Manual filling instructions
KeyKeg Slimline

General

When manually filling a KeyKeg, the following items are required:

- KeyKeg filling head with manometer and ball valve
- KeyKeg dispensing head w/ ball valve
- Beverage hose
- Filling stand
- Snap caps
- Carbonated beverage calculator
- Deflating tool
- Beverage pump*

*A filling pressure of at least 1.5 bar (22 PSI) is advised when filling a KeyKeg Slimline. Filling the keg with a pressure lower than 1.5 bar may lead to a fill level under the nominal volume of the keg and entrapped air between the bag and container. This can potentially lead to damage of the beverage bag.

STEP 1: EVACUATE RESIDUAL AIR FROM THE INNER BAG

a) Remove the blue dust cap;
b) Spray some disinfectant onto the KeyKeg valve;
c) Connect a clean, disinfected dispense head to the KeyKeg and vent off the residual air from the inner bag (entrapped during manufacturing) by opening the ball valve for at least 8 seconds;
d) Disconnect the dispensing head.

STEP 2: CONNECT FILLING HEAD TO THE BEVERAGE TANK/PUMP

a) Rinse the beverage hose, connections and filling head with a disinfectant or sterilize them to prevent microbiological contamination;
b) Connect the beverage hose to the beverage valve (1) of the filling head;
c) Close the gas valve (2) of the filling head.
STEP 3: CONNECT FILLING HEAD TO THE KEYKEG

a) Position the KeyKeg on a filling stand in an **upside down** position;
b) Flush air out of the beverage hose by running some of the beverage through the filling head;
c) Close the beverage valve (1) of the filling head;
d) With the filling head in an inverted position, fill the probe by gently opening the beverage valve (1) until the beverage reaches the top of the probe. Then close the valve. This ensures that no air/oxygen from the probe is entrapped in the bag;
e) Connect the filling head to the inverted KeyKeg;

STEP 4: FILLING THE KEYKEG

a) Open beverage valve (1) of the filling head;
b) In case of carbonated beverage: determine the CO₂ equilibrium pressure using the calculator. For most carbonated beverages, a counter pressure of 1 bar (14.5 psi) is sufficient;
c) Gradually open the gas valve (2) on the filling head to adjust the counter pressure to a level above the CO₂ equilibrium pressure to avoid degassing;
d) Once the KeyKeg is full and the counter pressure on the manometer (3) drops to zero wait for at least 3 seconds before closing the beverage valve (1).

STEP 5: DISCONNECT THE FILLING HEAD AND CHECK THE KEYKEG

a) Disconnect the filling head from the KeyKeg;
b) Clean the outside of the KeyKeg valve by spraying hot water;
c) Spray the KeyKeg valve with a disinfectant;
d) Check if the beverage bag of the KeyKeg is completely pressed to the container wall. No air pockets should be visible between the bag and the container wall;
e) Take the KeyKeg from the support and weigh it to ensure its nominal volume;
f) Place a tamper proof snap cap on the KeyKeg closure.

IMPORTANT:
- Do not spill any disinfectant on the PET container of the KeyKeg as it is susceptible to damage by certain disinfectants (e.g. ethanol, propanol, alkaline solutions).
- The beverage bag needs to be completely pressed to the container wall of the keg in order to prevent possible damage to the bag.
- Filling is done in the inverted position to help the beverage bag unfold correctly. The bag may rupture if the keg is filled in the upright position.
- To minimize oxygen pick-up, an additional CO₂ flush of the bag before filling can be considered. Do not fill up the bag entirely, an amount of approx. 5 liters is sufficient.
- The weight of the empty KeyKegs:

<table>
<thead>
<tr>
<th>KeyKeg 10</th>
<th>KeyKeg 20</th>
<th>KeyKeg 30</th>
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<tbody>
<tr>
<td>0.92 kg - 2.03 lbs (US)</td>
<td>1.2 kg - 2.66 lbs (US)</td>
<td>1.5 kg - 3.31 lbs (US)</td>
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