

## Instructions for manual filling of KeyKeg

### STEP 1: EVACUATE ALL OXYGEN FROM BEER BAG

- Remove dust cap from KeyKeg valve and spray some alcohol or other disinfectant on the valve
- Connect a clean disinfected coupler to KeyKeg and purge out residual air from beer bag (entrapped during manufacturing) by opening ball valve during at least 6 seconds
- Disconnect coupler.

### STEP 2: CONNECT FILLING HEAD TO BEER TANK

- Rinse beer hose and filling head with alcohol, other disinfectant or sterilize by steam or in an oven to ensure good microbiological conditions.
- Disinfect all connections
- Connect beer supply to beer valve connection.
- Fill beer hose completely with beer by flushing some beer.

### STEP 3: CONNECT FILLING HEAD TO KEYKEG

- Close air valve of filling head and once again disinfect filling head.
- Position KeyKeg on a support in upside down position.
- Hold filling head in inverted position.
- Fill probe by gently opening ball valve until beer foam reaches the top of the probe to ensure oxygen free filling conditions.

### STEP 4: FILL KEYKEG

- Connect filling head to container in inverted position by turning to the right.
- Open the ball valve of the beer line.
- Gently open the air valve and adjust it to set counter pressure to a level well over the CO<sub>2</sub> saturation pressure of the beer at the given temperature to avoid foaming.

### STEP 5: CLOSING THE BEER VALVE AND DISCONNECT FILLING HEAD

- Close ball valve after the reading of manometer abruptly drops to zero.
- Unlock filling head and disconnect from KeyKeg by turning to the left.
- Clean outer side of beer valve by spraying hot water.
- Disinfect valve with some alcohol or disinfectant.
- Take KeyKeg from support and place snap cap on KeyKeg closure to make it tamper proof.

### IMPORTANT:

- This simple filling procedure does not leave a headspace, fill level might be slightly over nominal volume.
- Ensure evacuation of all air from the hose to the beer supply.
- Ensure good microbiological conditions. Sterilize pressurization head, filling head and beer hose with alcohol thoroughly. Sterilize KeyKeg valve before and after filling (pay attention not to spill alcohol on the PET sphere as PET can be susceptible to damage by alcohol).
- Before ending the filling procedure, make sure that all air has been evacuated from the backspace. Damage of the beer bag will be prevented when it is pressed to the container wall.
- Filling is done in inverted position to help the beer bag to unfold correctly. The beer bag is likely to burst, when the container is filled in upright position!
- For (dis)connecting coupler and filling head read "KeyKeg manual".

