How to work with KeyKeg
users manual

Slimline 10, 20, 30 liter
How to work with KeyKeg

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KeyKeg Slimline
10, 20 and 30 liter

Solid grip ring to lift responsibly

KeyKeg fitting

Double Wall PET container for maximum safety

Bag-in-Ball principle: two-compartment system

Air pressure (or any other gas) in the KeyKeg pushes the inner bag empty until almost the last drop. Beverage does not come into contact with air, therefore a longer shelf life!

Firm basecup for easy stacking and handling

Detailed instructions for use

How to work with KeyKeg
Benefits of KeyKeg Drinks

- No deposit on kegs in your cellar / cooler
- Long shelf life once connected: at least several weeks
- Dispensing until nearly the last drop out of the KeyKeg
- No heavy, expensive CO₂ or nitrogen tanks needed
- Easy to deflate and reduce after use with deflating tool
- Better for the environment; more than 30% recycled plastic in KeyKeg
- Weight and cost reduction for transport and handling
- Easily stackable for transport and maximizing small spaces
- Recyclable to offer to your waste collector
- Maximum safety with the KeyKeg coupler; automatic pressure release above 3.5 bar/51 PSI
- Win-win situation for all parties: Beverage remains as the manufacturer intended. Lightweight packaging with lower handling cost, longer shelf life on tap, with or without CO₂
Savings by KeyKeg

example: 1 KeyKeg 20 liter Wine

- = 27 bottles
- Also 5 boxes of cardboard
- = 49 Lbs. glass waste
- About 160 glasses
- = 27 corks or screwcaps

AND THE HANDLING COSTS:
- No more lifting heavy cases
- No more cooling bottles
- No more opening bottles
- No more leftover bottles
- No more bottle waste

1 empty KeyKeg = only 2.4 Lbs recyclable plastic
KeyKeg coupler

Order at the lowest price

• KeyKeg can only be tapped with the original KeyKeg coupler
• The KeyKeg coupler has an integrated safety valve and can be connected to any draught system
• Specifically designed for a 2 compartment system with separation of the dispensing gas from the beverage.

Use only certified KeyKeg couplers with safety valve!
Connecting a KeyKeg coupler

Connect the KeyKeg coupler to:
1) beverage and 2) air/gas connection of your dispensing equipment.

Pressure advice:
Work with a higher pressure than common with steel kegs.
(on average ± 0.4 bar/6 PSI)
Maximum pressure: 3.5 bar / 51 PSI

Make sure when tapping acidic wines and ciders, the faucet is made of plastic or 316 grade stainless steel. Higher acidity can corrode chrome plating and create off flavors from the other metals below.
Connecting a KeyKeg

1. Remove the snapcap before connecting the KeyKeg.
2. If present, remove the blue dust cap from the valve!
3. Use disinfectant spray (limited) to disinfect the coupler and the connection on the keg. Do NOT spray on the PET shell!
4. Place the KeyKeg coupler on the valve and turn it clockwise.
5. Press the handle of the KeyKeg coupler down until it locks
6. Make sure the beer line and gas line are both open to dispense from the KeyKeg

How to work with KeyKeg
Deflating all KeyKeg models can be done in several ways:

Always deflate outdoors or in a well-ventilated area!

• Use the red deflating tool to deflate the KeyKeg. Put the red tool on the KeyKeg valve. Push and turn clockwise to completely deflate.

• Use the red key to deflate the KeyKeg. Hook it to the connection to deflate the KeyKeg by pressing the shut-off valve in the connection.

• Use the safety valve on the KeyKeg coupler to deflate the KeyKeg. First, shut off the gas supply to the coupler connected to the KeyKeg. Pull the safety valve to completely deflate the KeyKeg.
What to do with an empty KeyKeg?

KeyKeg Slimline 10, 20 and 30 liter

Never use sharp objects to deflate KeyKegs!

• 1. Put the red deflating tool on the KeyKeg connection. Press and rotate clockwise to fully deflate the KeyKeg. Or use the red deflating key.

