

Flexikeg user manual

How to connect to a beverage dispensing system

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Our opinion:

Case #1 shows you how **the Flexikeg keg easily integrates into your existing dispensing system**, with a simple adapter that we designed for this purpose.

Case #2 is dedicated exclusively to the use of the Flexikeg keg for those who want to have a completely eco-responsible keg fleet, reducing labor intensity. It is also **the ideal configuration for events, food trucks, and other "mobile" setups**.

Case #3, which we recommend if you already have other types of kegs, will allow you **to have a versatile installation** compatible with a wide range of keg heads.

1. Safety instructions

Never exceed 50 Psi / 3.5 bars of pressure in the envelope, and remember to take into account the outside temperature, especially during your events in full sunlight.

Reminder: The maximum saturation pressure depends both on the **carbonation level** of your beverage and **the maximum temperature to which the keg is exposed during its life**. The chart in the appendix indicates how the pressure varies depending on carbonation and temperature.

Never modify the keg, connectors, or tools.

Any modifications may result in defects for which FLEXIKEG will not be held responsible.

2. General instructions




Reminder: The keg can be used in any position, adapting to your on-site configuration.

We advise you to position the keg upside down:




- If your beer is thick like a stout
- If your beer has degassed in the pocket due to lack of pressure or has been exposed to too high a temperature.

3. Necessary equipment

Flexikeg catalog

<p>1 Type A coupler adapter</p>	
<p>Adaptor for couplers</p> <ul style="list-style-type: none">- 1 male stainless-steel connector- 1 male brass connector- 2 adapters 3/8"	
<p>1 Beverage dispensing kit</p>	
<p>1 Air drain (female brass connector)</p>	
<p>3/8" hoses and push-fit adapter fittings</p>	

Off-catalog Flexikeg

<p>HORECA (Hotels, Restaurants, Catering) couplers to be adapted (type A, S, ...)</p>	
<p>Pressure source (CO2, compressor)</p>	
<p>1 beer dispenser (Lindr type)</p>	

4. Case #1: You are equipped with a Type A flat coupler and do not wish to modify your setup

a) Configure the Type A adapter

- a. Equip the type A coupler adapter with hoses of the desired length for your installation. To easily distinguish the lines, we recommend using:
 - i. Red hose for the "air" line, to be connected to the side of the adapter
 - ii. White or translucent hose for the "liquid" line, to be connected to the vertical axis of the adapter.



- b. Equip the "air" hose with the female brass connector from the supplied dispensing kit.
- c. Equip the "liquid" hose with the female stainless-steel connector from the supplied dispensing kit



- b) Fit your type A coupler adapter onto your A head and lock your A head as you normally do with your other kegs.



- c) Your setup is ready, connect the female connectors (stainless steel and brass) from the type A coupler adapter to the male connectors on the keg (stainless steel and brass).



5. Case #2: You are starting your installation or simplifying it for an event (festival, fair, etc.) using only Flexikeg kegs

a) You have taps and a beer line

a. On the beer line side:

- i. Ensure that your beer line exits with a diameter of 3/8". If necessary, obtain or request the appropriate adapters from us.



- ii. Equip the "air" hose with the female brass connector from the supplied dispensing kit.
- iii. Equip the "liquid" hose with the female stainless-steel connector from the supplied dispensing kit.



b. Your installation is ready

Connect the female connectors of the beer line (stainless steel and brass) to the male connectors of the kegs (stainless steel and brass).



**« Plug & drink »
system !**

The simplest setup for a HORECA (Hotels, Restaurants, Catering):

You plug in, you serve without foam!

