



Ecodraft[®]
premium packaging solutions

USER GUIDE

FOR THE MANUAL FILLING
OF ALL TYPES OF BEVERAGES

REQUIRED
MATERIALS

01

FILLING
PREPERATION

02

FILLING
CYCLUS

03

Kege for taste
no compromise

01 REQUIRED MATERIALS

ECODRAFT FILLING HEAD SET

Before you start

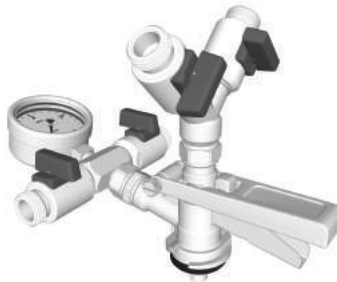
Provide a weight scale with zero function, ethanol, a pressure tank with compressed gas and a four bar safety regulator with a shut off valve (not included).

Check if all the components are included in the kit.

HOSES



FILLING HEAD



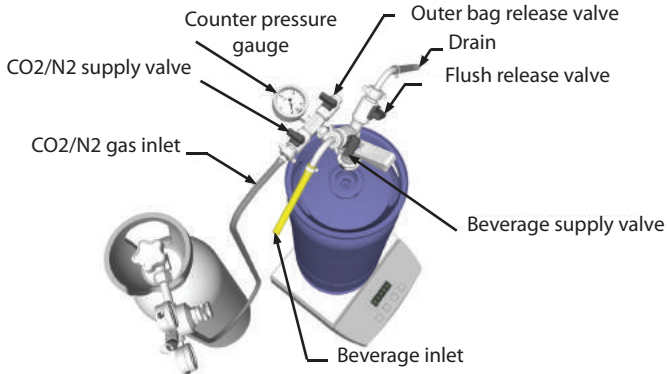
CONNECTORS



02 FILLING PREPERATION

PREPARATORY STEPS

The filling head is assembled and seals are included on each connection. Choose now the most feasible connection method to connect to your beverage supply and complete the setup as follows:



Fill the supply hose: Open, then close the beverage supply valve to fill the supply hose, then clean the head with ethanol.



GENERAL REMARKS

The temperature of carbonated beverages should be: **1°C - 5°C**.
The max. temperature of non-carbonated beverages is **40°C**.

The typical fill pressure for carbonated beverages is **1,5 bar - 3,5 bar**.
The typical counter pressure for carbonated beverages is **1,0 bar - 2,5 bar**.

The typical fill pressure for non-carbonated beverages is **0,3 bar**.
(=3m gravity filling) - **3,5 bar**.

The typical counter pressure pump filled for non-carbonated beverages is **1,0 bar - 2,5 bar**. The typical counter pressure gravity filling is **0,1 bar**.

For the filling of non-carbonated beverages by gravity, we advise a minimum height difference of **3m or 0,3 bar**.

-NEVER RELEASE THE COUNTER PRESSURE COMPLETELY TO 0 BAR.

-DO NOT OVERFILL. ALL KEGS REQUIRE A HEAD SPACE.

-ONLY USE ETHANOL AND DISINFECTANTS THAT ARE SUITED FOR DIRECT FOOD CONTACT.

-NEVER USE AIR PRESSURE AS PRESSURE MEDIUM DURING THE FILLING AS IT WILL LOWER THE SHELF LIFE OF THE BEVERAGE SUBSTANTIAL.



03 FILLING CYCLUS

- 1 Spray the keg head with ethanol



- 2 Connect the filling head to the keg coupler

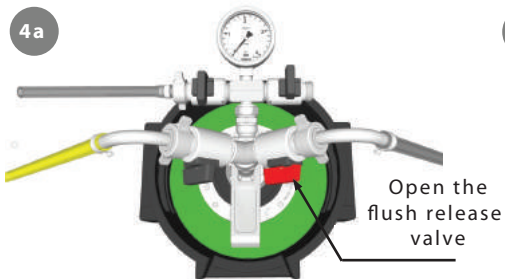


- 3 Zero the weight scale.



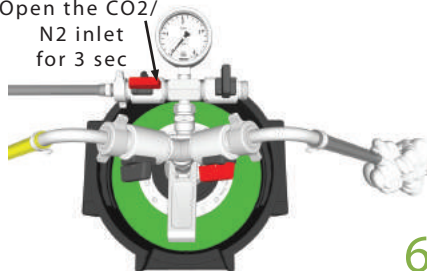
- 4 Flush the ethanol and the air out of the coupler through the following four steps:

4a



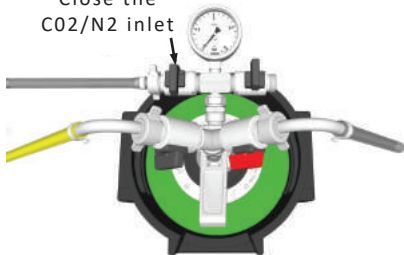
4b

Open the CO2/
N2 inlet
for 3 sec



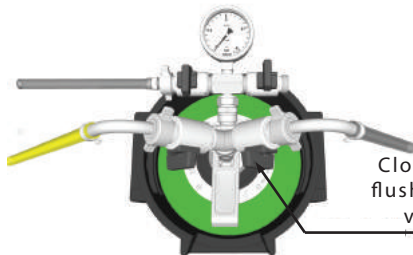
4c

Close the CO2/N2 inlet



4d

Close the flush drain valve



5

Push the handle on the metal coupler down, read the counter pressure which should be 1 bar.



Adjust the counter pressure to your requirement.

The counter pressure need to be set according the filling method and the type of beverage.

