



USER MANUAL

HOW TO WORK WITH KEYKEG



CONTENTS

1. GENERAL INFORMATION

KeyKeg	5
Bag-in-Keg™ principle	6
Advantages	8
Savings	9
Environment	10

2. STORAGE AND HANDLING

12

3. CONNECTING

14

KeyKeg coupler	16
KeyKeg	18

4. TAPS

Dispensing with air	20
Dispensing with a compensator faucet	21

5. AFTER USE & MAINTENANCE

22

Cleaning bottle	24
Rinse head with fixed wall mount	25
Deflating	26

6. SERVICE

KeyKeg users	28
Webshop	31
Frequently Asked Questions	32
Customer Service	35

KEYKEG

FIRM GRIP RING
Handles for easy lifting.

KEYKEG CONNECTOR
Simple to connect and easy to deflate.

CLEAR USER INSTRUCTIONS
On every keg.

DOUBLE-WALL™ TECHNOLOGY
For maximum strength and safe operation.

BAG-IN-KEG™ PRINCIPLE
Dispenses to almost the last drop.
Proven longer shelf life.
Possibility of dispensing with air.

STABLE BASE CUP
Robust base for easy stacking.

GENERAL INFORMATION



BAG-IN-KEG™ PRINCIPLE

LAMINATED INNER BAG IN A HIGH-TECH PET PRESSURE KEG



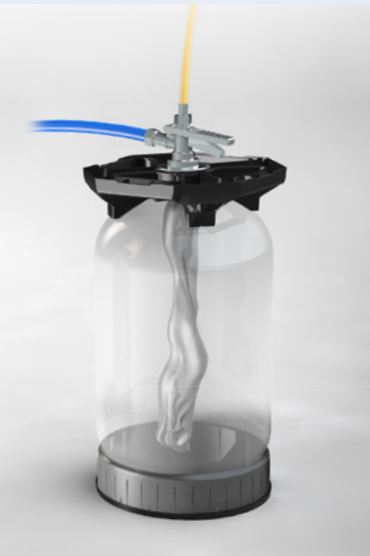
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FULL KEYKEG
KeyKeg's Bag-in-Keg™ system prevents the beverage from coming into contact with dispensing gas, oxygen and air. This results in superior retention of quality and freshness.



2

DISPENSING
As the KeyKeg is put under pressure by the dispensing gas, the bag compresses and the beverage is expelled from the KeyKeg.



3

EMPTY KEYKEG
When the bag is empty, the beverage ceases to flow. The design of the bag enables dispensing until almost the last drop.

ADVANTAGES

- ✓ **NO UNNECESSARY CASH DEPOSITS ON KEGS IN THE CELLAR**
- ✓ **LONG SHELF LIFE ON TAP**
Several weeks once connected
- ✓ **CAN BE DISPENSED UNTIL ALMOST THE LAST DROP**
- ✓ **NO MORE HEAVY AND EXPENSIVE CO₂ BOTTLES REQUIRED**
- ✓ **SIMPLE TO DEFLATE**
With the red deflating tool/key
- ✓ **BETTER FOR THE ENVIRONMENT**
More than 30% recycled plastics in KeyKeg
- ✓ **LIGHT WEIGHT**
Ideal for transport and handling
- ✓ **EASILY STACKABLE FOR TRANSPORT AND STORAGE IN SMALL AREAS**
- ✓ **SAFE OPERATION WITH THE KEYKEG COUPLER**
With automatic pressure relief above 4.1 bar / 60 PSI

EXAMPLE OF HANDLING ADVANTAGES

- ✓ **NO MORE LIFTING BOTTLES**
- ✓ **NO MORE PRE-COOLING OF BOTTLES**
- ✓ **NO MORE OPENING BOTTLES SEPARATELY**
- ✓ **NO MORE GLASS WASTE**
- ✓ **1 EMPTY KEYKEG IS ONLY 1.1 KILO / 2.42 LB OF RECYCLABLE PLASTIC**