You unplug without splashing!

b) You have an individual tap system (such as Lindr)

a. On the tap side:

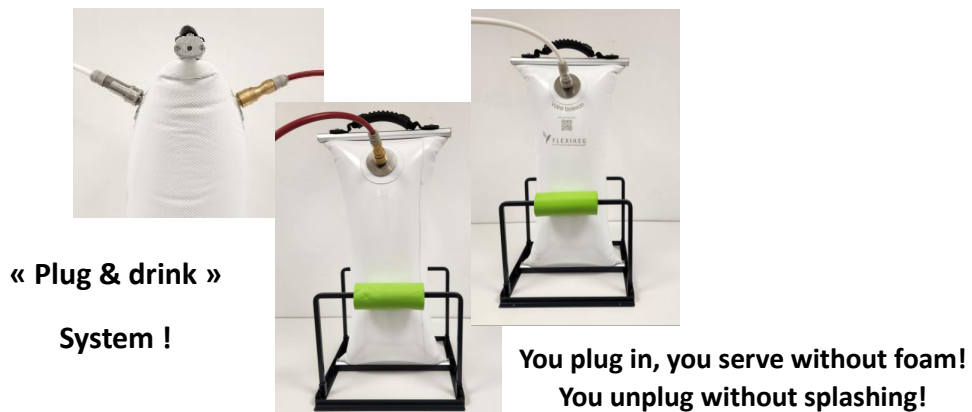
- i. Connect your tap with 3/8" tubing.
(Usually, your tap comes equipped with 3/8" push-fit connectors as standard. If not, please ask us for adapters)



- ii. Equip the "air" hose with the brass female connector from the supplied dispensing kit.
- iii. Equip the "liquid" hose with the stainless-steel female connector from the supplied dispensing kit.

b. Your installation is ready

Connect the female connectors of the tap (stainless steel and brass) to the male connectors of the kegs (stainless steel and brass).





The ideal setup for your outdoor events

Quick and adaptable

The kegs connect easily to each other for continuous service on-site!

Once empty, the keg is lightweight and the ideal ally for fatigue when it's time to pack up!

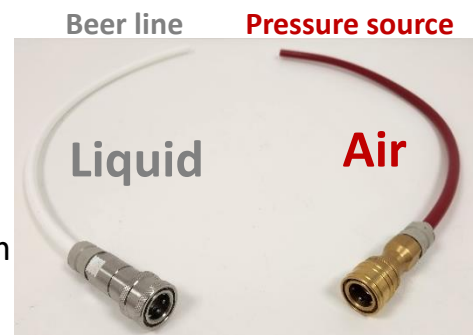
6. Case #3: You are equipped with a Type A, S, or other types of couplers, and you adapt your setup to make it versatile

a) You have taps and a beer line

- a. Make sure your beer line exits with a diameter of 3/8". If necessary, obtain or ask us for the appropriate adapters.



- b. Equip the "air" hose with the brass female connector from the supplied dispensing kit
- c. Equip the "liquid" hose with the stainless steel female connector from the supplied dispensing kit



- b) Equip your existing heads (A, S, ...) using the adaptor for couplers kit as shown in the following photos.



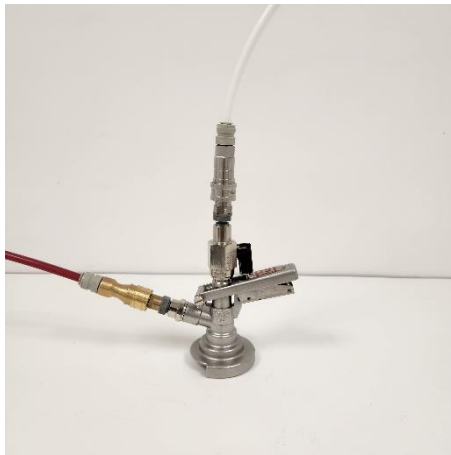
- c) Connect the outputs of the beer line "air" and "liquid" to:

- d) Directly onto the Flexikeg kegs



**« Plug & drink »
system !**

a. Onto the adapted head for your other kegs



**Congratulations,
you have a versatile setup!**

7. In any case : empty keg, end of service

Once the keg is empty, you must disconnect the stainless steel and brass Flexikeg female connectors from the empty keg and reinstall them on a new keg.