• 2. Remove the black gripring on the top of the KeyKeg by unscrewing it clockwise.

• 3. After this, the KeyKeg can be laid on the ground in order to flatten.

• 4. Remove the red deflating tool for re-use on other KeyKegs.

• 5. Bring the shell to your local recycling processor.
Dispensing with air?

No CO₂ needed anymore!

• Save money and protect the environment. CO₂ can be expensive but also unnecessary!
• Dispense from a KeyKeg with air. Use an air compressor at low cost
• Use an air compressor with adequate capacity under your bar, in your cellar or cooler. Connect to the gas connection of the KeyKeg coupler
• Use an oil-free compressor with a capacity of up to 4 Bar/58 PSI
• Ask your installer for further information or consult the
  KeyKeg Customer Service Desk: customerservice@keykeg.com

Air compressor examples
- Stack the filled KeyKegs never exceeding maximum 4 layers
- Use the black gripring when lifting the KeyKeg
- Recommended storage temperature is less than 25°C/78°F
- Never use sharp objects when unpacking
- Store the KeyKegs upright
- Follow the instructions on the KeyKeg label
- KeyKegs should always be protected from direct sunlight
Beverage lines should be cleaned on a regular basis by an expert for optimum freshness and a perfect pour.

**WINE/CIDER/COCKTAILS:**
Cleaning products for wine lines should be used to dissolve the wine crystals. These crystals accumulate during use in the tubes. Use a specific cleaning product for wines!

**BEER:**
For beer tubes, cleaning products need to be used for dissolving the beer stone in the tubes and to clean them entirely.

*NOTE:* for wine tubes different cleaning products are required than for beer tubes!
Cleaning Bottle and Wall Mounting

Beverage lines can be flushed in a simple way with the aid of a **cleaning bottle** or a **cleaning connector with wall mount**. For a quick cleaning, this is a good method for fixed and / or mobile outlets.

**Instruction option 1:**
Connect the KeyKeg adapter on a filled cleaning bottle. Connect the KeyKeg coupler. Allow it to build up pressure in the bottle. Rinse the lines.

**Instruction option 2:**
Connect the KeyKeg coupler and turn the lever on the wall mount to rinse the lines.

The above products available online at KeyKegShop.com
The usefulness of a compensator faucet

The choice of the faucet is very important in determining flow behavior of your kegged product into the glass!

In order to regulate the flow of the tap, it is recommended to work with a compensator faucet. In a simple way, it controls the flow from the tap independently of pressure settings. Various models are available.

The faucet with compensator should be removed every time and separated for regular cleaning.
Tapping
KeyKeg party pump

Simple tapping anywhere with a party pump connected to a KeyKeg.
The party pump is connected directly to the KeyKeg. Dispensing is done by manually increasing the pressure in the KeyKeg.

• The party pump is ideal for outdoor use
• No power, CO₂ or compressed air needed
• Cool the KeyKeg before and during use
• Direct pour, freshly tapped from the keg
• A minimum of several weeks shelf life after connecting

The above product can be ordered online at KeyKegShop.com
Too much foam at the faucet? There is an answer!

Take the following steps to prevent this:

- Is the KeyKeg cooled, stable and connected according to instructions?
- Check dispensing pressure; increase it to max. 3.5 bar/51 PSI (see dispense pressures below)
- Use a flow control or compensator faucet, allows adjustable flow from the tap
- Look for a support video on our website: www.keykeg.com/en/demonstration-videos-brewery
- Scan the QR-code for more information:
Welcome to the KeyKeg Shop. Here you will find everything you need to work with KeyKeg. Quick and easy ordering at the best available price.

www.KeyKegShop.com
Breweries, wineries and beverage distributors who work with KeyKeg can find each other and connect through this website.

More than a thousand visitors each month use this platform.

www.keykegusers.com
KeyKeg Customer Service
Always a solution to your question

Do you have any additional questions or concerns about using KeyKeg? We will help you!

Email us: customerservice@keykeg.com
See our instruction videos at: www.keykeg.com
Call us any time: +1 312 489 8425 (USA)