SAVINGS

EXAMPLE: 1 KEYKEG 20 LITRES / 5.28 GAL WINE



KEYKEG AND OUR ENVIRONMENT

ENVIRONMENT

- ✓ ONE KEYKEG CONSISTS OF OVER 30% RECYCLED PLASTIC
- ✓ KEYKEG SAVES AROUND 50% ON TRANSPORT
- ✓ 100% RECYCLABLE, 81% CIRCULAR
- ✓ NO CLEANING OF KEGS WITH CHEMICALS
- ✓ LIGHTWEIGHT CONTAINERS IS A KEEN SUPPORTER OF A CIRCULAR ECONOMY AND IS AIMING TO CLOSE THE LOOP
- ✓ LIGHTWEIGHT CONTAINERS IS CONSTANTLY INCREASING THE SUSTAINABILITY OF ITS PRODUCTION PROCESSES
- ✓ KEYKEG IS A SUSTAINABLE PACKAGING METHOD



DOWNLOAD THE SUSTAINABILITY BROCHURE AT
WWW.KEYKEG.COM FOR MORE INFORMATION

A forklift operator is shown in profile, driving a blue and orange forklift. The forklift is carrying a wooden pallet with three stacked KeyKegs. The background features large, silver, cylindrical industrial tanks and a metal staircase. The scene is brightly lit, suggesting an outdoor or well-lit industrial environment.

STORAGE AND HANDLING

2. STORAGE AND HANDLING

- ✓ NEVER STACK THE FILLED KEYKEGS HIGHER THAN THREE LAYERS
- ✓ USE BOTH HANDS WHEN LIFTING THE KEYKEG
- ✓ KEEP THE KEYKEG UPRIGHT WHEN MOVING
- ✓ FOLLOW THE INSTRUCTIONS ON THE BACK
- ✓ AVOID CONTACT WITH AGGRESSIVE AND CORROSIVE CLEANING MATERIALS
- ✓ DO NOT PLACE IT IN DIRECT SUNLIGHT OR NEAR DIRECT HEAT SOURCES
- ✓ AVOID CONTACT WITH SHARP OBJECTS