-Typical for carbonated beverages:

1,0 - 2,5 bar

-Typical for non-carbonated beverages:

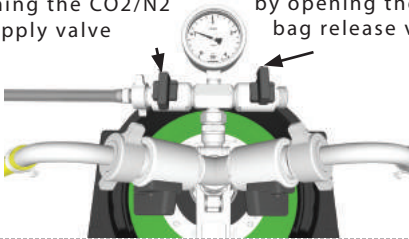
- Pump filled: **1,0 - 2,5 bar**

- Gravity filled: **0,1 bar**

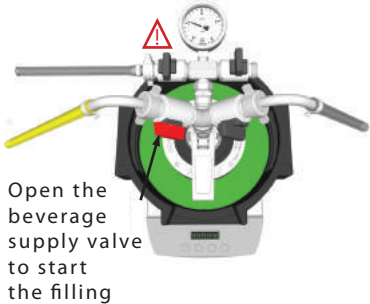
You can increase the counter pressure by opening the CO2/N2 supply valve



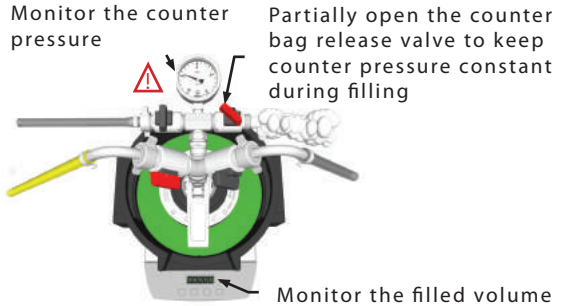
You can decrease the counter pressure by opening the outer bag release valve



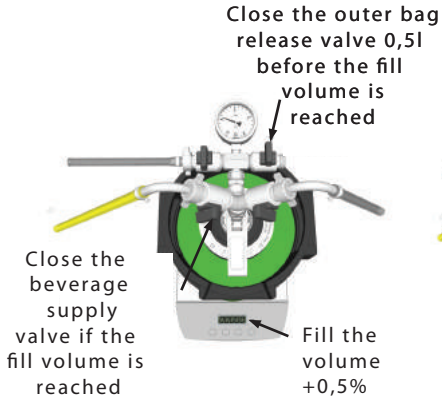
6 Start filling by opening the beverage supply valve



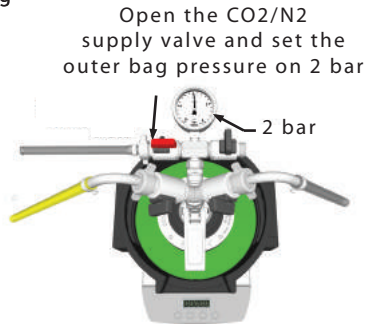
7 Use the weight scale to monitor the filled volume and keep the required counter pressure during filling



8 End the filling process in this order



9 Always end the filling by pressurizing the outer bag upto 2 bar: for all types of beverages & filling methods.



- 10 Move the metal handle up and keg valves will close automatically



- 12 Disconnect the filling head



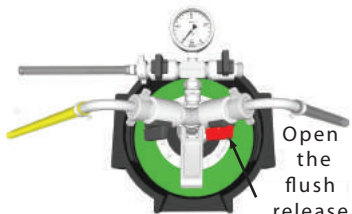
- 13 Clean the keg with ethanol and cap the keg with a standard a-type cap



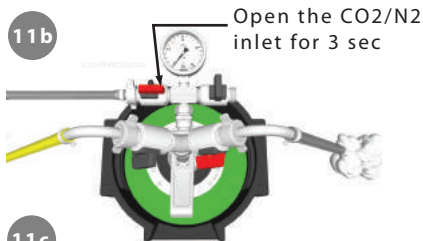
The keg is now ready for shipment, storage or dispensing.

- 11 Flush any spoilage out of the coupler and drain the hose in 4 steps:

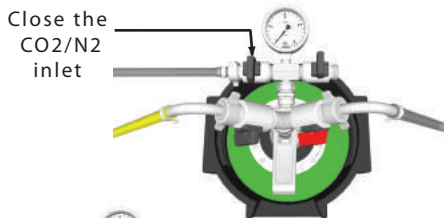
11a



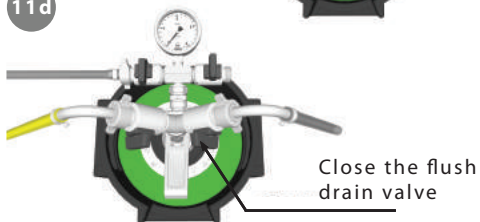
11b



11c



11d



This user guide aims to support every user with the manual filling of (non)-carbonated beverages in any type of Ecodraft keg.

Since all Ecodraft kegs are equipped with a patented double bag technology, the manual filling method, requires a specific filling head composition. Hence, the filling method should be followed strictly according this guide, even when an own filling equipment is used or assembled.

In the double bag system, the pressure compartment (the outer bag) and the beverage compartment (the inner bag) are completely separated. It is for this reason that the filling method compared to other disposable systems or metal kegs is different.

Inside each Ecodraft keg, extra volume as a pressurized head space is provided. Therefore, it is not allowed to fill the keg completely. It is even mandatory to do a volume check during the filling procedure.

All Ecodraft kegs are also perfectly suited for fermentation inside the keg. However, the method and knowledge doing this is completely the responsibility of the user. In addition, all Ecodraft kegs are pre-pressurized and ready to fill. Used kegs, however need to be reworked first according to the rework method for re-usable kegs.

Get in touch with our experienced team in case you have any questions or concerns regarding our filling procedure.

The Ecodraft team



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