



# Manual Filling Petainer Keg with A-Type Fitting

#### 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 is used (see below).
- 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.



#### 3. 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.



#### 2. Counter pressurising

 Kegs are supplied already pre-purged with N<sub>2</sub> and the O<sub>2</sub> left in the keg is guaranteed to be below 0.2%.

The pressure in the keg will be within 1.0 to 1.5 bar, depending on country of manufacture.

(Please contact your local Petainer representative for further information.)

- 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. End of Filling:

- Finish filling once with keg has reached the desired weight/fill 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:** 













3 "gas out"





Counter pressure > 1 bar needed

Counter pressure 1 bar is OK for filling

# Petainer Keg sanitising guidance for filling and dispensing

## Use:

Recommended 70% Ethanol or similar such as Isopropyl Alcohol (IPA).

Not suitable if acidity ≤ pH 3 or alkalinity ≥ pH 9.



Observe disinfectant exposure times

### Do NOT Use:

Do not use cleaning detergents & chemicals as these can damage the fitting/valve and keg body.

Using these are a safety hazard.



Not suitable if acidity ≤ pH 3 or alkalinity ≥ pH 9.





Please consult with your local Petainer sales representative if you have any questions about chemical compatibility with the Petainer Keg.

Disclaimer: Petainer accepts no responsibility for the use of chemical substances or alcohol based solutions in the factory. Always follow your company's health and safety guidelines.