3. CONNECTING

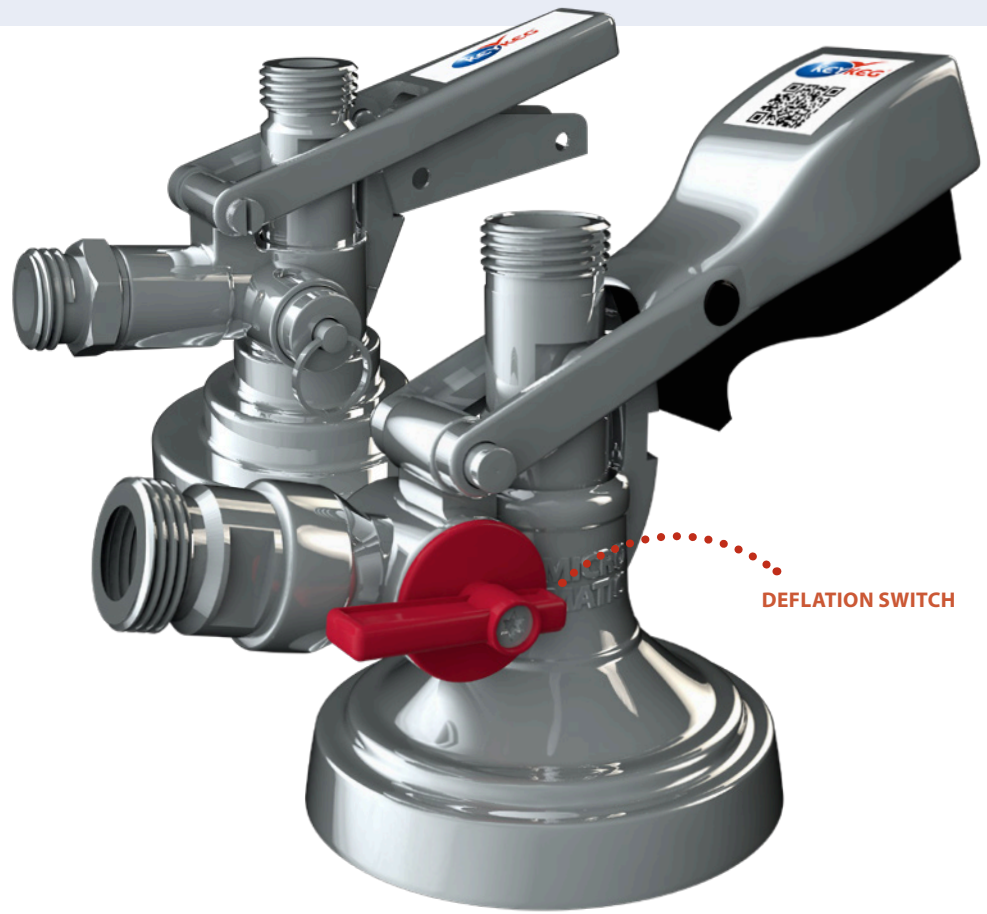


KEYKEG KEGS ARE TAPPED WITH THE UNIQUE KEYKEG COUPLER

- ✓ **EQUIPPED WITH AN INTEGRATED SAFETY VALVE (DSI)**
Maximum 4.1 bar / 60 PSI
- ✓ **CAN BE CONNECTED TO ANY DISPENSING SYSTEM**
- ✓ **ESPECIALLY DESIGNED FOR THE BAG-IN-KEG™ PRINCIPLE**
- ✓ **LONGER SHELF LIFE**
- ✓ **WORKS IN COMBINATION WITH COMPRESSED AIR, CO₂, NITROGEN**
- ✓ **INTEGRATED DEFLATING SWITCH (MICRO MATIC)**
For fast and easy deflation of kegs

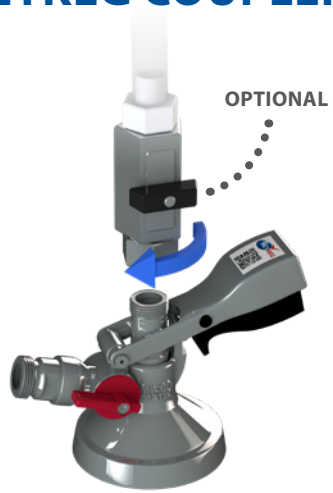
AVAILABLE IN 1/2 INCH AND 5/8 INCH

Available on www.amazon.com or www.keykegshop.com



DEFLATION SWITCH

KEYKEG COUPLER



1

Connect the KeyKeg coupler to your draught system

www.keykeg.com



2

Connect the KeyKeg coupler to the air/gas connection of your draught system



ASK YOUR INSTALLER OR BEVERAGE SUPPLIER FOR ADVICE.

Ensure that when dispensing a product with a higher acidity – such as wines and ciders – you use a suitable coupler and tap.



CONSULT YOUR INSTALLER OR BEVERAGE SUPPLIER FOR THE CORRECT TAP PRESSURE

KEYKEG KEGS

WATCH THE VIDEO AT:
WWW.KEYKEG.COM/EN/DEMONSTRATION-VIDEOS



1

Remove the snapcap from the KeyKeg



2

If present, remove the blue dustcap in the connection!



3

Use (if desired) a peracetic acid/disinfectant to disinfect the coupler and the KeyKeg connection before use



4

Place the KeyKeg coupler on the KeyKeg connection and turn this to the right as far as the lock



5

Press down the handle of the KeyKeg coupler to lock the connection



6

Ensure that beverage and air ball valves are open to enable dispensing

4. DISPENSING



DISPENSING WITH AIR

NO CO₂ OR NITROGEN NECESSARY

- ✓ SAVES COSTS AND PROTECTS THE ENVIRONMENT
CO₂ is expensive and bad for the environment
- ✓ DISPENSE WITH AIR
One-off investment in a compressor
- ✓ SAFER IN OPERATION
- ✓ EASY TO CONNECT TO YOUR PRESENT OR NEW SYSTEM



AIR-PRESSURE ADVICE:

Consult your installer or our website to select the right compressor:

- ✓ OIL-FREE
- ✓ SUFFICIENT AIR CAPACITY
- ✓ ADJUSTABLE FROM 2.5 TO 5 BAR / 36 PSI TO 72 PSI
- ✓ FOOD GRADE

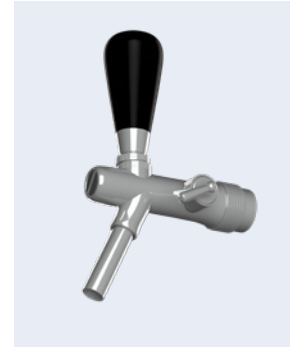
DISPENSING WITH A COMPENSATOR FAUCET

The choice of faucet determines the dispensing behaviour of your system and the flow into the glass.