- Remember to empty the "air" pocket of the empty keg of liquid using the "air" purge.



- Put the protective caps back on the keg connectors.



The keg is flat, lightweight, and compact, allowing you to store it optimally until you return it to your beverage supplier.



70 empty Flexikeg kegs!

Appendix: Saturation Pressure Based on Carbonation and Temperature

Saturation pressure (in PSI) based on CO2 concentration

CO2 concentration in g/L		2,0	3,0	4,0	4,5	5,0	5,5	6,0	7,0	8,0	9,0	10,0	
Temperature	1°C	5,1	0,4	4,4	6,8	9,2	11,6	13,9	18,7	23,5	28,3	33,0	34°F
	2°C	4,8	0,1	5,1	7,5	10,0	12,5	15,0	19,9	24,8	29,8	34,7	36°F
	3°C	4,5	0,7	5,8	8,3	10,9	13,4	16,0	21,1	26,2	31,3	36,4	37°F
	4°C	4,1	1,2	6,5	9,1	11,8	14,4	17,1	22,4	27,6	32,9	38,2	39°F
	5°C	3,7	1,7	7,2	9,9	12,7	15,4	18,2	23,6	29,1	34,6	40,1	41°F
	10°C	1,8	4,7	11,2	14,4	17,6	20,9	24,1	30,6	37,0	43,5	49,9	50°F
	15°C	0,5	8,1	15,7	19,5	23,3	27,0	30,8	38,4	46,0	53,6	61,2	59°F
	20°C	3,0	11,9	20,8	25,2	29,6	34,0	38,5	47,3	56,2	65,0	73,9	68°F
	25°C	5,9	16,2	26,5	31,6	36,8	41,9	47,1	57,3	67,6	77,9	88,2	77°F
	30°C	9,1	21,0	32,9	38,8	44,8	50,7	56,7	68,6	80,5	92,4	104,2	86°F
	35°C	12,7	26,4	40,0	46,9	53,7	60,6	67,4	81,1	94,8	108,5	122,1	95°F
40°C	16,7	32,3	48,0	55,8	63,7	71,5	79,3	95,0	110,7	126,3	142,0	104°F	

CO2 concentration in liter of CO2 per liquid liter		1,0	1,5	2,0	2,3	2,5	2,8	3,0	3,5	4,0	4,5	5,0	
Temperature	1°C	5,1	0,4	4,4	6,8	9,2	11,6	13,9	18,7	23,5	28,3	33,0	34°F
	2°C	4,8	0,1	5,1	7,5	10,0	12,5	15,0	19,9	24,8	29,8	34,7	36°F
	3°C	4,5	0,7	5,8	8,3	10,9	13,4	16,0	21,1	26,2	31,3	36,4	37°F
	4°C	4,1	1,2	6,5	9,1	11,8	14,4	17,1	22,4	27,6	32,9	38,2	39°F
	5°C	3,7	1,7	7,2	9,9	12,7	15,4	18,2	23,6	29,1	34,6	40,1	41°F
	10°C	1,8	4,7	11,2	14,4	17,6	20,9	24,1	30,6	37,0	43,5	49,9	50°F
	15°C	0,5	8,1	15,7	19,5	23,3	27,0	30,8	38,4	46,0	53,6	61,2	59°F
	20°C	3,0	11,9	20,8	25,2	29,6	34,0	38,5	47,3	56,2	65,0	73,9	68°F
	25°C	5,9	16,2	26,5	31,6	36,8	41,9	47,1	57,3	67,6	77,9	88,2	77°F
	30°C	9,1	21,0	32,9	38,8	44,8	50,7	56,7	68,6	80,5	92,4	104,2	86°F
	35°C	12,7	26,4	40,0	46,9	53,7	60,6	67,4	81,1	94,8	108,5	122,1	95°F
40°C	16,7	32,3	48,0	55,8	63,7	71,5	79,3	95,0	110,7	126,3	142,0	104°F	