

# KEGLAND BOTTLE FILLER

## Instruction and Service Manual



Kegging and kegged beer is simply awesome but anyone with kegs will eventually face the problem that it's difficult to transport your kegged beer to your mates house or BBQ. In the past bottling either involved complicated counter-pressure fillers or putting up with oxygenation and foaming when filling from a tap. The Bottle Filler solves this problem with quality design, expert engineering and intuitive ease of use.

The Bottle Filler saves you the time consuming operation and cleaning of traditional counter pressure bottle fillers while still maintaining two primary functions:

1. Purging a bottle with CO2 (no oxygen pickup)
2. Filling the bottle with little or no loss of carbonation

As well as fulfilling these two objectives the Bottle Filler is compatible with a wide range of bottles of varying height and neck design.

Foaming can generally be caused by turbulence and sudden changes in pressure. The Bottle Filler eliminates the need to pressurise the bottle by using its low turbulence beer-delivery system. Some other competitors place their valve at the top of the filler, which forces the beer down an empty tube each time, kicking up foam along the way. Placing the valve at the bottom not only quickly immerses the valve in the beer but further reduces pressure change and turbulence, keeping the stem full of beer at all times. And because the beer is sealed in the filler stem when the Bottle Filler is removed from the bottle, it automatically provides a consistent bottle fill level.



KegLand Distribution PTY LTD

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These features, coupled with a CO2 jacketing tube for bottle purging and ergonomic valve actuators, makes filling bottles faster, intuitive, more accurate, and easier than ever! Because the Bottle Filler doesn't require a pressurizing stopper, you can fill a bottle of any depth without buying different stem lengths or adding plastic hose extensions.

## Features

- One-handed intuitive operation.
- Less complicated than counter-pressure fillers.
- Everything that touches the beer is stainless.
- Low-foaming.
- Simple to clean and set up.
- So easy you'll actually enjoy bottling!
- Works well for wine and sparkling wine too.

## Assembly Instructions

Ensure you have all the parts included when you first receive the beer gun. You should have everything included in the picture below:

- 1 x 5mm ID x 8mm OD – Food Grade Vinyl Tube
- 2 x Stainless Hose Clamps
- 1 x Bottle Filler



The bottle filler is fairly simply to set up. All you need to do is connect the beer line at position A and connect the gas line at position B as shown in the diagram above. If you do not want to use the gas purge option then the gun can just connect the beer line at position A. This can be useful if you are just using the  $\frac{3}{4}$ " to dispense directly to a pot or pint glass.



The clamps that are included with the Bottle Filler Beer Gun are the stepless type which just slip over the beer line and then using a set of wire cutters crimp the “ear” of the clamp firmly. (as shown below)



## Usage Instructions

The Bottle Filler can be used to fill growlers, bottles, glasses, or any other container. The length of beer hose connected to the beer gun can be altered to get a faster or slower flow rate. We recommend between 2-4 meters of 5mm ID beer line.

### Step 1

Chill bottles to the same temperature of the beer.

### Step 2

Turn on CO2 gas supply and set the pressure to 2-4psi.

### Step 3

Place the filler into the bottle so the end of the beer gun is right against the bottom of the bottle. Depress the brass trigger that allows the CO2 gas to flow into the bottle.

### Step 4

Quickly open the beer trigger valve and continue pressing the valve until the bottle has completely filled.



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# Cleaning and Sanitising

The filler and bottles should be cleaned and sanitised. We recommend our KegLand Powdered Brewing Wash (part#KL07115) and our Stellarsan Sanitiser (part#KL05357).

## Important Information

- \* Do not exceed 15 PSI.
- \* Always quickly open and close the beer valve. A fast action will reduce foaming.
- \* Ensure the beer and kegs are chilled to 35 F. or less.
- \* If you are getting excessive foaming reduce the pressure at the regulator
- \* Highly carbonated or high protein beers (such as wheat, or oat beers) are difficult to fill so be patient with these styles.
- \* It is vital to check the Bottle Filler to make sure it holds pressure after you have assembled the hoses etc. To do this turn the gas pressure up to 15psi and submerge the entire beer gun underwater for 10 seconds. If you see bubbles come out of the gun repair the leak before using the gun.



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