



Deluxe Counter Pressure Bottle Filler

Congratulations on purchasing the Fermentap Counter Pressure Bottle Filler. This sheet will provide you with a simple set of instructions on proper use.

Set Up:

In setting up the filler, we recommend the Fermentap Counter Pressure Accessory Package. This is a complete package for integrating the Counter Pressure filler into your existing keging system.

1. **Connect to gas** — Most common is to put a tee in your existing gas line. You can purchase a Counter Pressure Accessory package that includes a tee and quick-disconnect that allows you to plug or unplug the unit from your gas system. The larger of the two barbs on the Counter Pressure filler is the gas-in barb.
2. **Connect to liquid** — Use 4–5' of line and a black, beverage-out, quick disconnect to connect beer line to keg. The smaller barb on the Counter Pressure filler is the beverage in barb.
3. **Clean and sanitize** all parts that will come in contact with the beer. *Tip: fill an extra keg with sanitizing solution and push through Counter Pressure assembly.*

To Use:

1. Chill and carbonate the beer.
2. Set a pressure on the regulator, between 8–15 PSI.
3. Attach the beer quick connect to the keg.
4. Insert the filler into the bottle so the stopper fits tightly.
5. Swing the handle on the ball valve to the gas side.
6. Adjust the pressure relief valve on the side of the unit so that some gas escapes.
7. Fill the bottle with CO₂. This forces all air out.
8. To stop the gas flow, swing the lever to the beer side to start beer flow.
9. Adjust the pressure valve to adjust beer flow. The more gas pressure in the bottle, the slower the flow rate.
10. Your goal PSI in the bottle is 2–3 pounds above your keged beer pressure. Use the built in regulator gauge to monitor this.
11. Stop beer flow when full, remove filler, and cap immediately.

Please Note: Be sure to wash out the filler after each use.

