How to use KeyKeg
user instructions

Slimline 10, 20, 30 litres
Baseline 20, 30 litres
How to work with KeyKeg

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KeyKeg Baseline
20 and 30 litres

- KeyKeg fitting
- Bag-in-Ball principle: two compartments system
- Hand grips for safe lifting
- Complete user instructions
- Protective, insulating cardboard packaging with plastic film

Air pressure in the inner bag dispenses almost to the last drop. Beverage does not come into contact with air, giving extended shelf life of several weeks!

Multiple winner of international awards
KeyKeg Slimline
10, 20 and 30 litres

- Robust grip ring for safe lifting
- KeyKeg fitting
- Double wall PET container for maximum safety
- Bag-in-Ball principle: two compartments system
- Stable base cup for easy stacking
- Complete user instructions on reverse

Air pressure in the keg presses the inner bag until almost the last drop. The beverage does not come into contact with air, which means a shelf life of several weeks!

Multiple winner of international awards
Advantages of KeyKeg Beverages

• No unnecessary return keg deposits in the cellar
• Extended shelf life on tap, connected for several weeks
• Can be dispensed almost to the last drop in the keg
• Heavy and expensive CO₂ bottles no longer required
• Simple to vent and to flatten after use with the red venting cap / key
• Better for the environment: recycled plastic used in KeyKeg manufacture
• Lighter weight for transporting and operating
• Easily stackable for transport and in small spaces
• Can be recycled by your waste processor for e.g. new KeyKegs
• Safe operation of the KeyKeg tap head with automatic pressure relief at 3.5 bar
• A win-win situation for all concerned: beverages as the producer meant them to be, in the lightest form of container with the lowest handling costs and the best shelf life on tap, with no CO₂!
Savings with KeyKeg

Example: 1 20-litre wine KeyKeg

= 27 0.75cl bottles
= 133 glasses
= 27 corks or screw tops
But also 5 boxes, around 2 kg of cardboard
= 22 kg. glass waste

AND HANDLING COSTS:
- No more lifting bottles
- No more pre-cooling of bottles
- No more opening separate bottles
- No more bottles to throw away

1 empty KeyKeg = only 1.1 kg recyclable plastic
KeyKeg tap head

Order them at the lowest price from keykegshop.com

• KeyKeg containers can only be tapped with the correct KeyKeg tap head
• The KeyKeg tap head has an integrated safety vent (max 3.5 bar) and can be connected to any tap system
• Available in ½ and 5/8 inch for € 29.85 at www.keykegshop.com
• Specially designed to separate the propellant from the beverage.

Use only certified KeyKeg tap heads with safety vent!
Connecting a KeyKeg tap head

Connect the KeyKeg tap head to 1) beverage and 2) air/gas coupler of your tap unit.

1) Beverage connection

2) Air / gas connection

Air pressure advice:
Ask your installer for the right tap pressure per product

Ensure that when tapping sour wines and ciders that the interior of the faucet is made of plastic or high-quality stainless steel, to allow for the higher acidity and any taste effects.
Connecting a KeyKeg

1. Remove the snap cap from the new KeyKeg
2. If present, remove the blue dust cap in the coupler!
3. Peracetic acid can be used to disinfect the tap head and the KeyKeg coupler
4. Place the KeyKeg tap head on the KeyKeg coupler and turn it to the right until it locks
5. Depress the lever of the KeyKeg tap head to lock the coupler
6. Ensure that any interim beverage and air taps are open to enable tapping
All KeyKeg types can be vented in various ways:

Always vent outdoors or in a well-ventilated room!!

• Use the red venting cap to vent the KeyKeg. Turn the red cap on the KeyKeg and press and turn a quarter to the right to vent completely

• Use the safety vent on the KeyKeg tap head to vent the KeyKeg completely, by first closing the gas supply, leaving the tap head connected to the KeyKeg

• Use the venting key. Hook it on to the coupler to vent the KeyKeg by depressing the shut-off valve.
What to do with an empty KeyKeg?

KeyKeg Baseline 20 and 30 litres

• Turn the red venting cap on the KeyKeg coupler or use the venting key
• Press and turn the cap to the right to vent the keg completely
• Remove the plastic film and the cardboard packaging from the Baseline
• The KeyKeg can then be placed on the floor for flattening.

• Remove the venting cap from the KeyKeg for reuse
• Take the scrap to your recycling centre
What to do with an empty KeyKeg?

KeyKeg Slimline 10, 20 and 30 litres

• Turn the red venting cap on the KeyKeg coupler. Press and turn the cap to the right to vent the KeyKeg completely, or use the venting key

• Then remove the black grip ring on top of the KeyKeg, by turning it leftward to loosen completely

• The KeyKeg can then be placed on the floor for flattening

• Remove the red venting cap for reuse

• Take the scrap to your recycling centre
Tapping with air?

No CO₂ needed!

