



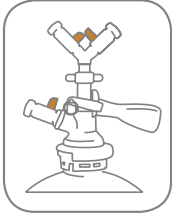
Video Instructions

# Manual Filling Petainer Keg A pr

A pr = A-type with automatic pressure relief function

## Petainer Keg A pr - Instructions for use

Before filling, ensure that the filling head, the keg fitting and all pipes are clean and sterilized and purge the relevant inlet with inert gas and product. The keg must be in a stable and vertical position through the following process. Eye and ear protection, together with work-wear should be used.



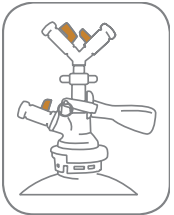
### 1. To Begin:

- Check that a Petainer Keg filling head with shortened probe is used (see below), otherwise the automatic pressure relief valve will be activated and remain "open" after filling.
  - Prior to connection disinfect fitting and filling head with recommended 70% ethanol\*.
  - After sliding the filling head completely onto the fitting push down the handle.
- \*See Petainer Keg sanitising guidance for filling and dispensing.



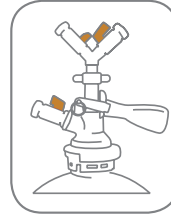
### 2. Inert gas purging (not necessary for pre-purged kegs):

- Open the "gas out" valve (3).
- Then slowly open the "gas in" valve (1) until completely open.
- Continue to purge for 30 s (recommended, should lead to <0,2% O<sub>2</sub> in the keg).
- Note: The pressure of the gas used should be within 1,5 and 2,5 bar / 22 and 36 psi.



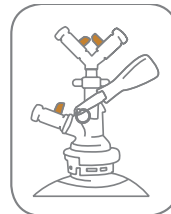
### 3. Counter pressurizing (not necessary for pre-purged kegs):

- Close the "gas out" valve (3) and wait for the keg to pressurize.
- Then close the "gas in" valve (1).
- Note: Ideally the keg should be pressurized at 0,5 bar / 7 psi below the filling pressure.



### 4. Filling:

- Ensure that the "gas in" valve (1) is closed.
- Open the "product in" valve (2) slowly to allow the product to flow into the keg.
- Control the filling speed and foaming throughout the fill by adjusting the "gas out" valve (3).
- Note: The filling pressure should not exceed 3,1 bar / 45 psi.
- If an accurate fill is required it is recommended filling the keg on a scale.



### 5. End of Filling:

- Once the keg is determined to be full either by weight or by level.
- Note: It is recommended to leave a headspace at the top the keg of at least 200ml / 8.5 fl oz.
- Close the "gas out" valve (3) followed by the "product in" valve (2), then lift up the handle.
- Slide off the filling head.
- Clean and disinfect the fitting with recommended 70% alcohol.
- Put a snap-cap / dust-cap on the keg fitting.
- For Classic only:** place the keg in the box.
- Note: If circumstances allow, use filling temperature above the dew point or acclimatize the kegs before placing into boxes or use waterproof boxes.

After Filling: Open all valves, clean the filling head with water and store it in disinfectant or under dry atmosphere.



### Petainer Keg A-Type Filling Head Article-Numbers:

- 1 "gas in"
- 2 "product in"
- 3 "gas out"

