



USER MANUAL

HOW TO WORK WITH KEYKEG





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A man in a black hoodie and jeans is working in a factory, handling large white cylindrical containers on a wooden pallet. The background shows industrial machinery and a clean, well-lit environment.

GENERAL INFORMATION

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™

Dispenses to almost the last drop.
Proven longer shelf life.
Possibility of dispensing with air.

STABLE BASE CUP

Robust base for
easy stacking.





BAG-IN-KEG™

LAMINATED INNER BAG IN A HIGH-TECH PET PRESSURE KEG



1

FULL KEYKEG

KeyKeg's Bag-in-Keg™ 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

- ✓ **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**
86% recyclable in compliance with the ISO 18604 standard
- ✓ **LIGHT WEIGHT**
30% more beverage per truckload than steel barrels
- ✓ **EASILY STACKABLE FOR TRANSPORT AND STORAGE**
Savings of up to 65% on transport costs
- ✓ **SAFE OPERATION WITH THE KEYKEG COUPLER**
With automatic pressure relief above 4.1 bar / 60 PSI. KeyKegs are tested up to 7 bar during the production process

EXAMPLE OF HANDLING ADVANTAGES

- ✓ **NO MORE LIFTING BOTTLES**
- ✓ **NO MORE PRE-COOLING OF BOTTLES**
- ✓ **NO MORE GLASS WASTE**
- ✓ **NO MORE OPENING BOTTLES SEPARATELY**

SAVINGS

EXAMPLE: 1 KEYKEG 20 LITRES / 5.28 GAL WINE



A close-up photograph of a hand holding a single, vibrant green leaf. The background is a soft, out-of-focus bokeh of green foliage, suggesting a natural outdoor setting. The lighting is bright and natural, highlighting the texture of the leaf and the skin of the hand. The overall mood is fresh, clean, and environmentally conscious.

KEYKEG AND OUR ENVIRONMENT

ENVIRONMENT

- ✓ ONE KEYKEG CONSISTS OF 86% RECYCLABLE MATERIAL AND 39% CIRCULAR MATERIAL
- ✓ KEYKEG SAVES AROUND 50% ON TRANSPORT
- ✓ NO CLEANING OF KEGS WITH CHEMICALS AND WATER
- ✓ WE ARE CONSTANTLY INCREASING THE SUSTAINABILITY OF ITS PRODUCTION PROCESSES
- ✓ KEYKEG IS A SUSTAINABLE PACKAGING METHOD AND CAN BE OFFERED AFTER USE TO THE EXISTING WASTE PROCESSORS OR BY WWW.ONECIRCLE.WORLD



FOR MORE INFORMATION
WWW.KEYKEG.COM



STORAGE AND HANDLING



2. STORAGE AND HANDLING

- ✓ NEVER STACK THE FILLED KEYKEGS HIGHER THAN THREE LAYERS, WITH A INTERMEDIATE PALLET
- ✓ USE BOTH HANDS WHEN LIFTING THE KEYKEG
- ✓ KEEP THE KEYKEG UPRIGHT WHEN MOVING
- ✓ FOLLOW THE INSTRUCTIONS ON THE BACK OF THE SLEEVE
- ✓ AVOID CONTACT WITH AGGRESSIVE AND CORROSIVE CLEANING CHEMICALS
- ✓ 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**
Maximum 4.1 bar / 60 PSI
- ✓ **CAN BE CONNECTED TO ANY DISPENSING SYSTEM**
- ✓ **ESPECIALLY DESIGNED FOR THE BAG-IN-KEG™**
- ✓ **LONGER SHELF LIFE**
- ✓ **WORKS IN COMBINATION WITH COMPRESSED AIR,
CO₂ , NITROGEN**
- ✓ **INTEGRATED DEFLATING SWITCH**
For fast and easy deflation of kegs

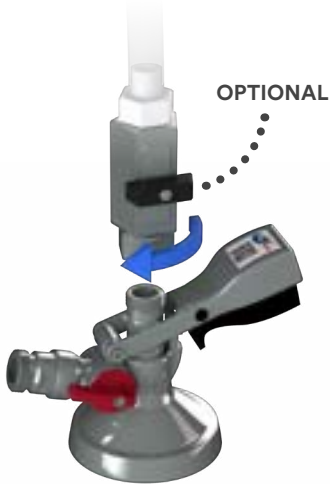
**AVAILABLE IN ½ INCH
AND ⅝ INCH**

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



KEYKEG COUPLER

www.keykeg.com



1

Connect the KeyKeg coupler
to your draught system



2

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

ASK YOUR INSTALLER OR BEVERAGE DISTRIBUTOR FOR ADVICE.