• Save costs and protect the environment. CO₂ is expensive, but also unnecessary
• So tap with air. Buy an inexpensive air compressor
• Use an air compressor with sufficient capacity under your bar or in your cellar. Connect it to the air inlet of the KeyKeg tap coupler
• Use an oil-free compressor with a capacity of maximum 4.5 bar
• Ask your tap installer for further information or consult the KeyKeg customer service desk: customerservice@keykeg.com
- Never stack the filled KeyKegs higher than max. 4 layers
- Use both hand grips when lifting the KeyKeg
- Recommended storage temperature is < 25 °C
- Never use sharp objects
- Keep the KeyKeg upright when moving
- Follow the user instructions on the reverse
Beverage lines should be cleaned on a regular basis by an expert tap cleaner for optimum hygiene and a perfect glass of beverage.

**WINE/CIDER/COCKTAILS**: for wine lines, use cleaning products that dissolve the wine crystals, which accumulate in the lines during use. Use a special-purpose cleaning product!

**BEER**: for beer lines, use cleaning products that dissolve the ‘beer slime’ in the lines and then clean the lines thoroughly.

*** N.B.: wine requires a different product from beer ***
Cleaning barrel & wall mount

Beverage lines can be rinsed easily with the aid of a cleaning barrel or a rinsing head with fixed wall mount. For fast cleaning, this is a good method for your fixed and/or mobile tap points.

Instructions: Connect the KeyKeg adapter to the filled cleaning barrel. Connect the KeyKeg tap head to this. Allow pressure to build in the barrel before rinsing the lines.

Instructions: Connect the KeyKeg tap head and then turn the handle on the fixed connection to rinse the lines.

Above products and others can be ordered online at KeyKegShop.com
The advantage of a compensator faucet

The choice of a faucet will determine the eventual tapping behaviour of your tap unit and the flow into the glass.

To regulate the flow from the tap, it is advisable to use a compensator faucet. This is a simple way of regulating the speed of flow from the tap, independent of the tap pressure setting. These are available in various types.

But note that the compensator should always be dismantled for periodic cleaning, as the sponge ball cannot pass the compensator.

Adjustable control tap

Swivel flow regulator
Easy tapping anywhere with a party pump, connected to a KeyKeg

The party pump is connected directly to the KeyKeg. Tapping the beverage is done by increasing the pressure manually in the KeyKeg.

- The party pump is ideal for outdoor use
- No electricity or air required
- The keg can be cooled before and during use
- Freshly tapped straight from the keg
- Keeps fresh long after connecting.

Above product can be ordered online at KeyKegShop.com
Foaming beer
Tap solutions

Strongly foaming beer coming from the tap? That’s not right!

Check the points below to prevent this:

• Is the keg cooled, stable and connected according to the instructions?
• Check the tap pressure, increase it to max. 3.5 bar
• Use a compensator faucet; this enables tap flow regulation
• Watch a video on this on our website: www.keykeg.com/en/demonstration-videos-brewery
• Scan the QR code for more information:

![QR code Foaming Baseline](image1)
![QR code Foaming Slimline](image2)

<table>
<thead>
<tr>
<th>Keg temperature:</th>
<th>5°C 41°F</th>
<th>10°C 50°F</th>
<th>15°C 59°F</th>
<th>20°C 68°F</th>
<th>25°C 77°F</th>
<th>30°C 86°F</th>
<th>35°C 95°F</th>
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<tbody>
<tr>
<td>high carbonization</td>
<td></td>
<td></td>
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</tr>
<tr>
<td>6,6 g/l CO₂</td>
<td>1,6 bar</td>
<td>2 bar</td>
<td>2,5 bar</td>
<td>3,1 bar</td>
<td>3,5 bar</td>
<td>4,2 bar</td>
<td>4,9 bar</td>
</tr>
<tr>
<td>6 g/l CO₂</td>
<td>1,4 bar</td>
<td>1,8 bar</td>
<td>2,2 bar</td>
<td>2,8 bar</td>
<td>3,3 bar</td>
<td>3,9 bar</td>
<td>4,5 bar</td>
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<tr>
<td>5,5 g/l CO₂</td>
<td>1,2 bar</td>
<td>1,6 bar</td>
<td>2 bar</td>
<td>2,4 bar</td>
<td>2,9 bar</td>
<td>3,5 bar</td>
<td>4,0 bar</td>
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<table>
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<th>medium carbonization</th>
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<tr>
<td>5 g/l CO₂</td>
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<tr>
<td>4,5 g/l CO₂</td>
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<td>4 g/l CO₂</td>
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<table>
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<tr>
<th>low carbonization</th>
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<tbody>
<tr>
<td>4 g/l CO₂</td>
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</table>

At this temperature and carbonization the kegs need to be cooled.
Order all your requirements for tapping with KeyKeg fast and easily online!

Tapping: Instructions: Cleaning:

Welcome to the KeyKeg Shop. You will find here everything needed to tap with KeyKeg. Order fast and conveniently at the lowest price.

www.KeyKegShop.com

Payment is easy – select the desired method
Brewers, wine producers and beverage distributors who use the KeyKeg system can contact each other via this website.

Over a thousand visitors per month search for brewers, wine producers and distributors who can supply KeyKeg.

www.keykegusers.com
Do you have any questions or comments about using the KeyKeg system? We will be glad to help!

Email us: customerservice@keykeg.com
See our instruction videos: https://www.keykeg.com/en/demonstration-videos
Call us on workdays: +31 (0) 223-760760