every aspect to fit the unique style and branding of your venue. From the font and color to the material and the inclusion of a distinctive badge, each tower can be personalised to match your aesthetic preferences.



MK_KG_EU

EURO KEG

Material: SUS304 Stainless Steel

Variant:

- 20L | $285 \pm 2\text{mm}$ (H) | $\text{Ø}395 \pm 2\text{mm}$
- 30L | $365 \pm 2\text{mm}$ (H) | $\text{Ø}408 \pm 2\text{mm}$
- 50L | $531.50 \pm 2\text{mm}$ (H) | $\text{Ø}408 \pm 2\text{mm}$



MK_KG_DI

DIN KEG

Material: SUS304 Stainless Steel

Variant:

- 20L | $310 \pm 2\text{mm}$ (H) | $\text{Ø}363 \pm 2\text{mm}$
- 30L | $400 \pm 2\text{mm}$ (H) | $\text{Ø}381 \pm 2\text{mm}$
- 50L | $600 \pm 2\text{mm}$ (H) | $\text{Ø}381 \pm 2\text{mm}$



MK_KG_CK

JOLLY KEG (CLEANING)

Material: SUS304 Stainless Steel

OUR FOOTPATH

1993

Establishment

Established in 1993, the company developed a significant presence in the draft beer dispensing industry over its 31-year history. The company began as a pioneer in the field, introducing innovative solutions like the first beer spears, beer heads, and distributors in China.

2000

Early 2000s Expansion

In the early 2000s, products began exporting its products globally, including the USA, Japan, Germany, the UK, Brazil, Korea, France, and Belgium, serving major beer brands such as AB InBev, Carlsberg, and Heineken.

2008

Olympic Games

The company's commitment to quality was internationally acknowledged in 2008 when it was selected as the sole designated draft beer equipment supplier for the Beijing Olympics.

2009

Hong Kong

In 2009, the company expanded its global operations by establishing an office in Hong Kong. This strategic move was aimed at enhancing its reach and support for customers across the international market, facilitating easier access to its innovative beverage dispensing solutions.

2020

Sydney

In 2020, the company opened an office in Sydney, marking a significant step in establishing and promoting the Mykegger brand in the Australia and New Zealand markets.

The Sydney office serves as a pivotal hub for operations, ensuring that Mykegger's innovative beverage dispensing solutions are readily available to local businesses, enhancing their operational efficiency with the trusted Mykegger brand.

ABOUT US

MyKegger stands as a pioneering force in the beverage dispensing industry, holding essential technologies that rank it among the top three global leaders in this specialized sector. The company is celebrated for its innovative spirit and holds numerous patents that address key industry challenges, including spear valve malfunctions and cleaning inefficiencies, enhancing the sealing structure of beer spears well beyond global standards.

All products are manufactured under ISO 9001 standards and are SGS-certified according to FDA guidelines, ensuring high quality and safety. MyKegger's commitment to strict quality control supports a production capacity of 2 million units annually, with more than 70% being exported globally. Operating from a 20,000 square meter property with 16,000 square meters of owned factory space, MyKegger maintains robust control over its production processes.



OUR PARTNERS

Our products are exported across Europe, America, and various other regions around the world. We are proud to be the long-term designated supplier for renowned enterprises such as AB InBev, Carlsberg, San Miguel, Heineken, Tsingtao, Snow Beer, and Yanjing. This global presence underscores our reputation for quality and reliability in the beverage industry.



CONTACT US

MyKegger is proudly registered and based in Sydney, Australia. We invite you to connect with us for any inquiries or support. Reach out via email, give us a call, or follow us on Facebook for updates and more information. You can find all our contact details below. We look forward to hearing from you!



Here are some highlights from our recent exhibition at the Sydney ICC, Food Service Australia 2024.

