Manual filling instruction for party keg

Material required for manual filling

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<tbody>
<tr>
<td>1 x</td>
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<tr>
<td>Plastic filling coupler</td>
<td>Ball valve</td>
<td>Pressure regulating valve</td>
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Preparing

**Step 1:** connect the plastic filling coupler, ball valve, pressure regulating valve as a manual filling set
**Step 2: 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 5.** Open the ball valve till the beverage fully fill the hose and connectors, close the ball valve. And then clean the filling tool with 75% food grade alcohol.

**Parameters for filling:**
- Temperature of carbonated beverage: 1°C ~ 5°C
- Temperature of non-carbonated beverage ≤ 30°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:** align the filling tool to the spear head, push down the filling tool and turn it to lock it on the spear head, with all ball valves closed.

A. Align the filling tool to the spear head

B. push the filling tool down on the spear

C. turn the filling tool till to lock it on the spear
**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; for non-carbonated beverages and/or beverages without too much CO2, no need to pressurize the kegs, go to step 4 directly.

**Step 4:** (1) closing the gas valve; (2) open the valve on beverage hose; (3) 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 beverages, only need to open the valve on beverage hose, no gas valve/gas exhausting valve and counter pressure needed.
**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.