

Manual filling instruction for party keg

Material required for manual filling

1 x				
3x		1x		
		1x		
		7x		

Preparing

Step 1: connect the plastic filling coupler, ball valve, pressure regulating valve as a manual filling set



Manual Filling Tool for
Carbonated Beverages



Manual Filling Tool for
Non-Carbonated Beverages

Step2: cleaning

- Hot water (100° C) go through all plastic filling coupler, hose, ball valve, etc. and keep for 3 minutes
- 75% food grade alcohol go through inner line of all plastic filling coupler, ball valve, hose, etc.
- Food grade CO2 go through inner line of all plastic filling coupler, hose, ball valve, etc., to blow away the water and/or alcohol, dry all parts.

Step 3: Connecting hose to beverage supply

Step 4: Open the ball valve till the beverage fully fill the hose and connectors, close the ball valve.

Parameters for filling:

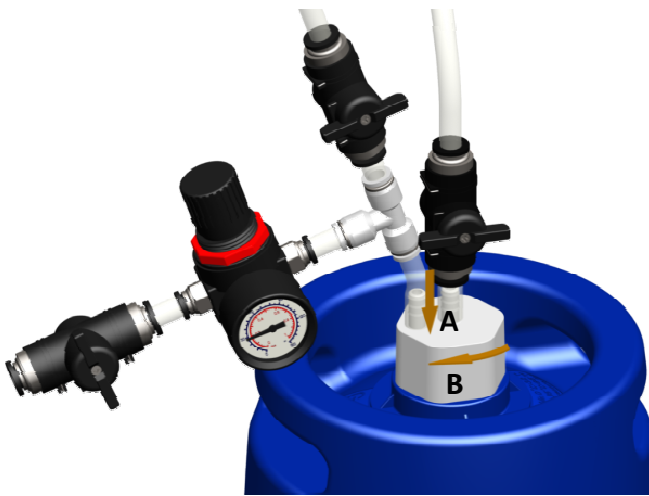
- Temperature of carbonated beverage: 1° C ~ 5° C
- Temperature of non-carbonated beverage $\leq 30^{\circ}$ C
- Filling pressure for carbonated beverage: 1.5bar ~ 3.5 bar
- Filling pressure for non-carbonated beverage: 1.0 bar ~ 3.0 bar

Filling

Step 1: spraying 75% alcohol on filling tool and spear head



Step 2: **A:** align the filling tool to the spear head, push down the filling tool; **B:** turn it to lock it on the spear head, with all ball valves closed.



For Carbonated Beverages



For Non-Carbonated Beverages

Step 3: opening the ball valve on gas tunnel side to pressurize the keg, till the pressure inside the keg goes up to be same as the filling pressure; as inner bag inside the keg, the gas only goes into the space between keg and inner bag, can use compressed air to pressurize the keg;

For non-carbonated beverages and/or carbonated beverages without too much CO₂, no need to pressurize the kegs, go to step 4 directly.



Step 4: Beer filling

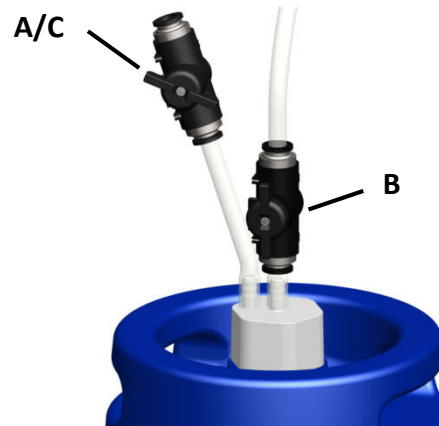
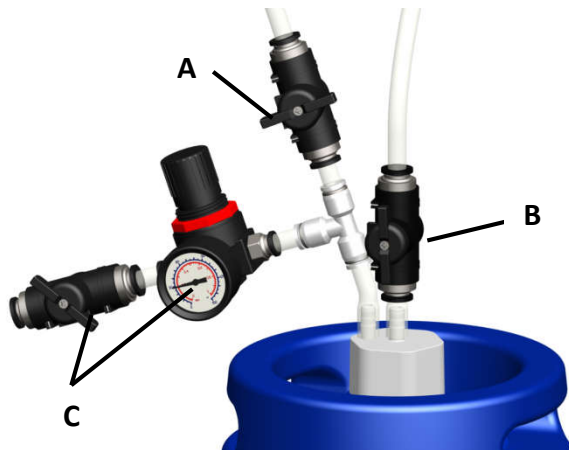
For carbonated beer and/or beer with too much CO₂:

A: closing the gas valve; **B:** open the valve on beverage hose; **C:** open the gas exhausting valve slowly, monitoring the counter pressure inside the keg, keep the pressure inside the keg to be about 0.5bar ~ 1.0bar lower than the filling pressure;

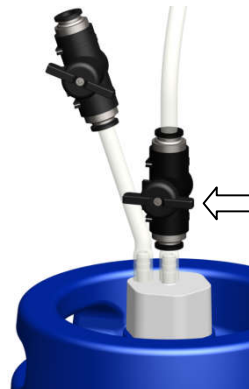
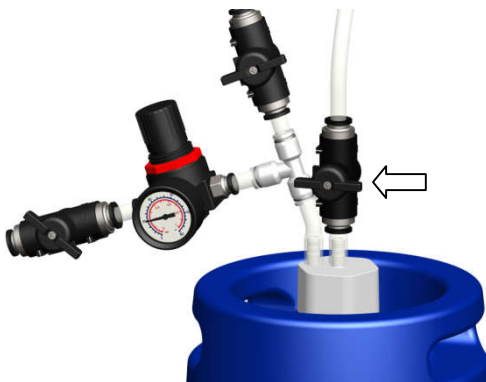
For Non-carbonated beer and/or carbonated beer without too much CO₂:

A: closing the gas valve (for carbonated beer); **B:** open the valve on beverage hose, fill the beer into the keg to 2.5L; **C:** half open the gas valve till the keg is fully filled; **OR:**

A: keep the gas valve open (for non-carbonated beer); **B:** open the valve on beverage hose, till the keg is fully filled



Step 5: monitoring the weight scale, till the beverage to be filled to required volume, stop the filling by closing the ball valve



Step 6: disconnecting the filling head, cleaning the spear head by 75% food grade alcohol, and then put cap on the spear head.

