

FILLER INSTRUCTIONS

SANITIZING

The filler is not sanitized as you received it. It will need to be sanitized. To do this StarSan is the suggested sanitizer. It is a foaming acid sanitizer that is available at most homebrewing shops. Immersion of the filler in sanitizer is recommended. Be sure to drain any excess sanitizer, but there is no reason to rinse a properly mixed StarSan solution. Alternatively, Iodophor could be use as a sanitizer, but a no rinse solution should be mixed.

!!DO NOT USE BLEACH AS A SANITIZER ON THE FILLER!!

CLEANING

The filler should be cleaned both before and after use. The suggested cleaner is Straight-A. Any cleaner that is safe for stainless steel and brass may be used however. Be sure to rinse thoroughly and then sanitize.

NOTE:

Be sure to rinse the pressure relief valve of any cleaner by disassembly. The ball is on the bottom, the spring on top. Also, when cleaning or sanitizing be sure to operate the three way valve to ensure all parts are both cleaned and sanitized.

DISSASSEMBLY

The filler comes with flare fittings on hoses at the 3-way valve. The hoses can be removed. The pressure relief valve can be disassembled for cleaning as well. The ball goes on the bottom, and the spring on top. The rubber stopper can be removed as well. All other parts should not be removed.

USING THE FILLER – (Safety glasses are recommended at all times when filling!)

The filler is designed to be easy to use with a little practice. Here are the adjustments that can be made.

Height Adjustment

It can be used in any size container. To adjust the height, slightly loosen the black nut just above the pressure relief “T”. Then the “T” can be moved up and down the small diameter tube as needed. The end of the tube should be about 1/8” above the bottom of the container being filled.

Pressure Adjustment

The pressure adjustment is made by turning the adjusting knob on the pressure relief valve. Moving it outward reduces the pressure, and inward increases the pressure. The valve is only rated for 25 psi, so do not use the filler at pressures above 25 psi without consulting the manufacturer.

Filling a Container

The sanitized filler with the three-way valve in the middle position, should be connected to the keg and the CO2 source. A proper connection would be the liquid hose connected to the liquid out on the keg, and the CO2 hose hooked to both the keg and the CO2 source. With the “Ready-to-Run” model this is extremely simple. Just hook the black disconnect to the keg liquid out post, and the gray disconnect to the keg gas in post. Then hook the gas to the disconnect on the filler. If you have another model, just be sure that the keg is receiving CO2, and the filler is receiving CO2 at the same pressure.

Now place the filler in a sanitized container. Hold it in the container with your left hand. With your right hand, turn the valve to the gas side (red hose). Move your right hand to the pressure relief valve and adjust in or out until you barely hear gas escaping. Now turn the valve to the liquid side. It is suggested you pre-fill the liquid hose with beer to avoid foaming in the hose on the first bottle. The bottle should fill very slowly. If it is too fast, adjust the relief valve, if too slow, again, adjust the valve accordingly. When the container is full, place the three-way valve back to the middle position, remove the filler and cap or close. Move on to the next container to be filled.

Suggestions

- If the beer is foaming, then the pressure is not adjusted properly, or the bottles are too warm. Freezing bottles will always assist at keeping foaming to a minimum, but is not usually necessary.
- The stopper can be interchanged with any drilled stopper so the filler will fit any container opening you may have. Most bottles are #2, so that is what has been provided.
- Never fill a non-pressure rated container with the filler. If in doubt as to the containers ability to hold pressure, it is best to not fill it.
- The pressure relief valve does not hold 100% of pressure. This is for safety. It will slowly leak out even with the valve properly adjusted. If you desire 100% holding of pressure reverse the ball and spring, cover the outside threads on the adjustment knob with Teflon tape, and tighten the lock nut on the relief valve once you establish the correct filling point.

A final note:

Do not remove your hands from the filler while a container is under pressure, beer is for drinking, not showering....