To regulate the flow from the tap, it is advisable to work with a **FAUCET WITH A COMPENSATOR**. This is an easy way to regulate the speed of flow from the tap, independent of the tap pressure setting. Various models are available.

Note: For products with a high acidity like wine or cider it is advisable to use a stainless steel or plastic faucet to prevent possible off-taste.

DISPENSE WITH ADJUSTABLE REGULATOR FAUCET



TAP WITH ROTATABLE FLOW REGULATOR





AFTER USE & MAINTENANCE

5. AFTER USE & MAINTENANCE

CLEANING BEVERAGE LINES

Each beverage type has its own properties and ingredients. The composition of the dispensed beverages produces varied fouling of your lines. It is important to apply the right cleansing agent and process.

Consult your tap service for the right advice for your situation!

Besides the periodic cleaning of your system with the appropriate cleansing agent and equipment, it is advisable to clean the lines themselves regularly by rinsing with water. This can be done easily by using a cleaning bottle or a cleaning connector for wall mounting.

For current prices, see our website www.keykegshop.com

OPTION 1

CLEANING BOTTLE



**KEYKEG
COUPLER**

SKU 3506/3507



**KEYKEG ADAPTER FOR
CLEANING BOTTLE**

SKU 3523/3566



**CLEANING BOTTLE WITH
EU SANKEY CONNECTION**

SKU 3560

INSTRUCTIONS

Connect the **KEYKEG ADAPTER** to a filled **CLEANING BOTTLE**. Attach the **KEYKEG COUPLER** to this. Allow pressure to build in the bottle first before rinsing the lines.

OPTION 2

CLEANING CONNECTOR FOR WALL MOUNTING



**KEYKEG
COUPLER**

SKU 3506/3507



**CLEANING CONNECTOR FOR
WALL MOUNTING**

SKU 3522

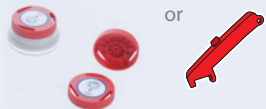
INSTRUCTIONS

Connect the **KEYKEG COUPLER** and then turn the handle on the cleaning connector in order to rinse the line.

DEFLATING

DEFLATING TOOLS

All the KeyKeg models can be deflated by the following tools:



or

Use one of the red deflating tools to deflate the KeyKeg



Use the deflating valve on the KeyKeg coupler to deflate the KeyKeg

KEYKEGS SHOULD ALWAYS BE DEFLATED BEFORE SENDING THEM TO THE WASTE PROCESSOR.

The deflating tools are available from our webshop: www.keykegshop.com or from beverage distributors.

1

Turn the red deflating tool on the KeyKeg connection



2

Press and turn clockwise to deflate the KeyKeg



3

Keep the red deflating tool separate for reuse

4

Send the remnants to your waste processor

When using in combination with CO₂: Deflate in a well-ventilated area.

6. SERVICE



REGISTER!

KEYKEG USERS

PLATFORM FOR KEYKEG USERS

Info and contact details of beverage producers and distributors who use KeyKeg listed per category in an interactive world map.

Over a thousand visitors per month search for beverage producers and distributors who can supply KeyKeg.

WINERY



BREWERY



CIDER PRODUCER



BEVERAGE DISTRIBUTORS



RTD & COCKTAILS



COFFEE



WWW.KEYKEGUSERS.COM

WEBSHOP

WEBSHOP

WWW.KEYKEGSHOP.COM

Order all the requirements for dispensing with KeyKeg quickly and easily online!
Fast and easy ordering at low prices.