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



KEYKEG



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 from your tap supplier.

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



A young woman with blonde hair tied back, wearing a blue t-shirt and a grey apron, is leaning over a kitchen counter. She is holding a white, cylindrical portable water filtration device with a black handle. The device has a label with text and icons. In the background, there is a kitchen sink, a faucet, and various kitchen items like a coffee maker and a toaster. The scene is lit with warm, indoor lighting.

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 a 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

See our webshop: 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

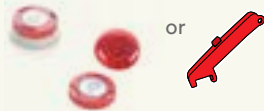
INSTRUCTIONS

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:



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

KEYKEG USERS

PLATFORM FOR KEYKEG USERS

Information 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



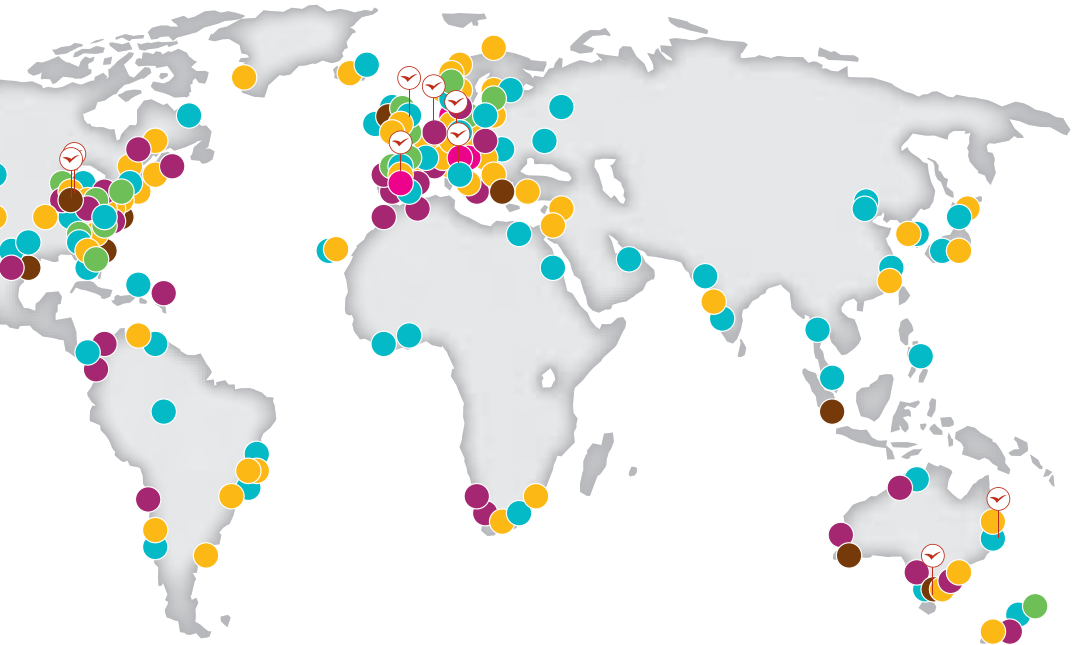
CIRCULAR



CONTRACT
FILLERS



KOMBUCHA





WEBSHOP

WEBSHOP

WWW.KEYKEGSHOP.COM

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

- ✓ DISPENSING
- ✓ FILLING
- ✓ INSTRUCTION
- ✓ CLEANING

FREQUENTLY ASKED QUESTIONS

THE BEVERAGE FOAMS TOO MUCH WHILE DISPENSING

The right dispensing pressure depends on the keg's storage temperature and the CO₂ 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 TAP 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 distributor CO₂ for the 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 / 60 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 CARBONATION <i>E.G.: PROSECCO/RTDS/ CARBONATED COCKTAILS</i>	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 CARBONATION <i>E.G.: VARIOUS CRAFT BEERS, FRUIT BEERS, WEIZENS</i>	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 CARBONATION <i>E.G.: MOST BEERS SOME FLATTER BEERS</i>	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 TEMPERATURES & CO₂ LEVELS, KEYKEGS MUST BE COOLED

A photograph of a modern, multi-story building with large glass windows, illuminated from within. The building is set against a dark, cloudy sky at dusk. In the foreground, a street with yellow lane markings is visible, with light trails from a car and a street lamp. The text "CUSTOMER SERVICE" is overlaid in large, white, bold letters.

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

