

Flexikeg user manual

How to fill a keg

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1. Safety instructions

Never exceed 50 Psi / 3.5 bars of pressure in the keg.

Never modify the keg, the connectors or the tools.

Any modification may lead to defects which will in no case be attributable to FLEXIKEG.

2. General instructions





The pressure inside the keg (liquid or gas) must remain above 7.5 Psi / 0.5 bars (the keg must remain “hard”).

Stainless steel connectors are always intended for liquid.



Brass connectors are always for “air”.

3. Necessary equipment

Flexikeg catalog

<p>1 Filling kit</p>	
<p>1 Pressure regulator kit</p>	
<p>3/8" hoses and push-fit adapters</p>	
<p><u>Option</u></p> <p>A Flexikeg manifold to carry out multiple filling</p>	

Off-catalog Flexikeg (Non-contractual photos, provided for informational purposes only)

<p>A source of pressure (compressor or CO2 bottle or nitrogen bottle, etc.)</p>	
<p>1 suitable pump capable of pushing the liquid:</p> <ul style="list-style-type: none"> • For still drinks: minimum 14.5 Psi / 1bar • For carbonated drinks: minimum 29 Psi / 2 bars 	

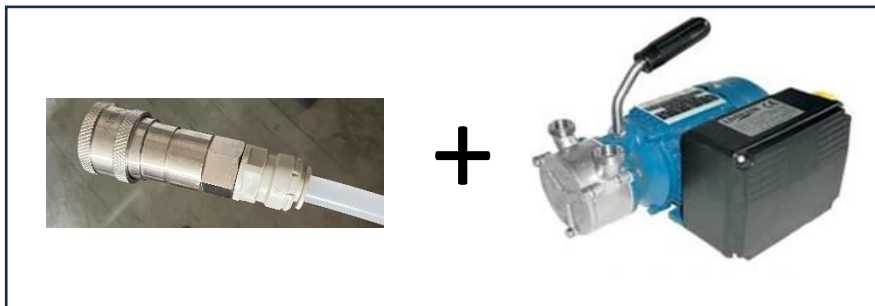
4. Step 1: preparation of the « air » line

- a) Connect the pressure regulator kit to the pressure source.
- b) Adjust the regulator as follows:
 - For still drinks: minimum 7.5 Psi / 0.5 bar.
 - For carbonated drinks: minimum saturation pressure of the drink at the time of filling.

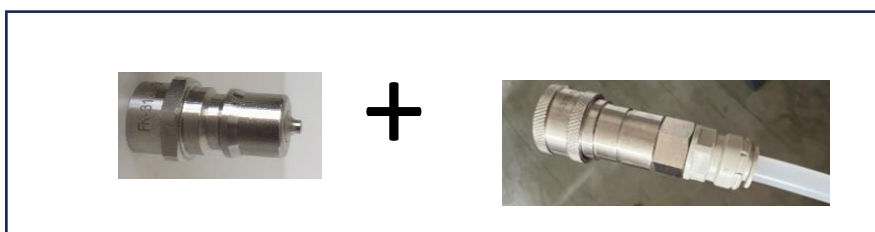


5. Step 2 : « liquid » line preparation

- a) Connect the stainless-steel female connector of the filling kit to the pump outlet using a 3/8" hose.



- b) Drain the filling line using the provided male connector in the filling kit.



- c) Allow your beverage to flow sufficiently to ensure the line is thoroughly drained. Then disconnect the drain (male stainless-steel connector).

6. Step 3: Pressurizing the "air pouch"

- a) Pressurize your keg by connecting its air connector (brass side) to the outlet of the regulation kit.



Maintain the pressure at all times below 50 Psi / 3.5 bars.

Your keg is now ready to be filled.

7. Step 4: Filling a keg

Your keg is thus connected on the air side to the pressure regulator (refer to step 3)).

- a) Connect the keg on the liquid side (stainless steel connector) to the filling line equipped with the female stainless-steel connector provided in the filling kit.



- b) Start the filling process by pushing your beverage using the pump. The gas contained in the air pocket is automatically released by the pressure regulator.
- c) Monitor and adjust the regulator during operation.

Maintain the pressure at all times below 50 Psi / 3.5 bars.



d) Disconnect the female stainless-steel connector from the keg, then stop the pump when the keg is full, indicated by either:

- The regulator no longer releasing air
- or
- The liquid mass in the keg is sufficient (weighing method)

8. Step 5: Re-pressurizing the "air pouch"

a) Flat Beverage:

Inflate the air pouch to a pressure of 14.5 Psi / 1 bar.

b) Carbonated Beverage:

Inflate the air pouch to the maximum saturation pressure plus 4.35 Psi / 0.3 bar to improve foam formation.



WARNING!

To calculate this maximum saturation pressure, you can refer to the provided chart in the appendix for guidance.

This maximum saturation pressure depends on both the carbonation of your beverage and the maximum temperature to which the keg will be subjected during its life.

Maintain the pressure at all times below 50 Psi / 3.5 bars.

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