- ✓ DISPENSING
- ✓ INSTRUCTIONS
- ✓ CLEANING
- ✓ ACCESSORIES

FREQUENTLY ASKED QUESTIONS

THE BEVERAGE FOAMS TOO MUCH WHILE DISPENSING

The right dispensing pressure depends on the keg's storage temperature and the carbonic acid content of the product. Low pressure can lead to foaming during dispensing.

Check the points below to prevent this:

- ✓ **HAS THE KEG BEEN COOLED LONG ENOUGH?**
Minimum of 12 hours, conditioned storage/keg refrigerator
- ✓ **IS THE BEER COOLER WORKING, AND IS THIS AT THE RIGHT TEMPERATURE?**
- ✓ **IS THE TAP PRESSURE SET CORRECTLY IN RELATION TO THE STORAGE TEMPERATURE AND THE CO₂ CONTENT OF THE PRODUCT?**
If not, increase the pressure slowly.
- ✓ **USE A COMPENSATOR FAUCET**
This will make the flow adjustable.
The higher the CO₂ content the slower you should dispense.

Consult your beverage supplier for the correct carbonic acid content and appropriate pressure setting for the product.

WATCH THE INSTRUCTION VIDEO ON
WWW.KEYKEG.COM/EN/DEMONSTRATION-VIDEOS

MINIMUM DISPENSING PRESSURES

MAX 4.1 BAR / 54 PSI

KEG TEMPERATURE		5 °C 41 F	10 °C 50 F	15 °C 59 F	20 °C 68 F	25 °C 77 F	30 °C 86 F	35 °C 95 F
HIGH CARBONIZATION <small>E.G.: PROSECCO/RTDS/ CARBONATED COCKTAILS</small>	6.5 G/LTR CO ₂	1.6 BAR 23 PSI	2 BAR 29 PSI	2.5 BAR 36 PSI	3.1 BAR 45 PSI	3.5 BAR 51 PSI	4.2 BAR 61 PSI	4.9 BAR 71 PSI
	6 G/LTR CO ₂	1.4 BAR 20 PSI	1.8 BAR 26 PSI	2.2 BAR 32 PSI	2.8 BAR 41 PSI	3.3 BAR 48 PSI	3.8 BAR 55 PSI	4.5 BAR 65 PSI
MEDIUM CARBONIZATION <small>E.G.: VARIOUS CRAFT BEERS, FRUIT BEERS, WEIZENS</small>	5.5 G/LTR CO ₂	1.2 BAR 17 PSI	1.6 BAR 23 PSI	2 BAR 29 PSI	2.4 BAR 35 PSI	2.9 BAR 42 PSI	3.5 BAR 51 PSI	4.0 BAR 58 PSI
	5 G/LTR CO ₂	1 BAR 15 PSI	1.3 BAR 19 PSI	1.7 BAR 25 PSI	2.1 BAR 30 PSI	2.6 BAR 38 PSI	3.1 BAR 45 PSI	3.8 BAR 55 PSI
LOW CARBONIZATION <small>E.G.: MOST BEERS SOME FLATTER BEERS</small>	4.5 G/LTR CO ₂	0.7 BAR 10 PSI	1.1 BAR 16 PSI	1.4 BAR 20 PSI	1.8 BAR 26 PSI	2.2 BAR 32 PSI	2.6 BAR 38 PSI	3.1 BAR 45 PSI
	4 G/LTR CO ₂	0.5 BAR 7 PSI	0.8 BAR 12 PSI	1.1 BAR 16 PSI	1.5 BAR 22 PSI	2 BAR 29 PSI	2.3 BAR 33 PSI	2.3 BAR 33 PSI

Note: Advice for using KeyKegs is to increase the dispensing pressure 0.2 bar / 2.9 PSI above equilibrium pressure. The table above includes the extra pressure.

AT THIS TEMPERATURE AND CARBONIZATION, KEYKEGS MUST BE COOLED

CUSTOMER SERVICE

CUSTOMER SERVICE

EVERY QUESTION WILL BE ANSWERED

If you require further information or have any questions or comments concerning the use of KeyKeg? We would be pleased to help!

Email us

INFO@KEYKEG.COM

See our instruction videos

WWW.KEYKEG.COM



WWW.KEYKEG.COM



Product of
Lightweight
Containers

