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Kegco KM5G-STH

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Model: KM5G-STH

1. INTRODUCTION

This instruction manual provides essential information for the safe and effective use of your Kegco 5 Gallon Ball Lock Keg. This durable 304-grade stainless steel keg is designed for storing and dispensing various beverages, including homebrewed beer, soda, wine, kombucha, and cold-brewed coffee. Please read this manual thoroughly before initial use and retain it for future reference.



Image 1.1: The Kegco 5 Gallon Ball Lock Keg, showcasing its stainless steel construction and strap handle.

2. SAFETY INFORMATION

Always prioritize safety when handling pressurized vessels. Failure to follow these guidelines may result in injury or damage to the product.

- **Maximum Working Pressure:** Do not exceed a maximum working pressure of **130 p.s.i.** (pounds per square inch). Over-pressurizing the keg can lead to dangerous ruptures.
- **Inspection:** Before each use, inspect the keg for any signs of damage, dents, or corrosion. Do not use a damaged keg.
- **Lid Security:** Ensure the lid is properly sealed and the pressure relief valve is functioning correctly before pressurizing.
- **Cleaning:** Always depressurize the keg completely before attempting to open the lid for cleaning or filling.
- **Material Compatibility:** Only store beverages compatible with 304-grade stainless steel.



Image 2.1: Bottom of the keg displaying manufacturing details and the critical maximum working pressure warning.

3. PRODUCT COMPONENTS

Your Kegco 5 Gallon Ball Lock Keg consists of the following main components:

- **Keg Body:** The main 5-gallon (19-liter) stainless steel vessel.
- **Lid:** Stainless steel lid with an integrated pressure release valve.
- **Ball Lock Fittings:** Two posts on the lid for gas (in) and liquid (out) connections.
- **Strap Handle:** A stainless steel handle for easy carrying.
- **Rubber Bottom Skirt:** Permanently molded rubber base with drainage openings.
- **Dip Tube:** Internal tube for liquid extraction (liquid out post).
- **Gas Tube:** Internal tube for gas input (gas in post).



Image 3.1: Close-up of the keg lid, showing the ball lock posts and the pressure release valve.

4. SETUP

4.1 Initial Cleaning

1. Before first use, disassemble the keg by removing the lid and internal dip tubes.
2. Thoroughly wash all components with a mild, food-grade detergent and warm water. Use a brush to clean the dip tubes and inside the posts.
3. Rinse all parts completely to remove any soap residue.
4. Sanitize all components using a suitable food-grade sanitizer according to the manufacturer's instructions. Ensure proper contact time.
5. Allow all parts to air dry or dry with a clean, lint-free cloth before reassembly.

4.2 Filling the Keg

1. Ensure the keg is clean and sanitized.

2. Open the lid by pulling the pressure relief valve ring to release any residual pressure, then lift the lid bail handles and remove the lid.
3. Carefully pour your prepared beverage into the keg. Avoid filling past the neck to leave headspace for carbonation.
4. Place the lid back onto the keg, ensuring the lid gasket is properly seated.
5. Press down firmly on the lid and secure the bail handles.

4.3 Connecting Ball Lock Fittings

1. Connect the gas line (typically grey or white connector) to the 'Gas In' post (often notched or labeled).
2. Connect the liquid line (typically black or red connector) to the 'Liquid Out' post.
3. Ensure both connections are secure.

4.4 Pressurizing the Keg

1. With the gas line connected to a CO2 regulator, slowly open the CO2 tank valve.
2. Set the regulator to the desired serving or carbonation pressure (e.g., 10-12 PSI for serving beer).
3. Check for leaks around the lid and fittings using a spray bottle with soapy water. Bubbles indicate a leak. Tighten connections or replace gaskets as needed.

5. OPERATING INSTRUCTIONS

5.1 Dispensing Beverage

1. Ensure the keg is properly chilled to the desired serving temperature.
2. Verify the CO2 pressure is set correctly for serving.
3. Open the faucet on your liquid line to dispense the beverage. Adjust pressure as needed for optimal flow.

5.2 Depressurizing the Keg

1. Close the valve on your CO2 tank.
2. Disconnect the gas line from the 'Gas In' post.
3. Pull the ring on the pressure relief valve on the lid until all pressure is released. You will hear a hissing sound. Continue until the sound stops.

6. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are crucial for hygiene and the longevity of your keg.

1. **After Each Use:** Depressurize and empty the keg. Disassemble the lid, dip tubes, and ball lock posts. Clean all parts with a food-grade cleaner and warm water. Rinse thoroughly and sanitize.
2. **Gasket Inspection:** Regularly inspect all rubber gaskets (lid gasket, post O-rings, dip tube O-rings) for wear, cracks, or damage. Replace worn gaskets to prevent leaks.
3. **Deep Cleaning:** For stubborn residues, use a specialized brewery cleaner designed for stainless steel. Follow product instructions carefully.
4. **Storage:** Store the keg clean, dry, and preferably with the lid slightly ajar to allow air circulation and prevent odors.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Keg leaks gas	Loose lid, damaged lid gasket, worn O-rings on posts/dip tubes, loose ball lock fittings.	Ensure lid is sealed correctly. Inspect and replace lid gasket or O-rings. Tighten ball lock fittings. Use soapy water to pinpoint leaks.
No beverage dispenses	No CO2 pressure, clogged dip tube, liquid line disconnected, keg empty.	Check CO2 tank and regulator. Depressurize, open, and inspect dip tube for clogs. Ensure liquid line is connected. Verify keg content.
Beverage pours too fast/slow	Incorrect CO2 pressure, temperature issues.	Adjust CO2 regulator pressure. Ensure keg is at optimal serving temperature.

8. SPECIFICATIONS

Feature	Detail
Model Number	KC KM5G-STH
Capacity	5 US Gallons (19 Liters)
Material	304 Grade Stainless Steel
Handle Type	Stainless Steel Strap Handle
Fittings	Ball Lock
Pressure Release Valve	Integrated in Lid
Dimensions	25" Tall x 8.5" Diameter
Maximum Working Pressure	130 p.s.i.

9. WARRANTY

Kegco offers a **90-Day Quality Commitment**. Your satisfaction is important. If you are not completely happy with your purchase, hassle-free returns are offered within 90 days of receiving your order. Please refer to the official Kegco website or your purchase documentation for full warranty terms and conditions.

10. SUPPORT

For any questions, assistance with setup, or troubleshooting, please contact Kegco customer support. Our knowledgeable team is available during regular business hours to provide timely and reliable help. You can typically find contact information on the official Kegco website or through your original retailer.