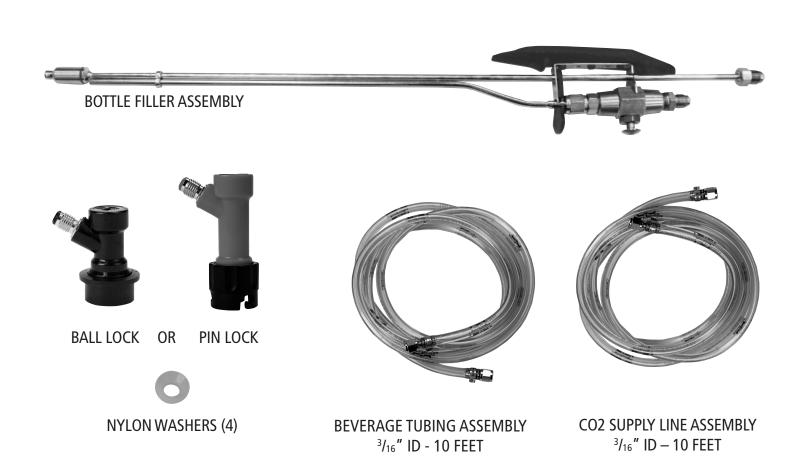


Now You Can Bottle Your Carbonated Beer Straight From Your Keg!

The Last Straw makes bottling day a pleasure instead of a chore with ergonomic handling and quick response time giving you the ability to fill your bottles faster.

Take some time to read through this quick-start guide and get bottling!

INVENTORY



NEEDED BUT NOT INCLUDED

Two CO₂ outlets from your regulator.

You can use a wye splitter, a 2-way CO₂ manifold or a double-body CO₂ regulator.

BEFORE YOU BEGIN

ASSEMBLY NOTES

Use a nylon washer for any swivel-nut-to-MFL-fitting connection to ensure an air-tight seal. We do not recommend using teflon tape with flare fittings.

DO NOT OVERTIGHTEN your connections. A nylon washer is sufficient to ensure a tight seal.

USE NOTES

Wash The Last Straw with food-safe cleaner followed by thorough sanitizing before use. To sanitize the filler, connect it to a keg of sanitizing solution and push the solution through the filler. Then submerge the filler in sanitizing solution or use a spray bottle filled with solution to sanitize the exterior.



ASSEMBLY

- 1. Thread the CO₂ Supply Line Assembly onto the MFL fitting of the brass CO₂ inlet **B** on the Bottle Filler Assembly.
- 2. Thread the Beverage Tubing Assembly onto the liquid MFL fitting A of the Bottle Filler Assembly.
- 3. Thread the free end of the included CO₂ Supply Line Assembly to the MFL outlet of your CO₂ regulator.
- 4. Tighten the liquid disconnect onto the Beverage Tubing Assembly (No washer required).

You are now ready to fill bottles!

USE

- 1. Connect the Liquid Disconnect to the [OUT] post of your keg.
- 2. Connect a second CO₂ Supply Line (not included) to the [IN] post of your keg.
- Adjust the regulator pressure to 8-12 psi. Note: The optimum CO₂ pressure will vary with the carbonation level of your beer. Do not bleed the keg using the valve when adjusting to filling pressure this will cause the beer to foam.
- 4. Depress the tip of the filler **D** onto the bottom of a sanitized vessel (pint glass, mason jar, etc.) until beer begins to flow through the tubing. This is to flush sanitizer from the tubing before filling your bottles.
- 5. Insert the filler into a sanitized bottle and depress the push-button of for 3-4 seconds to allow CO₂ to fill the bottle. This flushes oxygen from the bottle, protecting your beer from oxidation. DO NOT depress the tip of the filler yet!
- 6. Once the bottle has been purged of oxygen, release the CO₂ push-button **C**.
- 7. Depress the filler tip **①** onto the bottom of the bottle.
- 8. Lift up on the filler tip **D** once the bottle is full to stop the flow of beer. Remove the last straw slowly. This should leave the perfect amount of headspace.
- 9. Cap the filled bottle.
- 10. Repeat steps 5-9 for remaining bottles.

CARE

- Once all the bottles are filled, detach the liquid disconnect from the keg and turn off the CO₂ supply.
- Flush the filler and tubing with sanitizer solution to push out any remaining beer.
- To clean the filler tip, unthread the tip from the main filler body and remove the spring and poppet valve. Clean with a small brush.
 Once flushed with sanitizer, remove the liquid disconnect from the beverage tubing and drain any excess sanitizer solution.

TIPS & TRICKS

- Bottling with cold beer is cleaner, faster, easier and greatly reduces foaming.
- Chilling your sanitized bottles before filling will reduce foaming.
- The filler's handle doubles as a hook to hang it on a bucket between bottle fills.

TROUBLESHOOTING

What if my beer is really foamy?

Make sure the beer is cold and the pressure is set between 8 and 12 psi. Do not depress the CO₂ push-button while beer is filling in the bottle, this will cause excessive foaming.

1. What if my filler is leaking?

Make sure all fittings are securely fastened and the tip of the filler is threaded all the way on.

2. Why isn't anything coming out of the filler?

Check that all connections are made and ensure there is CO₂ pressure on the keg.