



Keg Filler Beer Stop Fob and 'S' Style Keg Coupler

This device is designed to quickly, easily and affordably — counter-pressure fill carbonated beverage kegs.

This product includes:

- (1) Stainless, Teflon and glass fill stop assembly.
- (1) Sanke Keg Filling Tap, Stainless steel body, 304 stainless steel probe.
- 2) Stainless Steel ball valves with Delrin (autoclave safe) seal material. Built-in plastic washer. Standard beer nut threads.
- (2) Stainless steel beer nut to $\frac{1}{2}$ " hose barb fittings.

How it Works:

The Proline Keg Filler II is designed to counter pressure fill a beer keg with cold carbonated beer.

Counter pressure filling means that the receiving keg needs to have more pressure than the supply keg. (+1 or 2#)

Having more pressure in the receiving keg - than in the supply keg means that no beer will flow till the pressure in the receiving keg is below the pressure in the supply keg.

The fill stop assembly has a small hole - that meters the gas from the receiving keg - slowly. This allow the beer on the supply side - to slowly fill the keg as the gas on the receiving side is slowly released - minimizing foaming.

The key to this system is the fill stop — that is engineered to allow a keg to be filled smoothly and quickly (about 8-10 minutes), with a minimum amount of foam and automatically stop filling the keg when full.

Filling a Keg:

- With both valves on the Proline Keg Filler closed.
- Connect the top fitting of the Proline Keg Filler - via hose - to the beer supply (bright beer tank or keg)
- Connect the Proline Keg Filler coupler to an empty pressurized beer keg.
- Open the beer valve on the filler.
- If the beer flows back to the supply side — quickly open the keg filler vent.
- If beer should flow from the supply side to the empty keg — wait to open the vent until the flow of beer stops.
- In about 8-10 minutes - the keg should be full.
- Beer will cause the ball in the clear plastic assembly to float to the top - shutting off flow of beer.
- Close the beer line valve.
- Remove the coupler from the keg.
- With the coupler off the keg—lower the engagement lever to drain beer from the fill stop.
- Clean and cap the keg.

Note: When installed the coupler— the fill stop valve body needs to be pointed up!

At Issue: Kegs are filled sitting flat on the floor or pallet—they will fill all the way to the top! This is more than 15.5g—and if the keg is exposed to high heat—could cause damage to the internals of the keg.

To resolve this issue—prop the keg on the side of a pallet or block of 4x4 (lumber or brick) - with the fill stop pointing up. (ball seats little more surely—pointed more up)

The head space that is left in the keg—will reduce the amount of beer in the keg (closer to 15.5g) - The head space also allows for easier adjustment of head pressure—if needed. As well as providing a cushion to protect the valuable innards of your keg—in case the keg is over heated.

OPTION:

The output of the valve body is tapped with a standard $\frac{1}{4}$ " female NPT thread:

- This allows for a standard male pipe thread to hose barb fitting to be installed - with a hose - to containing the dribbles.

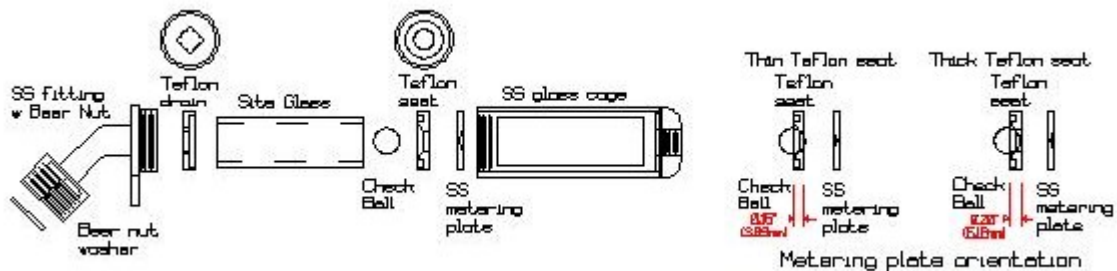
- Metering hole adjustment: the 1/4" female NPT fitting can be fitted with a needle valve for metering the counter flow - if the standard flow is too fast - or the metering hole has been damaged.

CLEANING : The assembly can be rinsed and soaked clean in standard brewery chemicals.

Disassemble with caution. Many small parts!

A thin layer of food grade grease will make a better seal between the site glass and the Teflon seat and drain.

Early production - Dimple in metering plate needs to be face toward the check ball— because the Teflon seat was too thin..



Trouble Shooting:

- Beer squirts out the vent - be sure the dimple in the metering plate is installed properly based on the thickness of the Teflon seat. See assembly diagram.
- Keg not full: Too much foam — warm beer — over carbonated — out of beer?
- Metering hole gets plugged — use a standard small metal paper clip to open the hole.
- Beer may need to be run through a coarse filter to remove particulates.
- Be careful to not over size the hole — as this will change the fill rate.